

AT MANDARIN ORIENTAL, MUNICH













#### **DEAR GUESTS**

On behalf of the entire team, I would like to invite you to spend this year's festive season with Mandarin Oriental, Munich.

During Christmas, kindly join us for an extraordinary culinary feast and enjoy a festive interpretation of chef Nobu Matsuhisa's innovative cuisine. A delicious seven-course menu will be prepared for you on Christmas Eve, 24 December, and on 26 December we offer an extravagant brunch for the entire family.

For New Year's Eve, we will transform the hotel lobby and Matsuhisa into a Tokyo-esque setting with entertainment. After a welcome aperitif, you will be able to indulge in an opulent seven-course menu including sushi and dessert buffets. Experience the turn of the year with a glass of champagne and spectacular fireworks on our beautiful rooftop terrace with an unforgettable panoramic view over the city. In the meantime, Matsuhisa will become a brilliant party location with live DJ and fantastic drinks.

We would be delighted to welcome you to Mandarin Oriental, Munich this season.

Yours sincerely

Dominik G. Reiner, General Manager

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#### CHRISTMAS OMAKASE MENU



#### 3 WAY APPETIZERS

Blue Shrimp Uni Dill New Style Kinnedai with Caviar Ora King Salmon Karashi Su Miso

BLUE FIN TUNA SALAD with hearts of palm and truffle-tofu dressing

Premium Selection of SUSHI (5pcs)

Sake Kazu SOUP

## JOHN DORY

with Spinach, Tofu and Aji Amarillo Sauce

OX CHEEKS with Goma Truffle, Green Apple and Chestnut Crumble

#### GINGERBREAD MOUSSELINE

with Mulled Winter Fruits and Spiced Red Wine Butter Ice Cream

The menu is available for Dinner from 24 to 26 December 2019. Included on 24 December in the overnight package or available separately for EUR 175 per person.



#### CHRISTMAS BRUNCH 2019

#### MATSUHISA SEAFOOD BUFFET

Ceviche / Coriander / Pickled Onion Oysters / Yuzu Dressing / Green Tea Salt Snow Crab / Spinach Salad / Yuzu Truffle Dressing

#### **SUSHI**

Yellow Tail Jalapeño Sashimi Salad with Matsuhisa Dressing White Fish Dry Miso Salmon Karashi Su Miso Chirashi Sushi Sushi Selection

#### SOUP

Duck Consommé / Tofu / Spring Onion

#### HOT DISHES

Wagyu Tataki / Tosazu / Garlic Chips Black Cod / Orange Miso / Gingerbread Crumble Duck Donburi / Sukiyaki / Chestnut Grilled Asparagus / Pomegranate / Nobu's Egg Sauce Soft Shell Crab Karaage / Green Amapeno Salsa / Cinnamon

#### DESSERT

Winter Cheese Cake / Williams Christ Pears / Star Anise Tiramisu / Gingerbread / Mulled Wine "Stollen" Pudding / Almond Ice Cream

> On 26 December from 11 am to 2:30 pm EUR 145 per person including water, coffee, tea and one glass of champagne



## ONE NIGHT IN TOKYO MATSUHISA NEW YEAR'S DINNER & PARTY

31 December 2019 at 7:30 pm

#### **APERITIF**

at The Lounge

#### SUSHI LIVE STATION

Nigiri Sushi Akami / Salmon / Yellow Tail

Cut Roll California Roll / Salmon Avocado / Spicy Tuna / Avocado / Kappa

#### PLATED MENU

Three-way Appetizer with Toro

Tricolour Cauliflower / Smoked Eel / Lemon Miso Dressing

Dover Sole Paupiette with Red Amapeno

Kagoshima Wagyu / Grilled Mushrooms / Calamansi Truffle Teriyaki

## DESSERT BUFFET

by Roshlee Cardoso

### CHAMPAGNE TOAST

on our rooftop terrace

#### ONE NIGHT IN TOKYO PARTY

at Matsuhisa Munich

Included on 31 December in the overnight package "Sparkly New Year's" or available separately for EUR 435 per person.



# LOUNGE & VIEW 31 December, from 8:30 pm



#### BENTO BOX AT THE LOUNGE

CHAMPAGNE TOAST AND FIREWORKS ON THE ROOF TOP TERRACE

ACCESS TO MATSUHISA'S 'ONE NIGHT IN TOKYO' PARTY

EUR 190 per person

For further information and reservations kindly contact us at +49 (0)89 290 98 1875 or momuc-matsuhisa@mohg.com





## MATSUHISA MUNICH

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## MANDARIN ORIENTAL, MUNICH

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