



SYLVAIN DELPIQUE
Executive Chef



KAVIARI

PARIS

Oscietre Prestige Caviar

50gr 175
125gr 312

Blinis, Red Onion, Hard Boiled Egg,
Chives, Lemon Crème Fraîche

TO SHARE

BUTTERMILK RANCH DIP • GF • NF	78
1 oz Oscietre Prestige Caviar, Potato Chips	
BABAGANOUSH • DF • NF	26
Roasted Eggplant, Pomegranate, Sesame, Naan	
EAST BEACH BLONDE OYSTERS • GF • NF	32
6 Oysters, Ginger-Sake Mignonette, Blood Orange, Scallions	
SHRIMP COCKTAIL • GF • NF • DF	28
House Made Cocktail Sauce	
TRUFFLE POMME FRITE • GF • NF	33
Black Truffle, Parmesan, Truffle Dijon Aioli	
CHEESE PLATE	35
Artisanal Local Selection of Three Cheeses	



APPETIZERS

OCTOPUS CARPACCIO • GF • NF • DF	26
Bitter Orange, Basil Oil, Black Olive and Za'atar Vinaigrette	
BUTTERNUT SQUASH SOUP • GF • V	22
Lemongrass, Ginger, Red Curry, Peanut-Chili Crunch, Basil Oil	
BURRATA • NF	24
Confit Peppers, Arugula, Sourdough, Bagna Couda	
HAMACHI CRUDO • GF • NF	28
Peppadew, Cucumber, Serrano Chili, Bergamot Dressing	
SALADS	
VEGAN BOWL • NF • V	33
Mala Tofu, Kale, Farro, Quinoa, Pomelo, Avocado, Calamansi-Soy Dressing	
ICEBERG • GF • NF	33
Bayley Hazen Blue Cheese, Pastrami Bacon, Confit Tomatoes, Hard-Boiled Eggs, Crispy Shallots	
CAESAR SALAD • NF	31
Romaine, Aged Parmesan, Anchovies, Preserved Lemon Chimichurri Add Chicken 12 • Salmon 18 • Shrimp 24	

MAINS

WONTON NOODLE SOUP • DF • NF	42
Chinese Superior Stock, Broccoli, Shiitake, Chicken & Shrimp Dumplings	
MUSHROOM RAVIOLI • NF • VG	42
Chanterelle Mushroom, Swiss Chard, Black Garlic, Charred Onion Broth	
ARCTIC CHAR • GF	44
Cabbage, Hazelnut & Onion Fondue, Yuzu Butter, Fried Kale	
SHORT RIB • GF	46
Baby Carrots, Hazelnut, Red Verjus Pomme Fondant	
ROASTED CHICKEN • GF • NF	42
Whipped Potato, Brussels Sprouts, Mustard Jus	
PRIME 8 OZ BURGER • NF	37
Brioche Roll, Tomato Confit, Arugula, Gouda, Green Peppercorn Aioli, Caramelized Onion, French Fries	
CLUB SANDWICH • NF	35
Ciabatta, Roasted Turkey, Tomato Relish, Smoked Bacon, Lettuce, Lemon Basil Aioli, Pomme Chips	

The
Mandarin
Cake Shop

THE MANDARIN	24
Green Tea Mousse, Mango Gelée, Ginger Chocolate Streusel	
CHOCOLATE DECADENCE	24
Hazelnut Feuilletine, Salted Caramel, Chocolate Mousse	
GUAVA CHEESECAKE	32
Guava Lime Pâté Fruit, Spiced Graham Cracker	
I'M A FAN	24
Cinnamon Apple Compote, Vanilla Mousse, Brown Butter Cake	
FIG TART	24
Tiger Figs, Pastry Cream, Almond Cake	
CHOCOLATE MOUSSE	24
Dark/Milk Caraibe and Jivara Mousse, Opalys White Chocolate Mousse, Honey Tuile	
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ICE CREAM & SORBET	10
Vanilla Bean Ice Cream, Chocolate Ice Cream, Seasonal Sorbet	



GF - Gluten Free • NF - Nut Free • DF - Dairy Free • VG - Vegetarian • V - Vegan

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced.

Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.