

## Chef's recommendation menu

Salmon tartar with fresh herbs and micro cress



Potato and leek soup flavored with white truffle oil



Prawn ravioli with lobster emulsion scented with star anis



Breaded pork chop with rocket salad and tomato salsa

or

Pan-seared sea bass fillet with shallot confit and saffron sauce



Chef's dessert buffet



Mandarin Oriental blend coffee and selection of fine teas



**With a glass of wine choosing from**

**Chardonnay, *Seppelt Stony Peak, Victoria 2006, Australia***

or

**Malbec, *La Chamiza, Polo Amateur, Maipn, Mendoza 2006, Argentina***

*Chef's recommendation menu is available at*

*1,100 Baht (excluding 1 glass of wine)*

*1,200 Baht (including 1 glass of wine)*

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Price is in Thai Baht, subject to 10% service charge and applicable government tax

## Chef's recommendation menu

Pan-seared Japanese scallop marinated with tomato-avocado and fresh herbs



Green pea cream soup with onion emulsion and parmesan wafer



Home made tagliatelle with seafood and light cream sauce



Grilled lamb skewers with grilled vegetables

or

Pan-seared salmon steak with roasted garlic-potato mash, black pepper sauce



Chef's dessert buffet



Mandarin Oriental blend coffee and selection of fine teas



**With a glass of wine choosing from**

**Chardonnay, *Seppelt Stony Peak, Victoria 2006, Australia***

or

**Malbec, *La Chamiza, Polo Amateur, Maipu, Mendoza 2006, Argentina***

*Chef's recommendation menu is available at*

*1,300 Baht (excluding 1 glass of wine)*

*1,400 Baht (including 1 glass of wine)*

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