MANDARIN ORIENTAL
SHENZHEN

初の夏|SHOKA

餐前小点|Amuse Bouche

根据每日食材更换 | Daily special

主厨惊喜|Chef's Kimagure

玉子豆腐 Tamago tofu | 蟹肉 Crab | 海苔 Nori | 紫苏 Shiso

御造り|Sashimi

金枪鱼 Tuna | 鰤鱼 Amberjack | 比目鱼 Flounder

花落雨|Cold Drip

南瓜栗子冷汤 Pumpkin chestnut vichyssoise | 鱼子酱 Caviar | 燕窝 Bird nest

铁板海鲜|Teppanyaki Seafood

牛奶慢煮犬牙鱼 Milk-poached toothfish | 虾 Prawn | 百里香 Thyme

铁板和牛|Teppanyaki Wagyu Beef

澳洲和牛 Australian wagyu beef | 蒜 Garlic | 海盐 Sea salt

炒饭|Fried Rice

牛肉 Beef | 沙爹酱 Satay sauce | 渍菜 Pickles | 汤 Soup

禅|Zen

水果 Seasonal fruits | 甜食 Sweet

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人民币 1,888 每位

CNY 1,888 per person

价格需加 10%服务费和 6%税 | 请您在点餐前将任何食物过敏或食物禁忌告知我们的服务团队

Price is subject to 10% service charge and 6% tax | Please highlight any specific food allergies or intolerances to our colleagues before ordering

RIN
TEPPANYAKI
一月

MANDARIN ORIENTAL
SHENZHEN

悠の夏|NATSU

餐前小点|Amuse Bouche

根据每日食材更换 | Daily special

主厨惊喜|Chef's Kimagure

海胆 Uni | 柚子啫喱 Ponzu jelly

御造り|Sashimi

生蚝 Oyster | 虾 Shrimp | 三文鱼 Salmon | 金枪鱼腩 Tuna belly
赤贝 Ark shell | 青口贝 Mussel | 鱼子酱 Caviar | 三文鱼籽 Ikura tartare

花落雨|Hot Drip

椰香味增汤 Coconut miso | 东星斑 Grouper | 象拔蚌 Geoduck | 松茸 Matsutake

铁板海鲜|Teppanyaki Seafood

芫荽岩龙虾 Coriander-flavored rock lobster | 菌菇 Mushroom | 百合根 Lily root

铁板和牛|Teppanyaki Wagyu Beef

澳洲和牛菲力 Australian wagyu beef fillet | 时蔬 Vegetables | 蒜 Garlic

炒饭|Fried Rice

海胆 Uni | 樱花虾 Sakura shrimp | 菌菇 Mushroom | XO 酱 XO sauce

禅|Zen

水果 Seasonal fruits | 甜食 Sweet

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人民币 2,388 每位
CNY 2,388 per person

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