



MANDARIN ORIENTAL
HONG KONG

Chinese Set Dinner Menu

蒜油焗開邊龍蝦

Baked Lobster, Garlic Mayonnaise Sauce

黑松菌雪蟹炒帶子

Wok Fried Scallop and Snow Crabmeat, Black Truffle

竹絲雞石斛杞子燉珍珠肉

Double Boiled Silk Hen Soup, Pearl Clam, Wolfberry, Chinese Herb

碧綠南非鮑片

Stewed Sliced Abalone, Seasonal Vegetable

清蒸海青衣

Steamed Green Wrasse

脆皮龍崗雞

Deep Fried Crispy Chicken

鮮蝦荷葉飯

Fried Rice, Shrimp, Lotus Leaf

合時菓盆

Tropical Fruit Platter

HK\$15,088.00 + 10% service charge per table of 10-12 persons



MANDARIN ORIENTAL

HONG KONG

Western Dinner 4 Course Set Menu

Garden of Senses

Baby Vegetable, Salad Cream, Lemon Dressing



Foie Gras Terrine

Sauternes Jelly, Brioche



Rib Eye

U.S. Snake River Farm, Spinach, Vegetable, Truffle Jus



Chocolate Dome

Verbena, Raspberry, Melting Chocolate



Arabica Coffee or Selection of Tea

Mignardise

HK\$1,088+10%

Per Guest



MANDARIN ORIENTAL

HONG KONG

Western Dinner 5 Course Set Menu

Garden of Senses

Baby Vegetables, Salad Cream, Lemon Dressing



Smoked Salmon Timbale

King Crab, Caviar, Cresses, Herb Oil



Sole Meunière

Brown Butter, Lemon, Croutons



Rib Eye

U.S. Snake River Farm, Spinach, Vegetable, Truffle Jus



Chocolate Dome

Verbena, Raspberry, Melting Chocolate



Arabica Coffee or Selection of Tea

Mignardise

HK\$1,488+10%
Per Guest



MANDARIN ORIENTAL

HONG KONG

International Dinner Buffet

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
Caramelised Ratte Potato Salad, Homemade Venison Sausage, Cranberry Compote
Gravlax Salmon, Dill Mustard Dressing

Selection of Artisan Cheese

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

Mandarin Chilled Seafood Selection

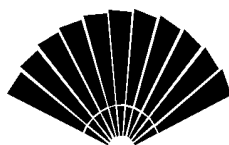
Freshly Shucked Oysters
Kumamoto, Smokey Bay, Irish Rock
Chilled Shellfish
Prawns, Jonah Crab Claw, Alaskan Crab Legs, Australian Yabbies, Blue Mussels,
Condiments and Dressings
Red Wine Shallot Dressing, Cocktail Sauce, Lemon Wedges

From the Soup Terrine

Lobster Bisque, Brandy, Tarragon Leave
Consomme of Oxtail, Vegetable Paysanne, Tarragon and Chervil
Bread
Mini French Baguette, Graham Roll, Soft Butter Roll
Creamy Butter

From the Garden

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



MANDARIN ORIENTAL

HONG KONG

Selection of Mandarin Oriental Sushi and Sashimi

Selection of Sashimi

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

Deep Fried Soft Shell Crab, Tartar Sauce

Breast of Corn Fed Chicken, Creamed Leek, Chicken Jus

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

Blueberry Cheesecake

HK\$1,088+10% Per Guest