



Banquet and Conference

Set Lunch and Dinner Menus



MANDARIN ORIENTAL, PRAGUE
Nebovidská 459/1, 11800 Prague 1, Czech Republic
Telephone +420 233 088 888 Facsimile +420 233 088 668
www.mandarinoriental.com/prague



1. Set Lunch and Dinner menus

1.1. Contemporary Menu Choices

Menu 1 (€ 34 per person)

Mille-feuille of tomato, avocado and buffalo mozzarella
new season asparagus, basil pesto and balsamic reduction

* * *

Pan fried salmon fillet on braised fennel
sweet peppers and capers pepperonata, oven dried cherry tomato

* * *

Vanilla pannacotta
strawberry soup

* * *

Petits fours

Menu 2 (€ 38 per person)

Chilled roast beef tagliatta
mild garlic pureé, rucola salad and rosemary oil

* * *

Roasted corn fed chicken supreme
buttered French beans, rosemary potatoes and mushroom sauce

* * *

Lemon tart with yoghurt sorbet

* * *

Petits fours



Menu 3 (€ 45 per person)

Smoked salmon, slow roast tomato and avocado guacamole
tomato and basil salsa

* * *

Roasted fillet of Angus beef
asparagus pancetta, potato rosti, creamed spinach

* * *

Passion fruit nougatin
passion fruit and mint coulis

* * *

Petits fours

Menu 4 (€ 52 per person)

Parma ham and roast vegetables
rucola salad, aged balsamic and home made grissini

* * *

Tomato and green pea risotto
pan fried salmon trout and seafood nage

* * *

Skin crisp sea bass fillet
cauliflower pureé, pickled endive and chorizo

* * *

Caramelized apple tart tatin
calvados, crème fraîche ice cream

* * *

Petits fours



Menu 5 (€ 55 per person)

Tartar of yellowfin tuna
ratatouille salad, tempura shallots and Asian cress

* * *

New season pea risotto
baby spinach and roast quail

* * *

Roast rack of lamb
herb crust, dauphinoise potatoes, runner beans and bacon with rosemary jus

* * *

Mille-feuille of amaretto mousse
hazelnut gianuja ice cream, raspberry coulis

* * *

Petits fours



1.2. Gala Dinner Menus

5-course Gala Dinner Menu (€ 85 per person)

Salmon three ways
tartar with caviar, rilette and marinated, honey mustard sauce

* * *

Seared scallops and lobster medaillon
Green pea puree, fruity saffron sauce

* * *

Peking duck ravioli
braised bok choy, lemongrass and ginger infused jus

* * *

Roast loin of lamb
braised shoulder and wild mushroom, dauphinoise potatoes, baby spinach and new season leek fondue

* * *

Vanilla pannacotta
marinated strawberries and strawberry soup

* * *

Petits fours



6-course Gala Dinner Menu (€ 95 per person)

Seafood hors d'oeuvres

Scallop and avocado guacamole, crab fondue and lobster, prawn and asparagus

* * *

Skin crisp sea bass fillet

celeriac pureé, mussels and tomato nage

* * *

New season pea and saffron risotto

roast wild mushrooms and Madeira sauce

* * *

Beef consommé and oxtail tortellini

root vegetables and garlic chips

* * *

Asiette of pigeon

roast, confit leg and rilette, foie gras and potato mousseline

* * *

Variation of chocolate

cake, mousse and sorbet

* * *

Petits fours



1.3. Czech Menu Choices

Czech Menu 1 (€ 34 per person)

Prague ham and cream cheese roll
horseradish mayonnaise, mustard dressing

* * *

Roast Bohemian duck
Carlsbad dumpling, braised red cabbage and cumin sauce

* * *

Apple strudel with whipped cream
vanilla ice cream

* * *

Petits fours

Czech Menu 2 (€ 38 per person)

Potato soup 'bramboracka'
with wild mushroom and marjoram

* * *

Braised beef 'svickova'
traditional dumplings and cranberry coulis

* * *

Pancake 'livanec'
whipped cream and blueberry compote

* * *

Petits fours

Czech Menu 3 (€ 45 per person)

Marinated fresh water trout fillet
pickled vegetables and mustard dressing

* * *

Traditional beef 'goulash'
Sauté mushroom, bacon and dumplings

* * *

Warm 'zembaba' pudding
cinnamon ice cream and berries

* * *

Petits fours



1.4. Vegetarian Menu Choices

Vegetarian Menu 1 (€ 28 per person)

Slow roast tomato and avocado mille-feuille
mozzarella beignet, poached celery and basil pesto

* * *

Baby spinach and sweetcorn risotto
parmesan cheese and asparagus

* * *

Fresh fruit salad
lemon sorbet and mint

Vegetarian Menu 2 (€ 34 per person)

Buffalo mozzarella
tomato and avocado, asparagus, balsamic reduction

* * *

Wild mushroom ravioli
new season leek, celery and sweetcorn velouté

* * *

Zucchini and tomato tian
spinach, wild mushroom and artichoke

* * *

Lemon tart
honey and yoghurt sorbet

Vegetarian Menu 3 (€ 38 per person)

Baked tomato and goat cheese tart
rucola and endive salad with aged balsamic dressing

* * *

Wild mushroom and asparagus lasagne
roast tomato and basil sauce

* * *

New season pea, shallot and mint risotto
grilled asparagus, parmesan shaving and truffle oil

* * *

Strawberry and champagne jelly
mascarpone cream and almond tuille



1.5. Asian Menu Choices

Asian Menu 1 (€ 36 per person)

Tom kha goong
Thai prawn soup with shallot and straw mushrooms in coconut broth

* * *

Steamed cod fillet
spring onion, ginger, sesame oil and soya sauce

* * *

Mango mousse cake
Mango, pears and ginger coulis

Asian Menu 2 (€ 48 per person)

Soft shell crab tempura
Japanese mayonnaise and wasabi

* * *

Deep fried prawns in sweet and sour sauce
onion, ginger and snow peas

* * *

Thai green chicken curry
Thai basil and aubergine, steamed jasmine rice

* * *

Sticky rice and mango
in coconut syrup

Asian Menu 3 (€ 52 per person)

Sashimi platter
yellowfin tuna, salmon and hamachi fillet, pickled ginger, soya sauce and wasabi

* * *

Peking duck spring rolls
sweet chilli and plum dip, pickled vegetables

* * *

Oven baked cod fillet
miso marinade, braised bok choy and braised radish

* * *

Marinated exotic fruit
lychee sorbet

2.