

KRUG

CHAMPAGNE



EXECUTIVE CHEF ROBIN ZAVOU INVITES ACCLAIMED GERMAN TWIN CHEFS, THOMAS AND MATHIAS SÜHRING, TO MANDARIN ORIENTAL, HONG KONG THIS SEPTEMBER TO SHARE THEIR CULINARY TALENT WITH GUESTS DURING AN EXCLUSIVE POP-UP. THE TWINS' PHILOSOPHY IS TO OFFER WARM HOSPITALITY IN A RELAXED, SOOTHING AND ELEGANT ENVIRONMENT WHILE SHOWCASING THE BEST OF MODERN GERMAN FARE INSPIRED BY CHILDHOOD MEMORIES AND FAMILY RECIPES. THEIR DISHES ARE ELEVATED TO THE LEVEL OF HAUTE CUISINE, COMBINING THE ESSENCE OF TRADITIONAL RECIPES WITH CONTEMPORARY CENTRAL EUROPEAN INFLUENCES.



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CHAMPAGNE

SÜHRING ERLEBNIS

1 GLASS OF KRUG GRANDE CUVÉE 167^{ÈME} ÉDITION

CHAPTER ONE (SNACKS)

Leberkäse, Pretzel

Sturgeon, Caviar

Pike Roe, Potato

Chicken Salad

Enleta

1 GLASS OF KRUG 2004

CHAPTER TWO (MENU)

Aal Grün

Brotzeit

Cod, Speck, Dill

1 GLASS OF KRUG ROSÉ

Spätzle – Soft Egg Noodles, Black Truffle

Duck in 2 Servings

1 GLASS OF KRUG GRANDE CUVÉE 160^{ÈME} ÉDITION

CHAPTER THREE (SWEETS)

Lemon Tart, Buttermilk

Raspberry, Honey Bread, Sour Crème

Omas Eierlikör

HKD 3,888 per guest

INCLUDING 4 GLASSES OF KRUG: GRAND CUVÉE 160", KRUG 2004, ROSÉ, GRAND CUVÉE 167"

HKD 5,888 per guest

(FOR PARTIES OF 6 GUESTS)

INCLUDING 5 GLASSES OF KRUG: GRAND CUVÉE 167", KRUG 2004, GRAND CUVÉE 160", ROSÉ, CLOS DU MESNIL 2003

This menu is subject to change without prior notice.
Prices are subject to 10% service charge.



MANDARIN ORIENTAL
HONG KONG