

Mandarin Oriental, Bangkok

invites

Chef Fei

Executive Chinese Chef at Jiang by Chef Fei, Mandarin Oriental, Guangzhou

to

THE CHINA HOUSE

7th - 11th November 2017



Began his career from a very young age, Chef Fei is celebrated for his devotion to cook impeccable Chinese cuisine with a creative flair for both presentation and techniques. Finest seasonal ingredients are meticulously used with attention to create gourmet delicacies, making Jiang by Chef Fei at Mandarin Oriental, Guangzhou an ultimate fine-dining destination.

On this blissful occasion, Mandarin Oriental, Bangkok is delighted to announce the exclusive visit of the notable Chinese chef to showcase the traditional Cantonese cuisine with his innovative twist.

Experience the finest sense of Cantonese Cuisine from 7th - 11th November 2017 at The China House.



For more information please contact mobkk-restaurants@mohg.com or +66 (2) 659 9000
48 Oriental Avenue, Bangkok Thailand 10500 www.mandarinoriental.com/bangkok



午市点心菜单
Lunch Dim Sum Menu

岭南天鹅酥 Deep-fried "Swan" dumplings with goose meat and radish	299 / 3 pieces
蓝莓雪娘果 Blueberry snow skin dumplings	166 / 3 pieces
蟹籽烧卖皇 'Siu Mai' Steamed pork dumplings with crab eggs	255 / 3 pieces
岭南虾饺皇 'Har Gau' Steamed shrimp dumplings	255 / 3 pieces
水晶香葱玉子饺 Steamed shrimp and pork dumplings	255 / 3 pieces
丛林蘑菇包 Steamed mushroom buns filled with foie gras	355 / 3 pieces
香煎宫廷银丝饼 Pan-fried Imperial dough cakes	188 / 3 pieces
迷你奶酪蛋挞 Baked signature homemade egg tarts	222 / 3 pieces
上汤松茸虾饺 Steamed shrimp dumplings in matsutake mushroom broth	333
龙虾汤贵妃稻田面 Superior lobster broth noodle soup with river prawn	500
安南子炖天山雪莲 Stewed Tianshan lotus seeds with anise soup	188

Please advice on dietary requirements or allergies and our Chefs will be delighted to assist.
Prices are in Baht and subject to 10% service charge and applicable government tax



午市点心菜单
Dim Sum Tasting Menu
1,666 THB per person

上汤松茸虾饺
Steamed shrimp dumpling in matsutake mushroom broth



迷你奶酪蛋挞
香煎宫廷银丝饼
Baked signature home-made egg tarts
Pan-fried Imperial dough cake



蟹籽烧卖皇
岭南虾饺皇
水晶香葱玉子饺
Siu Mai' Steamed pork dumplings
'Har Gau' Steamed shrimp dumplings
Steamed shrimp and pork dumplings



岭南天鹅酥
蓝莓雪娘果
Deep-fried "Swan" dumpling with goose meat and radish
Blueberry snow skin dumplings



龙虾汤贵妃稻田面
Superior lobster broth noodle soup with river prawn



安南子炖天山雪莲
Stewed Tianshan lotus seeds with anise soup

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晚市套餐

Dinner Set Menu I

3,333 THB per person

萧山酱萝卜

樱桃鹅肝

Marinated 'Xiaoshan' turnip with home-made sauce

Cherry tomatoes with Foie Gras



松茸天籽兰花炖肉汁

Pork stewed matsutake mushroom and Chinese herbal flowers



亚麻籽岭南烧鸡

Roasted 'Wenchang' chicken with flaxseeds



风范西沙小龙虾

Seared crayfish with home-made garlic sauce



山水豆腐龙趸球

Steamed 'Kongfu' grouper fillet with tofu



珊瑚蟹肉扒芦笋

Braised asparagus with crabmeat in home-made carrot sauce



龙虾汤贵妃稻田面

Superior lobster broth noodle soup with river prawn



安南子炖天山雪莲岭南天鹅酥

Stewed Tianshan lotus seeds with anise soup

Deep-fried "Swan" dumplings with goose meat and radish

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晚市套餐

Dinner Set Menu II

3,999 THB per person

五香银鳕鱼

冰晶冶味番茄

Cod fish with five spices

Iced organic eggplant



亚麻籽岭南烧鸡

Roasted 'Wenchang' chicken with flaxseeds



菜胆瑶柱炖花胶

Stewed fish maw with dried scallop and bok choy



煎烹椒麻加拿大牛肉

Seared Canadian beef with Szechuan pepper and chilli



芙蓉花雕蒸元贝

Steamed scallop with egg 'Foo yung' and Hua Diao wine



珊瑚蟹肉扒芦笋

Braised asparagus with crabmeat in home-made carrot sauce



和田樱花鲍鱼饭

Braised abalone with Japanese rice and superior soy sauce



点心双拼 (安南子炖天山雪莲

迷你奶酪蛋挞)

Stewed Tianshan lotus seeds with anise soup

Baked signature home-made egg tart

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晚餐点菜菜单

Dinner

A La Carte Menu

萧山酱萝卜 樱桃鹅肝 Marinated 'Xiaoshan' turnip with home-made sauce Cherry tomatoes with Foie Gras	300
五香银鳕鱼 冰晶冷味番茄 Cod fish with five spices Iced organic eggplant	299
菜胆瑶柱炖花胶 Stewed fish maw with dried scallop and bok choy	1,999
煎烹椒麻加拿大牛肉 Seared Canadian beef with Szechuan pepper and chilli	833
芙蓉花雕蒸元贝 Steamed scallop with egg 'Foo yung' and Hua Diao wine	655
和田樱花鲍鱼饭 Braised abalone with Japanese rice and superior soy sauce	833
松茸天籽兰花炖肉汁 Pork stewed matsutake mushroom and Chinese herbal flowers	799
亚麻籽岭南烧鸡 Roasted 'Wenchang' chicken with flaxseeds	633
风范西沙小龙虾 Seared crayfish with home-made garlic sauce	833
山水豆腐龙趸球 Steamed 'Kongfu' grouper fillet with tofu	833
珊瑚蟹肉扒芦笋 Braised asparagus with crabmeat in home-made carrot sauce	333

Please advice on dietary requirements or allergies and our Chefs will be delighted to assist.
Prices are in Baht and subject to 10% service charge and applicable government tax



晚餐点菜菜单

Dinner

A La Carte Menu

龙虾汤贵妃稻田面 Superior lobster broth noodle soup with river prawn	500
岭南天鹅酥 Deep-fried "Swan" dumplings with goose meat and radish	299 / 3 pieces
迷你奶酪蛋挞 Baked signature home-made egg tarts	222 / 3 pieces
安南子炖天山雪莲 Stewed Tianshan lotus seeds with anise soup	188

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