



## 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**

*All rates are subject to VAT, 10% service charge and applicable local tax.  
Prices are subject to change without prior notice.*



MANDARIN ORIENTAL

MANILA

**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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MANDARIN ORIENTAL

MANILA

**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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MANDARIN ORIENTAL

MANILA

**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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MANDARIN ORIENTAL

MANILA

## 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

MANILA

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

MANILA

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  
MANILA

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

MANILA

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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MANDARIN ORIENTAL

MANILA

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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