



# MENU

MANDARIN ORIENTAL

NEW YORK PLATED THREE COURSE LUNCH



## FIRST COURSE

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### SOUP

- Celeriac Velouté** • Truffle Dust **GF • VEG**
- Wild Mushroom Bisque** • Truffle Crouton **VEG**
- Roasted Kabocha Squash** • Gouda Crisp **VEG**
- Red Lentil** • Dill Cream • Crispy Onion **VEG**
- Creamy Potato** • Golden Leeks **VEG**

### SALAD

#### **Baby Iceberg**

Winter Radish • Pancetta • Cherry Tomato • Red Onion • Smoked Chili Ranch  
**GF**

#### **Asian Mixed Greens**

Avocado • Cucumber • Shaved Celery • Tomato • Daikon Sprouts • Soy Dressing  
**V**

#### **Baby Beets**

Crispy Quinoa • Endive • Candied Pecans • Smoked Goat Cheese • Lemon White Balsamic Vinaigrette  
**GF • VEG**

#### **Frisée**

Bayley Hazen Blue • Port Wine Poached Pears • Radicchio • Candied Walnuts • Maple Vinaigrette  
**VEG**

#### **Spinach**

Chili Roasted Baby Carrots • Cilantro • Radish • Pine Nuts • Cumin-Lime Dressing  
**GF • V**

#### **Mesclun Greens & Baby Kale**

Grilled Artichoke • Roasted Red Pepper • Feta • Olives • Pine Nuts • Red Sherry Vinaigrette  
**GF • VEG**

#### **Baby Wild Arugula**

Murrays Cheese “Project X” • Raisins • Roasted Sunchokes • Smoked Almonds • Cabernet Vinaigrette  
**GF • VEG**

#### **Butter Lettuce**

Endive • Fine Herbs • Toasted Hazel Nuts • Murrays Cheese “Butterhall” Cheddar Dressing  
**GF • VEG**

**GF • Gluten Free**  
**VEG • Vegetarian**  
**V • Vegan**



## ENTRÉE

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### CHILLED SELECTIONS

#### **Baja Chicken Cobb**

Salsa • Queso Fresco • Roasted Corn • Avocado • Chipotle Ranch Dressing  
GF

#### **Herb Crusted Chicken Breast**

Grilled Vegetable Couscous • Roasted Broccolini • Feta • Moroccan Pepper Dressing

#### **Blackened Shrimp**

Red Oak • Arugula • Spinach • Farro • Roasted Red Tomato • Rustic Croutons • Spicy Mustard Dressing

#### **Miso Sake Salmon**

Crispy Tofu • Napa Cabbage • Shiitake Mushrooms • Peppers • Miso Sesame Dressing

#### **Olive Oil Poached Tuna**

Haricots Verts • Olives • Cherry Tomato • Egg • Fingerling Potato • Lemon Capers Vinaigrette  
GF

#### **Thai Beef Salad**

Carrots • Cucumber • Shallots • Jicama • Thai Basil • Mint • Toasted Rice • Chili Lime Dressing  
GF

#### **Curry Spiced Tofu**

Edamame • Pickled Carrots • Ginger Glazed Bok Choy • Sesame Dressing

### HOT SELECTIONS

#### **Seared Beef Tenderloin**

Herbed Red Quinoa • Grilled Asparagus • Cauliflower Purée • Red Wine Reduction  
GF

#### **Grilled Chicken Breast**

Mascarpone Mash Potatoes • Grilled Baby Portobello Mushrooms • Haricots Verts Rosemary Jus  
GF

#### **Roasted Chicken Breast**

Spiced Butternut Squash Purée • Broccolini • Baby Carrots • Thyme Jus  
GF

#### **Grilled Salmon**

Faro Ratatouille • Carrot Purée • Wild Fresh Arugula • Raspberry Glaze  
GF

#### **Branzino**

Charred Green Beans • Lemon Potatoes • Shaved Fennel Tomato Olive Tapenade  
GF

GF • Gluten Free  
VEG • Vegetarian  
V • Vegan



## DESSERT

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### **Neapolitan Mousse Cake**

Dark Chocolate • White Chocolate • Strawberry Mousse • Flourless Cake Strawberry Compote  
GF • NF • VEG

### **“The Mandarin”**

Orange Chiffon Cake • Mandarin Mousse • Rice Sesame Seed Crumble  
NF • VEG

### **Chocolate Dulcey Puff**

Dulcey Cream • Poached Pear  
VEG

### **Pumpkin Roulade**

Cinnamon Chantilly Cream • Lingonberry • Toasted Pumpkin Seed  
NF • VEG

### **Nutella Chocolate Tart**

Graham Tart Shell • Snack Mix • Hazelnut Powder • Toasted Honey Meringue  
VEG

### **Apple Cider Cake**

Calamansi Curd • Cream Chantilly • Caramelized Apple Compote  
NF • VEG

### **New York Cheesecake**

Season Berries • Gluten-Free Base  
GF • NF • VEG

Freshly Brewed La Colombe Coffee • Decaffeinated Coffee • Tealeaves Tea Selection

GF • Gluten Free  
NF • Nut Free  
VEG • Vegetarian  
V • Vegan



