



# Mother's Day Brunch

**MOzen Bistro at Mandarin Oriental, Las Vegas**

11:00 AM - 3:00 PM 80. per adult / 35. per child (age 12 & under)  
appetizer & dessert buffet, served with choice of entrée tableside

**FREE FLOWING BEVERAGES**  
Sparkling Wine +30. per adult  
Mimosas +24. per adult

## CHARCUTERIE STATION

serrano ham, salami, mortadella & chorizo with olives, gherkin pickles & cocktail onions

## GOURMET CHEESE STATION

selection of soft & hard cheese with apricot jam, fig cake & raincoat crisp wafers

## GRILLED VEGETABLE PLATTER

grilled seasonal vegetables with herb oil

## FROM OUR BAKERY

chef's selection of freshly baked morning pastries

## YOGURT BAR & MUESLI

homemade vanilla yogurt & strawberry parfait  
bircher muesli

## CARVING STATION\*

New York striploin  
with roasted garlic and thyme  
potato mousseline, glazed heirloom carrots  
and beef jus

## ASIAN STATION

dim sum  
shrimp shu mai & BBQ pork bun,  
chicken pot sticker  
Chinese red vinegar, XO sauce & Pajeon sauce

## NOODLE & SOUP STATION

rice vermicelli & wonton noodles  
Kailan, bean sprouts,  
shiitake mushrooms & scallions  
shrimp, fish cake, fish tofu,  
fish balls & crab meat

## traditional Indonesian oxtail soup

braised oxtail with star anise, cloves,  
black pepper & cardamom  
hearty vegetables, green onions  
& fried shallots

## SALAD STATION

pear, pecan and brie salad  
pomegranate & balsamic vinaigrette

heirloom beet salad  
heirloom beets, citrus fruits, goat cheese &  
white balsamic dressing

organic quinoa salad  
strawberry, mint, cucumber with dates

heirloom tomato & buffalo mozzarella  
blueberry, fig jam & balsamic glaze

roasted butternut squash salad  
arugula, sesame & honey vinaigrette

roasted beef salad  
Dijon mustard, gherkin pickles, capers and  
hard-boiled eggs

shrimp & scallop ceviche\*  
marinated in lemon with tomato, onion,  
cucumber, cilantro & jalapeño

Greek salad  
tomatoes, cucumber, red onion, Kalamata  
olive, feta cheese & lemon dressing

shrimp & mango salad  
Thai curry dressing

mixed beans salad  
haricot vert, yellow wax, kidney beans &  
edamame tossed in sesame mirin dressing

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



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bistro





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**SUSHI STATION\***  
chef's selection of rolls  
vegetable rolls, spicy tuna,  
cucumber salmon & asparagus roll  
eel nigiri  
sōmen salad  
rice noodle salad with fish cake,  
cucumber & sesame dressing  
seaweed salad

**SEAFOOD STATION\***  
Stellar Bay oysters  
snow crab claws  
cocktail shrimp  
mignonette, cocktail sauce,  
miso mustard sauce,  
lime & lemon wedges

**SMOKED SALMON STATION**  
hickory smoked salmon with egg  
mimosa, capers & red onions

**CHOICE OF ENTRÉE**  
**egg florentine with smoked bacon\***  
English muffin, bacon, creamed spinach,  
mustard bibb salad, Hollandaise

**matcha waffle**  
lychee compote & passion fruit cream

**egg white frittata**  
mushrooms, highland kale,  
parmesan & water cress coulis

**roasted marinated certified Angus tenderloin\***  
caramelized shallots,  
heirloom carrots and peas  
Bourbon black pepper jus

**roasted European sea bass**  
mushroom tortellini & leeks  
Barolo wine sauce

**makhani**  
choice of chicken or cottage cheese  
lentil, garlic naan & traditional  
accompaniments

**seasonal fruits** assortment of fresh whole fruit, sliced fruit & berries  
**chocolate Oreo verrine** macerated strawberries, chocolate ganache, chocolate mousse,  
Oreo crumble & vanilla chantilly cream

**DESSERT STATION**

lemon blueberry tart  
lemon raspberry meringue tartlet  
red velvet cake pops with flowers  
assorted macarons  
vanilla panna cotta with glazed  
berries  
mango passionfruit coconut  
tapioca verrine  
chocolate covered strawberries  
layered carrot cake entremet with  
caramelized pecans  
seasonal fruit guimauve pops  
pistachio crème brûlée with fresh berries  
lemon blueberry pound cake  
mini danish  
chocolate praline puff

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