



**ATRIUM RESTAURANT**

MANDARIN ORIENTAL  
MAYFAIR LONDON

# FESTIVE MENU: SILK

£95 / person

minimum 6 persons

## STARTER

Kimchi gougère  
*Gruyere*

Chicory salad  
*Miso bagna cauda, hazelnut*

Ssamjang cured Scottish salmon  
*Cucumber, dill and gari ginger crème fraîche*

## MIDDLE

Romanesco flat bread  
*Stracciatella, mortadella, chili crunch*

Ragut ravioli  
*Gochujang Jus gras, gremolata*

## MAIN

Salt baked wild sea bass  
*Fricassee vegetables*

Poularde  
*Les Landes "Arnaud Tauzin" Spaetzle, Ginseng Albufeira*

or

Turkey roulade  
*Traditional stuffing, Jus gras, cranberry sauce*

## SIDE

Spicy Brussels sprouts  
*Lardon, maple syrup*

Gratin dauphinoise  
*Crème cru, aged cheddar*

## DESSERT

Gochujang chocolate fondant cake  
Selection of homemade Ice cream  
with toppings

Available from 17 November - 31 December



**FESTIVE MENU:  
PEARL**

**£135** / person

*minimum 6 persons*

**STARTER**

Kimchi gougère  
*Gruyere*

Chicory salad  
*Miso bagna cauda, hazelnut*

Ssamjang cured Scottish salmon  
*Cucumber, dill and gari ginger crème fraîche*

**MIDDLE**

Winter truffle flat bread  
*Roviola, cima di rapa, pine nut*

Ragut ravioli  
*Gochujang Jus gras, gremolata*

**MAIN**

Lamb rack  
*Baharat, fennel kimchi salad*

Salt baked wild sea bass  
*Fricassee vegetables*

Poularde  
*Les Landes "Arnaud Tauzin" Spaetzle, Ginseng Albufeira*

*or*

Turkey roulade  
*Traditional stuffing, Jus gras, cranberry sauce*

**SIDE**

Spicy Brussels sprouts  
*Lardon, maple syrup*

Gratin dauphinoise  
*Crème cru, aged cheddar*

**DESSERT**

Soju Baba  
Matcha pistachio yule log cake

Available from 17 November - 31 December



# FESTIVE MENU: MAYFAIR

£165 / person

minimum 6 persons

## STARTER

Kimchi gougère  
*Gruyere*

Chicory salad  
*Miso bagna cauda, hazelnut*

Bluefin tuna crudo  
*Citrus ponzu, pomelo papaya salad*

Wynford Farm Wagyu tartare  
*Sesame oil, pear, pine nut, doenjang cured egg yolk*

## MIDDLE

Winter truffle flat bread  
*Roviola, cima di rapa, pine nut*

Ragut ravioli  
*Gochujang Jus gras, gremolata*

## MAIN

Lamb rack  
*Baharat, Fennel kimchi salad*

Turbot  
*N25 kaluga reserve caviar, sake beurre blanc*

Poularde  
*Les Landes "Arnaud Tauzin" Spaetzle, Ginseng Albufeira*

or

Turkey roulade  
*Traditional stuffing, Jus gras, cranberry sauce*

## SIDE

Spicy Brussels sprouts  
*Lardon, maple syrup*

Gratin dauphinoise  
*Crème cru, aged cheddar*

## DESSERT

Soju Baba  
Matcha pistachio yule log cake  
Selection of homemade ice cream and sorbet

Available from 17 November - 31 December



## FESTIVE SPECIALS

*Add an extra touch of indulgence to your festive dining experience with our curated enhancements - designed to share between 4-5 guests.*

Gillardeau Oyster

*6 pcs 32 / 12 pcs 58*

N25 Caviar Kaluga reserve

*30 gm 145 / 50 gm 285 / 125 gm 460*

Iceland sea urchin sushi

*14 / piece*

Wynford Wagyu Gunkan Sushi

*13 / piece*

Beef wellington 600 gm

*Wild mushroom duxelles, prosciutto 185*

Whole duck 1.8 to 2kg

*Aka miso duck breast, baked duck rice 145*

A5 Wagyu sando

*85 / 4 slice*

Foie gras & duck rilette terrine

*Brioche, quince purée, 400 gm 188 / 4 slice*

Panettone

*Matcha pistachio cream 85*



## FESTIVE CANAPES

3 cold, 3 hot, 1 dessert

£65 / person

4 cold, 3 hot, 2 dessert

£85 / person

4 cold, 4 hot, 3 dessert

£100 / person

### COLD

Tuna & foie gras terrine, ponzu jelly  
Soy baked beetroot, goat cheese, shiso *V*  
Foie gras, cherry, aged peppercorn, shortcrust  
Wagyu tartare, caviar, white radish  
Escalivada tart, olive tapenade *VG*  
Kimchi gougères gruyere *V*

### HOT

Crab tortellini, lemongrass & ginger  
Atrium taco, hand cut beef ragu, parmesan cheese  
Duck spring rolls, mandarin aspic  
Sweet corn tempura, togarashi, parmesan cheese *V*  
Miso aubergine, sesame seeds *VE*  
Leek & potato croquette, comté cheese

### SWEET

Chocolate Christmas pudding  
Cinnamon & orange speculos mousse  
Chestnut Paris-Brest



## BOWL FOOD

5 items

£75 / person

7 items

£95 / person

### COLD

Chicory salad, miso bagna càuda, hazelnut  
Lentil salad, beetroot, blood orange, chardonnay vinaigrette *VG*  
Ssamjang cured salmon, cucumber, dill & gari ginger, crème fraîche  
Burrata, fig, tomato, lemon verbena *V*  
Beetroot taco, shiso, lime *VG*  
Foie gras, cherry, aged peppercorn, shortcrust  
Yellowtail crudo, ponzu, papaya, apple, coriander

### HOT

Wagyu don, foie gras, soy mushrooms  
Wild bass, fricassee vegetables  
Winter vegetable tart, Jerusalem artichoke, black truffle *V*  
Potato rosti, Portland crab, crème fraîche  
Ragut ravioli, gochujang jus, gremolata  
Miso duck breast, geotgeori salad, pumpkin purée  
Roasted lamb, Baharat, fennel & kimchi salad

### SWEET

Chestnut Paris-Brest  
Cinnamon & vanilla flan tart  
Chocolate Christmas pudding  
Cinnamon & orange speculos mousse

