

MATSURI

MENÚ

OTOSHI

Ostión, queso parmesano, ají amarillo, trufa
Montes, Sparkling Angel Brut, Valle de Zapallar, Chile

SHAWANMUSHI

Salteado de centolla austral con cebollín y abalone
Miguel Torres, Santa Digna, Muscat, Valle de Itata, Chile

CORVINA

Sudado de corvina, ají panca, almeja, papa olluco, langostino
Maturana Wines, Naranjo, Torontel, Valle de Colchagua, Chile

ANGUS

Filete asado estilo robata, papa, puerro, cebollín, polvo de
cebolla, soja
La Causa, Cinsault, Valle de Itata, Chile

MANGO

Crema diplomática de mango, parfait de matcha, gioconda
de coco y gel tropical
Moët & Chandon Imperial, Brut, Champagne, Francia



MANDARIN ORIENTAL
SANTIAGO

M A T S U R I

MENU

OTOSHI

Scallop, parmesan cheese, yellow pepper and truffle
Montes, Sparkling Angel Brut, Zapallar Valley, Chile

SHAWANMUSHI

Sautéed southern king crab with scallions and abalone
Miguel Torres, Santa Digna, Muscat, Itata Valley, Chile

SEA BASS

Sea bass stew, panca pepper, clams, olluco potatoes and prawns
Maturana Wines, Naranjo, Torontel, Colchagua Valley, Chile

ANGUS

Robata-grilled fillet, potato, leek, scallion, onion powder and
soy sauce
La Causa, Cinsault, Itata Valley, Chile

MANGO

Mango diplomat cream, matcha parfait, coconut gioconda and
tropical gel
Moët & Chandon Imperial, Brut, Champagne, France



MANDARIN ORIENTAL
SANTIAGO