

east meets west

dining extravaganza



canape

east

MOLECULAR XIAO LONG BAO

SCALLOP CEVICHE

Shanghainese jolo sauce, sugar snap peas, soba

west

FALLON HILLS RANCH LAMB BELLY

meyer lemon confit, pea sprouts, yogurt

gala dinner menu

east

TOMATO

braised in "pat chun" Chinese sweet vinegar
baked in Chinese filo pastry with "lam kok" preserved Chinese black olive
tomato marshmallow with green oil

S.A. Prum Wehlener Sonnenuhr

Kabinett 'Estate Bottled' Riesling, Mosel Germany 2011

west

LOCAL DUNGENESS CRAB

fazzoletti, English peas, spring onion, mint

Illumination 'by Quintessa' Sauvignon Blanc, Napa Valley 2011

east

HALIBUT

Sichuan hollandaise, xiao shing chili lobster bisque
charred corn, baby leeks

Moreau 'Vaillons' Premier Cru Chablis, Burgundy 2009

west

SLOW ROASTED LIBERTY FARMS DUCK BREAST

morels, bing cherries, fava

Hirsch 'Prelation' Pinot Noir, Sonoma Coast 2010

dessert

west

CIGAR SMOKED MILK CHOCOLATE GANACHE

candied pistachio, DaVero olive oil orange cake

Sandeman 20 year Tawny Port, Portugal

Crafted Cocktails created by Chef Alvin Leung
and F&B Director/Sommelier Ms. Nicole Kosta
Wine Pairings by Ms. Nicole Kosta

Dinner menu created by Michelin Two Star Chef Alvin Leung
and Mandarin Oriental, San Francisco's Executive Chef Adam Mali