

CZECH & SEASONAL MENU

By Jiří Štíft, Executive Chef

APPETIZERS

	czk	euro
fillet of smoked eel with truffle emulsion poached quail egg, Jerusalem artichokes & mushroom tartar	425	17.6
mushroom ravioli veal tongue, beetroot & horseradish espuma	375	15.5
the best of pig head cheese, pork lard, roasted belly, blood sausage & cheeks with mustard glaze	375	15.5
grilled vegetable salad ^V buffalo mozzarella & basil with balsamic emulsion	375	15.5

SOUPS

‘kulajda’ – creamy bohemian soup egg 64°C/90°, dill potatoes & wild mushrooms	235	9.7
creamy soup of fallow deer mushroom dumplings & chestnuts	235	9.7



MAINS

FISH & MEAT





salmon trout & shallot purée blood sausage ragout with lentils, barley oats & radishes	695	28.7
pheasant & juniper berry sauce potato gnocchi with bacon & Brussels sprouts	695	28.7
hare braised in creamy sauce fine parsley dumplings & cranberries	595	24.6
fillet of fallow deer & foie gras salsify, porcini mushrooms & pumpkin	765	31.6
veal schnitzel warm potato salad & cucumber	595	24.6
beef rib eye steak potatoes au gratin, green beans & sauce béarnaise	765	31.6

ASIAN MENU

APPETIZERS



	czk	euro
 sashimi wakame salad with coriander & soy sauce	425	17.6
 coconut crusted prawns mango mayonnaise & Thai basil salad	425	17.6
duck spring rolls & hoisin sauce green mango & papaya salad	375	15.5
scallops with shichimi crust Japanese risotto & dashi jus	425	17.6

SOUPS




 tom kha goong  spicy thai soup with tiger prawns & coconut milk	375	15.5
 vietnamese pho  spiced duck broth with vegetables & duck dumplings	275	11.3

MAINS


GRILL, WOK & CURRIES

 phad thai noodles tiger prawns, tamarind sauce & soybeans (vegetarian option with fried tofu) ^V	575	23.8
poached sea bass pumpkin, zucchini & lemon grass-dashi beurre blanc	695	28.7
 tuna with thai red curry bok choy, lychee salad & jasmine rice	695	28.7
hoisin marinated beef flank steak mango and papaya salad	695	28.7

INDIAN TANDOORI SPECIALTIES

 chicken tikka masala basmati rice, raita & pappadam bread	555	22.9
 prawn tikka dal, mint sauce & cauliflower bread kulcha	695	28.7
 vegetable & Indian cheese kebab ^V tomato curry, chickpeas salad & curd rice	495	20.5

 Spicy dish; please specify your heat level preference.

 Healthy ‘Mandarin Oriental Spa’ dish especially suitable before or after a Spa treatment.

^V Vegetarian dish or suitable for vegetarian preparation.

Prices are in czk and inclusive of all taxes; euro prices are approximate only.