



MICHELIN STARRED DINING AT THE MANDARIN GRILL,
GUEST CHEF SAYAN ISAKSSON 14 TO 21 APRIL 2018

LUNCH MENU

FINGER FOODS

Please choose your finger food or starter

KING CRAB "TACO",
SMOKY APPLE SLAW

FERMENTED POTATOES,
SALMON CAVIAR, CULTURED CREAM

MARbled AND SMOKED QUAIL EGGS,
LOVAGE AND BLACK GARLIC

STARTERS

COLD AIR CURED SMOKED HAMACHI,
DAIKON AND HORSERADISH

CHILLED POTATO AND LEEK SOUP,
POACHED EGG AND GARDEN HERBS

PORRIDGE OF MUSHROOMS AND
PRESERVED BUTTER

MAINS

Please choose your main course

SEARED SCALLOPS,
BROWNED CAULIFLOWER

MONKFISH KUSHIYAKI,
BUTTERMILK AND DILL

AGED SIRLOIN IN CHLOROPHYLL

DESSERTS

Please choose your dessert

SUNCHOKE PANCAKE,
DRIED AND FROZEN MILK

"POMMES DE TERRES",
APPLES AND POTATOES

COFFEE OR TEA

A LA CARTE

LOUNGE ON THE PARK SELECTION

FERMENTED POTATOES, SALMON-
CAVIAR, CULTURED CREAM 68

KING CRAB "TACO",
SMOKY APPLE SLAW 68

"OYSTER SHELL",
TARTAR OF AGED BEEF, WASABI 68

MARbled AND
SMOKED QUAIL EGGS,
LOVAGE AND BLACK GARLIC 68

CHILLED POTATO
AND LEEK SOUP,
DAIKON AND HORSERADISH 98

COLD AIR CURED
SMOKED HAMACHI,
DAIKON AND HORSERADISH 128

SEARED SCALLOPS,
BROWNED CAULIFLOWER 228

3 COURSES (*fingerfood or starter, main course, dessert*) 198

4 COURSES (*fingerfood, starter, main course, dessert*) 218

5 COURSES (*2 fingerfoods, starter, main course, dessert*) 238



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DINNER TASTING MENU
(FIVE COURSES)

AMUSE BOUCHE

STRAW SMOKED QUAIL EGG
FERMENTED POTATO DOUGHNUT
ORGANIC WASTE BROTH, KALE

AIR CURED HAMACHI,
DAIKON AND HORSERADISH

PORRIDGE OF MUSHROOMS
AND PRESERVED BUTTER

BLACK GARLIC LOBSTER
"KUSHIYAKI"
YUBA AND LIQUID CORN

AGED SIRLOIN IN CHLOROPHYLL

"POMMES DE TERRES"
APPLES & POTATOES

Coffee or Tea

368.

DINNER TASTING MENU
(SEVEN COURSES)

AMUSE BOUCHE

STRAW SMOKED QUAIL EGG
FERMENTED POTATO DOUGHNUT
ORGANIC WASTE BROTH, KALE

"OYSTER PEARL"
PRESERVED ELDERBERRIES,
OSCIETRE CAVIAR

AIR CURED HAMACHI,
DAIKON AND HORSERADISH

PORRIDGE OF MUSHROOMS
AND PRESERVED BUTTER

ONIONS IN SEAWEED CRUST,
EGG YOLK & FIRED UP LOVAGE

BLACK GARLIC LOBSTER
"KUSHIYAKI"
YUBA AND LIQUID CORN

AGED SIRLOIN IN CHLOROPHYLL

"POMMES DE TERRES"
APPLES & POTATOES

Coffee or Tea

468.