

A Taste of Italy by  
Michelin Star Chef  
*Mario Cittadini*



MICHELIN STARRED DINING AT THE MANDARIN GRILL,  
GUEST CHEF MARIO CITTADINI, 11 TO 14 JANUARY 2018

---

LUNCH MENU

---

**ANTIPASTI**

*Please choose your antipasti or primi piatti*

**SGOMBRO**

Lightly cured mackerel, salsa rubra, eggplant

**CAPPELANTE**

Seared Hokkaido scallops, braised romaine lettuce, passionfruit, bottarga

**UOVO**

Slow poached organic egg, buffalo mozzarella, pickled onion, watercress, smoked eel

---

**PRIMI PIATTI**

**FETTUCINE**

Handmade tagliolini, grandma's meatball ragout

**TORTELLI**

Parmesan emulsion, black truffle caviar

**RISOTTO**

Lemon, langoustine spezzatino

---

**SECONDI PIATTI**

*Please choose your secondi piatti*

**BRASATO**

Slow braised Australian beef cheek, mushrooms, black truffle

**MERLUZZO**

Poached Atlantic cod fish, childhood memory white sauce

**POLLO**

Chicken breast, miso jus, turnip, quinoa

---

**DOLCI**

*Please choose your dessert*

**AGRUMI**

Mandarin and bergamot parfait, orange textures, mango sorbet

**TARTELETTA AL CIOCCOLATO**

Warm dark chocolate tart, salted caramel, vanilla ice cream

**COFFEE OR TEA**

**3 COURSES** (antipasti or primi piatti, secondi piatti, dolci) **148**

**4 COURSES** (2 antipasti or primi piatti, secondi piatti, dolci) **178**

**5 COURSES** (2 antipasti, 1 primi piatti, secondi piatti, dolci) **198**

---

A LA CARTE

---

**ANTIPASTI E PRIMI PIATTI**

**ASTICE**

Poached Boston lobster juices, green peas, fermented plum vinegar

**138**

**CAPPELANTE**

Seared Hokkaido scallops, braised romaine lettuce, passionfruit, bottarga

**108**

**UOVO**

Slow poached organic egg, buffalo mozzarella, pickled onion, watercress, smoked eel

**88**

**TORTELLI**

Parmesan emulsion, black truffle caviar

**128**

**RISOTTO**

Lemon, langoustine spezzatino

**118**

**LASAGNA**

25 layers, Neapolitan ragout, scamorza cheese fondue

**98**

---

**SECONDI PIATTI**

**MERLUZZO**

Poached Atlantic cod fish, childhood memory white sauce

**218**

**AGNELLO**

Roasted lamb loin, spring onion oil, parsnip, fava bean ragout

**198**

**BRASATO**

Slow braised Australian beef cheek, mushrooms, black truffle

**198**

---

**DOLCI**

**PANNACOTTA**

Vanilla, pistachio, wild berries, burnt milk ice cream

**42**

**TIRAMISU**

Espresso, mascarpone, lady fingers, chocolate textures

**42**

A Taste of Italy by  
 Michelin Star Chef  
*Mario Cittadini*



MICHELIN STARRED DINING AT THE MANDARIN GRILL,  
 GUEST CHEF MARIO CITTADINI, 11 TO 14 JANUARY 2018

**DINNER TASTING MENU**  
 (FIVE COURSES)

**CAPPESANTE**

Seared Hokkaido scallops, braised romaine lettuce,  
 passionfruit, bottarga

**UOVO**

Slow poached organic egg, buffalo mozzarella,  
 pickled onion, watercress, smoked eel

**LASAGNA**

Special 25 layers, Neapolitan ragout,  
 scamorza cheese fondue

**MERLUZZO**

Poached Atlantic cod fish,  
 childhood memory white sauce

*or*

**BRASATO**

Slow braised Australian beef cheek, mushrooms,  
 olive, avocado, black truffle

**TIRAMISU**

Espresso, mascarpone, chocolate textures

Coffee or tea

**298.**

**SOMMELIER SELECTION**

BY SOMMELIER LUANA MONTEROSSO  
 FROM ETHNIC WINES ASIA - PACIFIC

**SPARKLING**

Voga Prosecco Doc Spumante, Extra Dry  
 Andreola "Vigneto Dirupo"

GLS	BTL
55	268
98	488

**WHITE**

Pinot Grigio, Alois Lageder Riff  
 Cusumano Insolia, IGT  
 Cusumano Alcamo, DOP

68	328
78	368
78	368

**RED**

Chianti Classico DOCG  
 Chianti Classico Riserva DOCG  
 Cusumano Benuara IGT  
 Basilica Del Pruneto Merlot  
 Basilica Solatio Chianti Classico Riserva DOCG

68	328
88	438
88	438
	458
	478

**DINNER TASTING MENU**  
 (SEVEN COURSES)

**CAPPESANTE**

Seared Hokkaido scallops, braised romaine lettuce,  
 passionfruit, bottarga

**ASTICE**

Poached Boston lobster juices, green peas,  
 fermented plum vinegar

**TERRINA**

Beef tongue & foie gras terrine,  
 beetroot, cherry

**TORTELLI**

Parmesan emulsion, black truffle caviar

**MERLUZZO**

Poached Atlantic cod fish,  
 childhood memory white sauce

*or*

**INTRACOSTA DI MANZO**

Charcoaled angus beef short rib,  
 rubra sauce, eggplant bruschetta

**"CAVIAR SU"**

**PANNACOTTA**

Vanilla, pistachio, wild berries,  
 burnt milk ice cream

Coffee or tea

**398.**