



MANDARIN ORIENTAL
MANILA

INTERNATIONAL BUFFET MENU

Menu 1

Starters & Salads

Potato- chive salad
Sayote- pineapple slaw
Smoked tanguingue with horseradish crème
Assorted lyonner and local salami
Chicken liver parfait with Port wine jelly
Corned beef and ham terrine with cranberry chutney
Iceberg lettuce with condiments
Assorted bread rolls

Soup

Sweet corn soup with crabmeat

Main

Smoked pork loin with white bean stew
Coq au vin
Malaysian lamb curry
Steamed Cream Dory with honey- soy glaze and water spinach
Parsley potatoes
Bell pepper- tomato caponatte
Steamed Rice

Dessert

Leche flan
Chocolate brownies
Pavlova
Buchteln with vanilla sauce

Php 820

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Menu 2

Starters & Salads

Rice, tuna, tomato salad with herb vinaigrette
Ham mousse stuffed eggs
Red mullet escabeche
Turkey vitello tomato
Sautéed tomato- eggplant salad with anchovy and parsley
Beetroot salad with mustard and crème
Iceberg lettuce with condiments
Assorted bread rolls

Soup

Chicken consommé Bellini

Main

Roasted pork belly with green beans
Braised beef with onion, bacon and mushroom
Chicken stew with pineapple, coconut and palm sugar
Roasted red snapper filet with tomato sugo
Potato gratin
Roasted vanilla pumpkin and sweet peas
Steamed rice

Dessert

Crème caramel
Lemington
Apple crumble
Linzer tart

Php 900

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Menu 3

Starters & Salads

Pate maison with cumberland sauce
Scallop ceviche with coconut
Barbecued Chinese pork with cucumber and sesame
Beef and turkey pastrami
American pasta salad
Curried chicken, pineapple and rice salad
Mexican corn salad, nachos, sour crème and guacamole
Assorted leaf lettuces with dressings and condiments
Assorted bread rolls

Soup

Curried chicken veloute with cauliflower

Main

Blue marlin, braised pine apple- sayote and vanilla foam
Roasted chicken, chorizo, spinach and garlic confit
Pork loin, mushrooms, pine nuts, crème and spring onions
Prawns, mirin, leeks and shitake mushroom
Buttered seasonal vegetables
Herbed potato mousseline
Yang Chow fried rice

Dessert

Vanilla crème brulee
Fruit tartlettes
Brownies
Mango and raisin crumble

Coffee or tea

Php 1,000

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Menu 4

Starters & Salads

Chicken- mushroom galantine, cranberry chutney
Tanningue carpaccio, sweet chili dressing and tobikko
Assorted cold cuts, pickled cucumber and onions
Turkey vitello tonnato style
Deep fried tofu, lemon grass, tamarind, ginger and bean sprouts
Roasted eggplant- tomato salad
Green beans, roasted tomato, lamb and grain mustard dressing
Penne, squid, scallops and roasted bell pepper salad
Assorted leaf lettuces with dressings and condiments
Assorted bread rolls

Soup

White bean crème soup with truffle oil and pancetta

Mains

Steamed cream Dory, leek- garlic hash and elderflower jus
Braised lamb shank, red wine, thyme and raisins
Roasted chicken, sweet potatoes and tarragon jus
Stir fried squid, water spinach, lemon grass and basil
Red mullet, roasted bell peppers, olives and basil
Eggplant parmegiano
Oriental rice, raisins, cashew nuts, saffron, coriander and rose water

Desserts

Opera slice
Apple and cinnamon mousse
Fruit cocktail cake
Cherry trifle
Bread and butter pudding with Baileys

Php 1, 090

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Menu 5

Starters & Salads

Pork rilette with prunes
Roast sirloin with sauce tartar and pickles
Graved lax, blinis, sour crème, chives and honey grain mustard dressing
Soba noodles, coconut, squid, mirin and water spinach
Prawn, pomelo, peanuts, chili and cucumber salad
Beetroot, chives, apples, eggs and walnuts
Sweet corn, coriander, bell pepper and ground beef
Russian salad
Roasted bell pepper salad with pork cracklings
Assorted leaf lettuces with dressings and condiments
Assorted bread rolls

Soup

Basque style fish soup

Main

Poached salmon, white bean and celery ragout
Roasted lamb leg, roasted bell peppers, almonds and honey sauce
Braised chicken breast, almonds, pine seeds, parsley and egg
Scallop, squid, chorizo and potato stew Portuguese style
Beef cannelloni
Vegetable hot pot
Fried potatoes with roasted garlic and parsley
Garlic rice

Dessert

Brownies
Mango-lychee mousse
Fruit salad
Tiramisu
Strawberry tartlet
Banana fritters

Php 1,190

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Menu 6

Starters & Salads

Smoked Tanningue and smoked salmon platter
Tuna tataki, cucumber tagliatelle and black sesame sauce
Sardines Venetian style
Parma ham and melon
Crispy pork, shaved red onions, cucumber, coriander and sesame oil
Carrot salad, raisins, chives, kani and orange
Prawns, green papaya, peanuts, chili and lime
Watermelon, feta cheese, spring onions and honey
Panzanella, tomato, red onion and foccacia
Assorted leaf lettuces with dressings and condiments
Assorted bread rolls

Soup

Pumpkin soup with chestnuts

Main

Baked Red snapper with olives, capers, chili, tomatoes, basil and mie de pan
Broiled swordfish, lemon- oregano salmoriglio
Braised lamb leg, aged vinegar, mint and snow pea salad
Roasted chicken with sweet and sour shallots
Beef medallions, braised celery and walnut jus
Braised romaine hearts with orange
Vegetables gratin
Roasted potatoes, garlic and rosemary
Steamed rice

Dessert

Kahlua crème brulee
Dark and white chocolate mousse
Fruit salad
Lemon meringue tart
Mango-passion fruit shooter
Topfenpalat schinken

Php 1, 320

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LIVE COOKING STATIONS

- | | |
|---|--------------------------------|
| <p>A. Sushi & Sashimi station (min 10 Pax)
 <i>Tuna, sea bass, salmon, Lapu Lapu, squid, tamago, tobiko, uni and cucumber California rolls</i>
 <i>Soy sauce, Japanese pickles, marinated ginger and wasabi</i>
 <i>(5pc Sashimi, 3 pc Maki, 2pc Nigiri per pax)</i></p> | <p>P 150 per person</p> |
| <p>B. Whole tuna (min 20kg)
 <i>Soy sauce, Japanese pickles, marinated ginger and wasabi</i>
 <i>(1 week advance order)</i></p> | <p>P 910 per kg</p> |
| <p>C. Tempura station classic (min 10 Pax)
 <i>Tempura dip, grated ginger and daikon, Miso soup</i>
 <i>(3pc shrimps, 2pc Asubo, 1pc Lapu Lapu, 2pc vegetable tempura)</i></p> | <p>P 140 per person</p> |
| <p>D. Tempura station deluxe (min 20Pax)
 <i>Tempura dip, grated ginger and daikon, Miso soup</i>
 <i>(1pc king prawns, 1pc slipper lobster tail, 1pc Scallop, 2pc Sea bass, 1pc vegetable tempura)</i></p> | <p>P 480 per person</p> |
| <p>E. Ceasar salad station (min 10 Pax)
 <i>Romaine lettuce, Caesar dressing, parmesan, croutons and bacon bits</i>
 <i>Seared tuna, roasted prawns and Cajun chicken</i></p> | <p>P 90 per person</p> |
| <p>F. Oyster station (min 10min pax)
 <i>Shallot dressing, horse radish- tomato dressing and lemon- herb dressing</i></p> | <p>P 35 per piece</p> |
| <p>G. Pasta station (min 10 Pax)
 <i>Penna, tagliatelle and angel hair pasta</i>
 <i>Bolognese, Alfredo and all' amatriciana</i>
 <i>Parmesan, black pepper, basil and olive oil</i></p> | <p>P 110 per person</p> |
| <p>H. Crepe station (min 20Pax)
 <i>Crepe, mango, blueberry, apple</i>
 <i>Vanilla sauce, chocolate sauce, strawberry sauce and condiments</i></p> | <p>P 150 per person</p> |

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CARVING

- | | |
|---|-------------------------|
| A. Roast US Rib eye (min 45pax)
<i>Yorkshire pudding, baked potato</i>
<i>Shallot jus, sour crème, bacon bits, chive</i> | P 260 per person |
| B. Beef Wellington (min 25pax)
<i>Australian beef tenderloin, mushroom duxelle and puff pastry</i> | P 250 per person |
| C. Roast Australian Strip loin (min 45pax)
<i>Roasted marble potatoes, horse radish, red wine sauce</i>
<i>Mustard selection</i> | P 220 per person |
| D. Roast Leg of Lamb (min 20pax)
<i>Roasted root vegetables, rosemary potatoes and garlic jus</i>
<i>Mint jelly</i> | P 100 per person |
| E. Roast rack of lamb (min 12pax)
<i>Roasted root vegetables, rosemary potatoes and garlic jus</i>
<i>Mint jelly</i> | P 450 per person |
| F. Whole honey glazed Turkey (min 30pax)
<i>Giblet gravy, cranberry sauce, roasted sweet potatoes, baked vanilla pumpkin</i> | P 110 per person |
| G. Honey glazed Bone in Ham
<i>Parsley potatoes, pineapple glaze and red cabbage</i> | P 160 per person |

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CHINESE BUFFET AND LAURIAT MENUS

BUFFET MENUS

Menu 1

Ham and Vegetable salad (tomato, lettuce and young corn)

Roasted crispy duck

Barbecued pork with honey sauce

Marinated beef shank

Jelly fish with century egg and pickled ginger

Sweet corn soup with asparagus

Hot and sour soup

Braised sliced chicken in Szechuan sauce

Sweet and sour pork

Deep-fried garoupa fillet in crabmeat sauce

Stewed seasonal vegetable with straw mushroom

Yang chow fried rice

Braised e-fu noodles with xo sauce

Steamed pork and shrimp dumplings

Deep-fried crispy wanton

Chilled almond bean curd with mixed fruits

Sweetened peanut cream (served hot)

Deep-fried sesame balls and cookies

**P 1,400
per person**

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Menu 2

Egg and vegetables salad (tomato, lettuce, and young corn)

Roasted crispy duck

Barbecued pork in honey sauce

Marinated beef shank

Jelly fish with century egg and pickled ginger

Sweet corn soup crabmeat

Winter melon soup with dried scallops

Stir-fried beef tenderloin in honey pepper sauce

Sweet and sour chicken

Deep-fried garoupa fillet in lemon sauce

Stewed vegetable with Japanese mushroom

Ham and shrimp fried rice

Braised e-fu noodles with shredded roasted duck

Steamed pork and shrimp dumplings

Deep-fried vegetables spring roll

Chilled almond bean curd with lychees

Sweetened peanut cream with sago

Chinese petit fours

**P 1,500
per person**

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MANDARIN ORIENTAL

MANILA

Menu 3

Ham and Vegetable salad (tomato, lettuce and young corn)

Roasted crispy duck

Barbecued pork with honey sauce

Marinated beef shank

Jellyfish with century egg

Soya chicken

Sweet corn soup with crabmeat

Fish lof soup with dried scallops

Sweetened sliced chicken in "Szechuan style"

Sautéed shrimps and vegetables with xo sauce

Stir-fried garoupa fillet with broccoli

Seasonal vegetable with mushroom

Yang chow fried rice

Deep fried crispy shrimp dumplings

Steamed pork and shrimp dumplings

Chilled almond bean curd with lychees

Sweetened water chestnut roll

Chinese petit fours

**P 1,600
per person**

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Menu 4

Fresh prawn salad
Roasted crispy duck
Barbecued pork with honey sauce
Marinated beef shank
Jellyfish with century egg
Soya chicken

Sweet corn soup with crabmeat and asparagus
Seafood soup with beancurd

Sweet and sour pork
Stir-fried chicken and squid fillet in xo sauce
Sautéed garoupa fillet with green vegetable
Sautéed seasonal vegetables with dried scallops
Diced chicken fried rice in tomato sauce
Braised e-fu noodles with shredded pork and halibut fish

Steamed pork and shrimp dumplings
Pan-fried stuffed buns with meat and vegetables

Chilled mango puree with sago
Coffee pudding
Fresh fruit platter
Chinese petit fours

P 1,700
per person

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Menu 5

Roasted suckling pig
Roasted crispy duck
Barbecued pork with honey sauce
Marinated beef shank with jellyfish
Soya chicken

Braised shark's fin soup with chicken and crabmeat
Sliced chicken and bamboo pith soup

Sweet and sour pork spareribs
Stir-fried shrimps with cashew nuts
Stir-fried garoupa fillet with honey pepper sauce
Stewed "Lo Hon" vegetables
Seafood fried rice with Chinese wolfberries
Braised e-fu noodles with black mushrooms

Steamed pork and shrimp dumplings
Deep-fried spring rolls with shredded chicken
Fried crispy buns

Chilled mango pudding
Sweetened red bean cream (Served hot)
Fresh fruit platter
Chinese petit fours

P 1,800
per person

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CHINESE LAURIAT MENUS

Menu 1

Mandarin three treasure combinations platter

¥03

Braised shark's fin soup with fish maw and assorted treasure

¥03

Wok fried shrimps with dried chili and broccoli

¥03

Steamed live green garoupa with superior soy sauce

¥03

Deep fried pork spareribs with fermented bean curd wrapped with pandan leaf

¥03

Deep fried crispy chicken filled with taro paste

¥03

Braised sea shell on green vegetables in oyster sauce

¥03

Fragrant fried rice with Chinese sausage and chicken wrapped in lotus leaf

¥03

Chilled almond jelly with lychee

¥03

Lotus cream butchi

¥03

Php 11,888+++ per table

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MANDARIN ORIENTAL

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Menu 2

Mandarin three treasure combinations platter



Braised eight treasure shark's fin soup



Deep fried soft shell crabs with spicy garlic salt topped with chicken floss



Steamed live green garoupa with superior soy sauce



Stir fried shrimps with water chestnuts and celery in superior stock



Deep fried crispy chicken with prawn crackers



Braised sea shell and black mushrooms on green vegetables in oyster sauce



Yang Chow style fried rice



Chilled almond jelly with lychees



Oven baked Chinese pastries
and buchi



Php 12,888+++ per table

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MANDARIN ORIENTAL

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Menu 3

Man Wah five happiness barbeque combination platter



Braised shark's fin soup with dried scallops, chicken shredded and bamboo pith



Deep fried shrimps with sliced almond and mayonnaise
Accompanied with deep fried crispy mango milk pudding



Steamed live green garoupa with superior soy sauce



Deep fried mashed taro stuffed with assorted seafood, served with spicy plum sauce



Two ways chicken



Braised sea shell and black mushrooms on green vegetables in oyster sauce



Fragrant fried rice with Chinese sausage and chicken wrapped in lotus leaf



Chilled sweetened mango and sago cream with lychees



Oven baked walnut cookies
And buchi



Php 14,888+++ per table

Menu 4

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MANDARIN ORIENTAL
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Suckling pig, peking duck and Chinese barbecue combination platter



Braised shark's fin soup with assorted seafood and Chinese Wolfberry



Stir fried shrimps with X.O. sauce
Accompanied with deep fried seafood roll with bean curd sheet



Steamed live garoupa with superior soy sauce and scallions



Wok fried beef tenderloin dice with black pepper and red wine sauce



Steamed crab with minced garlic and vermicelli



Braised sea cucumber and fish maw with green vegetables in oyster sauce



Braised e-fu noodles with and mushrooms and bean sprouts



Hot sweetened taro with lotus seed, lily bulb and coconut cream



Shanghai red bean paste pancake
And oven baked Chinese cookies with milk custard paste



Php 17,888+++ per table

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MANDARIN ORIENTAL

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Menu 5

Suckling pig, prawn salad and Chinese barbecue combination platter



Braised shark's fin soup with fish maw, dried scallops and crab meat Chao Zhou style



Pan fried King scallops with barbecue honey sauce
Accompanied with golden fried sugar cane prawn



Steamed live garoupa with minced pork and mei cai in soy sauce



Peking duck, served with traditional condiments and Chinese pancake



Wok fried crab with celery and water chestnuts in superior consume old Beijing style



Braised sea cucumber, top shell and black mushrooms on green vegetables in oyster sauce



Stir fried roasted duck meat with honey pepper sauce



Braised crispy egg noodles with shredded pork, mushrooms and bean sprouts



Chilled sweetened coconut cream with snow fungus and pumpkin



□ Deep fried glutinous rice ball filled with ice cream
and black sesame paste Masachi coated with peanut ground

Php 20,888+++ per table

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Menu 6

Half suckling pig with Chinese pancake and marinated jelly fish



Mandarin special combination platter



Old Beijing Nobleman's braised shark's fin with dried scallops and fish maw soup



Stir fried scallops with Chinese wine and chili sauce
Accompanied with deep fried dragon beard crab claw stuffed with shrimp mousse



Steamed fillet of sea bass with minced ginger and superior soy sauce



Baked lobster with bacon, garlic in mayonnaise



Wok fried suckling pig cutlets with leek and onion



Braised abalone with sea cucumber, mushrooms and golden brick tofu tower



Baked eel with honey sauce set on fried fragrant rice in lotus leaf



Double boiled pear in tangerine tea



Deep fried vanilla ice cream with fruits cocktail and cream corn sauce
and chilled sweetened cream corn pudding

Php 29,888+++ per table

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MANDARIN ORIENTAL

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FILIPINO BUFFET MENUS

Minimum 30 persons

MENU 1

Cold

Chicken pork adobo terrine
Kilawing isda
Lumpiang sariwa
Hamon sa pina
Pinasingawang Lapulapu
Halabos na hipon
Minced pork roll with raisins
Ensaladang kangkong
Patatas na may manok
Kamatis at itlog na maalat
Ensaladang talong na may pulang sibuyas
Labanos at kamatis
Atsarang papaya

Soup

Miswa with egg drop

Hot

Beef morcon with pickled papaya
Humba
Pochero meat, sausage and vegetable with tomato
Adobong manok sa gata
Inihaw na manok
Ginataang hipon
Ginataang kanduli or hito
Pinakbet na gulay
Kanin na may kabute
Paella rice with meat and or seafood and vegetables

Dessert

Leche flan
Sweet Potato doughnuts with roast apple filling
Coconut Cream Pie with toasted rice crust
Fruit tart with ginger pastry cream
Caramel cashew nut tart
Peanut turnovers
Buko salad

Php 980

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MENU 2

Cold

Lumpiang ubod
Pinasingawang Mayamaya
Mayonisang Lapulapu
Embotido
Manggang hilaw at bagoong
Hamonado
Ukoy
Ensaladang talong na may itlog na maalat
Macaroni con piña
Ensaladang patatas
Kamatis at sibuyas
Halo halong letsugas
Atsarang papaya

Soup

Mami noodle soup

Mains

Apritada
Binagoongang baboy
Barbeque pork spare ribs
Beef steak tagalong
Crispy pata
Inihaw na isda
Chopseuy
Guisadong gulay
Guisadong repolyo
Sinangag na kanin

Dessert

Spiced chocolate pudding with caramel crisped rice cereal
Almond tofu and fresh fruit cocktail
Coconut palm sugar flan
Coconut bread pudding
Lemon grass tapioca and tropical fruits
Grand Marnier tofu cheesecake

Php 1080

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MANDARIN ORIENTAL
MANILA

FILIPINO SET MENUS

MENU 1

Tuna kilawin



Salmon and prawns sinigang



*Beef steak Tagalog
Atsara and garlic fried rice*



Spiced chocolate pudding with caramel crisped rice cereal



Coffee or tea

Php 850

MENU 2

Lumpiang Sarinva



Bulalo Soup



*Chicken inasal
Atsara and steamed rice*



Almond tofu and fresh fruit cocktail



Coffee or tea

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MANDARIN ORIENTAL
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Php 820

MENU 3

Green mango salad with prawns



Lomi soup



Bicol express

Pinakbet

Steamed rice



Lemon grass tapioca and tropical fruits



Coffee or tea

Php 820

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