



OSLO

Amuse-bouche

Potato / salmon roe / smoked eel

Mains

Rye toast / cream cheese / salmon

Kingfish / gherkins / raisins

Scallops / algae / leek

Dessert

Hazelnut cake / vanilla / berries

MT. MULLIGAN

LODGE



MILAN

Panzerotti / burrata / tomato

Angelotti / mushroom / thyme

Eggplant / parmesan / tomato

Beef / tuna / capers

Panna cotta / champagne / red berries

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LODGE



SAN SEBASTIAN

Tortilla / aioli / bravas sauce

Octopus / capsicum / garden herbs

Prawns / chorizo / ajo blanco

Pure black flank steak / red wine / sherry

Tres leches / tomato / blue cheese



PARIS

Comte / marjoram / parmesan

Oxtail / Jerusalem artichoke / dutch cream potato

Coral trout / white wine / tomato

Mushroom / guanciale / goat cheese

Vanilla / chocolate



TOKYO

Tuna / ginger / nori

Kingfish / dashi / umeboshi

Okonomiyaki / sesame / katsuobushi

Miso / tofu / shitake

Matcha / green herbs / avocado



BANGKOK

Tom kha / coriander / garden herbs

Pork belly / khao soi / cabbage

Tom yum / prawn / lime

Papaya / peanut / tamarind



BEIRUT

Tomato / sumac / goat cheese

Banana pepper / fetta / cous cous

Kofte / za`tar / yoghurt

Beetroot / chermoula / smoked eel

Muhallabia / pistachio / passionfruit

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