



4-Course Set Dinner

Carpaccio

Avocado, Scallop, Caviar



Seared Foie Gras

Apple Puree, Apple Dice, Apple Foam



Beef Béarnaise

Beef, Egg, Tarragon



Warm Chocolate Cake

Cookie Ice Cream



Arabica Coffee or Selection of Tea

Mignardise

HK\$870 + 10% service charge per guest



4-Course Set Dinner

Chef's Salad

Egg, Salad, Bacon, Iberico Ham



Scallop

Squid Ink, Pepper, Garlic



Lamb Wellington

Loin, Puff Pastry, Mushroom Paper



Crème Brûlée

Vanilla, Raspberry, Sugar



Arabica Coffee or Selection of Tea

Mignardise

HK\$920 + 10% service charge per guest



5-Course Set Dinner

Beetroot Caviar

Beetroot, Horseradish Espuma



Steak Tartar

Steak, Egg, Tartar



Lobster Texture

Lobster, Coconut, Espuma



Corn Fed Chicken

Sweet Corn Puree, Pont Neuf, Popcorn



Breakfast

Coconut, Passion Fruit, Lime, Liquid Mango Egg Yolk



Arabica Coffee or Selection of Tea

Mignardise

HK\$990 + 10% service charge per guest



5-Course Set Dinner

Rain

Baby Vegetable, Salad, Cress, Rain



Naked Crab

Mayonnaise, Alaskan, Radish



Sole Meunière

Brown Butter, Lemon, Croutons



Rib Eye

U.S. Fat-Cap, Eye, Pont Neuf, Truffle



Chocolate Dome

Verbena, Raspberry, Melting Chocolate



Arabica Coffee or Selection of Tea

Mignardise

HK\$1,030 + 10% service charge per guest



Chinese Set Dinner

化皮乳豬件拼青芥帶子海蜇
Roast Suckling Pig and Chilled Scallop with Jellyfish in Wasabi Dressing

焗釀鮮蟹蓋
Baked stuffed Crab Shell

菜膽雞燉鮑翅
Double Boiled Superior Shark's Fin with Chicken and Cabbage

蠔皇原隻鮮湯鮑
Braised Fresh Whole Abalone with Garden Greens

清蒸東星斑
Steamed Spotted Garoupa

脆皮蒜香雞
Deep Fried Chicken with Golden Crispy Garlic

瑤柱金菇炆伊麵
Braised E-Fu Noodle with Crabmeat and Enoki Mushroom

蛋白杏仁茶
Sweetened Almond Cream with Egg White

HK\$10,988 + 10% service charge per table of 10 to 12 persons



Chinese Set Dinner

蒜油焗開邊龍蝦
Baked Lobster with Garlic Mayonnaise Sauce

黑松菌雪蟹炒帶子
Wok Fried Scallop and Snow Crabmeat with Black Truffle

柱甫螺頭燉鮑翅
Double Boiled Superior Shark's Fin with Sea Whelk and Conpoy

蠔皇鮑片海參
Braised Sliced Abalone and Sea Cucumber with Seasonal Vegetable

清蒸海青衣
Steamed Green Wrasse

小欖茶皇雞
Tea Smoked Soya Chicken

鮮蝦菠蘿炒飯
Fried Rice with Assorted Meat and Pineapple

合時菓盆
Tropical Fruit Platter

HK\$11,588 + 10% service charge per table of 10 to 12 persons



International Buffet Dinner

Selection of Hors d'oeuvres

Marinated Cherry Tomato, Baby Bocconcini, Basil, Pine Nuts
Shrimp Salad, Roast Pumpkin, Black Sesame Vinaigrette
Grilled Vegetable Platter
Scottish Smoked Salmon, Horseradish Cream, Capers
Tuna Niçoise, New Potatoes, French Beans, Tomatoes, Quail Eggs, Aged Sherry Dressing
Oriental Roasted Duck Salad, Asian Vegetables
Pearl Barley Salad, Garlic Spiced Tomatoes, Smoked Lamb Loin
Shaved Parma Ham, Air Dried Beef, Port Wine Marinated Melon
Foie Gras Terrine, Cranberry Sauce
Caramelised Ratte Potato Salad, Homemade Venison Sausage, Cranberry Compote
Gravlax Salmon, Dill Mustard Dressing
Fusilli Pasta Salad, Confit Tuna

Selection of Artisan Cheese

Montgomery Cheddar, Brie de Meaux, Munster, Stilton, St. Albay, Black Label Reblochon
Condiments
Walnuts, Dry Apricot, Grapes and Crackers

Mandarin Chilled Seafood Selection

Freshly Shucked Oysters
Fin de Claire, Kumamoto, Smokey Bay, Irish Rock
Chilled Shellfish
Prawns, Jonah Crab Claw, Alaskan Crab Legs, Snow Crab Legs,
Australian Yabbies, Blue Mussels, Big Stone Clams
Condiments and Dressings
Red Wine Shallot Dressing, Cocktail Sauce, Lemon Wedges

From the Soup Terrine

Lobster Bisque, Brandy, Tarragon Leave
Consommé of Oxtail, Vegetable Paysanne, Tarragon and Chervil
Bread
French Baguette, Graham Roll, Pumpkin Seed Stick and Soft Butter Roll
Creamery Butter

From the Garden

Australian Romaine Lettuce
Mesclun Leaves
Market Daily Green
Lollo Rosso
Baby Spinach
Condiments
Italian Vinaigrette, Balsamic Loganberry Vinaigrette, Thousand Island, Caesar Dressing,
Parmesan Reggiano Flakes, Crisp Bacon, French Bread, Croutons, Kalamata Olives, Cherry Tomatoes,
Red Onion, Dried Blueberries, Dried Cranberries, Dried Cherries



Selection of Mandarin Oriental Sushi and Sashimi

Selection of Sashimi

Hamachi, Norwegian Salmon, Octopus, Ebi, Snow Fish, Maguro

Selection of Nigiri

Saba, Tamago, Abalone, Ikura, Unagi, Inari, Blueberry and Pickled Ginger

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo, Barbecued Eel

Condiments

Soy Sauce, Pickled Ginger, Wasabi

From The Chaffing Dishes

Glazed Baby Carrot, Thyme Butter

Roast Potatoes with Garlic Rosemary

Pan Roasted Breast of Duck, Red Cabbage, Natural Jus

Seafood Fried Rice, Cashew Nuts, Spring Onion

Roast Fillet of Salmon, Glazed Shallots, Mustard and Dill Sauce

Deep Fried Soft Shell Crab, Tartar Sauce

Breast of Corn Fed Chicken, Creamed Leek, Chicken Jus

Roast Tenderloin of Veal, Braised Savoy Cabbage, Red Currant

Braised Beef Cheek, Mashed Potato, Baby Onion, Port Wine Sauce

Australian Lamb Chops, Braised Ratatouille, Spinach and Tomato Compote

Sweet and Sour Pork, Pineapple and Bell Pepper

Wok Fried Scallop, Green Vegetables, Garlic and Ginger

From the Carvery

Gammon Ham, Whole Grain Mustard Jus

Roast Prime Rib of Beef, Horseradish Cream, Natural Jus

Desserts

Fruit and Berry Salad

Crunchy Apple and Almond Cinnamon Crumble Pie

Fresh Strawberries with Whipped Cream

Lemon Meringue Tart

White Chocolate Raspberry Truffle Cake

Blackberry Sherry Trifle

Whiskey and Ginger Mousse

Mango Strudel, Vanilla Cream

Assorted Mini French Pastries

Rice Pudding, Orange Ginger Sauce

Bread and Butter Pudding

Sago and Mango Chilled Soup

Assorted Baked Fruit and Berry Tartlets

Blueberry Cheesecake

HK\$950 + 10% service charge per guest