



Christmas Celebrations Buffet Dinner

Pavilion Restaurant
24 December 2009

1 Glass of Traditional Gluehwein (hot spice wine) served on arrival

Ice Counter

Oyster bar, freshly shucked Sydney Rock oysters
Wild Salmon Sashimi on Ice table
Selection of Sushi Rolls, Tuna nigiri and maki,
California style rolls with crabmeat and avocado

Sauces and condiments, pickled ginger, mignonette sauce,
Sashimi dressing, wasabi, soya sauce and lemon

Wood Table

Foie gras terrine, spice bread, butter brioches and fig chutney
Duck rillettes with blueberry Cumberland sauce
Belgian endive salad with smoked duck, oranges and walnuts
Rucola salad, crispy pancetta, toasted pine nuts and parmesan cheese
Organic garden greens, with artichokes, tomatoes, peppers, beetroot and three dressings

Selection of thinly sliced Charcuterie and Cheeses
With freshly baked breads, olives, mustard and pickles

Thai crabmeat salad (live station)
With lemongrass, lime, roasted chili paste and shallots

Show Kitchen

Soups

Lobster bisque with brandy cream and ravioli
Seafood Hot and Sour Soup

Carving (live stations)

Traditional Christmas Turkey
Whole roasted, with chestnut and dried fruit stuffing,
Turkey gravy and cranberry sauce

Whole roasted beef rib eye in herb crust
With Cognac and beef gravy, mustard and bread sauce

Chinese Barbeque (in Show glass box)

Traditional Beijing Duck
Pancakes with cucumber, leek and hoi sin sauce



Mandarin Oriental, Sanya

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Christmas Celebrations Buffet Dinner (..continued)

Pavilion Restaurant

24 December 2009

Seafood

Marinated and grilled prawns, scallops, Pacific saury, white pomfret and tuna
Sauces and condiments, chili sambal sauce, Sesame oil with garlic, satay sauce,
Malaysian coconut rice, soya sauce

Wok fried Lobster and Crab with Chili Sauce
Indian Vegetable Curry with filled potato naan
Thai red Shrimp curry with steamed brown rice

Hot Counter and Side Dishes

Sautéed Brussels sprouts, smoked bacon, parsley butter and pistachio nuts
Slow braised red cabbage with Spice wine, cloves and orange
Stewed green cabbage with cured pork belly
Glazed roasted chestnuts
Caramelized carrots with honey and cinnamon
Kohlrabi in truffled cream with tomato and chives
Spice baked mini apples with star anis, cinnamon butter and raisins

Wok fried Hainan vegetables
Cantonese seafood fried rice
Stir fried chicken with macadamia nuts and dried chili
Sweet and sour pork with honey pineapple sauce
Black pepper udon noodles with bean sprouts

Desserts

Traditional Christmas Stollen with marzipan
Hazelnut and chocolate Yule log
Christmas pudding with vanilla sauce anglaise
Chocolate and candied orange mousse cake
Gingerbread sponge cake and white coffee mouse
Warm apple and black berry crumble
Pannettone bread and butter pudding
Minted milk chocolate fountain
Candied miniature apples and pears
Cinnamon Crème brulee
Festive Cookies with gingerbreads
Seasonal whole and sliced fruits
Ice creams

RMB 495 per person

(Price is on per person basis and subject to 15% service charge)

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Christmas Celebrations Buffet Dinner

Pavilion Restaurant

25 December 2009

1 Glass of Traditional Gluhwein (hot spice wine) served on arrival

Ice Counter

Oyster bar, freshly shucked Sydney Rock oysters
Yellow tail Hiramasa Sashimi on Ice table
Selection of Sushi Rolls, Salmon nigiri and maki,
California style rolls with crabmeat and avocado

Sauces and condiments, pickled ginger, mignonette sauce,
Sashimi dressing, wasabi, soya sauce and lemon

Wood Table

Foie gras terrine, spice bread, butter brioches and fig chutney
Cocktail prawn shooters
Young potato salad, boiled ham, cornichons, egg, sour cream and parsley
Rucola salad, crispy pancetta, toasted pine nuts and parmesan cheese
Organic garden greens, with artichokes, tomatoes, peppers, beetroot and three dressings

Selection of thinly sliced Charcuterie and Cheeses
With freshly baked breads, olives, mustard and pickles

Thai grilled beef salad (live station)
With tomato, mint lemongrass and lime

Show Kitchen

Soups

Butternut squash soup with orange and star anise
Fish maw and mushroom soup, bamboo fungus and sliced abalone

Carving

Traditional Christmas Turkey
Whole roasted, with chestnut and dried fruit stuffing,
Turkey gravy and cranberry sauce

Whole roasted Venison saddle
With dark chocolate game jus, cherry compote

Chinese Barbeque (in Show glass box)

Traditional Hainanese Chicken
With chili sauce, ginger sauce and thick soya sauce
Char siew



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Christmas Celebrations Buffet Dinner (..continued)

Pavilion Restaurant

25 December 2009

Seafood

Marinated and grilled prawns, scallops and red snapper
Gratinated oysters and steamed flower crabs,

Sauces and condiments, chili sambal sauce, fresh green chili, soya sauce,
Tomato fondue, coconut and red curry sauce and lemon

Indian Palak Paneer Curry with freshly baked naan and biryani rice
Thai Green chicken curry with steamed basmati

Hot Counter and Side Dishes

Sautéed Brussels sprouts, smoked bacon, parsley butter and pistachio nuts
Slow braised red cabbage with Spice wine, cloves and orange
Stewed green cabbage with cured pork belly
Glazed roasted chestnuts
Caramelized carrots with honey and cinnamon
Kohlrabi in truffled cream with tomato and chives
Spice baked mini apples with star anis, cinnamon butter and raisins

Wok fried mushrooms in abalone gravy
Char siew fried rice
Crispy flower squid with xo sauce
Steamed sea bass with black bean sauce
Shanghainese sweet and sour beef short rib

Desserts

Traditional Christmas Stollen with marzipan
Hazelnut and chocolate Yule log
Christmas pudding with vanilla sauce anglaise
Chocolate and candied orange mousse cake
Gingerbread sponge cake and white coffee mouse
Warm apple and black berry crumble
Pannettone bread and butter pudding
White chocolate fountain
Candied miniature apples and pears
Cinnamon Crème brulee
Festive Cookies with gingerbreads
Seasonal whole and sliced fruits
Ice creams

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Christmas Celebrations Buffet Dinner

Pavilion Restaurant

26 December 2009

1 Glass of Traditional Gluhwein (hot spice wine) served on arrival

Ice Counter

Oyster bar, freshly shucked Sydney Rock oysters
Silver Mackerel Sashimi on Ice table
Selection of Sushi Rolls, Tuna and salmon nigiri and maki,
California style rolls with crabmeat and avocado

Sauces and condiments, pickled ginger, mignonette sauce,
Sashimi dressing, wasabi, soya sauce and lemon

Wood Table

Foie gras terrine, spice bread, butter brioches and fig chutney
Waldorf salad, apple, walnuts, celery, grapes and creamy dressing
Rucola salad, crispy pancetta, toasted pine nuts and parmesan cheese
Organic garden greens, with artichokes, tomatoes, peppers, beetroot and three dressings

Selection of thinly sliced Charcuterie and Cheeses
With freshly baked breads, olives, mustard and pickles

Thai spicy pork salad (live station)
Grilled pork tenderloin, mint leaves, coriander,
Roasted rice, spring onions and lime juice

Show Kitchen

Soups

Venison consommé with broken parmesan and girolles
Lobster bisque with Brandy cream and ravioli

Carving

Traditional Christmas Turkey
Whole roasted, with chestnut and dried fruit stuffing,
Turkey gravy and cranberry sauce

Honey glazed Christmas ham with cloves and orange
Mustard, reduced roasting pan juice and apple chutney

Chinese Barbeque (in Show glass box)

Traditional roasted suckling pig and Barbeque goose
With pickled pumpkin and plum sauce

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Christmas Celebrations Buffet Dinner (..continued)

Pavilion Restaurant
26 December 2009

Seafood

Marinated and grilled prawns, scallops, Pacific saury, oysters and salmon
Sauces and condiments, sweet soya sesame sauce, chili sambal sauce, melon barbeque sauce, roasted garlic sauce and lemon

Indian Paneer makhani with biryani rice
Thai yellow seafood curry with red rice

Hot Counter and Side Dishes

Sautéed Brussels sprouts, smoked bacon, parsley butter and pistachio nuts
Slow braised red cabbage with Spice wine, cloves and orange
Stewed green cabbage with cured pork belly
Glazed roasted chestnuts
Caramelized carrots with honey and cinnamon
Kohlrabi in truffled cream with tomato and chives
Spice baked mini apples with star anis, cinnamon butter and raisins

Steamed baby bak choy, shiitake and straw mushrooms
With oyster sauce and garlic
Char keow teow, flat noodles cooked with assorted seafood,
Eggs, chili sambal and sweet soya sauce
Wok fried udon with bean sprouts and sesame
Braised chicken with chestnuts in soya sauce

Desserts

Traditional Christmas Stollen with marzipan
Hazelnut and chocolate Yule log
Christmas pudding with vanilla sauce anglaise
Chocolate and candied orange mousse cake
Gingerbread sponge cake and white coffee mouse
Warm apple and black berry crumble
Pannettone bread and butter pudding
Dark chocolate fountain
Candied miniature apples and pears
Cinnamon Crème brulee
Festive Cookies with gingerbreads
Seasonal whole and sliced fruits
Ice creams

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Christmas Celebrations 5 Course Dinner

Fresh Restaurant

24-26 December 2009

Breads

*Filled Naan bread with Curry sauce,
Freshly baked baguette with smoked cheese dip*

Thinly Sliced Pulpo

Carpaccio, with paprika and Serrano Ham

Oyster Sampler for Two

*Freshly Chucked Sydney Rock Oysters,
Fine De Claire and Belon
With Mignonette Sauce and Sashimi Dressing
Served on Ice*

Or

Hot Seafood Sampler for Two

*Baked Sydney Rock Oysters with Rockefeller Sauce
Tandoori Baked King Prawns with Mint Chutney
Hainan Rock Lobster, Grilled Over Coconut Wood with Lemon*

Mediterranean Rock Fish Soup

*With Tomato, Fennel and Pernod,
Saffron Aioli and Toast*

Mandarin Orange

Sherbet with Lemongrass Nectar

Wok Fried Garoupa

*With Curry Leaves and Black Bean Sauce,
Steamed Hainan Vegetables and Seafood Fried Rice*

Or

Barbecued Pork Tenderloin with Lobster

And Horseradish Essence

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Christmas Celebrations 5 Course Dinner (..continued)

Fresh Restaurant

24-26 December 2009

White Chocolate Ice Cream,
Crispy Gingerbreads and Chocolate Mille Feuille
And Warm Spiced Mango Compote

Petit Fours

Coffee or Tea

RMB 528 per person
(Price is on per person basis and subject to 15% service charge)





New Year's Eve 6 Course Dinner

Fresh Restaurant
31 December 2009

Breads

*Filled Naan Bread with Curry Sauce,
Freshly Baked Baguette with Smoked Cheese Dip*

King scallop

Sashimi and Beluga caviar

Oysters

*Freshly Shucked Sydney Rock Oyster,
Baked Oyster with Crispy Pancetta and Dijon Sauce,
Whole Barbequed Oyster with Worcestershire Ketchup*

Walnut Lobster

*Poached Boston Lobster, Walnuts,
Leek Puree and White Truffle Sauce*

Foie Gras Turbot Black Pudding

*Creamy White Port Marinated Foie Gras,
Roasted Turbot Pave with Fried Poached Egg,
Pan Seared Black Pudding*

Hainan Litchi

Sherbet and Fresh Litchi Salad on Ice

Wa gyu Tenderloin

*Whole Roasted, Cepe Mushrooms, Celeriac Ravioli,
Reduced Consommé with Aged Balsamico*

Or

Grilled Sole and Crab meat Brandade

With Saffron, Tomato and Chives

Frozen Madagascar Vanilla Soufflé

Pan Roasted Pineapple, Cacao Liquor Sauce

Petit fours

Coffee or tea

RMB 825 per person

RMB 1288 per person with accompanying wines

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New Year's Eve 6 Course Dinner Vegetarian Menu

Fresh Restaurant

31 December 2009

Breads

*Filled Naan Bread with Curry Sauce,
Freshly Baked Baguette with Smoked Cheese Dip*

Green Asparagus

And Grapefruit Salad with Crispy Olive Oil

Pan Fried Girolles

Frisee Lettuce and Poached Egg

Scrambled Egg Risotto

With Chives

Roasted Eggplant

Green Olives and Artichokes

Hainan Litchi

Sherbet and Fresh Litchi Salad on Ice

Whole Wheat Spaghetti

White Truffles, Mascarpone and Parmesan Cheese

Frozen Madagascar Vanilla Soufflé

Pan Roasted Pineapple, Cacao Liquor Sauce

Petit fours

Coffee or tea

RMB 500 per person

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New Year Extravaganza Supper Buffet

MO Blues/ Sunset Bar

31 December 2009

Pastrami Mini Baguettes

Thinly sliced black pepper crusted pastrami,
Marinated cabbage and chipotle sauce on mini baguettes

Smoked Salmon Finger Sandwiches

Herbed cream cheese, tomato and wheat toast

Chinese Mini Pork Burgers

Slow cooked pork shoulder with spring onions in steamed Chinese bun

Chunky Beef "Goulash" Soup with Paprika

Slow stewed diced beef with onions, peppers and Hungarian paprika
Served with freshly baked breads

Mini Sausage Rolls

Mini "Wiener" Sausages wrapped and baked in soft rolls

Double Boiled Chicken Soup

With chicken and spring onion dumplings and ginseng

Sweet Glutinous Rice Dumplings

Stuffed with black sesame and peanut paste

Sugared "Berliner" New Years Doughnut

Filled with strawberry jam

Complimentary with New Year Party entry

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31 December 2009

Ice Counter

Oyster bar, freshly shucked Barron Point and Sydney Rock oysters
Yellow Fin Tuna and Wild Salmon Sashimi on Ice Block
Selection of Sushi Rolls, Tuna and salmon nigiri and maki,
California style rolls with crabmeat and avocado
Chilled seafood, crab legs, clams, prawns, yabbies and geo duck cam sashimi

Sauces and condiments, pickled ginger, mignonette sauce,
Sashimi dressing, wasabi, soya sauce and lemon

Wood Table

Aromatic beef carpaccio with black truffle and extra virgin olive oil
Rucola salad, crispy pancetta, toasted pine nuts and parmesan cheese
Organic garden greens, with artichokes, tomatoes, peppers, beetroot and three dressings
Hummus with crispy pita bread
Smoked Salmon Caesar salad
Pasta salad, green olives, sun dried tomatoes and balsamico vinaigrette

Selection of thinly sliced Charcuterie and Cheeses
With freshly baked breads, olives, mustard and pickles

Thai crabmeat salad (live station)
With lemongrass, lime, roasted chili paste and shallots

Show Kitchen

Soups

Wild mushroom cream with baguette croutons
Double boiled chicken and ginseng soup with dumplings

Grilled Meat and Seafood

Marinated and grilled prawns, lobster, scallops, Pacific saury and salmon
Marinated and grilled rack of lamb, pork tenderloin and corn fed chicken breast

Sauces and condiments, sweet soya sesame sauce, chili sambal sauce, melon barbeque sauce, roasted garlic sauce, mustard and lemon

Carving

Whole roasted Veal leg in spice rub,
Truffle butter sauce

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New Year's Eve Buffet Dinner (..continued)

Pavilion Restaurant
31 December 2009

Chinese Barbeque (in Show glass box)

Crispy suckling pig with plum sauce
Traditional Hainanese Chicken
With chili sauce, ginger sauce and thick soya sauce

Pan fried foie gras escalope, mango chutney, spice bread and brioches
Steamed mussel pot with ginger, garlic and spring onions
Homemade pasta's with selected sauces, pan fried lobster and clams
Indian Paneer makhani with biryani rice
Thai yellow seafood curry with red and steamed rice

Hot Counter and Side Dishes

Glazed young vegetables with almond butter
Grilled green asparagus with sundried tomato pesto
Baked cauliflower with egg and paprika
Vegetable lasagna with mushrooms and roasted eggplant
Creamy potato gratin

Steamed baby bak choy, shiitake and straw mushrooms with oyster sauce and garlic
Char keow teow, flat noodles cooked with assorted seafood,
Eggs, chili sambal and sweet soya sauce
Wok fried udon with bean sprouts and sesame
Braised chicken with chestnuts in soya sauce
Shanghainese sweet and sour pork ribs

Desserts

Apricot hazelnut tiramisu
Praline chocolate cake
Mixed berry tart
Caramelized lemon tartlets
White chocolate fountain
Mango fruit cake
Warm poppy seed cake
Seasonal whole and sliced fruits
Ice creams

RMB 695 per person
(Price is on per person basis and subject to 15% service charge)





New Year's Day Dim Sum Lunch

Yi Yang Restaurant

1 January 2010

Appetizer

Scallop and shrimp dumpling with broth

Steamed

Har kao, steamed shrimp dumplings

Traditional siew mai, pork and shrimp dumplings

Steamed chicken feet with black pepper sauce

Char siew pao, bbq honey pork buns

Shanghainese Crab meat buns

Fried

Baked BBQ honey pork in Chinese puff pastry

Traditional yam dumplings

Crispy prawn dumplings with Chinese mayonnaise

Wok

Wok fried Hainan green bean with dried shrimps

Fried udon noodle with beef in black pepper sauce

Dessert

Hainan coconut pudding

Crispy baked puff egg tart

RMB 188 per person

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