

## Weekend wine LUNCH

available on saturday, sunday and public holidays  
between 12:00noon with last order by 2:00pm

1,068

6 courses including wine pairing ◦ ◦ ◦

### JOHN'S SELECTION OF WINES

nv pinot meunier/ pinot noir	olivier ◦ blanc de noirs ◦ champagne ◦ france ◦ ◦ ◦
2016 riesling (dry)	trimbach ◦ reserve ◦ alsace ◦ france ◦ ◦ ◦
2015 chardonnay	remoissenet ◦ renommée ◦ burgundy ◦ france ◦ ◦ ◦
2016 syrah	moulin de gassac ◦ languedoc ◦ france ◦ ◦ ◦ <i>or</i>
2012 cabernet sauvignon/ merlot	château fourcas borie ◦ listrac-medoc ◦ bordeaux ◦ france ◦ ◦ ◦
nv touriga nacional/ tinta roriz (fortified)	quinta do noval ◦ 20 years tawny port ◦ porto ◦ portugal ◦ ◦ ◦ add 220 per glass
2016 chenin blanc (late harvest)	domaine des forges ◦ coteaux du layon st. aubin ◦ france ◦ ◦ ◦ add 160 per glass

### STARTERS

heirloom beetroots	pickled onion & granny smith apple salad with sour cream malt vinegar & potato ice-cream topped with hering roe ◦ ◦ ◦	
duck foie gras	black figs & banyuls 'religieuse' with black 'malabar' pepper, oxalis toasted hazelnut bread drenched in duck jus & extra virgin hazelnut oil ◦ ◦ ◦	
hokkaido scallops	served raw with shaved button mushrooms, autumn truffle cold clarified celeriac bouillon & extra virgin almond oil ◦ ◦ ◦	
langoustine	minced over airated aka uni, schrenki caviar poached jicama, kabu & granny smith fricassée ◦ ◦ ◦	add 260

*all prices in hong kong dollars & subject to 10 % service charge*

## MIDDLE COURSES

kuro awabi black abalone	with white paimpol bean compote, stewed tomatoes crunchy celery stalk, braised pork chin & crispy pancetta ° ° °	add 259
shikanoshima clams	& wakame dashi velouté with bannou negi infused extra virgin olive oil, steamed brioche with nori jam ° ° °	
aori cuttlefish	ribbons confit in kombu infused extra virgin olive oil with tear drop peas, wakame & shallots, buttermilk emulsion, plankton dust & torrora kombu ° ° °	

## main courses

line caught pollack	confit then charred with heirloom radishes fondant, pickled & raw in mushroom broth with kombu infused extra virgin olive oil ° ° °	
line caught pike perch	a la plancha on the skin, oven roasted heirloom carrots, buttermilk emulsion with smoked pike roe & dill oil ° ° °	
greffeuille 'triple A' lamb leg	roasted with pointed cabbage, tomato confit, black garlic, 'girolles clous' mushrooms, charred onion broth & lovech oil ° ° °	
*wild mallard duck	& foie gras 'pithivier', salt roasted beetroot, caviar lime & beetroot puree, 3 types of plums in a civet sauce ° ° °	serves 2 persons add 175 per person

## TRANSITION COURSE

buffala buratta	with 'fleur de sel' anais strawberries amela rubins cherry tomatoes & bronze fennel ° ° °
-----------------	--

## DESSERT TASTING

black currant	& red shiso sorbet, cremeux jell-O & meringue ° ° °
red anjou pear	segments, treated as a sorbet & coulis with acarigua chocolate 'namelaka' & bitter chocolate sauce ° ° °

*guests in amber at the landmark mandarin oriental can be confident that all fish and seafood served on our menus is the result of sustainable and responsible fishing practices. our aim is to provide guests with the finest dining while protecting the future of our fish, our suppliers and our business*

*all prices in hong kong dollars & subject to 10 % service charge*