



## Lunch Menus

### Starters

*Please select 1 of the following starters*

#### **Section A at £23.00**

Tomato mozzarella and avocado gateau with mozzarella beignets, mixed leaves rolled in cucumber and aged balsamic vinegar

Baked organic tomato and St Maure goats cheese tatin baked in puff pastry, slow cooked beetroot, poached asparagus and aged balsamic dressing

Pan fried smoked haddock and new potato fishcake, poached hens' egg, glazed with hollandaise sauce, rocket salad and curry cream

Poached and lightly pickled mackerel fillets, ratte potato salad, creamy grain mustard dressing, baby asparagus, green leaves and yellow cherry tomatoes

Vietnamese rice paper rolls with flaked white crab meat, raw garden vegetables, mixed leaves, avocado, lime and sweet chilli dressing

Twice baked goat's cheese soufflé, artichoke and rocket salad, crisp pancetta, walnut and grape dressing

#### **Section B at £24.00**

Roulade of confit Barbary duck and foie gras, celeriac and grain mustard remulade, baby beetroot, pear chutney and hazelnut dressing

Scottish smoked salmon, salmon tartar, dill marinated cucumber, Asian cress salad, poached asparagus, caper, shallot and lemon dressing

Foie gras and chicken liver parfait, pear chutney and toasted brioche

Smoked Barbary duck carpaccio, crushed white beans with parmesan and truffle oil, warm confit duck and wild mushroom ravioli, crispy bacon and kumquat dressing

Roulade of poached Bressé chicken rolled in crushed pistachio, Agen prunes, foie gras, fondant potato, baby leeks and cauliflower piccalilli

Pan fried flaked crab cake with roast lobster, marinated tomatoes and olives, baby spinach, walnut and shallot salad, warm mustard cream and chervil

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### **Section C at £25.00**

Trio of foie gras; roulade, pan-fried with chives, port wine marinated, baked shallot tart, pear chutney and toasted brioche

Trio of sea bass, tuna and salmon sashimi, wasabi paste, red and green sliced chillies, sesame seed, chives, baby asparagus, soy citrus dressing and Japanese salad roll

Blue fin tuna tartar with capers, shallots and lemon, avocado and bell pepper guacamole flavoured with lime and coriander, crispy shallots, citrus and soy dressing

Pan fried 'West Coast scallops', cauliflower pannacotta, grilled pancetta, curried cauliflower beignets and aged balsamic syrup, cress salad

Seafood hors d'ouvres; fondue crab gateau, red mullet escabeche with saffron and vegetables, smoked salmon rillete, poached scotch lobster and pan fried scallops with peas and morels

Thai beef salad; thinly sliced beef tossed with lemon grass, lime leaf, shallot, chilli, seasonal salad leaves and toasted ground rice



## **Intermediates**

*Please select 1 of the following intermediates*

### **Section A at £10.00** *(or as a Starter at £23.00)*

Garden pea soup with crème fraiche mint and ham hock tortellini

Vegetable minestrone, grilled red mullet, oven roast tomato and basil pesto

Miso marinated salmon, pac choy, Japanese ginger, miso sauce and lemon

### **Section B at £12.00** *(or as a Starter at £24.00)*

Miso marinated black Alaskan cod, Japanese ginger, lemon and miso sauce

Tom kha gai; coconut broth with chicken, straw mushrooms and lime leaves

Wonton noodle soup; chicken broth, char sui pork, pac choy, egg noodles, spring onion and Chinese chives

Dover sole mouseline, lobster bisque, spaghetti vegetables and cucumber

Tom yam goong; Thai broth infused with lemon grass, straw mushrooms, prawns and lime leaves

### **Section C at £15.00** *(or as a Starter at £25.00)*

Poached Scottish lobster, thermidor sauce and baby vegetables

Tiger prawn, Thai red curry, coconut milk, aubergine and sweet basil

Pan fried scallops, smoked salmon risotto, cauliflower beignet, baby basil and cauliflower cream

Warm ravioli of scallop mousse, pan fried langoustine and scallops, baby leeks, girolle mushrooms and cauliflower cream

Scallop and langoustine nage, leek fondue, lobster tortellini, butter sauce



## Main Courses

*Please select 1 of the following main courses*

### Section A at £31.00

Roast breast of guinea fowl, slow cooked thigh meat, roast potatoes, creamed savoy cabbage, baby onions, smoked bacon, golden sultana and apple compote, wild mushroom cannelloni, natural roast jus

Roast breast of corn fed chicken with herb butter, honey roasted sweet potatoes, chives and leeks, buttered Savoy cabbage, slow cooked thigh baked in puff pastry, asparagus bundle, Alsace bacon, white wine and chicken cream

Baked fillet of Atlantic cod, herb de Province crust, tomato and basil fondue, smoked aubergine risotto, buttered baby fennel, rocket, cucumber and balsamic syrup

Roast saddle of South Down lamb, with rosemary and thyme, apricot stuffing, Provençal vegetable ratatouille, buttered spinach, dauphinoise potatoes, asparagus and natural lamb jus

Roast breast of corn fed chicken 'Bourguignon' in garden herb butter, braised thigh and foie gras ravioli, roast potato, creamed cabbage, buttered celery and natural chicken jus.

Navarin of braised South Down lamb, pan fried slow cooked pressed lamb shoulder, white turnip purée, buttered new season summer vegetables and natural jus gras scented with rosemary.

### Section B at £33.00

Baked salmon wrapped in puff pastry and nori with scallop, langoustine and crab mousse, new potato fondant, slow roasted tomatoes, green beans and baby summer vegetables in a lemongrass butter sauce

Roast loin of English lamb, pavé dauphinoise potatoes, celeriac pureé, oven roast tomatoes, pan fried braised pressed shoulder, green beans in Alsace and Madeira jus

Trio of roast Greshingham duck, confit duck thigh, roast duck breast, baked pithivier of foie gras, golden raisins and grain mustard sauce

Pot roasted pigeon from Bressé, baked confit thigh in puff pastry, celeriac fondant, grilled polenta cake, braised red wine shallot, English peas a la Francaise and date scented jus

Pan fried fillet of seabass, creamed potatoes, honey roast butter nut squash, green beans, chorizo sausage, confit sweet garlic and red wine jus

Roast fillet of beef Wellington wrapped in crepes and mushroom farce, roast potato, asparagus wrapped in Alsace, spinach and Madeira jus

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### **Section C at £35.00**

Miso marinated black Alaskan cod baked in banana leaf, grilled ratte potato in olive oil and rosemary, salad of shredded red cabbage, crispy leeks Asian cress with aged balsamic, white miso sauce, Japanese ginger and lemon

Roast loin of English lamb wrapped in cep mushroom farce and baked in puff pastry, buttered spinach, fondant potato, green beans, baby carrots, and lamb jus gras

Roast loin of 'Scottish highland venison' marinated in juniper and thyme, braised red cabbage and apple with golden sultanas, roast potato, feullite of braised creamed lamb breads, green beans and bacon, sloe gin and blueberries sauce

Roast fillet of turbot; pan-fried scallops, poached langoustine, fondue leeks, poached asparagus, sweet carrot and butter nage scented with tarragon

Tournedos Rossini, pan fried Scottish beef fillet, rosti potato, buttered baby spinach, pan fried foie gras and chives, Bordelaise sauce

Pan-fried nut crusted red snapper, wok fried pac choy in ginger and garlic with shi-take mushrooms, pressed tofu, honey glazed pineapple, ginger butter sauce

Pan-fried peppered beef fillet, Swiss style rosti potatoes, braised sweetbreads in Savoy cabbage, ragout of peas, beans, morel mushrooms and baby onions, port wine sauce



## **Desserts**

*Please select 1 of the following desserts*

### **Section A at £11.00**

White chocolate pannacotta, poached strawberries, pistachio biscotti

Rum baba spiced tropical fruits, mango ice cream

Classic vanilla gratin, raspberries and sorbet

Orange and passion fruit tart, passion yoghurt sorbet

Vanilla cream, streusel and basil scented strawberries and rhubarb

Chocolate cherry petit pot, cinnamon churros

### **Section B at £12.00**

Lemon semi freddo, citrus salad, fruit crisps

Macerated melon soup, fresh fruits, mojito sorbet

Summer pudding, fresh berries, crème fraiche

Raspberry brulee tart, raspberry ripple

Pineapple mousse, crisp and shavings with rum coconut sorbet

Dark chocolate sacher, thyme roasted apricots, vanilla ice cream

### **Section C at £13.00**

Apricot brulee, cider jus, candied pistachios

Manjari mousse, preserved cherries, pistachio ice cream

Roasted pineapple croustillant, pina coloda sorbet and vanilla caramel

Chocolate fondant, caramelised banana parfait, whiskey ice cream

Vanilla chibouste, exotic fruits, lychee tapioca, passion jam

Whole roasted peach, vanilla parfait with iced berries

### **Coffee, tea and petits fours at £4.50**

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