TAIKOO LOUNGE

体验一场半世纪的传奇飨宴
EXPERIENCE 50 YEARS OF CULINARY EXCELLENCE

2018年9月19日至22日 | 19 to 22 September 2018

MANDARIN ORIENTAL GUANGZHOU

午餐菜单 | LUNCH MENU

开胃小菜
CANAPES

油封鸭蛋
CONFIT DUCK EGG
洋姜、花椰菜和黑松露
jerusalem artichoke, cauliflower and black truffle
斯黛拉贝勒酒园霞多丽白葡萄酒
2010 Stella Bella – Chardonnay, Margaret River, Australia

或 or

日式带子刺身
JAPANESE SCALLOP CEVICHE
青柠、芝麻
lime, sesame
斯黛拉贝勒酒园霞多丽白葡萄酒
2010 Stella Bella – Chardonnay, Margaret River, Australia

煎封大比目鱼
PAN SEARED AND GLAZED HALIBUT
刺山柑花蕾和葡萄干、青芦笋、墨西哥青辣酱
caper raisin, green asparagus, salsa verde
斯黛拉贝勒酒园霞多丽白葡萄酒
2010 Stella Bella – Chardonnay, Margaret River, Australia

或 or

烤羊臀
ROASTED LAMB RUMP
茄子酱、小号、布拉塔芝士和茴香
aubergine caviar, trumpet, burrata and fennel
津加雷利家族珍藏干红葡萄酒
2013 Rocca delle Macie – Sangiovese, Chianti Classico Reserva DOCG, Italy

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葡萄酒蛋糕
TRIFLE
蓝莓果酱、柠檬奶冻
blueberry compote, lemon custard
马佳连妮（雅丝提）白葡萄酒
2016 Marcarini Moscato D'Asti DOCG, Piedmont, Italy

或 or

帕夫洛娃蛋糕
PAVLOVA
覆盆子、香草冰淇淋
raspberry, vanilla ice cream
马佳连妮（雅丝提）白葡萄酒
2016 Marcarini Moscato D'Asti DOCG, Piedmont, Italy

法式小点
PETITS FOURS

CNY368* 每位 | per person

CNY568* 每位 | per person（搭配葡萄酒 with wine pairing）

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素食午餐菜单 | VEGETARIAN LUNCH MENU

开胃小菜
CANAPES

油封鸭蛋
CONFIT DUCK EGG
洋姜、花椰菜和黑松露
jerusalem artichoke, cauliflower and black truffle
斯黛拉贝勒酒园霞多丽白葡萄酒
2010 Stella Bella – Chardonnay, Margaret River, Australia

千层面
OPEN LASAGNA
布拉塔芝士、番茄、罗勒酱和帕尔马芝士
burrata, tomato, basil pesto and parmesan
斯黛拉贝勒酒园霞多丽白葡萄酒
2010 Stella Bella – Chardonnay, Margaret River, Australia

葡萄酒蛋糕
TRIFLE
蓝莓果酱、柠檬奶冻
blueberry compote, lemon custard
马佳连妮（雅丝提）白葡萄酒
2016 Marcarini Moscato D'Asti DOCG, Piedmont, Italy

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PAVLOVA
覆盆子、香草冰淇淋
raspberry, vanilla ice cream
马佳连妮（雅丝提）白葡萄酒
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晚餐菜单 | DINNER MENU

开胃小菜 | CANAPES

开胃菜 | AMUSE BOUCHE
龙虾浓汤和龙蒿奶油 | lobster bisque and tarragon cream

酩悦年份香槟 | 2009 Moët & Chandon Vintage, Épernay, France

油封烟熏三文鱼 | CONFIT AND SMOKED SALMON
螃蟹、鱼籽酱、荞麦薄饼 | crab, caviar, buckwheat blinis

酩悦年份香槟 | 2009 Moët & Chandon Vintage, Épernay, France

日式明虾鞑靼 | JAPANESE PRAWN TARTARE
樱桃萝卜、柚子醋和松露 | radish, ponzu and truffle

玛卡丽（灰贝露）白葡萄酒 | 2016 Santa Margherita - Pinot Grigio, Trentino, Alto Adige, Italy

龙虾烩 | LOBSTER THERMIDOR
小茴香、帕尔马芝士 | gratin, dill, parmesan

斯黛拉贝勒酒园霞多丽白葡萄酒 | 2010 Stella Bella – Chardonnay, Margaret River, Australia

红烧和牛肋排 | DUO OF BRAISED WAGYU SHORT RIB
60°C慢烤西冷、蘑菇、蕃茄酱、牛肝蕈、香草奶油酱

60°C slow roasted striploin, mushroom, ketchup, cèpes, béarnaise

津加雷利家族珍藏干红葡萄酒 | 2013 Rocca delle Macie – Sangiovese, Chianti Classico Reserva DOCG, Italy

法式芝士 | COMTÉ
24个月、榲桲、沃尔多夫色拉 | 24 months, quince, Waldorf salad

津加雷利家族珍藏干红葡萄酒 | 2013 Rocca delle Macie – Sangiovese, Chianti Classico Reserva DOCG, Italy

香蕉太妃蛋糕 | BANOFFEE CAKE
焦糖香蕉、香草冰淇淋 | caramelised banana, vanilla ice cream

马佳连妮（雅丝提）白葡萄酒 | 2016 Marcarini Moscato D'Asti DOCG, Piedmont, Italy

法式小点 | PETITS FOURS

CNY800* 每位 | per person

CNY1,228* 每位 | per person（搭配葡萄酒 with wine pairing）

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素食晚餐菜单 | VEGETARIAN DINNER MENU

开胃小菜 | CANAPES

开胃菜 | AMUSE BOUCHE
南瓜奶油和南瓜子 | pumpkin velouté and seeds

酩悦年份香槟 | 2009 Moët & Chandon Vintage, Épernay, France

油封鸭蛋 | CONFIT DUCK EGG
洋姜、黑松露 | jerusalem artichoke, black truffle

酩悦年份香槟 | 2009 Moët & Chandon Vintage, Épernay, France

花椰菜 | CAULIFLOWER
孜然、黑藜麦、橙 | cumin, black quinoa, orange

玛卡丽（灰贝露）白葡萄酒 | 2016 Santa Margherita - Pinot Grigio, Trentino, Alto Adige, Italy

千层面 | OPEN LASAGNA
布拉塔芝士、蕃茄、罗勒酱和帕尔马芝士 | burrata, tomato, basil pesto and parmesan

斯黛拉贝勒酒园霞多丽白葡萄酒 | 2010 Stella Bella – Chardonnay, Margaret River, Australia

珍珠大麦南瓜烩饭 | PEARL BARLEY PUMPKIN RISOTTO
酥脆洋苏叶 | crispy sage

津加雷利家族珍藏干红葡萄酒 | 2013 Rocca delle Macie – Sangiovese, Chianti Classico Reserva DOCG, Italy

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