LING LING

MANDARIN ORIENTAL, MARRAKECH

BY HAKKASAN

Dinner 7pm - midnight

A-LA-CARTE

MEAT

CHAR-GRILLED BLACK ANGUS *(G)* 1188
Black Angus ribeye steak, grilled over charcoal, served with smoky chili sauce. Entrecôte de Black Angus grillée au Josper, accompagnée d'une sauce chili fumée

STIR-FRY BEEF TENDERLOIN WITH BLACK PEPPER SAUCE *(G)(D)* 388
Beef tenderloin, black pepper sauce, onions, garlic. Filet de bœuf, sauce au poivre, oignons, ail

WOK SEARED LAMB CHOP *(G)(S)* 418
Spring onion, coriander, rosemary, cumin, potato. Côte d'agneau au wok, oignons nouveaux, coriandre, romarin, cumin, pomme de terre

VEGETABLES

SAUTÉED FRENCH BEANS *(G)(S)* 188
Chicken, toban chili, shallots. Haricot verts sautés, poulet, piment, échalotte

SHANGHAI PAK CHOI *(G)(V)* 188
Mushrooms, ginger sauce. Pak choi sautés, champignons, sauce au gingembre

CRISPY EGGPLANT *(G)(V)* 188
Chili, garlic, sesame seeds, sichuan pepper corn. Aubergines croustillantes, piment, ail, graines de sésame, poivre du Sichuan

SAUTÉED ASPARAGUS WITH GARLIC *(V)* 188
Asperges sautées à l'ail

SAUTÉED ASPARAGUS WITH VEGETABLE XO SAUCE *(G)(V)* 268
Asparagus, Paris mushrooms, capsicum, black fungus. Asperges, champignons de Paris, poivrons, champignons noirs

NOODLES AND RICE

WOK-FRIED RICE NOODLES *(S)(G)* 338
Choice of prawns, or chicken. Au choix : crevettes, ou poulet

EGG FRIED RICE WITH SPRING ONIONS *(G)(S)* 168
Riz sauté aux oeufs et oignons nouveaux

(V) Vegetarian · (N) Nuts · (S) Shellfish · (G) Gluten · (D) Dairy · (SE) Sesame

Prices in Moroccan dirhams, taxes included. Foreign currencies are not accepted.

A-LA-CARTE

NOODLES AND RICE · CONTINUED

BLACK TRUFFLE EDAMAME RICE *(G)(V)* 188
Corn, shiitake mushrooms, crispy black rice. Riz, edamame à la truffe noire, maïs, champignon shiitake, riz noir croustillant

HAKKA EGG NOODLES WITH SHIMEJI & CHINESE CHIVES *(G)(S)* 188
Shimeji mushrooms, Chinese chives, cabbages, capsicums, fresh chilies. Shimeji, ciboules chinoises, choux, poivrons, piments frais

STEAMED JASMINE RICE *(V)* 128
Riz au jasmin

SMALL EATS

STIR-FRY VEGETABLES AND PINE NUT LETTUCE WRAP *(G)(V)(N)* 198
Lettuce, corn, pine nuts, bean. Wrap de légumes sautés, laitue, maïs, pignons de pin, haricots

VEGETARIAN BLACK TRUFFLE ROLLS *(G)(V)* 228
Truffle sauce, cabbage, shiitake mushrooms. Sauce truffe, choux, champignons shiitake

SALT AND PEPPER SQUID *(G)(S)* 268
Squid, garlic, spring onion. Calamar, ail, oignons nouveaux

FRIED TIGER PRAWNS WITH WASABI *(S)(D)* 348
Wasabi mayonnaise, orange & black tobiko. Mayonnaise au wasabi, œufs de poisson orange - noirs

FRIED ORGANIC TOFU *(G)(V)* 248
Spring onions, chili, garlic, spicy mayo. Oignons nouveaux, piment, ail, mayonnaise épicée

SALMON TARTAR *(G)* 238
Atlantic salmon, lemongrass, mint, ginger, mango salsa. Tartare de saumon de l'Atlantique, citronnelle, menthe, gingembre, salsa de mangue

OCTOPUS TAKOYAKI BALL *(G)* 308
Octopus, nori, bonito flakes, teriyaki sauce. Poulpe, nori, flocons de bonite, sauce teriyaki

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A-LA-CARTE

SEAFOOD / FISH

AGADIR LOBSTER *(G)* 698
Choice of Sauce: Black pepper sauce, scallions or Singapour sauce. Choix de Sauce : Sauce au poivre, gingembre ou sauve au pipent de Singapour

WOK-FRIED SCALLOPS WITH TRUFFLE SAUCE *(G)(S)* 638
Scallops, asparagus, Paris mushrooms, black fungus, spring onions, truffle sauce. Noix de Saint-Jacques, asperges, champignons de Paris, champignons noirs, oignons nouveaux, sauce à la truffe

SPICY PRAWNS WITH CURRY *(S)(N)(D)* 348
Prawns, almond flakes, onions, mint leaves. Crevettes, amandes effilées, oignons, feuilles de menthe

HONEY GLAZED CHILEAN SEABASS *(G)(S)* 698
Chilean seabass, honey, pak choi. Loup de mer, miel, pak choi

PAN-SEARED ATLANTIC SEA BREAM WITH PICKLED CHILLI TOMATO SAUCE 408
Cherry tomatoes, lemon leaves, onions, pickled chilli tomato sauce. Tomates cerises, feuilles de citronnier, oignons, sauce tomate au piment mariné

POULTRY

STIR-FRIED CHICKEN WITH DRY CHILLI *(G)* 298
Cashew nuts, Sichuan pepper. Noix de cajou, poivre de Sichuan

SWEET AND SOUR CHICKEN *(G)* 308
Pineapple, pomegranate, red fruits, capsicum. Poulet aigre-doux, ananas, grenade, fruits rouge, poivrons

SATAY CHICKEN *(G)(N)* 308
Grilled chicken skewer, pineapple, peanut, satay sauce. Brochettes de poulet grillé, ananas, cacahuète, sauce satay

ROASTED TRUFFLE DUCK *(G)* 718
Duck, truffle sauce. Rôti de canard à la truffe

PIPA DUCK 638
Duck, hoisin sauce. Cuisse de canard à la chinoise

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A-LA-CARTE

POULTRY · CONTINUED

WHOLE PEKING DUCK — 2888
Course 1: Served with 16 pancakes. Course 2: Choice of ginger & onion sauce or black pepper sauce. Add-on: + MAD 1000 for 30g Prunier caviar. Service 1 : 16 pancakes. Service 2 : Au choix, sauce gingembre & oignons ou sauce poivre noir. Supplément : +1000 MAD pour 30g de caviar Prunier. Add 80 dirhams for pancakes and vegetables

HALF PEKING DUCK — 1500
1 Course: Served with 16 pancakes

DIM SUM

SUPREME DIM SUM PLATTER 8PC — 438
Steamed prawn & chicken siu mai with XO sauce (G) (S); steamed seafood dumpling with ginger sauce (G) (S); steamed hargao (G) (S); truffle crystal dumpling (G) (V). Plateau de dim-sum suprême 8pc

DIM SUM SELECTION (4 PC)

STEAMED HARGAO *(G)(S)* — 238
Tiger prawns. Crevettes tigrées

STEAMED PRAWN & CHICKEN SIU MAI WITH XO SAUCE *(G)(S)* — 238
Tiger prawns, chicken, shallots, garlic. Crevettes, poulet, échalotes, ail

STEAMED SEAFOOD DUMPLING WITH GINGER SAUCE *(G)(S)* — 290
Chilean seabass, scallops, prawns, chive. Loup de mer, noix de Saint-Jacques, crevettes, ciboulette

GRILLED TENDERLOIN SHANGHAI DUMPLING *(G)(S)* — 288
Black Angus, prawns, shiitake mushrooms, water chestnuts, chives, beans. Black Angus, crevettes, champignons shiitake, châtaignes d'eau, ciboulette, haricots

TRUFFLE CRYSTAL DUMPLING *(G)(V)* — 238
Morel mushrooms, truffle paste, zucchini, spinach. Champignons morilles, pâte de truffe, courgettes, épinards

SOUP / SALADS

SEAFOOD HOT & SOUR SOUP *(G)(S)* — 188
Squid, prawns, tofu, shiitake mushrooms. Calamar, crevettes, tofu, champignons shiitake

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A-LA-CARTE

SOUP / SALADS · CONTINUED

SWEET CORN SOUP WITH AGADIR LOBSTER 228
Asparagus, pumpkin, Agadir lobster. Asperges, potiron, homard d'Agadir

WONTON SOUP *(G)* 188
Chicken dumplings, bok choy, chicken broth. Bouillon de volaille, ravioles au poulet, pak choï

SUPREME BEEF SALAD *(G)(S)(N)* 388
Crispy beef, grapefruit, pine nuts, shallots, lollo rosso, green lettuce. Bœuf croustillant, pamplemousse, pignons de pin, échalotes, lollo rosso, laitue verte

QUINOA SALAD 188
Baby spinachs, beetroots, lemongrass dressing. Jeunes pousses d'épinards, betteraves, vinaigrette à la citronnelle

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BEATS AND BITES

Pour deux personnes ou plus

FOR TWO GUESTS OR MORE · PER PERSON	WITH A GLASS OF CHAMPAGNE · PER PERSON
688	988

THE MENU

SUPREME DIM SUM PLATTER 6PCS

STEAMED PRAWN & CHICKEN SIU MAI WITH XO SAUCE *(G)(S)*
Tiger prawns, chicken, shallots, garlic. Crevettes, poulet, échalotes, ail

STEAMED SEAFOOD DUMPLING WITH GINGER SAUCE *(G)(S)*
Chilean seabass, scallops, prawns. Loup de mer, noix de Saint-Jacques, crevettes, ciboulette

STEAMED HARGAO *(G)(S)*
Tiger prawns. Crevettes tigrées

CRISPY VEGETABLE TEMPURA *(G)(V)*
Asparagus, sweet potato, French beans. Asperges, patate douce, haricots verts

VEGETARIAN BLACK TRUFFLE ROLLS *(G)(V)*
Truffle sauce, cabbage, shiitake mushrooms, carrots. Truffe noire, chou, champignons shiitake, carottes

GRILLED TENDERLOIN SHANGHAI DUMPLING *(G)(S)*
Black Angus, prawns, shiitake mushrooms, water chestnuts, chives. Black Angus, crevettes, champignons shiitake, châtaignes d'eau, ciboulette

FRIED TIGER PRAWNS *(S)*
Fried tiger prawns with spicy mayonnaise. Crevettes tigrées frites sauce mayonnaise épicée

TRIO SKEWERS *(G)(S)*
Black Angus beef, BBQ chicken, calamari with teriyaki sauce. Bœuf Black Angus, poulet BBQ, calamar sauce teriyaki.

Take home the musical journey crafted to pair your experience.

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LING LING EXPERIENCE

Signature menus · Pour deux personnes ou plus

AVAILABLE FOR PARTIES OF TWO OR MORE · PER PERSON

988

THE MENU

STEAMED PRAWN & CHICKEN SIU MAI WITH XO SAUCE *(G)(S)*
Tiger prawns, chicken, shallots, garlic. Crevettes, poulet, échalotes, ail

SUPREME BEEF SALAD *(G)(S)(N)*
Crispy beef, grapefruit, pine nuts, shallots, lollo rosso, green lettuce. Bœuf croustillant, pamplemousse, pignons de pin, échalotes, lollo rosso, laitue verte

VEGETARIAN BLACK TRUFFLE ROLLS *(G)(V)*
Truffle sauce, cabbage, shiitake mushrooms. Choux, champignons shiitake, carottes, sauce au truffe

SPICY PRAWN CURRY *(S)(N)(D)*
Prawns, almond flakes, onions, mint leaves. Crevettes, amandes effilées, oignons, feuilles de menthe

STEAMED JASMINE RICE *(V)*
Riz au jasmin

STIR-FRY BEEF TENDERLOIN WITH BLACK PEPPER SAUCE *(G)(D)*
Beef tenderloin, black pepper sauce, onion, garlic. Filet de bœuf, sauce au poivre, oignon, ail

FRENCH BEANS WITH GARLIC SAUCE *(V)*
Haricots verts, ail frit

HAZELNUT PARFAIT *(G)(N)*
Hazelnut & chocolate mousse, salted butter caramel, chocolate sauce. Mousse aux noisettes & chocolat, caramel beurre salé, sauce au chocolat

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LING LING ESCAPE

Signature menus · Pour deux personnes ou plus

AVAILABLE FOR PARTIES OF TWO OR MORE · PER PERSON

1388

THE MENU

SUPREME DIM SUM PLATTER 8PC
Plateau de dim-sum suprême 8pc

STEAMED PRAWN & CHICKEN SIU MAI WITH XO SAUCE *(G)(S)*
Tiger prawns, chicken, shallots, garlic. Crevettes, poulet, échalotes, ail

STEAMED SEAFOOD DUMPLING WITH GINGER SAUCE *(G)(S)*
Chilean seabass, scallops, prawns. Loup de mer, noix de Saint-Jacques, crevettes, ciboulette

STEAMED HARGAO *(G)(S)*
Tiger prawns. Crevettes tigrées

TRUFFLE CRYSTAL DUMPLING *(G)(V)*
Morel mushrooms, truffle paste, zucchini, spinach. Champignons morilles, pâte de truffe, courgettes, épinards

SUPREME BEEF SALAD *(G)(S)(N)*
Crispy beef, grapefruit, pine nuts, shallots, lollo rosso, green lettuce. Bœuf croustillant, pamplemousse, pignons de pin, échalotes, lollo rosso, laitue verte

WASABI TIGER PRAWNS *(S)(D)*
Wasabi mayonnaise, orange, black tobiko. Crevettes tigrées croustillantes, mayonnaise au wasabi, œufs de poisson orange & noirs

CHAR-GRILLED BLACK ANGUS *(G)*
Josper-grilled Black Angus ribeye steak, smoky chili sauce. Entrecôte de Black Angus grillée au Josper, sauce chili fumée

STIR-FRIED ASPARAGUS WITH GARLIC *(V)*
Asperges, ail frit

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LING LING ESCAPE

THE MENU · CONTINUED

AGADIR LOBSTER *(G)*
Black pepper sauce. Sauce au poivre

EGG FRIED RICE WITH SPRING ONIONS
Riz sauté aux oeufs et oignons nouveaux

SPIKY LEMON *(D)*
White chocolate mousse, lemon, creamy yuzu, calamansi sauce. Mousse au chocolat blanc, citron, yuzu crémeux, sauce de calamansi

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DESSERTS

Sweets / Desserts

DESSERTS

SPIKY LEMON *(D)* 220
White chocolate mousse, lemon, creamy yuzu, calamansi sauce. Mousse au chocolat blanc, citron, yuzu crémeux, sauce au calamansi

APPLE PAVLOVA *(V)* 220
Coconut and vanilla meringue, Granny Smith apple and basil compote, Granny Smith apple and lemongrass sorbet, coconut foam. Meringue à la noix de coco et à la vanille, compote de pommes Granny Smith et basilic, sorbet pomme Granny Smith et citronnelle, espuma de noix de coco

HAZELNUT PARFAIT *(G)(N)(D)* 220
Hazelnut and chocolate mousse, salted butter caramel, chocolate sauce. Mousse aux noisettes et au chocolat, caramel au beurre salé, sauce au chocolat

PERLE D'ORIENT *(G)(D)(N)* 250
Dumplings au chocolat, cornes de gazelle, tuiles aux amandes, zestes d'oranges confites, infusion de thé au jasmin et fleur d'oranger. Chocolate dumplings, gazelle horn pastries, almond tuiles, candied orange zests, jasmine tea and orange blossom infusion.

MISO SWEET CAVIAR *(G)(D)(N)* 250
Biscuit Madeleine au beurre noisette, crémeux au miso blanc, croustillant au sésame, perles de chocolat, glace au miso et cookies au miso. Brown butter Madeleine, white miso crémeux, sesame crunch, chocolate pearls, miso ice cream and miso cookies.

FRUIT PLATTER *(V)* 250
Assiette de fruits

SORBETS AND ICE CREAMS (3 SCOOPS) *(D)* 180
Vanilla, chocolate, black sesame, mango, Granny Smith apple, yuzu. Vanille, chocolat, sésame noir, mangue, pomme Granny Smith, yuzu

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MISS LING LING JOURNEY

Cocktails

ABOUT

Miss Ling Ling

MISS LING LING IS A YOUNG AND CURIOUS WOMAN, A BEAUTIFUL AND TEMPTING LADY WH0 EXPLORES FLAVORS, NIGHLIFE, COUNTRIES, PEOPLE. FROM EACH STOP ON HER JOURNEY, SHE BRINGS A DRINK, EACH DRINK WITH AN INGREDIENT THAT SHE DISCOVERED & GOT EMOTIONNALLY ATTACHED TO. ARRIVE EARLY, LEAVE LATE.

ASIAN TRAVEL

THE HAKKA 218

JAPANESE LANDMARK. SAKE AND COCONUT CREATE A SMOOTH TEXTURE. Ketel one vodka, Shira Yuki Sake, Lychee, Coconut Syrup, Passion Fruit, Lime

PIÑA EXPRESS 218

PINEAPPLE. BOLD & FRUITY, INSPIRED BY THE PHILLIPINES. Bulleit Bourbon, Pineapple, Honey

1-0-1 NEGRONI 218

COCONUT. BERRY. NEGRONI. FRESH & BITTER. Tanqueray Gin, Red Vermouth, Coconut Essence, Fresh Strawberries

LINCI SODA 248

LINCI, THE THAILANDESE LYCHEE. FLORAL & SPARKLING. Tanqueray, Thai Basil, Lychee, Ginger, Elderflower, Soda Water

KOREAN APPLE VERDE 248

KOREAN TRAVEL. LIGHT & REFRESHING. Hendrick's Gin, Apple Juice, Basil Essence, Lillet Blanc

PATONG PASSIONATA 248

EXCITING PATONG BEACH IN THAILAND. EXOTIC & DARING. Malibu, Ketel One Vodka, Passion Fruit, Pineapple Tepache, Yuzu, Vanilla Syrup

DA NANG PARADISE 248

SPICY MANGO MARGUARITA INSPIRED BY VIETNAMESE STOPOVER. Don Julio Blanco, Cointreau, Mango, Agave, Chilli

MOJITO ORITSU 298

ORITSU MEANS ROYAL IN JAPANESE. THIS IS A CHAMPAGNE MOJITO TWISTED. Bacardi Carta Blanca Rum, Yuzu, Shiso, Champagne

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MISS LING LING JOURNEY

MOROCCAN TRAVEL

THE RED COSMO 218
SIGNATURE COCKTAIL. INSPIRED BY MO GARDEN. LIGHT & REFRESHING. Ketel One Vodka, Garden Flower Syrup, Orange Infused Liqueur, Grapes, Lemon

RASPBERRY LYCHEE MARTINI 218
FRESH MOROCCAN DELICACY. INSPIRED BY LOCAL FLAVORS. Ketel One Vodka, Lychee, Raspberry Cordial, Lemon

MEDINA SUNRISE 248
SUSTAINABLE SIGNATURE COCKTAIL. INCREDIBLE SILK TEXTURE. Tanqueray Gin, Cointreau, Fresh Orange, Pomegranate, Cinnamon

MARRAKECH LINGYU 248
SIGNATURE COCKTAIL. LIGHT, SPICY & PROVOCATING. Don Julio Blanco, Peach Liqueur, Apple, Geranium, Ginger, Vanilla Chilli Syrup, Lime

NON-ALCOHOLIC

DRAGON LOVE 130
TRADITION OF GOA BEACH PARADISE. LIGHT & REFRESHING. Strawberry, Ginger, Vanilla, Chilli, Elderflower, Mango, Lime

YUNAN RASPBERRY 130
TEA PROVINCE IN CHINA. LIGHT & FRUITY. Jasmine Tea, Raspberry, Orange, Vanilla

TAKE ME TO THE BEACH 130
INSPIRED BY SRI LANKA BEACHES. SMOOTH & REJUVENATING. Pineapple, Orange, Coconut, Lime

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