



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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MANDARIN ORIENTAL
MANILA

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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MANDARIN ORIENTAL
MANILA

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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MANDARIN ORIENTAL
MANILA

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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MANDARIN ORIENTAL
MANILA

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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MANDARIN ORIENTAL

MANILA

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

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

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CARVING

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| 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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