



GOURMET JOURNEY

by

MANDARIN ORIENTAL, GENEVA

&

GENEVABOATS





## CULINARY EXCELLENCE AFLOAT

On the shores of Geneva, where the Rhône meets Lake Geneva, Mandarin Oriental, Geneva has long celebrated the art of refined hospitality. Blending Swiss heritage with an oriental spirit, the hotel offers cuisine where every flavour is considered, every detail crafted, and every moment savoured.

Now, our signature gastronomy make their way onto the lake. Designed as a natural extension of our hotel tables, these menus bring the same elegance and precision to a setting where time seems to stand still.

Each dish, prepared with meticulous care, is crafted to be reheated and enjoyed on board, retaining its texture, aroma, and finesse.

Whether for an intimate moment, a gathering of friends, or a gourmet cruise, each menu tells the story of authentic, sophisticated Geneva craftsmanship.



## MANDARIN MENU

Spring/Summer 2026 selection

250.-

### STARTERS

Melon salad, smoked cured beef, stracciatella,  
cherry tomatoes, cucumber, jalapeños, sakura vinaigrette

*or*

Sesame-crusted tuna tataki, pineberry pickles, avocado puree,  
yuzu and soy vinaigrette

### MAIN COURSES

Swiss beef tenderloin with morels, herb parmentier,  
roast jus, baby vegetables

*or*

Arctic char, fregola sarda risotto, peas, chanterelle mushrooms,  
Champagne beurre blanc sauce

### DESSERTS

Lime cheesecake, Clery strawberry,  
ginger and hibiscus flower sorbet

*or*

70% Peruvian chocolate, Timut pepper, Mikan gel,  
coriander seed praline, cocoa sorbet





## PRESTIGE MENU

Spring/Summer 2026 selection

300.-

### CANAPES

Selection of 3 chef's canapés

### AMUSE-BOUCHE

Lobster salad, baby vegetables, baby greens and flowers

### STARTERS

Melon salad, smoked cured beef, stracciatella,  
cherry tomatoes, cucumber, jalapeños, sakura vinaigrette

or

Sesame-crusted tuna tataki, pineberry pickles, avocado puree,  
yuzu and soy vinaigrette

### MAIN COURSES

Swiss veal tenderloin with morels, herb parmentier,  
roast jus, baby vegetables

or

Arctic char, fregola sarda risotto, peas, chanterelle mushrooms,  
Champagne beurre blanc sauce

### DESSERTS

Lime cheesecake, Clery strawberry,  
Ginger and hibiscus flower sorbet

or

70% Peruvian chocolate, Timut pepper, Mikan gel,  
coriander seed praline, cocoa sorbet

Plate of sliced fruit to share

### PETITS FOURS

Selection of 2 chef's petits fours



## WINE SELECTION

To accompany these menus, we suggest:

### CHAMPAGNE

Pierre Péters, Cuvée de Réserve Brut	220.-
Laurent-Perrier, Blanc de Blancs Brut Nature	245.-
Dom Pérignon, Brut, 2015	580.-
Billecart-Salmon, Brut Rosé	230.-
Deutz Rosé, Sakura	220.-

### WHITE WINE

Sauvignon Blanc, Buxus, Louis Bovard, 2024	125.-
Viognier Grand Cru, En Crochet, Domaine Bec D'Or, 2024	99.-
Chablis, Terroir de Fleys, Domaine Patrick Piuze, 2023	130.-
Puligny-Montrachet, Domaine Paul Pernot, 2021	280.-
Saar Riesling, Van Volxem, 2023	105.-

### RED WINE

Pinot Noir, Pilgrim, Weingut Möhr-Niggli, 2022	260.-
Santenay, Bieveaux, Domaine Alvina Pernot 2022	150.-
Château Gaillard, Saint Emilion Grand Cru Classé, 2022	130.-
Châteauneuf-du-Pape, Chateau Mont-Redon, 2020	160.-
Langhe Nebbiolo, G.D. Vajra, 2024	90.-





## ABOUT

# GENEVABOATS

Genevaboats offers premium, fully customized experiences on Lake Geneva, combining luxury, safety, and expertise since 2005.

It provides a wide range of activities, from water sports such as wakesurfing, waterskiing, and tubing, to fishing trips, scenic cruises exploring the lake and its charming lakeside villages, as well as onboard catering for a complete, high-end experience.

Its fleet features prestigious brands such as Pardo, Saxdor, Cobalt, and Malibu, ensuring top quality and performance.

In addition, Genevaboats is active in boat sales across Switzerland, while delivering high-end charter services on Lake Geneva, creating unique and tailor-made moments for every client.



## TERMS & CONDITIONS

Delivery fee: 150 CHF.

The price includes the presence of a dedicated chef on board, ensuring a seamless and refined dining experience.

Orders must be placed at least 48 hours in advance.

Full pre-payment is required.

