



## East Meets West Dinner Menu

### **Sea crab meat and tomato salsa set in Tom Yam Goong aspic**

*Tender garden greens and grapefruit chilli dressing*



### **Pair of tiger prawns sautéed in Asian pesto sauce**

*Wok-fried vegetables and cucumber-potato puree*



### **Refreshing mango-basil sorbet**



### **Carved roasted sirloin of naturally grass fed beef**

*Three colour rice, bouquet of day fresh market vegetables glazed with oyster sauce,  
and aromatic yellow curry sauce and gravy jus drops*



### **Chilled water chestnut jewels**

*Jack fruit and coconut milk sorbet*



### **Mocha**

*Fruit jellies, soft macaroons and Thai sweets*



MANDARIN ORIENTAL  
BANGKOK



## Western Dinner Menu

### Confit de canard au foie gras

*Confit of Moulard duck foie gras with green and white asparagus tips, almond coulis, tender selected garden leaves and citrus balsamic vinegar dressing*



### Bisque de homard

*Frothy Boston lobster bisque with truffled artichoke agnolotti and aged Armagnac drops*



### Paupiette fumée de Bar

*Steamed paupiette of sea bass with sautéed spinach, butter glazed crayfish tails, Champagne and golden ocean trout roe beurre blanc*



### Sorbet

*Refreshing sorbet*



### Agneau rôti Australien

*Roasted grass fed Australian lamb rack with tender braised lamb shoulder flakes, grilled lamb sausage on balsamic onion marmalade, smoked garlic-potato smoothie, roasted forest mushrooms and Shiraz red wine sauce*



### Opéra glacé

*Classic Opera Ice-Parfait with warm cherry and cookie crumble, Bourbon vanilla scented Chantilly and marbled white chocolate-coffee ice cream*



*Selection of home-made after meal sweet treats*

