BLANC DE NOIRS

THE LANDMARK MANDARIN ORIENTAL

FOOD & COCKTAILS

4pm – midnight (Sunday – Thursday) · 4pm – 1am (Friday – Saturday)

FOOD

APERITIF — SMALL BITES

BEAUFORT GOUGÈRES 78
3 pieces of freshly baked gougères stuffed with warm aged Beaufort bechamel & black pepper

RICOTTA & BOTTARGA 98
2 pieces sourdough tartine with whipped ricotta & grated bottarga

ESPELETTE TATER TOTS 88
Tater tots with Espelette mayo, sweet cherry peppers, grated Manchego & Italian parsley

AGED HAM CROQUETTES 78
4 pieces breaded & fried aged ham bechamel croquettes

OUR SIGNATURE CHARCUTERIE

ITALIAN CHARCUTERIE

PROSCUITTO DI PARMA PIO TOSINI
24 months aged · Langhirano, Italy

MORTADELLA BLACK NEBRODI
"Nero dei Nebrodi" Pork · Sicily, Italy

COPPA DE LA BASSA
12 months aged · Squisito, Saragna, Parma, Italy

CORALLINA SALAMI
8 weeks matured · Tuscany, Italy

CULATELLO ZIBELO STAGIONATO INTERO DOP
18-24 months aged · Squisito, Sorogna, Parma, Italy

SPANISH IBERIAN CHARCUTERIE

IBERICO BELLOTA
48 months aged · PDO Dehesa de Extremadura La prudencia

IBERICO PALETA
30 months aged · PDO Dehesa de Extremadura La Prudencia

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FOOD

OUR SIGNATURE CHARCUTERIE · CONTINUED

CHORIZO IBERICO BELLOTA
3 months cured · PDO Dehesa de Extremadura La Prudencia

SALCHICHÓN IBERICO BELLOTA
5 months cured · PDO Dehesa de Extremadura La Prudencia

JAMON DE VACA
12 months aged · Txogitxu, San Sebastian Spain

FRENCH CHARCUTERIE

PIERRE ORTEIZA KINTOA HAM PDO
20 months aged · Les Aldudes Valley, Pierre Otezia

PIERRE ORTEIZA JEZUS PDO
10 weeks matured · Les Aldudes Valley, Pierre Otezia

NOIRE DE BIGORE SAUCISSON
3 weeks matured · Noir de Bigorre, France

LES ALDUES SAUCISSON PDO
6 weeks matured · Les Aldudes Valley, Pierre Otezia

NOIR DE BIGORE
48 Months matured · Noir de Bigore, France

SELECTIONS

One selection of 50g	128
120g. Chefs' selections of three (40g each)	278
150g. Chefs' selections of Five (30g each)	338

The Blanc de Noirs Selection of exceptional hams and salami, Cut to order paper thin from the Original Berkel slicer;

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FOOD

ENTREES — COLD STARTERS

BURRATA DI BUFALA & BLACK AUTUMN TRUFFLE — 358
Burrata di Bufala with freshly shaved Black Autumn Truffle, Extra Virgin Olive Oil & Rocket

PERSIMMON & CURED HAM — 198
Japanese Persimmon with paper thin slices of Proscuitto di Parma Pio Tosini, 24 months matured

OYSTERS · 3 — 248
Ebisu Winter Oyster from Fukuoka, Japan*: Freshly Shucked with Lemon & Mignonette

OYSTERS · 6 — 498
Ebisu Winter Oyster from Fukuoka, Japan*: Freshly Shucked with Lemon & Mignonette

OYSTERS · 3 & 30g caviar — 1088
Freshly Shucked with Royal Caviar Club Huso Dauricus Caviar

OYSTERS · 6 & 50g caviar — 1828
Freshly Shucked with Royal Caviar Club Huso Dauricus Caviar

**Our oysters are Ozone & Biotek treated for optimum food safety*

CAVIAR

Blanc de Noirs Caviar Sélection by Royal Caviar Club: Huso Dauricus Caviar

30g	888
50g	1388
100g	2688

Served with fried potato chips, Isigny PDO crème fraîche & chives

PLATS — OUR HOT PLATES

FILLET O FISH WITH RAVIGOTE MAYO — 248
Fried MSC certified toothfish on a soft milk bun with butter lettuce & sauce ravigote

— Add 20g. Acipenser Schrenckii × Huso Dauricus Caviar add 298

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FOOD

PLATS · CONTINUED

CIABATTA WITH CULATELLO & SMOKED STRACCIATELLA 248
Ciabatta with sweet mustard, arugula, 18-24 months matured Squisito Cullatelo & smoked stracciatella

FRIED CHICKEN WITH 'RANCH DRESSING' 228
Butter milk fried chicken with aerated ranch dressing topped with dill, gherkins & chives
— Add 20g. Acipenser Schrenckii × Huso Dauricus Caviar add 298

FROMAGES

CHEFS CHEESE SELECTION · 3 cheeses 178

CHEFS CHEESE SELECTION · 6 cheeses 298

Blanc de Noirs Cheese selection by Fromagerie Xavier:

DESSERTS

OUR BLANC DE NOIRS SIGNATURE SWEET TREATS

LA CRÈME NUAGE 98
A homemade Hokkaido milk soft served with; Manni Per me Figlio extra virgin olive oil & Maldon sea salt
— With 10g. Acipenser Schrenckii × Huso Dauricus Caviar 198
— With Shaved Black Autumn Truffle 88

PINK RUINART CHAMPAGNE & GRAPEFRUIT SORBET 158
with a table side pour of Ruinart Rose Champagne

THE GINKGO "BLANC" 88
Champagne, strawberry, hibiscus & white chocolate cake

THE GINKGO "NOIR" 38
70% Bitter chocolate filled with Marcona almond, cacao nibs & dried bellota ham praline

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COCKTAILS

CHAMPAGNE O' CLOCK — RITUAL

A TOAST TO TIMELESS CELEBRATION — 2598
Magnum 1500ml. House Champagne for maximum 30 mini coupette or 10 coupes

CLASSICS

MIMOSA — 160
Blood orange, orange & clementine blend with Cointreau & Champagne Charles de Cazanove Brut

SEASONAL BELLINI — 168
Blood peach pureé with Champagne Perrot-Batteaux 'Cuvee Helixe' Blanc de Blancs

KIR ROYALE — 208
Home macerated créme de cassis with Champagne Sandrin Brut Tradition

FRENCH 75 — 178
Tanqueray Ten gin & lemon juice with Champagne Ruinart 'Blanc de Blancs'

OLD CUBAN — 198
Diplomatico Reserva rum, lime juice, fresh mint & Angostura bitter with Champagne Perrot-Batteaux 'Cuvee Helixe' Blanc de Blancs

SIGNATURE COCKTAILS

MELON FIZZ — 188
Don Julio Blanco Tequila, Muskmelon, lemon, Midori, milk washed & carbonated

GREEN GRAPE — 158
Two Moons gin, lime juice, green grape juice & celery bitters

CLAUSENA — 178
Wampee Infused Tanqueray Ten gin, lemon juice & soda

AMERICANO IN CENTRAL
Antica Formula Sweet vermouth, Campari, Amaro, Cynar & Coffee
- — with Mindfull Sparks Sparkling Jasmin Tea; Afternoon (Low ABV) 128
- — with Kimino Yuzu Soda; Happy Hour (Low ABV) 128
- — with Champagne Perrot-Batteaux 'Cuvee Helixe' Blanc de Blancs; Cocktail time 160

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COCKTAILS

SIGNATURE MOCKTAIL

THE GARDEN 128
Muskmelon, Lemon juice & Seedlip garden

THE BLOOM 128
Seedlip garden, Lime juice, Watermelon shrub

CHAMPAGNE FLIGHTS

BATTLE OF CEPAGE · Blanc de Blancs vs. Blanc de Noirs (125ml per glass) 396
Horizontal tasting of two Cepages: NV Perrot-Batteaux 'Cuvee Helixe' 1er Cru Blanc de Blanc Brut, Bergères-lès-Vertus; NV Domaine Sandrin Tradition Brut, Celles-sur-Ource

BATTLE OF PRESTIGE (125ml per glass) 956
Two iconic prestige cuvées, two different philosophies: 2018 Dom Pérignon, Hautvillers; NV Krug Grande Cuvée, Reims

ASSEMBLAGE FLIGHT (125ml per glass) 496
NV Chavost 'Blanc d'Assemblage' Brut Nature, Chavot-Courcourt; NV Bérêche Fils Brut Reserve, Craon de Ludes

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