

asiate

Three-Course Prix Fixe Menu \$98 *Optional Wine Pairing 68*

First Course

Scallop 🍷

Strawberry • Chanterelle • Nasturtium

Hamachi Crudo 🍷

Yuzu Kosho • Radish • Russian Sturgeon Caviar

Spanish Octopus 🍷

Piquillo • Almond • XO Sauce

Heirloom Beets 🍷

Sorrel • Black Garlic • Negroni Jus

Bigeye Tuna 🍷

Sudachi Ponzu • Sesame Rice Cracker • Scallion

Maine Lobster 🍷

Radish • Cucumber • Lemongrass
+ 10. Supplement

Foie Gras Torchon 🍷

Coastal Herbs • Marcona Almond | Strawberry Butter
+ 10. Supplement

Second Course

Ora King Salmon 🍷

Olive Oil Poached • Pearl Onion • Avocado

Lamb Loin 🍷

Eggplant • Citron • White Polenta

Atlantic Cod 🍷

Poblano • Green Tomato • Melon

Long Island Duck 🍷

Pomegranate • Turnip • Huckleberry

Market Carrots 🍷

Szechuan Peppercorn • Orange • Cipollini Onion

Prime Black Angus Beef 🍷

Pommes Fondant • Broccolini • Mole Verde
+ 10. Supplement

Spätzle 🍷

Wild Mushroom • Sunchoke • Worcestershire Sauce

🍷 SUITABLE FOR VEGETARIAN

🍷 CONSUMER ADVISORY: CONTAINS RAW OR UNDERCOOKED FOOD PRODUCTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 5 OR MORE. PLEASE KINDLY REFRAIN FROM USING YOUR CELL PHONE WHILE DINING IN ASIATE.
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

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Caspian Sea Caviar

Golden Ossetra 🍷

“Golden”

1 Oz • accompaniments
+ 250. Supplement

Classic Ossetra 🍷

“Deep Brown”

1 Oz • accompaniments
+ 110. Supplement

Caviar Flight 🍷

Tasting of 3 caviar, half a bottle of Krug

3 Oz • accompaniments
+ 775. Supplement

Russian Sturgeon 🍷

1 Oz • accompaniments
+ 95. Supplement

Beluga Hybrid 🍷

“Dark Grey”

1 Oz • accompaniments
+ 270. Supplement

Chef's Tasting Menu

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LALIQUE

“Enjoy flavors inspired by nature’s elements - fire, water, earth and air - and in celebration of LALIQUE’s newest art collection, RockStone 40, created in collaboration with artist Arik Levy. For the first time in the U.S., RockStone 40 is on display at Mandarin Oriental, New York, located at Asiate’s entrance.”

Fluke Crudo 🍷

Asparagus • Meyer Lemon Confit • Caviar

J. Lassalle, Brut, “Preference”, Champagne, France, NV

Grilled Avocado 🍷

Black Trumpet • Kombu • Grapefruit

Terrebrune, Bandol, Rosé, Provence, France, 2016

Long Island Duck 🍷

Charred Asparagus • Morel • Hollandaise

*Markgraf Von Baden, Gailinger Schloss Rheinburg “Spatburgunder”,
Baden, Germany, 2011*

White Asparagus Roulade

Strawberry • Lime • Lychee Sorbet

Jj Prum, Graacher Himmelreich, Auslese, Mosel, Germany, “Library Release”

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