



MENUS

MANDARIN ORIENTAL
NEW YORK PLATED LUNCH

PLATED THREE COURSE LUNCH

FIRST COURSE

SOUP

Chilled Melon Soup • Melon Salad • Prosciutto Crisp

Chilled Yellow Tomatoes • Nectarine • Basil • Olive Oil • Focaccia Crouton

Peas • Leek • Herb Crouton

Green Lentil • Carrot • Celery • Prune & Apricot Compote

Garden Vegetable • Kale • Beans

Ginger-Carrot • Bay Scallops • Coconut

SALAD

Frisée

Poached Pears • Heirloom Tomatoes • Warm Goat Cheese • Toasted Almonds • Citrus Emulsion

Baby Romaine

Mandarin Orange • Cashews • Sugar Peas • Shimeji Mushroom • Wonton Chips • Ginger-Soy Dressing

Spinach

Candied Pecans • Strawberries • Red Onion • Crisp Bacon • Banyuls Vinaigrette

Beet Salad

Baby Cress • Orange • Grape Fruits • Pistachio • Prosecco Vinaigrette

Chicory Salad

Caramelized Apple • Cherry Tomatoes • Crumbled Blue Cheese • Creamy Mustard

Curly Endive

Cara Cara Orange • Date • Feta • Walnuts • Honey-Yogurt Blend

Iceberg Wedge

Pancetta Crisp • Maytag Blue • Red Onion • Radishes • Garlic Crouton • Ranch

Red Quinoa

Fuji Apple • Cranberries • Toasted Almond • Kale • Manchego • Roasted Shallot Dressing

Arugula

Romanesco • Radishes • Ricotta Salata • Raisin • Farro • Caper Dressing

ENTRÉE



CHILLED SELECTIONS

Grilled Chicken Cobb

Smoked Bacon • Tomato • Egg • Avocado • Blue Cheese Toast • Herb Dressing

Herb Chicken Breast

Red & Green Romaine • Shaved Parmesan • Focaccia Crouton • Creamy Black Pepper Dressing

Lemongrass Marinated Shrimps

Cellophane Noodle • Julienne Vegetables • Scallion • Sweet Chili Vinaigrette

Grilled Salmon

Red Quinoa • Kale • Cucumber • Cherry Tomatoes • Olives • Feta • Oregano Dressing

Seared Ahi Tuna

Quail Eggs • Shaved Fennel • Haricot Verts • Heirloom Tomatoes • Pickled Onion • Grainy Mustard Aioli

Seared Beef Tenderloin Cube

Asian Vegetables • Bibb Lettuce • Crispy Noodles • Ginger-Soy Dressing

HOT SELECTIONS

Grilled Chicken Breast

Yukon Potatoes • Baby Carrots • Asparagus • Pan Jus

Seared Halibut

Sunchoke • Swiss Chard • Caper Cream

Grilled Salmon

Yam • Broccolini • Baby Beets • Citrus Gastrique

Grilled Beef Tenderloin

New Potatoes • Haricot Vert • Tomato Confit • Red Wine Reduction

Pan Roasted Pork Tenderloin

Napa Cabbage • Heirloom Carrot • Grilled Apricot • Fennel Seed Jus

Miso Glazed Tofu

Bean Sprouts • Shiitake Mushroom • Baby Bok Choy

Kale & Mozzarella Ravioli

Roasted Tomatoes Sauce • Basil Pesto

Spinach Gnocchi

Parmesan Cream • Toasted Walnut

Fennel Risotto

Mushroom Trumpets • Asparagus • Pecorino

SPRING & SUMMER 2017

DESSERT



Japanese Cheese Cake
Seasonal Berries • Yuzu Curd

Opera Torte
Almond Dacquoise • Chocolate Cremeux • Coffee Cream

Tropical Dome
Toasted Coconut • Mango Mousse • Passion Sauce

Key lime Pie
Graham Cracker Cake • Coconut Cream • Raspberry

Le Cube
Dark Chocolate Mousse • Chocolate Cake • Apricot Gelée

Pistachio Shortcake
Vanilla Custard • Pistachio Cake • Strawberry

Chocolate Tart
Milk Chocolate Cream • 72% Chocolate Ganache • Cacao Nibs

Matcha Pudding
Ginger • Vanilla Sable • Citrus

Freshly Brewed La Colombe Coffee • Decaffeinated Coffee • Tealeaves Tea Selection

\$135 per person

