周末早午餐

三道式 398元 / 四道式 468元 / 五道式 528元

冷盘

手推车腌渍三文鱼

慢煮大虾配“血腥玛丽”鸡尾酒汁

主厨推荐蟹肉沙拉

新鲜生蚝配辣椒仔啫喱

前菜和汤

珍宝蟹肉班乾饼

田园青豆汤配意大利火腿和薄荷

烤生蚝

鸡蛋

牛油果吐司配水煮蛋和烟熏三文鱼

黑松露炒有机鸡蛋

龙虾班尼迪

主菜

（任选其一）

辣味龙虾意大利面（额外酌收100元）

海陆双拼、慢煮牛柳配虎虾（额外酌收50元）

香煎鳕鱼配玉米糊和甜红椒汁

文华汉堡

洋葱、生菜、番茄、车达奶酪、培根和卷心菜

甜品

自制布朗尼配香草冰淇淋

蓝莓芝士蛋糕

苹果酥粒配肉桂冰淇淋

法式吐司配红莓果酱

时令水果拼盘

香槟畅饮

人民币398元/每位

美丽时光®巴黎艺术经典白中白香槟

鸡尾酒畅饮

人民币268元/每位

格雷爵士的古典

冷萃咖啡马丁尼

勇敢的心

可口莫吉托

请您在点单前将任何食物过敏或食物禁忌告知我们员工。所有价格均为人民币并需加收15%的服务费。

WEEKEND BRUNCH

3 COURSES 398 / 4 COURSES 468 / 5 COURSES 528

COLD APPETIZERS

Homemade Salmon Gravlax from the Trolley

Poached Shrimp with "Bloody Mary" Cocktail Sauce

Chef's Signature Crab Salad

Chilled Oyster in Tabasco Jelly

HOT APPETIZERS AND SOUP

Jumbo Crab Meat Pancake

Garden Pea Soup with Prosciutto and Mint

Oyster Rockefeller

EGG DISHES

Avocado Toast with Poached Egg and Smoked Salmon

Black Truffle Scrambled Egg

Lobster Egg Benedict

MAIN COURSES

(Choice of One Only)

Spicy Lobster Linguine (CNY100 Extra)

Surf & Turf (CNY50 Extra)
Slow Cooked Beef Tenderloin with Tiger Prawn

Seared Cod Fish with Creamy Corn Polenta and Piquillos Sauce

Mandarin Oriental Burger
Onion, Lettuce, Tomato, Cheddar, Bacon and Coleslaw

DESSERTS

Homemade Brownie with Vanilla Ice Cream

Blueberry Cheese Cake

Apple Crumble with Cinnamon Ice-Cream

French Toast with Red Berries Marmalade

Seasonal Fruit Platter

CHAMPAGNE PACKAGE

CNY 398 Free Flow per person

Perrier-Jouët Blanc de Blancs Brut

COCKTAIL PACKAGE

CNY 268 Free Flow per person

Earl's Old Fashioned

Cold Brew Martini

In Love with Rosemary

Coco Mojito, Low Calorie

Please highlight any specific food allergies or intolerances to our colleagues before ordering. All prices are in CNY and subject to 15% service charge.