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## NEW YEAR'S EVE MENU

31 DECEMBER 2025

Chef Li Hengfei wishes you a joyous season and a new year filled with culinary discoveries, vibrant new experiences and the continued spirit of celebration at Ling Ling by Hakkasan.

This menu's design pays tribute to Cloud Dancer, the 2026 Pantone Color of the Year. As Pantone's official hospitality partner, Mandarin Oriental brings this lofty, calming shade to life across select properties, including here in Marrakech, where it guides our festive aesthetic.

APERITIF / APÉRITIF

One glass of champagne Moët & Chandon  
Un verre de champagne Moët & Chandon

STARTERS / ENTRÉES

Chuzhou-style salmon ceviche (G)  
Salmon, cherry tomatoes, mixed sakura  
Ceviche de saumon façon Chuzhou  
Saumon, tomates cerises, mélange sakura

Premium Dim Sum basket (G)  
Truffle hargao, seabass dumpling with caviar, scallop  
Panier de Dim Sum premium  
Hargao à la truffe, ravioli de bar au caviar, noix de Saint-Jacques

SOUP / SOUPE

Whelk and seafood soup (S)  
Chicken stock, celery, prawns, goji berry  
Soupe de bulots et fruits de mer  
Bouillon de poulet, céleri, crevettes, baie de goji

MAIN COURSES / PLATS PRINCIPAUX

Stir-fried beef fillet with truffle (G)  
Truffle sauce, onions, garlic  
Filet de bœuf sauté à la truffe  
Sauce à la truffe, oignons, ail

Grilled black cod (G) (S) (N)  
Black cod fillet, eight-treasure rice purée  
Morue noire grillée  
Filet de morue noire, purée de riz aux huit trésors

Wok-seared scallops with XO sauce (G) (S)  
Shimeji mushroom, black fungus, asparagus  
Noix de Saint-Jacques poêlées au wok, sauce XO  
Champignons shimeji, champignons noirs, asperges

Tri-colour broccoli with mushroom sauce (G)  
Broccoli, king oyster mushroom, shiitake  
Brocoli tricolore à la sauce aux champignons  
Brocoli, pleurote royal, shiitaké

Black Angus beef fried rice (G) (E)  
Edamame, egg white, sweet corn, red rice  
Riz sauté au bœuf Black Angus  
Edamame, blanc d'œuf, maïs doux, riz rouge

DESSERTS

Tangerine Dream (D) (E)  
Orange mousse, mandarin marmalade, citrus granita  
Mousse à l'orange, marmelade de mandarine, granité aux agrumes

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MAD 3988 / PERSON

(G) GLUTEN (D) DAIRY (S) SEAFOOD (E) EGG (N) NUTS (V) VEGAN

