MANDARIN ORIENTAL
MAYFAIR LONDON

DINNER - SAMPLE

TO SHARE

COLD

SALMON CARPACCIO - 22
Karashi su miso (gf)

WHITEFISH CRUDO - 22
Tosazu, lime zest (gf)

SPINACH SALAD - 16
Black sesame dressing (ve, gf)

HOUSE SALAD - 18
Onion dressing, asparagus (ve, gf)

YELLOWTAIL TIRADITO - 26
Jalapeño chilli, ponzu, tomato purée (gf)

HOT

MISO AUBERGINE - 16
Mixed sesame seeds, chives (ve, gf)

CUTTLE FISH MORIAWASE - 18
Aonori batter, jalapeño sauce

TEMPURA MORIAWASE - 18
Prawn, seasonal vegetables, soy dashi (vea)

DUCK GYOZA - 21
Pumpkin purée, teriyaki ponzu, rayu

ROCK SHRIMP - 25
Spicy mayonnaise, lime

MAIN COURSE

MISO BLACK COD - 48
Padron pepper (gf)

GRILLED NATIVE LOBSTER - HALF - 48
Togarashi mayonnaise

LAMP CHOP - 42
Smoked jalapeño sauce, miso salt, lime

WAGYU DON - 48
Braised short rib, foie gras, onsen tamago (gf)

HERITAGE BEEF RIB-EYE - 300G - 64
Kizami wasabi, beurre blanc

A5 WAGYU STRIPLOIN - 200G - 175
Yuzu kosho bordelaise (gf)

RICE & VEGETABLES

WAGYU FRIED RICE - 22
Crispy garlic, sesame (gf)

KIMCHI FRIED RICE - 18
Bacon, negi (gf)

GRILLED ASPARAGUS - 18
Truffle hollandaise (gf)

WILD MUSHROOM - 12
Soy butter (gf)

NIGIRI & SASHIMI

A5 WAGYU - 21
OCTOPUS - 10
TUNA - 16
PRAWN - 12
YELLOWTAIL - 12
SALMON - 10
SEABASS - 10
TROUT ROE - 14

MAKI ROLL

SOFT SHELL CRAB - 17
Cucumber, yuzu mayonnaise

WAGYU - 24
Kimchi, asparagus

PRAWN TEMPURA - 18
Spicy salmon, seared tuna

CALIFORNIA ROLL - 18
Devon crab

SPICY TUNA - 16
Spring onion, cucumber

TUNA - 12
SALMON - 10
CUCUMBER - 16
AVOCADO - 8
YELLOWTAIL - 12

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your bill. Please inform our team of any allergy or any dietary requirements.
Adults need around 2000 kcal a day. (v) - vegetarian, (ve) - vegan, (gfa) - gluten free available, (vea) - vegan option available, (h) - healthy option