



MANDARIN ORIENTAL
HONG KONG

In-Room Dining Menu
房內用餐餐單

Breakfast

available from 6:00 a.m. – 11:00 a.m.

Beverages

Fruit juice

orange, grapefruit, apple, mango, pineapple, papaya, honeydew or watermelon

Blend: please create your own

\$82

Vegetable juice

beetroot, celery, carrot, cucumber or tomato

Blend: please create your own

\$92

Smoothie

banana-strawberry, papaya-orange, blueberry-pineapple or mango-lime lassi

\$108

Aromatic and herbal teas

taste of the legend, English breakfast, darjeeling first flush, earl grey, ceylon orange pekoe, lapsang souchong imperial, oolong, jasmine, Japanese sencha, Moroccan mint, chamomile

\$82

Coffee

espresso, macchiato, mocha \$78

double espresso, latte, cappuccino \$82

(all coffees are available decaffeinated)

Water with lemon

hot or iced

\$78

Prices are in Hong Kong Dollars and subject to 10% service charge

早餐

供應時間：上午 6 時至 11 時

飲品

各式果汁

香橙、西柚、蘋果、芒果、菠蘿、木瓜、蜜瓜 或 西瓜

雜果汁：自選果汁組合

\$82

蔬菜汁

紅菜頭、西芹、甘筍、青瓜 或 番茄

雜菜汁：自選蔬菜果汁組合

\$92

酸乳酪特飲

香蕉草莓、木瓜香橙、藍莓菠蘿 或 香芒青檸拿絲

\$108

各款精選茗茶 或 香草茶

文華東方傳奇茶、英式早餐茶、大吉嶺茶、伯爵茶、西冷紅茶、中國立新茶、烏龍茶、茉莉花茶、

日本煎茶、薄荷茶、洋甘菊茶

\$82

各款香濃咖啡

特濃咖啡、馬奇朵咖啡、朱古力咖啡 \$78

雙倍特濃咖啡、熱鮮奶咖啡、意大利泡沫咖啡 \$82

(可選擇不含咖啡因咖啡)

檸檬水

凍 或 熱

\$78

價格以港幣計算，另加一服務費

Healthy choices

available from 7:00 a.m. – 11:00 a.m.

Through our renowned spa and dining establishments, we encourage you to make healthy choices to enjoy being fit and full of vigour. With tailored recipes exclusively created by iridologist, nutritionist and detox expert Ms. Jennifer Thompson, we are proud to offer a selection of four juices and an acai bowl, crafted to help inspire healthy lifestyles.

Detox Juice - Help your body remove impurities and restore balance
persimmon, red apple, banana, baby spinach,
cinnamon powder, chia seeds
\$108

Recharge Juice - Help get over jet lag and a late night
almond milk, blueberries, banana, strawberries,
ground flaxseed powder, medjool date, ginger, vanilla
\$128

Recover Juice - Ideal to ward off ailments and aches or
help to regain energy after being unwell
coconut kefir, pineapple, red apple, pear,
passion fruit, turmeric powder
\$108

Refresh Juice - Hydrates and nourishes the body
cucumber, watercress leaves, pear, coconut water, celery,
avocado, ginger, parsley leaves, lemon juice, aloe vera juice
\$108

Energy Acai Bowl - To super charge the day ahead
acai berry, orange juice, banana, strawberries, kiwi fruit,
granola, blueberries, hemp hearts powder,
spirulina powder, mint leaf
\$138

健康之選

供應時間：上午 7 時至 11 時

透過我們著名的水療中心及餐飲設施，我們鼓勵大家作出健康選擇以時刻保持健美及充滿活力。有見及此，我們誠意推出由虹膜學家、營養師及排毒專家Jennifer Thompson特別調製的巴西莓果碗及四款蔬果汁，為追求健康生活的您帶來新選擇。

排毒蔬果汁 - 幫助身體除去雜質及回復平衡
柿、紅蘋果、香蕉、菠菜苗、肉桂粉、奇異籽
\$108

補充蔬果汁 - 幫助克服時差及熬夜後的疲累
杏仁奶、藍莓、香蕉、士多啤梨、亞麻籽粉、蜜棗、
薑、雲呢拿
\$128

復元蔬果汁 - 有效預防疾病及痛症，或病癒後為身體
補足能量
椰子乳酪、菠蘿、紅蘋果、梨、熱情果、薑黃粉
\$108

活力蔬果汁 - 保濕及滋潤身體
青瓜、西洋菜葉、梨、椰子水、芹菜、牛油果、薑、香芹葉、
檸檬汁、蘆薈汁
\$108

能量巴西莓果碗 - 為您補充一整天的能量
巴西莓、橙汁、香蕉、士多啤梨、奇異果、穀麥、藍莓、
大麻籽粉、螺旋藻粉、薄荷葉
\$138

Mandarin Breakfast

available from 6:00 a.m. – 11:00 a.m.

Fruit or vegetable juice

orange, grapefruit, apple, mango, pineapple, papaya,
honeydew or watermelon

beetroot, celery, carrot, tomato or cucumber

Seasonal fruit

yoghurt

Two eggs

served with choice of three sides:

bacon, Cumberland sausage, York ham, black pudding,
smoked salmon or potato cake

Bread basket (choose three types)

croissant

danish pastry

pain au chocolate

muffin

white toast

whole wheat toast

 gluten free toast

Coffee, herbal or aromatic tea

\$348

文華精選早餐

供應時間：上午 6 時至 11 時

鮮果 或 蔬菜汁

香橙、西柚、蘋果、芒果、菠蘿、木瓜、
蜜瓜 或 西瓜

紅菜頭、西芹、甘筍、番茄 或 青瓜

合時鮮果

酸乳酪

各式雙蛋

可自選三款配菜：

煙肉、早餐香腸、火腿、豬血腸、
煙三文魚 或 薯餅

各式麵包 (可自選三款)

牛角酥

丹麥酥

朱古力牛角酥

鬆餅

白多士

全麥多士

 不含麩質多士

咖啡 或 茶

\$348

 Gluten Free

Prices are in Hong Kong Dollars and subject to 10% service charge

 不含麩質

價格以港幣計算，另加一服務費

Continental Breakfast

available from 6:00 a.m. – 11:00 a.m.

Fruit or vegetable juice

orange, grapefruit, apple, mango, pineapple, papaya,
honeydew or watermelon
beetroot, celery, carrot, tomato or cucumber

Seasonal fruit

yoghurt

Bread basket (choose three types)

croissant
danish pastry
pain au chocolate
muffin
white toast
whole wheat toast
④ gluten free toast

Coffee, herbal or aromatic tea

\$298

歐陸式早餐

供應時間：上午 6 時至 11 時

鮮果 或 蔬菜汁

香橙、西柚、蘋果、芒果、菠蘿、木瓜、
蜜瓜 或 西瓜
紅菜頭、西芹、甘筍、番茄 或 青瓜

合時鮮果

酸乳酪

各式麵包 (可自選三款)

牛角酥
丹麥酥
朱古力牛角酥
鬆餅
白多士
全麥多士
④ 不含麩質多士

咖啡 或 茶

\$298

Chinese Breakfast

available from 6:00 a.m. – 11:00 a.m.

Steamed dim sum

shrimp with mushroom dumpling
pork with tobiko dumpling
barbecued pork bun
vegetarian dumpling

Congee

chicken, abalone, prawn or beef
with traditional condiments

Fried egg noodles

Sautéed market green vegetables

Seasonal fresh fruit platter

Warm soya bean milk

Chinese tea

\$348

中式早餐

供應時間：上午 6 時至 11 時

精選點心

野菌蝦餃
蟹籽滑燒賣
蠔皇叉燒包
素菜餃

粥

雞、鮑魚、鮮蝦 或 牛肉
另附傳統調味品

銀芽豉油皇炒麵

清炒時令蔬菜

鮮果拼盤

熱豆漿

中國茗茶

\$348

 Gluten Free

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 不含麩質

價格以港幣計算，另加一服務費

Japanese Breakfast

available from 6:00 a.m. – 11:00 a.m.

Kudamono

fruit selection

Yaki-sakana

glazed salmon with soy-mirin

Gohan

Japanese steamed rice

Miso-shiru

miso paste soup

Otsuke-mono

Japanese pickles and seaweed

Natto

Fermented beans with soy sauce

Ocha

Sencha

\$348

日式早餐

供應時間：上午 6 時至 11 時

合時鮮果

照燒三文魚

日式蒸飯

麵豉湯

日式醃菜及海帶

納豆

日本煎茶

\$348

Continental

available from 6:00 a.m. – 11:00 a.m.

Bread selection (5 types)

croissant

danish pastry

pain au chocolate

pain aux raisin

raisin brioche

brioche bun

bagel

muffin

doughnut

white toast

wholegrain toast

whole wheat toast

dark rye bread

 gluten free bread

\$158

歐陸精選

供應時間：上午 6 時至 11 時

各式麵包(五款)

牛角酥

丹麥酥

朱古力牛角酥

提子圈

提子包

奶油包

硬麵包圈

鬆餅

炸甜圈

白多士

全穀多士

全麥包

黑麥包

 不含麩質麵包

\$158

 Gluten Free

Prices are in Hong Kong Dollars and subject to 10% service charge

 不含麩質

價格以港幣計算，另加一服務費

Life Style

available from 6:00 a.m. – 11:00 a.m.

House-smoked salmon

toasted bagel, cream cheese

\$198

Egg white

omelette or scrambled

served with choice of:

mushroom, bell pepper, spinach

\$188

Fresh fruit and berries

plain yoghurt or cottage cheese

\$188

Bircher muesli

rolled oats, fruit, honey, nut, yoghurt, orange

\$158

Porridge

oatmeal, toasted almonds, honey, milk foam

\$138

Selection of cereals

cornflakes, all bran, muesli, granola, raisin bran,

special k or rice crispies

yoghurt, milk, semi skimmed or soya milk

\$128

輕怡早餐

供應時間：上午 6 時至 11 時

煙三文魚

烘硬麵包圈、忌廉芝士

\$198

蛋白

奄列或炒蛋白

可自選配菜:

蘑菇、燈籠椒、菠菜

\$188

合時鮮果

原味乳酪 或 茅屋芝士

\$188

凍混合麥片

燕麥、水果、蜜糖、果仁、酸乳酪、香橙

\$158

燕麥片

燕麥片、杏仁、蜜糖、奶泡

\$138

麥片精選

粟米片、全麥片、凍麥片、乾果麥片、葡萄乾麥片、

健怡粟米片 或 脆米

酸乳酪、鮮奶、脫脂奶 或 荳奶

\$128

Eggs

available from 6:00 a.m. – 11:00 a.m.

Poached eggs

toasted rye bread, avocado, chilli, lemon, olive oil
\$188

Benedict

poached egg, York ham, English muffin, hollandaise
\$178

Royale

poached egg, smoked salmon, English muffin, hollandaise
\$188

Florentine

poached egg, spinach, English muffin, hollandaise
\$158

Corned beef hash skillet

poached egg, hollandaise
\$178

Omelette or scrambled with choice of 3 side dishes

potato cake, baked beans, spinach,
bacon, Cumberland sausage, black pudding,
house-smoked salmon
\$168

Omelette or scrambled with Alaskan king crab and spinach

\$268

 Vegetarian

 Gluten Free

Prices are in Hong Kong Dollars and subject to 10% service charge

各式蛋類

供應時間：上午 6 時至 11 時

水煮蛋

牛油果、辣椒、檸檬、橄欖油伴黑麥多士
\$188

班奈狄克蛋

水煮蛋、火腿、英式鬆餅、荷蘭醬
\$178

英式皇室蛋

水煮蛋、煙三文魚、英式鬆餅、荷蘭醬
\$188

佛羅倫斯蛋

水煮蛋、菠菜、英式鬆餅、荷蘭醬
\$158

咸牛肉碎薯

水煮蛋、荷蘭醬
\$178

奄列或炒蛋配三款配菜

薯餅、焗豆、菠菜、
煙肉、早餐香腸、豬血腸、
煙三文魚
\$168

奄列或炒蛋配阿拉斯加蟹肉及菠菜

\$268

 素食

 不含麩質

價格以港幣計算，另加一服務費

Sweets

available from 6:00 a.m. – 11:00 a.m.

Pancake

plain, blueberry, banana or strawberry
with maple syrup

\$168

Belgian waffle

strawberry, chocolate sauce, vanilla cream

\$178

French toast

banana, honey

\$168

早餐甜點

供應時間：上午 6 時至 11 時

班戟

原味、藍莓、香蕉 或 士多啤梨
楓葉糖漿

\$168

比利時窩夫

士多啤梨、朱古力醬、雲呢拿醬

\$178

法式西多士

香蕉、蜜糖

\$168

All Day Dining

available from 11:00 a.m. – 10:30 p.m.

Snack

Ham

Sliced Iberico ham platter with homemade pickles and grilled focaccia bread

\$368



Satay

grilled chicken or beef, spicy peanut sauce

\$178



Vegetable spring roll

sweet chilli dipping sauce

\$138

Lamb samosa

mint chutney

\$148

Thai rice paper roll

prawn, mango, lettuce, tomato, sweet and chilli dip



vegetarian option available

\$168

Chicken wings

honey glazed

\$148

Vegetarian

Gluten Free

Prices are in Hong Kong Dollars and subject to 10% service charge

全日供應餐單

供應時間：上午 11 時至晚上 10 時 30 分

小食

火腿

黑毛豬火腿拼盤配醃菜及烤意大利香草面包

\$368



串燒沙嗲

雞 或 牛，配香辣花生醬

\$178



脆炸雜菜春卷

\$138

羊肉咖喱角

薄荷醬

\$148

泰式香芒大蝦米紙卷



素食選擇

\$168

蜂蜜烤雞翼

蜂蜜

\$148

素食

不含麩質

價格以港幣計算，另加一服務費

All Day Dining

available from 11:00 a.m. – 10:30 p.m.

Soup

Lobster bisque

tarragon, cream

\$208

French onion soup

cheese crouton

\$188

Sweet corn soup

alaskan king crab, spring onion

\$188

Wonton soup

mushroom, barbecued pork, vegetable, supreme broth

\$188

Tomato and basil soup

crouton

\$188

全日供應餐單

供應時間：上午 11 時至晚上 10 時 30 分

湯

文華龍蝦湯

\$208

法式洋蔥湯

\$188

蟹肉粟米湯

阿拉斯加皇帝蟹、青蔥

\$188

雲吞湯

香菇、叉燒、蔬菜、清雞湯

\$188

番茄羅勒湯

\$188

All Day Dining

available from 11:00 a.m. – 10:30 p.m.

全日供應餐單

供應時間：上午 11 時至晚上 10 時 30 分

Salad

Beetroot

Heirloom beetroot with fresh burrata cheese,
crispy sourdough and fresh basil

\$278

沙律

紅菜頭

秘製紅菜頭配水牛芝士
脆皮酸面包及新鮮羅勒

\$278

Greek

cucumber, red onion, tomato, pepper,
olives and feta cheese, lemon oil, oregano

\$198

希臘沙律

\$198

Thai beef salad

sirloin, tomato, cucumber, chilli, coriander,
lemongrass vinaigrette

\$318

泰式香辣牛肉沙律

\$318

Chef's salad

smoked salmon, York ham, cheddar,
chicken, smoked bacon, egg
French dressing or balsamic vinaigrette

\$298

精選廚師沙律

\$298

Cobb salad

chicken, bacon, avocado, blue cheese, egg, tomato

\$298

科布沙律

雞肉、煙肉、牛油果、藍芝士、雞蛋、番茄

\$298

 Vegetarian

 Gluten Free

Prices are in Hong Kong Dollars and subject to 10% service charge

 素食

 不含麩質

價格以港幣計算，另加一服務費

All Day Dining

available from 11:00 a.m. – 10:30 p.m.

Caesar

anchovy, parmesan, pancetta, crouton

traditional \$208

grilled chicken breast Add \$118

smoked salmon Add \$118

 gluten free option available

Niçoise

tuna, potato, French bean, quail egg, anchovy, olive

\$278

  **Green**

spinach, parsley, avocado, English cucumber, aged balsamic

\$198

全日供應餐單

供應時間：上午 11 時至晚上 10 時 30 分

凱撒沙律

鯷魚、芝士、意大利煙肉、麵包塊

傳統 \$208

配煎雞胸 加\$118

配煙三文魚 加\$118

 同時提供不含麩質選擇

吞拿魚香薯沙律

\$278

  **田園雜菜沙律、黑醋汁**

\$198

 Vegetarian

 Gluten Free

 素食

 不含麩質

價格以港幣計算，另加一服務費

All Day Dining

available from 11:00 a.m. – 10:30 p.m.

From The Grill

- 🌿 **Grilled organic salmon fillet**
\$348
- 🌿 **Grilled Angus rib eye (240 grams)**
\$468
- 🌿 **Grilled U.S. prime fillet (180 grams)**
\$478
- 🌿 **Grilled baby organic chicken**
\$358
- 🌿 **Iberico pork rack**
\$408

Sauces:

béarnaise, hollandaise, black pepper, red wine sauce or
Café de Paris butter

Side Dishes

Potato purée
\$88

Sautéed baby spinach
\$88

🌿 **Gluten Free**

Prices are in Hong Kong Dollars and subject to 10% service charge

全日供應餐單

供應時間：上午 11 時至晚上 10 時 30 分

各式扒類

- 🌿 **烤有機三文魚柳**
\$348
- 🌿 **烤安格斯肉眼扒 (240克)**
\$468
- 🌿 **烤美國牛柳 (180克)**
\$478
- 🌿 **烤原隻有機春雞**
\$358
- 🌿 **西班牙黑毛豬鞍架**
\$408

醬汁選擇：

賓尼士汁、荷蘭醬、黑椒汁、紅酒汁 或
法式牛油汁

配菜

馬鈴薯蓉
\$88

香蒜炒菠菜
\$88

🌿 **不含麩質**

價格以港幣計算，另加一服務費

All Day Dining

available from 11:00 a.m. – 10:30 p.m.

Seasonal vegetable

steamed or sautéed

\$88

Classic French fries

\$88

Steamed rice

\$58

Western Main Course

Fish and chips

battered cod, chips, tartare sauce

\$328

Prawn

Grilled king prawn with pearl barley, orange and mint salad

\$368

Salmon

Steamed organic salmon fillet with cucumber, dill salad and couscous served with olive oil dressing

\$358

Chicken

Grilled chicken breast with olive and tomato dressing, broccolini and jasmine rice

\$368

全日供應餐單

供應時間：上午 11 時至晚上 10 時 30 分

時令雜菜

清蒸 或 清炒

\$88

炸薯條

\$88

蒸白飯

\$58

西式精選主菜

英式炸魚薯條伴他他醬

\$328

大蝦

薏米烤大蝦配薄荷香橙沙津

\$368

三文魚

蒸有機三文魚配蒔蘿青瓜沙津及橄欖油非洲小米

\$358

雞肉

烤雞胸配蕃茄橄欖汁
花椰菜苗及白飯


\$368

All Day Dining

available from 11:00 a.m. – 10:30 p.m.


Asian Speciality

Main Course

-  **Hainan chicken rice**
baby pak choy, garlic chilli sauce
\$308

Grouper fried rice

carrot, ginger

-  gluten free option available
\$278

Sweet and sour pork


pineapple, pepper, steamed rice

\$278

Wok fried beef noodle


flat noodle, soya sauce

\$278

-  **Nasi goreng**
fried rice, prawn, chicken, beef satay
\$268

Miso cod

kale, rice, pickled ginger, miso soup

-  gluten free option available
\$338

-  Gluten Free

Prices are in Hong Kong Dollars and subject to 10% service charge

全日供應餐單


供應時間：上午 11 時至晚上 10 時 30 分

亞洲精選

主菜

-  **海南雞飯**
\$308

甘筍生薑石斑炒飯

-  同時提供不含麩質選擇
\$278

菠蘿咕嚕肉配白飯


\$278

乾炒牛肉河粉

\$278

-  **印尼炒飯**
\$268

日式燒銀鱈魚飯

-  同時提供不含麩質選擇
\$338

-  不含麩質

價格以港幣計算，另加一服務費

All Day Dining

available from 11:00 a.m. – 10:30 p.m.

Gyu don

thin sliced beef, onion, sauce, rice, miso soup

\$298

Katsu don

deep fried pork chop, onion, egg, sauce, rice, miso soup

\$298

Vietnamese beef noodles

turnip, onion, lettuce, beef broth

\$278

Wonton noodle soup

dumpling, prawn, barbecued pork,

baby pak choy, supreme broth

\$258

🌿 Singapore curry laksa

vermicelli noodles, prawn, scallop, mussel, pak choy

hard boiled egg, bean curd

\$268

🌿 Thai green curry

prawn, fresh green peppercorn, onion, Thai eggplant, steamed rice

\$278

🌿 Phad Thai

rice noodle, prawn, tamarind

\$268

全日供應餐單

供應時間：上午 11 時至晚上 10 時 30 分

日式牛肉飯

\$298

滑蛋吉列豬扒飯

\$298

越式牛肉湯河

\$278

叉燒鮮蝦雲吞麵

\$258

🌿 新加坡鮮蝦喇沙

\$268

🌿 泰式青咖喱蝦

\$278

🌿 泰式炒河粉

\$268

🌿 Gluten Free

🌿 不含麩質

All Day Dining

available from 11:00 a.m. – 10:30 p.m.

全日供應餐單

供應時間：上午 11 時至晚上 10 時 30 分

Chicken tikka makhani

curry tomato sauce, basmati rice

\$298

印式番茄咖哩雞配印度香飯及印度薄餅

\$298

Baingan channa masala

eggplant, chickpea, crispy curry leaves, basmati rice

gluten free option available

\$268

印式茄子咖哩配印度香飯及印度薄餅

同時提供不含麩質選擇

\$268

All Indian curries are served with mango chutney, raita and naan bread

印式咖喱伴芒果蓉、青瓜乳酪及印度薄餅

 Vegetarian

 Gluten Free

Prices are in Hong Kong Dollars and subject to 10% service charge

 素食

 不含麩質

價格以港幣計算，另加一服務費

All Day Dining

available from 11:00 a.m. – 10:30 p.m.

Pasta

Arrabiata

onion, pancetta, tomato, chilli, parsley, parmesan
\$258

Bolognaise


minced beef, tomato, onion, garlic, parmesan
\$268

Fungi

mushroom, cream, parmesan, herb
\$228

Choice of pasta:

linguine, spaghetti, penne, rigatoni or

 gluten free penne

Wood Fired Pizza

Margherita

traditional, fresh tomato, cheese, basil, buffalo mozzarella, olive oil
\$218

Ham and pepperoni

salami, pepperoni, bacon, fresh tomato, chilli, green pepper
\$228

全日供應餐單

供應時間：上午 11 時至晚上 10 時 30 分

意大利粉

香蒜意式煙肉辣茄汁

\$258

鮮茄肉醬

\$268

白汁雜菌

\$228

自選意大利粉：

闊扁麵、意大利粉、長通粉、有機通心粉 或

 不含麩質長通粉

木燒薄餅

番茄水牛芝士薄餅

\$218

意式辣肉腸煙肉番椒薄餅

\$228

 Vegetarian

 Gluten Free

 素食

 不含麩質

價格以港幣計算，另加一服務費

All Day Dining

available from 11:00 a.m. – 10:30 p.m.

Sandwich and Burger

Mandarin club

smoked turkey, York ham, bacon, cheddar cheese, egg
choice of thin white, brown or

 gluten free toast

\$278

Steak sandwich

sirloin, onion rings, tomato, garlic aioli, feta cheese

\$308

Grilled vegetable sandwich

aubergine, pepper, courgette, feta cheese, pesto

\$228

Lobster tortilla wrap

salsa, lime, yogurt, coriander

\$258

Mandarin classic burger

beef, tomato, lettuce, sesame bun

\$278

Extra topping \$18

bacon, cheddar cheese, blue cheese, crispy onion rings, fried egg

  All sandwich dishes and burger dishes are served with mixed greens or French fries

 Vegetarian

 Gluten Free

Prices are in Hong Kong Dollars and subject to 10% service charge

全日供應餐單

供應時間：上午 11 時至晚上 10 時 30 分

三文治及漢堡包

公司三文治

白多士、

麥多士 或

 不含麩質多士

\$278

薄牛扒鮮茄三文治

\$308

烤雜菜三文治

\$228

龍蝦玉米餅墨西哥卷

\$258



文華經典漢堡

牛肉、生菜、番茄、芝麻麵包

\$278

加配料每款 \$18

煙肉、車打芝士、藍芝士、洋蔥圈、煎蛋

  以上三文治及漢堡均配以田園沙律 或 薯條

 素食

 不含麩質

價格以港幣計算，另加一服務費

All Day Dining

available from 11:00 a.m. – 10:30 p.m.

Dessert

Crispy chocolate devil cake

whisky ice cream

\$108

Bread and butter pudding

vanilla sauce

\$108

Warm seasonal fruit pie

vanilla ice cream

\$118

Signature 1963 Mandarin Cheesecake

blueberry compote, whipped cream

\$128

Seasonal fresh fruits and berries

\$158

Home-made ice cream and sorbet (125ml)

strawberry, vanilla or chocolate ice-cream

lemon, mango or raspberry sorbet

\$68

全日供應餐單

供應時間：上午 11 時至晚上 10 時 30 分

甜品

特濃朱古力蛋糕

威士忌雪糕

\$108

經典麵包布甸

\$108

時令鮮果批配雲喱拿雪糕

\$118

1963 文華芝士餅

藍莓果醬、忌廉

\$128

時令鮮果雜莓碟

\$158

自家製雪糕及雪葩 (125毫升)

士多啤梨、雲喱拿 或 朱古力雪糕

檸檬、芒果 或 紅莓雪葩

\$68

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Prices are in Hong Kong Dollars and subject to 10% service charge

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價格以港幣計算，另加一服務費

Overnight Dining

available from 10:30 p.m. – 6 a.m.

Appetiser

French onion soup

cheese crouton

\$188



Satay

chicken, peanut sauce

\$178

Lamb samosa

mint chutney

\$148



Green salad

spinach, parsley, avocado, English cucumber, aged balsamic

\$198

Caesar salad

anchovy, parmesan, bacon

traditional

\$208

深夜精選

供應時間：晚上 10 時 30 分至上午 6 時

頭盤

法式洋蔥湯

\$188



串燒沙嗲

雞、花生醬

\$178

羊肉咖哩角

薄荷醬

\$148



田園雜菜沙律、黑醋汁

\$198

凱撒沙律

鯷魚、芝士、煙肉

傳統

\$208

Vegetarian

Gluten Free

Prices are in Hong Kong Dollars and subject to 10% service charge

素食

不含麩質

價格以港幣計算，另加一服務費

Overnight Dining

available from 10:30 p.m. – 6 a.m.

Sandwich, Burger & Pie

Mandarin club

smoked turkey, York ham, bacon, cheddar cheese, egg
on your choice of thin white, brown or

 gluten free toast

\$278

Steak sandwich

sirloin, onion rings, tomato, garlic aioli, feta cheese

\$308

Mandarin classic burger

beef, tomato, lettuce

with baby gherkin and onion on the side

\$278

Shepherd's Pie

classic lamb pie, creamed potato, cheddar cheese

\$318

  All sandwich and burger dishes are served with
mixed greens or French fries

深夜精選

供應時間：晚上 10 時 30 分至上午 6 時

三文治、漢堡包及批

公司三文治

白多士、

麥多士 或

 不含麩質多士

\$278

薄牛扒鮮茄三文治

\$308



文華經典漢堡

牛肉、番茄、生菜

\$278

傳統英式羊肉批

\$318

  以上三文治及漢堡均配以
田園沙律 或 薯條

 Vegetarian

 Gluten Free

 素食

 不含麩質

價格以港幣計算，另加一服務費

Overnight Dining

available from 10:30 p.m. – 6 a.m.

Main Course

Wonton noodle

supreme soup, prawn dumpling, mushroom,
barbecued pork, vegetable

\$258

Wok fried beef noodle

flat noodle, soya sauce

\$278

Chicken tikka makhni

curry tomato sauce, basmati rice

\$298

Baingan channa masala

eggplant, chickpea, crispy curry leaves, basmati rice

gluten free option available

\$268

Bolognaise

minced beef, tomato, onion, garlic, parmesan, spaghetti

\$268

深夜精選

供應時間：晚上 10 時 30 分至上午 6 時

主菜

叉燒鮮蝦雲吞麵

\$258

乾炒牛肉河粉

\$278

印式番茄咖哩雞配印度香飯

\$298

印式茄子咖哩配印度香飯及印度薄餅

同時提供不含麩質選擇

\$268

鮮茄肉醬意大利粉

\$268

 Vegetarian

 Gluten Free

Prices are in Hong Kong Dollars and subject to 10% service charge

 素食

 不含麩質

價格以港幣計算，另加一服務費

Overnight Dining

available from 10:30 p.m. – 6 a.m.

Dessert

Crispy chocolate devil cake

whisky ice cream

\$108

Signature 1963 Mandarin Cheesecake

blueberry compote, whipped cream

\$128

Seasonal fresh fruits and berries

\$158

深夜精選

供應時間：晚上 10 時 30 分至上午 6 時

甜品

特濃朱古力蛋糕

威士忌雪糕

\$108

1963 文華芝士餅

藍莓果醬、忌廉

\$128

時令鮮果雜莓碟

\$158

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價格以港幣計算，另加一服務費

Mini MO Breakfast

available from 6:00 a.m. – 11:00 a.m.

 **Two eggs**
potato rosti, mini sausage, baked beans
\$98

 **Boiled eggs**
vegemite or marmite, white, wholewheat or
 gluten free toast
\$98

Waffle or pancake
plain, strawberry or banana
syrup or chocolate sauce
\$98

Chicken congee
spring onion, cracker
\$88

 Vegetarian



 Gluten Free

Prices are in Hong Kong Dollars and subject to 10% service charge

兒童早餐

供應時間：上午 6 時至 11 時

 **雙蛋**
薯餅、迷你腸、焗豆
\$98

 **焗蛋**
維奇醬 或 馬麥醬，白、全麥 或
 不含麩質多士
\$98

窩夫 或 班戟
原味、士多啤梨 或 香蕉
糖漿 或 朱古力醬
\$98

鮮滑雞粥
蔥、薄脆
\$88

 素食

 不含麩質

價格以港幣計算，另加一服務費

Mini MO à la carte

available from 11:00 a.m. – 10:30 p.m.

Appetiser

 **Vegetable spring roll**

Sweet and sour dipping

\$68

 **Satay**

chicken, peanut sauce

\$88

Pasta

Bolognaise

minced beef, tomato, onion, garlic, parmesan,

penne or spaghetti pasta

\$108

Macaroni cheese

cream, mild cheddar cheese

\$98

Main Course

Mini burger

ketchup

French fries

\$118

兒童餐單

供應時間：上午 11 時至晚上 10 時 30 分

頭盤

 **脆炸雜菜春卷**

\$68

 **串燒沙嗲**

雞、花生醬

\$88

意大利粉

鮮茄肉醬意大利粉

\$108

芝士通心粉

\$98

主菜

迷你漢堡

薯條

\$118

 素食

 不含麩質

價格以港幣計算，另加一服務費

 Vegetarian

 Gluten Free

Mini MO à la carte

available from 11:00 a.m. – 10:30 p.m.



Pizza

Margherita

\$118

Fish fingers

Tartar sauce, peas,

French fries

\$118

Chicken goujons

barbecue dip, corn on the cob,

French fries

\$118

Wok fried beef noodle

flat noodle, soya sauce

\$118



Vegetable fried rice

egg

\$108

兒童餐單

供應時間：上午 11 時至晚上 10 時 30 分



意大利薄餅

番茄水牛芝士薄餅

\$118

炸魚柳手指

薯條

\$118

烤雞配粟米杯

薯條

\$118

乾炒牛河

\$118



雜菜炒飯

蛋

\$108



Vegetarian

Prices are in Hong Kong Dollars and subject to 10% service charge



素食

價格以港幣計算，另加一服務費

Mini MO à la carte

available from 11:00 a.m. – 10:30 p.m.

Side Dishes

Mixed vegetables

steamed or sautéed

\$68

Classic French fries

\$68

Home-made baby purée

potato or broccoli or carrot

\$68

Steamed rice

\$38

Sweet Treats

Ice cream

strawberry, chocolate or vanilla

\$58

Warm chocolate brownie

vanilla ice cream

\$118

Fresh fruit salad

melon, strawberry, banana, apple

\$118

兒童餐單

供應時間：上午 11 時至晚上 10 時 30 分

配菜

蒸 / 炒雜菜

\$68

薯條

\$68

自家製素菜蓉

馬鈴薯、西蘭花、甘荀

\$68

蒸白飯

\$38

精選甜品

雪糕

士多啤梨、朱古力 或 雲呢拿

\$58

暖朱古力布朗尼

雲呢拿雪糕

\$118

鮮果沙律

蜜瓜、士多啤梨、香蕉、蘋果

\$118

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Prices are in Hong Kong Dollars and subject to 10% service charge

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價格以港幣計算，另加一服務費

PRESTIGIOUS WINE SELECTION 尊貴葡萄酒

Champagne 香檳

| | Unit | Price |
|---------------------------------|------|---------|
| Laurent-Perrier Grand Siecle NV | 75cl | \$3,980 |
| Krug Rosé Brut NV | 75cl | \$5,750 |

White Wine 白酒

| | | |
|--|------|---------|
| 2013 Meursault, Les Vireuls, Domaine Guy Roulot, Burgundy, France | 75cl | \$2,350 |
| 2012 Chardonnay, Belle Cote, Peter Michael Winery, California | 75cl | \$3,888 |
| 2012 Corton Charlemagne Grand Cru, Domaine Jacques Prieur, Burgundy, France | 75cl | \$4,600 |
| 2012 Chevalier-Montrachet Grand Cru, Domaine P.Y Colin Morey, Burgundy, France | 75cl | \$8,400 |

Red Wine 紅酒

| | | |
|--|------|----------|
| 2008 Morey Saint Denis 1er Cru, Les Millandes, Sérafin Père & Fils, Burgundy, France | 75cl | \$2,400 |
| 2011 Clos Vougeot Grand Cru, Domaine de la Vougeraie, Burgundy, France | 75cl | \$3,380 |
| 1988 Château Ducru-Beaucaillou, Grand Cru Classe Saint Julien, Bordeaux, France | 75cl | \$4,488 |
| 2003 Sassicaia, Tenuta San Guido, Super Tuscan, Tuscany, Italy | 75cl | \$8,000 |
| 2007 Grange, Penfolds Estates, South Australia | 75cl | \$10,800 |

Sweet Wine 甜酒

| | | |
|--|------|---------|
| 1998 Château d'Yquem, Premier Cru Supérieur, Sauternes, Bordeaux, France | 75cl | \$4,980 |
|--|------|---------|

Vintages are subject to change

Prices are in Hong Kong Dollars and subject to 10% service charge

葡萄酒年份可能有所更改

價格以港幣計算，另加一服務費

WINE BY BOTTLE 樽裝葡萄酒

Champagne 香檳

| | Unit | Price |
|-----------------------|------|---------|
| Ruinart "R", Brut NV | 75cl | \$1,040 |
| Ruinart, Brut Rosé NV | 75cl | \$1,298 |
| Dom Perignon, Brut | 75cl | \$2,500 |

White Wine 白酒

| | | |
|--|--------|---------|
| Puligny Montrachet, Jacques Carillon, Burgundy, France | 75cl | \$1,150 |
| Saint Joseph, Stephane Montez, Rhône Valley, France | 75cl | \$990 |
| Riesling, Julius, Henschke, Eden Valley, Australia | 75cl | \$830 |
| Sauvignon Blanc, Te Muna Road Vineyard, Craggy Range, Martinborough, New Zealand | 75cl | \$560 |
| Pinot Grigio, Elena Walch, Friuli, Italy | 75cl | \$495 |
| Chardonnay, Hahn Monterey, Monterey County, California | 75cl | \$435 |
| Chablis 1er Cru, Les Vaillons, Joseph Drouhin, Burgundy, France | 37.5cl | \$590 |
| Sancerre, Cuvée Flores, Vincent Pinard, Loire Valley, France | 37.5cl | \$495 |
| Gewurztraminer, Les Princes Abbes, Domaine Schlumberger, Alsace, France | 37.5cl | \$380 |
| Sauvignon Blanc, Te Muna Road Vineyard, Craggy Range, Martinborough, New Zealand | 37.5cl | \$295 |

Red Wine 紅酒

| | | |
|---|--------|---------|
| Gevrey Chambertin 1er Cru, Les Champeaux, Philippe Naddef, Burgundy, France | 75cl | \$1,680 |
| Château Pedesclaux, Pauillac, Bordeaux, France | 75cl | \$1,200 |
| Rioja Reserva, Bodega Roda, Rioja Alta, Spain | 75cl | \$998 |
| Rosso di Montalcino, Siro Pacenti, Tuscany, Italy | 75cl | \$750 |
| Cabernet Sauvignon, Montes Alpha, Colchagua Valley, Chile | 75cl | \$580 |
| Shiraz, The Love Grass, d'Arenberg, McLaren vale, Australia | 75cl | \$450 |
| Pinot Noir, Sokol Blosser, Dundee Hills, Oregon | 37.5cl | \$935 |
| Chianti Classico, Querciabella, Tuscany, Italy | 37.5cl | \$600 |
| Moulin d'Angludet, Margaux, Bordeaux, France | 37.5cl | \$498 |
| Merlot, Gimblett Gravels, Craggy Range, Hawkes Bay, New Zealand | 37.5cl | \$295 |

SPECIAL WINE SELECTION 精選葡萄酒

Champagne 香檳

| | Unit | Price | Unit | Price |
|-----------------------|------|-------|------|---------|
| Ruinart “R”, Brut NV | 15cl | \$208 | 75cl | \$1,040 |
| Ruinart, Brut Rosé NV | 15cl | \$260 | 75cl | \$1,298 |
| Krug Grande Cuvée | 15cl | \$498 | 75cl | \$2,500 |

White Wine 白酒

| | | | | |
|---|------|-------|------|-------|
| Pinot Grigio, Tenuta di Corte Giacobbe, Veneto, Italy | 15cl | \$125 | 75cl | \$625 |
| Sauvignon Blanc, Churton Winery, Marlborough, New Zealand | 15cl | \$135 | 75cl | \$675 |
| Chablis, Louis Jadot, Burgundy, France | 15cl | \$145 | 75cl | \$725 |

Red Wine 紅酒

| | | | | |
|---|------|-------|------|-------|
| Shiraz, Powell & Son, Barossa Valley, Australia | 15cl | \$125 | 75cl | \$625 |
| Pinot Noir, Wild Rock, Martinborough, New Zealand | 15cl | \$135 | 75cl | \$675 |
| Château Clarisse, Castillon Côtes de Bordeaux, France | 15cl | \$145 | 75cl | \$725 |

Rosé Wine 玫瑰紅酒

| | | | | |
|--|------|-------|------|-------|
| Minuit Rosé, Château d’Astros, Côtes de Provence, France | 15cl | \$105 | 75cl | \$525 |
|--|------|-------|------|-------|

Beverages

Fruit juice

orange, grapefruit, apple, mango, pineapple, papaya, honeydew or watermelon

Blend: please create your own

\$82

Vegetable juice

beetroot, celery, carrot, cucumber or tomato

Blend: please create your own

\$92

Smoothie

banana-strawberry, papaya-orange, blueberry-pineapple or mango-lime lassi

\$108

Aromatic and herbal teas

taste of the legend, English breakfast, darjeeling first flush, earl grey, ceylon orange pekoe, lapsang souchong imperial, oolong, jasmine, Japanese sencha, Moroccan mint, chamomile

\$82

Coffee

espresso, macchiato, mocha \$78

double espresso, latte, cappuccino \$82

(all coffees are available decaffeinated)

Water with lemon

hot or iced

\$78

飲品

各式果汁

香橙、西柚、蘋果、芒果、菠蘿、木瓜、蜜瓜 或 西瓜

雜果汁：自選果汁組合

\$82

蔬菜汁

紅菜頭、西芹、甘筍、青瓜 或 番茄

雜菜汁：自選蔬菜果汁組合

\$92

酸乳酪特飲

香蕉草莓、木瓜香橙、藍莓菠蘿 或 香芒青檸拿絲

\$108

各款精選茗茶 或 香草茶

文華東方傳奇茶、英式早餐茶、大吉嶺茶、伯爵茶、西冷紅茶、中國立新茶、烏龍茶、茉莉花茶、日本煎茶、薄荷茶、洋甘菊茶

\$82

各款香濃咖啡

特濃咖啡、馬奇朵咖啡、朱古力咖啡 \$78

雙倍特濃咖啡、熱鮮奶咖啡、意大利泡沫咖啡 \$82

(可選擇不含咖啡因咖啡)

檸檬水

凍 或 熱

\$78