

26 FEBRUARY TO 3 MARCH 2024

SIMPLY SCANDINAVIAN

Chef Isaksson's style emphasises the fusion of culinary influences to create unique experiences, with a focus on Japanese traditions blended with modern Scandinavian cuisine.

Chef Isaksson shared: "My goals have always been the same throughout my career – to create a contemporary gastronomic experience that is both local, global and in fine tune with nature. This allows me to create out of this world flavours and truly create something truly unique. I am excited to once again be back in the kitchen of the Mandarin Grill and have the opportunity to create an even greater impact than I did six years ago."





SIMPLY SCANDINAVIAN

5-COURSE DINNER

INTRO

Chlorophyll
Gunkan Crab - Xo.

Marbeled Quail Eggs
Eggplant, Black Garlic

Buckwheat
Wagyu Tartar, Caramelised Onion

NV Bollinger | Special Cuvee

THE MENU

Oyster 'Taco'
Caviar, Fermented Rice Emulsion

2021 | Domaine Nathalie & Giles Fevre | Mont de Milieu | Chablis | 1er Cru

Okonomiyaki
Winter Truffles, Cabbage

2021 | Domaine Chevillon Chezeaux | Aux Champs Pedrix | 1er Cru | Nuits St. Georges

Red Snapper 'Binchotan'
Seaweed Cracker, Koji - Beurreblanc

2019 | Domainee Joseph Roty | Marsannay

Pineapple and Coconut
Grilled Pineapple Juice, 'French Toast'

Tokaji Aszu | 5 Puttonyos

OUTRO

Friandise

5-Course Menu for RM 368 nett per person

Wine pairing choice of 4 glasses for RM 158 nett per person



SIMPLY SCANDINAVIAN

8-COURSE DINNER

INTRO

Chlorophyll
Gunkan Crab - Xo.

Marbeled Quail Eggs
Eggplant, Black Garlic

Buckwheat
Wagyu Tartar, Caramelised Onion

NV Bollinger | Special Cuvée

THE MENU

Hamachi Crudo, Sashimi
Wasabi, Shio-Ponzu

2019 Domaine Boisson | Aligote | Bourgogne

Oyster 'Taco'
Caviar, Fermented Rice Emulsion

2021 Domaine Nathalie & Giles Fevre | Mont de Milieu | Chablis | 1er Cru

Steam Bun and Shitake
Cultured Cream

2018 Domaine Richoux | Irancy

Okonomiyaki
Winter Truffles, Cabbage

2021 | Domaine Chevillon Chezeaux | Aux Champs Pedrix | 1er Cru | Nuits St. Georges

Red Snapper 'Binchotan'
Seaweed Cracker, Koji - Beurreblanc

BBQ Quail 'Farci'
Bouquet Fumée, Braised White Turnip

2019 | Domaine Joseph Roty | Marsannay

Pineapple and Coconut
Grilled Pineapple Juice, 'French Toast'

Tokaji Aszu | 5 Puttonyos

OUTRO

Friandise

8-Course Menu for RM 398 nett per person

Wine pairing choice of 4 glasses for RM 158 nett per person