



CROSSOVER
by SPICES

Information on food allergens contained is provided by serving staff upon customer's request.
Prices are in CZK and inclusive of all taxes.

I started with crossover to be able to combine two cooking techniques in one plate - Asian & European.

Each dish that is on our Crossover menu features this combination of techniques and natural flavors.

The philosophy – keep the ingredients to a minimum, always have different textures and be in line with the five tastes i.e.- umami, sweet, bitterness, savory and sourness.

The main ingredients are European, the sub ingredients are Asian.

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Stephen Senewiratne

Executive Chef

Mandarin Oriental, Prague

STARTERS

ORANGE | 320

Pumpkin, kumquats, hazelnuts, radicchio

POSTAL | 410

Pigeon, foie gras, pomegranate, ginseng, figs

8+2 | 430

Langoustine, panko, grapefruit, lime, lemongrass

UNCANNED | 350

Tuna, chili, tamarind, jicama, mint

MAINS

CAVIARLESS | 490

Sturgeon, yoghurt, smoke, dill, parsley

T² | 560

Lobster, galangal, red chili, somen, green mango

SHORTENED FLIGHT | 490

Pheasant, Jerusalem artichokes, cider, cinnamon

FOREST EDGE | 520

Fellow deer, endive, beet root, cranberries

SOUPS

ROOT | 240

Celeriac, black pepper, peanuts, watercress

CIRCLE | 260

Chicken, corn, coriander, saffron

SWEETS

DARK RED | 310

Chocolate, raspberries, ginger, chutney

VARIATION | 220

Plums, cardamom, potato, maple

NUTTINESS | 240

Pineapple, coconut, avocado, macadamia nuts