VENTAGLIO

MANDARIN ORIENTAL, TOKYO

AUTUMN EPICUREAN JOURNEY

From September 25 to November 20

MANDARIN ORIENTAL, TOKYO · NIHONBASHI · TOKYO

A KISMET MENU · MANDARIN ORIENTAL, TOKYO

A TASTE OF HARVEST

Lunch: Monday to Friday / Dinner: Sunday to Thursday. Please note that prices may vary on public holidays

PRICE

6820

VENTAGLIO SALAD TABLE

Mixed Greens | Romaine Lettuce | Tomato | Cucumber | Carrot | Red Cabbage | Radish | Baby Corn | Broccoli | Potato | Sweet Potato | Bell Pepper | Mixed Beans | Marinated Mushroom | Sprout | Bean Sprouts | Hummus | Tzatziki | Couscous | Cajun Chicken | Shrimp | Croutons | Pumpkin Seeds | Almonds | Cottage Cheese | Dried Fruit | Fried Onion

ORIGINAL DRESSINGS, SELECTION OF OLIVE OIL AND VINEGARS

Onion | Ras el Hanout Orange | Farm | Caesar | Mexican | Rosemary Oil | Olive Oil | Garlic Chili Oil | Balsamic Vinegar

HOUSE-MADE BREAD SELECTION

Ciabatta Bread | Baguette | Two Kinds of Daily Bread

SELECTION COMPOSED SALADS

Whole Roasted Cauliflower, Miso and Roasted Walnut Sauce, Sauteed Maitake

Organic Cage-Free Egg, Avocado and tuna Katsuobushi

Bread Sable, Autumn Vegetables, Tofu Sauce

Jacket Potato with Braised Onions and Bacon

Roasted and Mushed Pumpkin Salads

Cod brandade

Please inform us of any food allergies, dietary restrictions, or requests.
Please note that menus are subject to market change and availability.
All prices are in Japanese yen, inclusive of consumption tax and subject to 15% service charge.

A TASTE OF HARVEST

SOUP

White Kidney Bean Soup

FROM THE KITCHEN

5 Grains “Gokokumai” Mushroom Risotto

Herb Penne with Autumn Eggplant and Salsiccia

MAIN DISHES

Creamy Mashed Potato Gratin

Sauteed Pork Loin with Garlic Herb Sauce

Roast Chicken Thigh, Harissa and Lemon-Tajine Style

Mackerel Tomato Salsa

Roasted Autumn Vegetables with Sage

Steamed Seasonal Fish, Lemongrass Nuoc Cham Broth

DESSERT

Red Wine & Pear | Pumpkin Pudding | Sweet Potato Cheesecake | Mont Blanc Tart | Cassis Mousse | Bread Pudding | Fruit Jelly

Lunch 11:30-15:00, buffet closed 14:30. Dinner 18:00-21:30, buffet closed 21:00.

Please inform us of any food allergies, dietary restrictions, or requests.
Please note that menus are subject to market change and availability.
All prices are in Japanese yen, inclusive of consumption tax and subject to 15% service charge.

A CELEBRATION OF HARVEST

Lunch: Saturday, Sunday and Holiday / Dinner: Friday, Saturday and Holidays

PRICE

8360

VENTAGLIO SALAD TABLE

Mixed Greens | Romaine Lettuce | Tomato | Cucumber | Carrot | Red Cabbage | Radish | Baby Corn | Broccoli | Potato | Sweet Potato | Bell Pepper | Mixed Beans | Marinated Mushroom | Sprout | Bean Sprouts | Hummus | Tzatziki | Couscous | Cajun Chicken | Shrimp | Croutons | Pumpkin Seeds | Almonds | Cottage Cheese | Dried Fruit | Fried Onion

ORIGINAL DRESSINGS, SELECTION OF OLIVE OIL AND VINEGARS

Onion | Ras el Hanout Orange | Farm | Caesar | Mexican | Rosemary Oil | Olive Oil | Garlic Chili Oil | Balsamic Vinegar

HOUSE-MADE BREAD SELECTION

Ciabatta Bread | Baguette | Two Kinds of Daily Bread

SELECTION COMPOSED SALADS

Whole Roasted Cauliflower, Miso and Roasted Walnut Sauce, Sauteed Maitake

Organic Cage-Free Egg, Avocado and tuna Katsuobushi

Bread Sable, Autumn Vegetables, Tofu Sauce

Jacket Potato with Braised Onions and Bacon

Roasted and Mushed Pumpkin Salads

Cod brandade

Please inform us of any food allergies, dietary restrictions, or requests.
Please note that menus are subject to market change and availability.
All prices are in Japanese yen, inclusive of consumption tax and subject to 15% service charge.

A CELEBRATION OF HARVEST

SOUP

White Kidney Bean Soup

FROM THE KITCHEN

5 Grains “Gokokumai” Mushroom Risotto

Herb Penne with Autumn Eggplant and Salsiccia

Japanese Roasted Beef with Pepper sauce

MAIN DISHES

Creamy Mashed Potato Gratin

Sauteed Pork Loin with Garlic Herb Sauce

Roast Chicken Thigh, Harissa and Lemon-Tajine Style

Mackerel Tomato Salsa

Roasted Autumn Vegetables with Sage

Steamed Seasonal Fish, Lemongrass Nuoc Cham Broth

DESSERT

Red Wine & Pear | Pumpkin Pudding | Sweet Potato Cheesecake | Mont Blanc Tart | Cassis Mousse | Bread Pudding | Fruit Jelly | Apple Swiss Roll

Lunch 11:30-15:30, buffet closed 15:00. Dinner 18:00-21:30, buffet closed 21:00.

Please inform us of any food allergies, dietary restrictions, or requests.
Please note that menus are subject to market change and availability.
All prices are in Japanese yen, inclusive of consumption tax and subject to 15% service charge.

WELLNESS HARVEST

PRICE

3520

VENTAGLIO SALAD TABLE

Mixed Greens | Romaine Lettuce | Tomato | Cucumber | Carrot | Red Cabbage | Radish | Baby Corn | Broccoli | Potato | Sweet Potato | Bell Pepper | Mix Bean | Marinated Mushroom | Sprout | Bean Sprouts | Hummus | Tzatziki | Couscous | Cajun Chicken | Shrimp | Crouton | Pumpkin Seed | Almond | Cottage Cheese | Dry Fruits | Fried Onion

ORIGINAL DRESSING, SELECTION OF OLIVE OIL AND VINEGARS

Onion | Ras el Hanout Orange | Farm | Caesar | Mexican | Rosemary Oil | Olive Oil | Garlic Chili Oil | Balsamic Vinegar

HOUSE-MADE BREAD SELECTION

Ciabatta | Backet | Two Kinds of Daily Bread

SELECTION COMPOTE SALAD

Whole Roasted Cauliflower, Miso and Roasted Walnuts Sauce, Sauteed Maitake

Organic Cage Free Egg, Avocado and tsuna Katsuobushi

Bread Sable, Autumn Vegetables, Tofu Sauce

Jacket Potato with Stuffed Onions and Bacon

Roasted Pumpkin and Mushed Salad

Cod brandade

Please inform us of any food allergies, dietary restrictions, or requests.
Please note that menus are subject to market change and availability.
All prices are in Japanese yen, inclusive of consumption tax and subject to 15% service charge.

WELLNESS HARVEST

Weekday lunch 11:30-15:00, buffet closed 14:30. Weekend lunch 11:30-15:30, buffet closed 15:00. Dinner 18:00-21:30, buffet closed 21:00.

Please inform us of any food allergies, dietary restrictions, or requests.
Please note that menus are subject to market change and availability.
All prices are in Japanese yen, inclusive of consumption tax and subject to 15% service charge.