

ATRIUM RESTAURANT

MANDARIN ORIENTAL
MAYFAIR LONDON

TO START

Orangic beetroots , shiso, lime vinaigrette VE	13
Hokkaido green squash , togarashi, parmesan cheese	9
Stuffed courgette , fig, Concorde pear, gorgonzola, walnut V	13
Burrata , radicchio, hazelnut, leaf vinaigrette V,GF	18
Lentil tabbouleh , Italian nashi pear V, GF	15
Yellowtail crudo , ponzu, papaya pomelo salad GF	22
Tuna tartare , crème fraîche, citrus dressing GF	24
Wagyu beef tartare , Wynford Farm, crostini GFA	32

IN THE MIDDLE

Pizzetta , black garlic, gorgonzola, pistachio, mortadella	22
Tuscan kale and hazelnut agnolotti , delica pumpkin, girolles, truffle V	22
Fettucine pasta , hand cut beef ragu, parmesan cheese	28
Lobster ravioli , ginger, makgeolli beurre blanc	35

MAIN

Roasted baby chicken , Chermoula spice preserved lemon GF	26
Wild sea bass , potato gnocchi, fennel, tapenade, lobster bisque	44
Lamb rack , ras el Hanout spice, bagna càuda, bok choi GF	39
Dry aged ribeye , Hereford beef, bordelaise sauce - 400 g	69
Whole Lobster , vegetables fricassee, miso béarnaise	86

LARGE PLATE TO SHARE

Gochujang glazed bone in Ribeye , grilled kimchi	135
Pan seared Dover sole , yuzu brown butter	78

SIDE DISH

Heritage Carrots , parmesan tarragon emulsion GF	7
Broccolini , almond butter V, GF	7
Mixed green salad V, GF	7
Fries VE	6

Please inform us of any allergies & ask for further details of dishes that contain allergens.
Adults need around 2000 kcal a day. (GF) - gluten free, (VE) - vegan, (V) - vegetarian, (GFA) - Gluten free available.