
Chinese Set Dinner Menu 1

Mandarin Oriental's four seasons combination platter

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Braised sea treasures and vegetables in beancurd broth

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Steamed seabass with shredded ginger and diced chillies

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Crispy roasted chicken with apple and Thai plum sauce

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Braised duo of mushroom and sea cucumber with baby pak choy

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Fried rice with diced chicken, vegetables and silver baits

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Chilled longan jelly and sea coconut in honey

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Jasmine tea

Price at RM1,400 per table of ten persons

The price is subject to 6% government tax and 10% service charge



MANDARIN ORIENTAL
KUALA LUMPUR

Chinese Set Dinner Menu 2

Mandarin Oriental's hot and cold combination platter

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Braised shark's fin with dried scallops and crab meat broth

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Steamed red snapper with golden mushrooms and red dates

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Poached herbal soy chicken served with kalia and abalone sauce

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Sautéed broccoli with assorted mushrooms and top shells

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Wok fried egg noodle with shredded chicken and bean sprout

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Assorted tropical sliced fruits

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Jasmine tea

Price at RM1,400 per table of ten persons

The price is subject to 6% government tax and 10% service charge



MANDARIN ORIENTAL
KUALA LUMPUR

**Western Set Dinner
Menu 1**

Pumpkin velouté with shrimp dumpling
Celeriac cracker

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Rotisserie chicken with mushroom duxelles
Vichy carrots and green pea pilaf rice

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Twice baked chocolate gateaux
cherry ice cream, ivoire chocolate sauce

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Coffee or tea
Friandises

Price at RM180.00 per person

The price is subject to 6% government tax and 10% service charge



**Western Set Dinner
Menu 2**

Chargrilled tuna steak with dried tomato,
Nicoise vegetable salad and lime - caper dressing

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Slow roasted beef striploin, haricot vert, potato gratin and braising jus

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Cranberry – walnut ice soufflé
Orange cristaline

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Coffee or tea
Friandises

Price at RM180.00 per person

The price is subject to 6% government tax and 10% service charge



MANDARIN ORIENTAL
KUALA LUMPUR

International Buffet Dinner

Menu 1

(Minimum 50 persons)

Cold plates

Turkey “tachino tonnata” with tuna mayonnaise and capers
Tandoori salmon flakes with coriander raita
Braised lamb loin with asparagus and red onion salsa
Tomato and mozzarella with basil oil
Presentation of anti pasti with olives and grissini sticks

Salads

Thai seafood and glass noodle salad with lime
Gado-gado, blanched vegetables with peanut sauce
Creamy potato salad with tobiko and wasabi dressing
Penne “Arrabiata” salad with olives, chilies and sundried tomato sauce
Roasted eggplants with vinegar
Mesclun salad leaves and dressing and condiments
Pong pong chicken salad

Soup

Imperial hot and sour soup with seafood

Hot entrée

Steamed red snapper with red dates and black mushrooms
Wok fried chicken with dry chili, green peppers and cashew nuts
Roasted beef sirloin with herb spaetzle and shallot sauce
Lamb varuval
Vegetable moussaka
Steamed rice
Stir fried vegetables

Stall

Chicken shawarma with traditional condiments



Desserts

Grand chocolate cake
Meyers lemon pie
Mango crème brûlée
Apple strudel with vanilla sauce
Blueberry cheese cake
Peach cobbler vanilla ice cream
Caramelized grape fruit tarts
Chocolate bread pudding with custard sauce
Tropical sliced fruits

Beverage

Coffee and tea

RM200.00 per person

The price is subject to 6% government tax and 10% service charge



MANDARIN ORIENTAL
KUALA LUMPUR

International Buffet Dinner

Menu 2

(Minimum 50 persons)

Cold plates

Tomato and basil terrine with baby shrimps
Selection of sushi and maki with condiments
Cumin spiced beef sirloin with guacamole and coriander dressing
Roasted pumpkins, green beans and prawn salad
Vietnamese spring roll with peanut dipping sauce
Wild mushroom and spinach wrap, chive sour cream
Smoked salmon with condiments

Array of Salads

Market salad greens

Cherry tomatoes
Pea sprouts
Croutons
Cucumber
Shredded carrots

Dressings

(creamy French, ceaser, thousand island, red wine, and Italian dressing)

Condiments

Sunflower seeds, pumpkin seeds, cashew nuts, crispy bacon and chutney's

Soup

Chicken veloulé with semolina dumplings

Hot section

Sweet and sour braised beef, pickled red cabbage
Salmon teriyaki with grilled onions
Grilled seabass fillets with crushed dill potatoes and lemon butter sauce
Lamb shank osso bucco with polenta cakes
Vegetable masala
Steamed broccoli with braised mushrooms and tofu skin
Ayam kurma
Steamed rice



Stall

Peking duck prepared to order with pancakes and condiments
Laksa presentation Hawker style

Desserts

Yoghurt passion fruit cake
Strawberry mousse dome
Orange bread and butter pudding
Bittersweet chocolate mousse
Elderberry cheese cake
Raisin brownies
Malay kueh and layer cake
Tropical sliced fruit selection

Beverage

Coffee and tea

Price at RM230.00 per person

The price is subject to 6% government tax and 10% service charge



MANDARIN ORIENTAL
KUALA LUMPUR

Malay Set Dinner Menu

Gado gado
(Selection of blanched fresh vegetables with peanut sauce)

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Soto ayam dengan begedil
(Shredded chicken broth with potatoes and rice dumpling)

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Ayam kapitan dengan kentang
(Sweet chicken curry with potatoes)

Rendang Minangkabau
(Spicy beef simmered in spices)

Ikan merah goreng berchili
(Fried red snapper with chilli paste)

Udang percik
(Grilled prawns with percik sauce)

Dalca sayur
(Mixed vegetables with lentil curry)

Nasi minyak berempah
(Ghee rice with herb)

Nasi putih
(Steamed white rice)

Acar rampai
(Cucumber and carrot pickle)

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Tapai ais krim
(Sweetened tapioca and glutinous rice with vanilla ice cream)

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Kopi atau teh
(Coffee or tea)

RM1, 850.00 per table of 10 person

The price is subject to 6% government tax and 10% service charge



MANDARIN ORIENTAL
KUALA LUMPUR

**Muhibbah Set Dinner
Menu**

Gado-gado
(Blanch vegetable with beancurd, egg and peanut sauce)

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Sup ayam dengan jagung manis dan asparagus
(Chicken with asparagus and sweet corn soup)

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Ayam percik
(Baked marinated chicken with coconut sauce)

Daging kari dengan ubi kentang
(Beef curry with potato)

Udang goreng bercili
(Stir fried prawns with chilli paste)

Sayur sayuran dengan cendawan bersos tiram
(Braised Chinese shiitake mushrooms in oyster sauce)

Nasi kuning
(Yellow rice)

Nasi putih
(Steamed white rice)

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Manisan kelapa laut dengan longan dan jelli
(Chilled sea coconut and longan, jelly in honey)

Malay kueh
(Assorted Malay kueh)

Kopi atau teh
(Coffee or tea)

RM1, 700.00 per table of 10 person

The price is subject to 6% government tax and 10% service charge

