





CZECH CONTEMPORARY MENU

STARTERS

	czk	euro
 chilled tomato consommé vegetable rolls filled with organic goat cheese from eco-farm “pěčín”	350	12.7
cocktail of freshwater crayfish served with salmon tartar toast	450	16.4
fillet of smoked eel from “blatná” with bread tartar, scrambled eggs and forest mushrooms from “šumava”	420	15.3
terrine of “beskydy mountain” veal cheeks served with herb crusted veal sweetbreads and chanterelle mushroom ragout	390	14.2
 hen’s broth with homemade noodles meat dumplings and vegetables	210	7.6

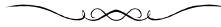
MAIN COURSES

 salmon slowly cooked in olive oil with sorrel sauce, poached organic egg and green asparagus	590	21.5
pike perch “šumava” forest mushrooms, barley oats and buckwheat ragout	590	21.5
organic farmed rabbit from “břežná” braised in velouté served with carrot purée, green peas, fine bread and rabbit’s liver dumpling	540	19.6
“beskydy mountain” veal cutlet with porcini mushrooms and potato celeriac purée	590	21.5
 variation of organic lamb from farm “platen” with fava beans, topinamburs, carrot and potato fondant	590	21.5

WINE PAIRING MENU

cocktail of freshwater crayfish
served with salmon tartar toast

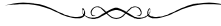
Sauvignon Blanc 2006
Dobrá Vinice, Nový Šaldorf - Czech Republic



pike perch

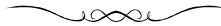
“šumava” forest mushrooms, barley oats and buckwheat ragout

Chablis 2007
Christian Moreau Père et Fils, Burgundy - France



variation of organic lamb from farm “platen”
with fava beans, topinamburs, carrot and potato fondant



Château Roc Taillade 2005
Médoc, Bordeaux - France



passion fruit and mango crème brûlée

Château de la Chartreuse 2005
Preignac, Sauternes - France





menu	czk 1,600 (EUR 58.2) per person
wine selection	czk 1,090 (EUR 39.6) per person

 Spicy dish; please specify your heat level preference.
 Healthy ‘Mandarin Oriental Spa’ dish especially suitable before or after a Spa treatment.
v Vegetarian dish or suitable for vegetarian preparation.







Prices are in czk and inclusive of all taxes; euro prices approximate only.

ASIAN MENU

STARTERS

	czk	euro
 tuna tartar and tuna sashimi tamago omelette and ponzu jelly	450	16.4
soft shell crab in wasabi tempura soy bean and shiitake mushroom salsa	480	17.5
  salmon smoked on kaffir leaves with thai red curry sauce and crispy salad with mint leaves	390	14.2
 paneer pakora ^v crispy fried home-made indian cheese with pineapple-mango salad and mint sauce	320	11.6

MAIN COURSES

  asian seafood bouillabaisse with coconut milk and lemon grass	680	24.7
 singaporean noodles with peking duck breast ^v (vegetarian option with fried tofu)	490	17.8
 phad thai rice noodles with bean sprouts, tamarind sauce and lime with tiger prawns ^v (vegetarian option with fried tofu)	490	17.8
 tandoori baked chicken tikka masala served with biryani rice	540	19.6
pepper glazed beef entrecôte with stir-fried vegetables and jasmine rice	590	21.5
 tandoori baked indian lamb seek kebab lentil dal and raita dressing served with naan bread	520	18.9

DESSERTS

coconut parfait with caramelised pineapple	290	10.5
passion fruit and mango crème brûlée	290	10.5
tapioca pearls with coconut milk and ginger lemon grass sorbet	290	10.5
strawberry soup crème fraîche and champagne sabayon	290	10.5
poppy seed crusted quark dumplings blueberries and vanilla sauce	290	10.5
chocolate fondant blackcurrant sherbet and cottage cheese shake	290	10.5
ice creams vanilla, chocolate, strawberry, pistachio, coconut	per scoop 90	3.3
sherbets passion fruit, lychee, lemon grass and ginger, red currant, carrot and vanilla	per scoop 90	3.3
french and italian cheese selection served with wine grapes	390	14.2



Healthy 'Mandarin Oriental Spa' dish especially suitable before or after a Spa treatment.



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v Vegetarian dish or suitable for vegetarian preparation.

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