



SYMPHONY OF FLAVORS



PLATED LUNCH MENU A

Tuna Square

Quick-Seared Ahi Tuna "Sashimi Style" – Tempura of Tuna Belly
Designer Sprouts and Split Tobiko Liquid



Free-Range Poulet

Grilled ½ Baby Chicken
Vegetables "Ratatouille"
Crisp Onion Rings and Tarragon jus



Citrus Selection

Grapefruit Gratin with Orange "Salad"
Key Lime Sherbet



**Freshly Brewed Coffee, Decaffeinated Coffee
MANDARIN ORIENTAL Selection of Teas**

Our Chefs will be delighted to assist with any dietary requirement

All prices are subject to 10% service charge and 7% Goods and Services Tax



PLATED LUNCH MENU B

Farm and Forest

Carpaccio of Beef with Extra Virgin Olive Oil
Macadamia Crumbs and Mushroom - Mesclun



River and Sea

Pan-Seared $\frac{3}{4}$ Salmon and Braised Baby Leeks
Confit of Tomato-on-Vein
Celeriac Mousseline and Fish Jus



Fruits of the Field

Miniature Sliced Fruit Symphony
Lime Sherbet and Berry Coulis



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BUFFET LUNCH MENU A

The Static Beginning

Royal Thai

Pineapple Fried Rice with Seafood and Chicken Floss

Panaeng Nua

Sweet and Spicy Red Curry with Sliced Beef Tenderloin

Main Moments

Oven-baked Fillet of Salmon
Asian Tomato and Saffron Jus
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Pan-roasted Leg of Poulet  
Mushroom Ragout and Shallot Thyme Jus  
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The Interior Sweet Static

Pandan-Coconut Layer
Candied Ginger-Chocolate Feullintines
Tartin of Raspberry and Custard
Ricotta Cheese Cake with Strawberries
Refreshing Sliced Tropical and Seasonal Fruits

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BUFFET LUNCH MENU B

The Static Beginning

Cold Art

Seared Ahi Tuna Tataki
Scallop with Cucumber and Pine Kernel
Hickory Smoked Chicken with Mango
Jersey Potatoes with Keta Caviar

Boutique Micro Green Symphony

Seed of Sunflower, Pistachio, Walnuts, Dried Grapes and Pearled Onions
Asian Vinaigrette, Creamy French and Sweet Mustard Emulsion

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#### **Warm Liquid and Creative Flour**

Velouté of Green Asparagus  
Crabmeat with Chives

#### **Bread of "Spices"**

Olive Tapenade, Sundried Tomatoes and Basilic Pesto

### **Marriage of Asian Tastes**

#### **Fine Indian**

Bhuna Gosht  
Lamb Curry in an Onion Tomato Masala

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Basmati Rice with Dried Nuts and Fruits

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Garlic Pickles, Mint Sauce, Tamarind Chutney, Mango Chutney  
Assorted Papadums, Pickled Onions

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### **Main Moments**

Oven-baked Whole Fillet of Sea Bass  
Teriyaki Glaze and Fresh Scallion

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Seafood Stew
Crustacean with Basil Tomato and Fresh Herbs

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Wok-fried Chicken with Dried Chilli and Cashew Nuts

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Sautéed Root Vegetables with Garlic Butter

The Interior Sweet Static

Mini Panna Cotta
Green Tea Cheese Cake
Chocolate Walnut Brownies
Chilled Rock Melon Puree with Sago Pearls
Refreshing Sliced Tropical and Seasonal Fruits

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