

information

Mandarin Oriental, Milan
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MANDARIN ORIENTAL, MILAN - RESTAURANT & BARS

Mandarin Oriental, Milan's restaurant and bar serve dishes prepared by the hotel's multiple award-winning executive chef, Antonio Guida. The hotel's Seta restaurant offers fine dining, while Mandarin Bar has two menus and serves good food all day, from breakfast to teatime to after dinner.

MANDARIN BAR

Open from 8am to late, Mandarin Bar is the hotel's beating heart where the atmosphere evolves gradually from tranquil urban oasis by day to vibrant nightspot after dark. Its outdoor spaces feature lounge sofas, coffee tables, two cabanas and soft lights, while indoors the walls are covered with black and white geometric mosaic patterns, which with glassware, smoked ceiling mirrors and other reflective surfaces create stunning lighting effects. The careful positioning of sofas, armchairs, tables and stools around the cocktail bar makes for a cosy and varied environment that invites socializing and enhances the range of dining experiences on offer.

The 'bistrot' menu

Mandarin Bar's bistrot menu is available for lunch and dinner and features a selection of first and second courses, starters and side dishes, and a "hotel classics" section. In creating the menu, the chef had one simple culinary idea: prepare dishes with Italian roots using high quality ingredients, creatively matching different flavours for a contemporary twist.

Pastry chef, Nicola Di Lena's patisserie pays homage to Italian "Alta Pasticceria". A dessert tray made of bronze and designed by Antonio Citterio displays the chef's tempting sweets, creating a mouth-watering "vetrina dei desideri" effect.

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All day dining menu

The all-day dining menu offers a range of innovative dishes, such as “focaccia with burrata and lobster”, and hotel classics gently refined with a creative touch, like “hamburger condito con gorgonzola affinato ai frutti rossi”. Guests and visitors can tickle their gourmet taste buds at any time of the day from this menu.

Teatime

The Mandarin Oriental Afternoon Tea is served in the Lounge area of Mandarin Bar every afternoon. Inspired by classic, British standards of quality, its preparation follows precise Oriental rituals. The wide choice of teas feature classic blends and ad-hoc creations signed by the prestigious *L'Arte del Ricevere*, and are ideally complemented by sweet and salted scones, Italian pastry and *canapés*.

Aperitivo and after-dinner

Evenings at Mandarin Bar are marked by two key moments, ‘Aperitivo’ and ‘after dinner’. At 7pm, the scene is set when lights are dimmed, lounge music starts to play and expert mixologists prepare to give that evening’s bottle juggling show. Full of oriental touches and other twists on the classics, the cocktail menu offers a selection of Mediterranean and exotic flavours, and is topped off with ad hoc creations concocted by our multi award-winning barman, Mattia Pastori.

For aperitivo, drinks are accompanied by a contemporary, gourmet version of the traditional Milanese appetiser selection. Four creatively prepared dishes are served on a slate, and each drink comes with a fresh slate. Drinks are served this way every evening with appetiser selections changing daily.

After dinner, Italy’s finest variety of carefully selected grappa and amari, together with the cocktail menu, are offered until 2am.

SETA RESTAURANT

Accessible from Mandarin Bar and with its own entrance at via Monte di Pietà 18, Seta restaurant accommodates 50 guests. Located in the hotel's second courtyard it extends indoors on three of its four sides. Wide glass windows help inner and outer spaces merge into one harmonized whole. Visible through these large windows is the kitchen, so guests can watch chefs at work, while they can monitor the dining area.

The restaurant's two indoor areas enhance the hotel's residential feel, because they have wooden floors and ceilings, and carefully crafted upholstered chairs, whose subtle green colouring matches the marble tones of the doors.

The restaurant features several areas ideal for more intimate dinners, including a private room next to reception, which seats up to eight guests. Looking out on to the street and with refined oak boiserie, private parties and board meetings can be arranged here, with customised menus specifically prepared by the chef.

Antonio Guida's culinary offering for this gourmet restaurant represents the quintessential core of his gastronomic philosophy at its best. With deep roots in southern Italy's Puglia region the chef combines his experience of cooking styles from there with influences picked up from extensive stays in Tuscany and France. Seta's menu is the compendium of his knowledge and expertise and features dishes prepared with refined techniques that enhance the superb quality of the ingredients. He achieves this culinary balancing act by highlighting the original flavours of each element in the dish, and combining them in individual and creative ways. Each dining experience at Seta restaurant is a voyage of discovery that "calls" at five selected stops when ordering the tasting menu.

Each gastronomic experience concludes with Chef Nicola Di Lena's pastry menu, which includes exotic, delicious-tasting desserts made according to the restaurant's culinary

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philosophy of highlighting individual flavours and then combining them.

The wine lists, conceived by restaurant manager, Alberto Tasinato, and sommelier, Ilario Perrot, include more than 500 labels, with emphasis placed on Italian wines and champagnes from historic and niche producers.

Thorough and on-going research goes into compiling the wine list, with one eye kept firmly on the menu. For example, Pinot Noir perfectly matches Guida's cuisine, so several versions of this wine are offered, including those from Israel, California and South Africa.

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