

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

LUNCH

STARTER

Grilled Squid 'Udon'
Caviar, Smoked Egg Yolk

or

Hamachi Crudo
Wasabi, Shio-Ponzu

NV Bollinger | Special Cuvee

THE MENU

Lobster 'Kushiyaki'
Daikon, Seaweed Emulsion, Xo-Ricepot
or
Wagyu Striploin 'Au poivre'
Daikon, Potato Pithivier Anno Nobel, 2015

2018 Domaine Richoux | Irancy

DESSERT

Pineapple and Coconut
Grilled Pineapple Juice, 'French Toast'

or

Shaved Ice
'Vanilla Coke', Lychee, Roses

Calvet | Reserve Du Crion | Sauternes

2-Course Menu for RM 158 nett per person
Choice of starter and main course

3-Course Menu for RM 198 nett per person
Choice of starter, main course and dessert

Wine pairing options

2 glasses for RM 95 nett per person

3 glasses for RM 110 nett per person