

award winning tapas by michelin

star chef marco pedrelli

chef's selection of deluxe canapés 4
per piece

vegetarian roll
zucchini > beetroot > eggplant

mille feuille
smoked salmon > foie gras parfait > chives

toscana's crostini
aged parma ham > sun ripened rock melon

duck foie gras parfait
sesame cracker > port wine jelly

crostini with goat cheese
walnuts > strawberry jam

smoked salmon rose
crème fraiche > chives > pumpernickel

chef marco's recommendations

selection of finest french cheese 22
cheese > olives >
grilled mediterranean vegetables

crispy duck spring rolls 18
foie gras > plum sauce

lobster and frisee salad tempura 24
mango tartar > chilies

tartar of norwegian smoked salmon 16
lime cream fraiche > romaine salad

two mini wagyu beef burgers 20
avocado > mustard cream

fried garlic prawns 18
ciabatta crostinis > tomato vinaigrette

italian panini 16
parma ham > mozzarella cheese >
olives > tomatoes > pesto

six rock oysters served on ice 28
sauce migniette > lemon > Tabasco

axis bar club sandwich 28
mixed green salad > french fries

nachos 16
cream cheese > tomato salsa > olives

mandarin oriental steak sandwich 36
cheese > mushroom > tomatoes > bacon > french fries

all prices are subject to 10% service charge and applicable government tax