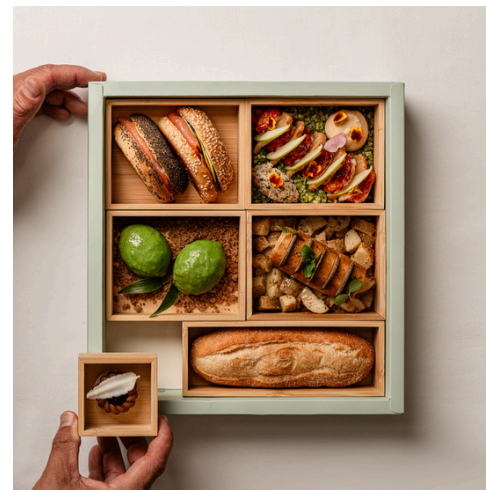


Everything you need, in one box

Everything you need, in one box



MANDARIN ORIENTAL
GENEVA



For lunches, busy afternoons or journeys ahead, our Bento Box is ready when you are. Featuring the Chef's selection, each box is prepared daily and ready to enjoy wherever the day takes you.

A simple and satisfying way to dine on the go.

MANDARIN SELECTION

A sandwich, two cold dishes and a dessert

CHF 65*

PRESTIGE SELECTION

A sandwich, two signature cold dishes and a dessert

CHF 75*

Terms & Conditions

For the best quality and experience, all food should be consumed within 2 hours of collection or delivery

Collection from the hotel or delivery within the city of Geneva available (delivery fees from CHF 80)

Orders must be placed at least 48 business hours in advance

Full payment is required in advance to confirm the order

Cutlery is included; beverages are not included

FOR ENQUIRIES AND BENTO BOX ORDERS, PLEASE CONTACT:

mogva-sales@mohg.com | +41 (0) 22 909 09 08

* price per person, same choice for all guests

SANDWICHES AND WRAPS

Heirloom vegetable wrap, curried hummus 🌱
Focaccia, creamy burrata, confit red kuri squash and rocket ✓
Sweet potato bun, falafel, hummus, mint, pickled red cabbage ✓
Swedish bread with smoked salmon, cucumber, horseradish cream
Milk roll with tuna mousse, chives and Treviso radicchio
IPS* chicken club sandwich
Delice bread, mustard cream, Grisons air-dried beef, mild Gruyère

COLD SELECTIONS

Sweet potato croquette, sweet chilli mayonnaise ✓
Cauliflower textures, tahini sauce, toasted sesame oil 🌱 ✕
Confit celeriac, Thai peanut praline, green mango dressing, vanilla vinaigrette ✓
Sauvigny lentils, green apples, fresh herbs 🌱 ✕
Jura trout gravlax, fennel textures, tangy cream ✕
Smoked mackerel, baby new potatoes, red sauce, Botzi pear confit ✕
Thai prawn salad, papaya, roasted peanuts ✕
Coconut rice, satay-marinated chicken, cashew nuts, pineapple, coriander oil ✕
Vitello tonnato, Sicilian capers, Vitelotte potatoes, Parmesan ✕
Caesar salad, IPS* chicken supreme, Parmesan and olive oil croutons

SIGNATURE COLD SELECTIONS

Celeriac cheesecake with white truffle, New Zealand spinach, root vegetable ✓
Sesame-crusted saku tuna tataki, barley miso-glazed butternut squash
Grilled lobster, celeriac textures, green apple, shiso and pistachio pesto ✕
Guinea fowl supreme infused with black truffle, Ratte potatoes, black diamond truffle vinaigrette ✕
Pressed Swiss veal chuck confit, fregola sarda, seasonal vegetable pickles, gribiche sauce

DESSERTS

Dessert of the day ✓
Exotic fruit tartare, yuzu 🌱 ✕
Chocolate delight, tonka bean ✓
Tarte Tatin, Bourbon vanilla cream ✓ ✕
Our homemade lemon ✓