MANDARIN ORIENTAL
HONG KONG

International Lunch Buffet

Selection of Hors d'oeuvres

Buffalo Mozzarella, Sicilian Mountain Tomatoes, Balsamic Vinegar
Grilled Vegetable Platter
Scottish Smoked Salmon, Horseradish, Caper Berries
Mandarin Selection of Fresh Sushi, Sashimi
Steamed Prawn with Papaya Salad, Coriander Dressing
Fingerling Potato Salad with Smoked Bacon, Shallot Dressing
Thai Beef Salad, Lemongrass and Chilli Dressing

From the Garden

Rocket Leaves, Cos Lettuce, Curly Endive, Lollo Rosso, Cresses
Condiments
Italian Vinaigrette, Balsamic Vinaigrette, Thousand Island, Caesar Dressing, Reggiano Flakes, Crisp Bacon, French Bread Croutons, Olives, Sun Dried Tomatoes, Red Onion

From the Terrine

Clam Chowder, Clam, Vegetable

Hearth Breads

Raisin Whole Wheat, Garlic Focaccia, Butter Milk Bread
Creamy Butter

From The Trolley

Roast Prime Rib of Beef, Horseradish Cream, Natural Jus

From the Chaffing Dish

Potato Mash, Nutmeg Butter
Braised E-Fu Noodle, Mushroom, Yellow Chive
Sautéed Market Vegetables, Fresh Herbs
Miso Glazed Seabass, Teriyaki Sauce
Seared Grouper Fillets, Yellow Coconut Curry Sauce
Chicken Tikka Masala, Garlic Naan, Spiced Indian Yoghurt
Roast Medallions of Beef, Mushrooms, Gherkins, Silver Skin Onions, Mustard Jus
Selection of Hong Kong Dim Sum

Selection of International Farmhouse Cheeses

Brie de Maux, Stilton Cheese, Emmental
Condiments
Walnuts, Dry Apricot, Grapes and Crackers

Desserts

Mixed Fruit Salad, Strawberry Tiramisu, Baklava Cake, Devil Chocolate Cake
Mixed Berries Cream Cake, Almond Danish Ring, Assortment of French Pastries
Mango Cheesecake, Butterscotch Tart

HK$888 plus 10%
Per Guest

MANDARIN ORIENTAL
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International Dinner Buffet Mneu

Selection of Hors d'oeuvres

Marinated Cherry Tomato, Baby Bocconcini, Basil, Pine Nuts
Shrimp Salad, Roast Pumpkin, Black Sesame Vinaigrette
Grilled Vegetable Platter
Scottish Smoked Salmon, Horseradish Cream, Capers
Tuna Niçoise, New Potatoes, French Beans, Tomatoes, Quail Eggs, Aged Sherry Dressing
Oriental Roasted Duck Salad, Asian Vegetables
Pearl Barley Salad, Garlic Spiced Tomatoes, Smoked Lamb Loin
Shaved Parma Ham, Air Dried Beef, Port Wine Marinated Melon
Caramelised Ratte Potato Salad, Homemade Venison Sausage, Cranberry Compote
Gravlax Salmon, Dill Mustard Dressing

Selection of Artisan Cheese

Montgomery Cheddar, Brie de Meaux, Munster, Stilton, St. Albray, Black Label Reblochon
Condiments
Walnuts, Dry Apricot, Grapes and Crackers

Mandarin Chilled Seafood Selection

Freshly Shucked Oysters
Kumamoto, Smokey Bay, Irish Rock
Chilled Shellfish
Prawns, Jonah Crab Claw, Alaskan Crab Legs, Australian Yabbies, Blue Mussels,
Condiments and Dressings
Red Wine Shallot Dressing, Cocktail Sauce, Lemon Wedges

From the Soup Terrine

Lobster Bisque, Brandy, Tarragon Leave
Consomme of Oxtail, Vegetable Paysanne, Tarragon and Chervil
Bread
Mini French Baguette, Graham Roll, Soft Butter Roll
Creamy Butter

From the Garden

Australian Romaine Lettuce
Mesclun Leaves
Market Daily Green
Lollo Rosso
Baby Spinach
Condiments
Italian Vinaigrette, Balsamic Vinaigrette, Thousand Island, Caesar Dressing,
Parmesan Reggiano Flakes, Crisp Bacon, Croutons, Kalamata Olives, Cherry Tomatoes, Red Onion

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Selection of Mandarin Oriental Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Octopus, Ebi, Snow Fish, Maguro

Selection of Nigiri

Saba, Tamago, Abalone, Ikura, Unagi, Inari, Blueberry and Pickled Ginger

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

From The Chaffing Dishes

Glazed Baby Carrot, Thyme Butter
Roast Potatoes with Garlic Rosemary
Pan Roasted Breast of Duck, Red Cabbage, Natural Jus
Seafood Fried Rice, Cashew Nuts, Spring Onion
Deep Fried Soft Shell Crab, Tartar Sauce
Breast of Corn Fed Chicken, Creamed Leek, Chicken Jus
Braised Beef Cheek, Mashed Potato, Baby Onion, Port Wine Sauce
Australian Lamb Chops, Braised Ratatouille, Spinach and Tomato Compote
Sweet and Sour Pork, Pineapple and Bell Pepper
Wok Fried Scallop, Green Vegetables, Garlic and Ginger

From the Carvery

Gammon Ham, Whole Grain Mustard Jus
Roast Prime Rib of Beef, Horseradish Cream, Natural Jus

Desserts

Fruit and Berry Salad
Crunchy Apple and Almond Cinnamon Crumble Pie
Fresh Strawberries with Whipped Cream
Lemon Meringue Tart
White Chocolate Raspberry Truffle Cake
Blackberry Sherry Trifle
Whiskey and Ginger Mousse
Mango Strudel, Vanilla Cream
Assorted Mini French Pastries
Rice Pudding, Orange Ginger Sauce
Bread and Butter Pudding
Blueberry Cheesecake

HK$1,388 plus 10%
Per Guest