



MANDARIN ORIENTAL
NEW YORK



CHRISTMAS BRUNCH MENU

ARTISANAL CHEESES AND CHARCUTERIE

CHEF'S TABLE

Wagyu Brisket, Faroe Island Salmon Wellington,
Honey Glazed Ham, Lamb Shoulder

RAW BAR

Crab Claw, East Coast Oyster, Shrimp Cocktail, Ceviche

BRUNCH CLASSICS

Quiche, Smoked Salmon Bagel, Yogurt Parfait, Fruit Cocktail,
Mango Bowl, Scrambled Eggs, Bacon, Chicken Sausage, Pancakes

FAN FAVORITES

Rigatoni "Carbonara", Tuna Tataki, Truffle Deviled Eggs,
Foie Gras Terrine, Buttermilk Biscuits, Lobster Bisque, Burratina

FROM THE GARDEN

Kale & Apple Salad, Caesar Salad, Butter Lettuce, Whipped Potatoes,
Creamed Spinach, Heirloom Root Vegetables, Chicken & Shrimp Dumplings

LITTLE FANS CORNER

Chicken Tenders, Mac and Cheese, Sliders, Grilled Cheese, Asparagus,
Soft Serve Ice Cream

BÛCHE DE NOËL, HOLIDAY PASTRIES AND SWEETS

Buffet available from 12 - 6pm

\$245 per person

\$95 for children 5 - 12 years old

Complimentary for children under 5

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.

