



## The Oriental Buffet Breakfast

*Freshly brewed coffee or decaffeinated coffee*  
*Variety of teas or herbal infusions*  
*Hot or cold Ovaltine or chocolate*  
*Hot or cold milk or low fat milk*  
*Selection of freshly squeezed fruit and vegetable juices*

*Variety of seasonal tropical fresh fruits*  
*Assorted fruit yoghurt and soft cottage cheese*  
*Stewed Santa Clara prunes*  
*Compote of apples*  
*Chilled fresh fruit salad with mint*

*Assorted crunchy breakfast cereals with full fat or low fat milk*  
*Assorted nuts and dry fruits*  
*Selected Oriental charcuterie*

*Fresh hens egg any style with ham, bacon, veal or pork sausages*  
*Fluffy omelettes with fragrant herbs, mushrooms, cheese, asparagus or ham*  
*Gratin of potatoes Dauphinois*  
*Grilled sun-ripened tomatoes*

*Pure butter croissants*  
*Whole wheat butter croissants*  
*Assorted Danish pastries*  
*Raisin brioche rolls*  
*Selected muffins*  
*Crispy toast*  
*Assorted preserves, honey and farmhouse butter*





## The Mandarin Oriental Set Breakfast

*A glass of freshly squeezed orange juice*

**OR**

*Plate of selected tropical fruits*



*A basket of home-made croissants, rolls,  
Danish pastries and muffins with butter, jam, marmalade and mild flower honey*



*Two fresh hen eggs any style with rashers of bacon, ham, pork or veal sausage*



*Freshly brewed coffee or decaffeinated coffee  
Ceylon tea, hot Ovaltine or hot chocolate  
Hot or cold milk or low fat milk*





## Brunch Buffet

### Fresh Juices

*Freshly squeezed tangerine juice  
Freshly squeezed pineapple juice  
Chilled lime-passion fruit squash  
Chilled longan-verbena squash*

### Choice Of Tropical Fruits

*Pomelo, Hawaii Papaya, Pineapple, Water melon  
Variety of plain and fruit yoghurt  
Bowl of mixed nuts and dry fruits*

### Soup

*Clear vegetable broth with mung bean noodles, small dumplings and ear mushroom*

### Egg Station

*Fresh hen eggs any style with ham, bacon, veal or pork sausages  
Fluffy omelettes with fragrant herb, mushroom, cheese, asparagus and ham  
Grilled sun-ripened tomatoes  
Crispy toast and bread with creamy farmhouse butter*

### Thai Favourites

*Fish maw salad with cashewnuts and celery  
Herbed B.B.Q. chicken salad with sticky rice  
Grilled pork neck with spicy roast chilli dip  
Thai grilled beef salad with grapes and exotic flavours  
Jelly noodle salad with ear mushrooms and shrimps*

### From The Salad Bar

*Variety of market lettuces with Dijon mustard dressing  
Salad of sun-ripened tomato and cucumber with thousand island dressing*

### Warm Entrees

*Green fish dumpling curry with rice vermicellies  
Wok saut?ed chicken with mushrooms, baby corn and oyster sauce  
Braised stuffed squids with garlic and pepper  
Steamed fragrant jasmine rice  
Carved honey glazed bone ham studded with cloved and cinnamon  
Fluffy mashed potatoes  
Variety of fresh market vegetables saut?ed with butter*

### Desserts

*Variety of seasonal tropical fresh fruits  
Coconut pandanus leaf ice cream with candied yam root  
Refreshing pineapple sorbet  
Chilled water chestnut rubies with young coconut  
Stewed banana in warm coconut milk  
Golden pumpkin custard*

*Selected small Thai sweets  
Freshly brewed coffee, hot tea or lemongrass tea*

