



fantastic years

*seto*

BY ANTONIO GUIDA



MANDARIN  
GRILL + BAR



60 fantastic years - Mandarin Oriental Hong Kong

Lunch Menu - Thursday, 4 May to Saturday, 6 May 2023

## **LA VIA DELLA SETA**

The Silk Road

### **OSTRICHE**

con patate, friggirelli e salsa allo Champagne

*Oysters with potatoes, friggirelli peppers and Champagne sauce*

### **ASTICE BLU**

arrosto con zabaione, porro e tè Matcha

*Roasted blue lobster with zabaglione, leek and Matcha tea*

### **RISOTTO**

con lampone e crema di erbe

*Risotto with raspberry and herbs cream*

### **MORONE**

con 'nduja, mela verde e salsa alla curcuma

*Patagonian Toothfish, 'nduja, green apple and turmeric sauce*

or

### **PETTO DI POLLO FICATUM**

con polvere di capperi, radicchio e millefoglie di rigaglie

*Fig fed chicken breast with capers powder, radicchio and giblets millefeuille*

### **PARFAIT ALLA LIQUIRIZIA**

con cristalli di foglie di tabacco Kentucky, pera alle spezie e crema al caffè

*Liquorice parfait with crystallized Kentucky tobacco leaves, spiced pear and coffee cream*

\$1688 per adult

Prices are in Hong Kong dollars and subject to 10% service charge.

60 fantastic years - Mandarin Oriental Hong Kong

Dinner Menu - Wednesday, 3 May to Saturday, 6 May 2023

## **LA VIA DELLA SETA**

The Silk Road

### **OSTRICHE**

con patate, friggirelli e salsa allo Champagne

*Oysters with potatoes, friggirelli peppers and Champagne sauce*

### **ASTICE BLU**

arrosto con zabaione, porro e tè Matcha

*Roasted blue lobster with zabaglione, leek and Matcha tea*

### **RISOTTO**

con lampone e crema di erbe

*Risotto with raspberry and herbs cream*

### **CONCHIGLIE**

al tandoori, aglio nero ed infuso di patata arrosto

*Tandoori scented "Conchiglie" pasta, black garlic and roasted potato infusion*

### **MORONE**

con 'nduja, mela verde e salsa alla curcuma

*Patagonian Toothfish, 'nduja, green apple and turmeric sauce*

### **PETTO DI POLLO FICATUM**

con polvere di capperi, radicchio e millefoglie di rigaglie

*Fig fed chicken breast with capers powder, radicchio and giblets millefeuille*

### **PARFAIT ALLA LIQUIRIZIA**

con cristalli di foglie di tabacco Kentucky, pera alle spezie e crema al caffè

*Liquorice parfait with crystallized Kentucky tobacco leaves, spiced pear and coffee cream*

*\$2288 per adult*

*Prices are in Hong Kong dollars and subject to 10% service charge.*

## SUGGESTED WINE EXPERIENCES

### **KRUG CHAMPAGNE PAIRING**

*4 Glasses 100ml*

*KRUG GRANDE CUVÉE 170 ÈME ÉDITION*

*KRUG 2008*

*KRUG ROSÉ 26 ÈME ÉDITION*

*KRUG GRANDE CUVÉE 169 ÈME ÉDITION*

\$2388

### **WINE PAIRING**

*4 Glasses 100ml*

*FRATELLI LUNELLI FERRARI 'RISERVA LUNELLI' METODO CLASSICO  
TRENTO*

*TENUTA SAN LEONARDO, VETTE DI SAN LEONARDO  
TRENTINO-ALTO ADIGE*

*BRUNELLO DI MONTALCINO, POGGIO DI SOTTO  
TUSCANY*

*GRAHAM'S, 20 YEAR TAWNY  
PORT*

\$1388

*Prices are in Hong Kong dollars and subject to 10% service charge.*

### **SETA by ANTONIO GUIDA**

*The fine-dining restaurant located in the heart of Mandarin Oriental, Milan represents the quintessential core of Chef Guida's gastronomic philosophy. With deep roots in southern Italy's Puglia region, the Chef combines traditional recipes with influences picked up from extensive stays in Tuscany and France. Seta's menu is the compendium of this knowledge and expertise and features dishes prepared with refined techniques that enhance the superb quality of the ingredients. Chef Guida achieves this culinary balancing act by highlighting the original flavors of each element and combining them in individual and creative ways, in a well thought culinary project.*

*Seta by Antonio Guida gained the first Michelin star in 2015, followed by a second star in 2016.*

### **ANTONIO GUIDA – MANDARIN ORIENTAL, MILAN EXECUTIVE CHEF**

*Born in Southern Italy in 1972, Antonio Guida started his career in 1998 as chef-commis. Extensive travels through Italy, France and Asia contributed to build his deep knowledge of the culinary art, which he refined working alongside great masters in Michelin-starred restaurants such as Pierre Gagnaire in Paris, Enoteca Pinchiorri in Florence and Don Alfonso in Sant'Agata sui Due Golfi, on the beautiful Amalfi Coast. For two years, the restaurant La Terrazza of Hotel Eden in Rome came to be his stage and brought him to become Chef de Cuisine. In 2002, Antonio Guida was appointed Executive Chef at the hotel Il Pellicano, in Porto Ercole, Tuscany, where only two years later he received the well-deserved first Michelin star, followed by a second star in 2010. After twelve years of great cuisine and memories, in 2015 Antonio Guida has been appointed Executive Chef at Seta, the fine-dining restaurant of Mandarin Oriental, Milan.*