

MANDARIN
GRILL + BAR



APPETIZER

FLOWER POT

organic, leaves, vegetable, cress, soil, earl grey

\$248

TREE

japanese, cauliflower, leaves, mandarin, truffle, walnut, ham

\$368

FOREST FLOOR

mushroom, foie gras, chicken liver, brioche

\$398

SEASIDE

lobster, king crab, oyster, hamachi, clam, salmon

for two

\$1,588

LANGOUSTINE

norwegian, hot stone, seaweed, sea urchin dip

\$508

CONSOMMÉ

organic, chicken, mushroom, custard, tea, gold

\$228

BACON & EGG

spanish, 18 weeks, suckling pig, organic, duck egg, herbs, truffle jus

\$468

MAIN COURSES

TURBOT

line caught, grilled, camouflage, stone, chowder

\$718

OCEAN

scallop, langoustine, amadai

for two

\$1,788

AMADAI

japanese, red, line caught, pepper, turnip, "ravioli", clams

\$748

SEABASS

french, line caught, baguette, caviar butter, radish, fennel

for two

\$1,488

please allow 40 minutes for preparation

PHEASANT

red cabbage, leg, spring roll, dumpling, jus

\$668

CALOTTE

u.s., brandt, grass fed, potato, maitake, truffle

\$708

SIRLOIN

u.s., brandt, forestiere, salsify, mushroom

\$688

VEAL

french, hugo desnoyer, milk fed, cutlet, parsnip, risotto, jus

for two

\$1,588

AUTUMN

organic, salt baked, pumpkin, celeriac, parsnips, chestnut, truffle

\$508

DESSERT

BANANA SPLIT

vanilla, strawberry, chocolate, whipped, almond, cherry

BREAD AND BUTTER

brioche, raisin, apricot, vanilla

OREO

crumble, vanilla, espuma

BERRIES

black, ice-cream, rye bread

CHEESE CAKE

original, baked, blueberries

FOREST

chocolate, mushroom, moss

\$188

SWEET AUTUMN

chocolate, tiramisu, pudding, wood

for two

\$688

SOUFFLÉ

chocolate / grand marnier / raspberry

\$228

please allow us 20 minutes for preparation

CHEESE

french, english

\$288