

ATRIUM RESTAURANT

MANDARIN ORIENTAL
MAYFAIR LONDON

NEW YEAR'S EVE MENU

WELCOME SNACK

Burrata tartlet, citrus, fennel

Kimchi Gougère

Bread serving

Parker house roll

Pimiento espilette smoked butter, Cepe & eggplant caviar

1ST COURSE

Cured Scottish Salmon

Cucumber, dill, ginger, crème fraîche

2ND COURSE

Ricotta Tortellino

Sage brown butter, Swiss chard, pinenut

MAIN

Beef Wellington

Lake district net zero farm fillet, Saffron milk cap mushroom, Truffle sauce

DESSERT

Milk chocolate Cremeux

Passion fruit and vanilla curd, chocolate tuile, Kent mango, exotic fruit sorbet

£165

*including a welcome glass
of Champagne*



A discretionary 15% service charge will be added to your final bill.

ATRIUM RESTAURANT

MANDARIN ORIENTAL
MAYFAIR LONDON



NEW YEAR'S EVE MENU

Vegetarian

WELCOME SNACK

Burrata tartlet, citrus, fennel

Kimchi Gougère

Bread serving

Parker house roll

Pimiento espilette smoked butter, Cepe & eggplant caviar

1ST COURSE

Burrata Salad

Winter citrus, chili, fennel

2ND COURSE

Spit Roasted Native Lobster

Pumpkin gnocchi, spicy miso bisque

MAIN

Beetroot Wellington

Saffron milk cap mushroom, Truffle sauce

DESSERT

Milk chocolate Cremeux

Passion fruit and vanilla curd, chocolate tuile, Kent mango, exotic fruit sorbet

£165

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