MANDARIN ORIENTAL
PRAGUE

BRUNCH MENU SELECTION

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

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BRUNCH MENU SELECTION

BRUNCH MENU — € 66 per person

served for a minimum of 30 people

Appetisers and salads
Parma ham with honeydew melon and rucola
Shrimp cocktail with avocado
Smoked and marinated salmon with honey mustard dressing
Roast beef with grilled vegetables and parmesan cheese
Insalata tricolore – sliced tomatoes, avocado and mozzarella
Pasta salad with roasted bell peppers, olives and sun-dried tomatoes
Caesar salad with grilled vegetables, garlic croutons and parmesan cheese

Soup
Chicken broth with vegetables and homemade noodles

Cooking station
Omlette station

Hot dishes
Herb-stuffed chicken with vegetable ragout
Stir-fried beef with bok choi and mushrooms
Roasted salmon with asparagus, fennel and creamy tomato sauce
Steamed jasmine rice
Spinach and ricotta filled canelloni
Creamy potatoes

Desserts
Pancakes with whipped cream, berries and maple syrup
Milk rice with mango and pineapple
Sacher cake with sour cherries
Crème Brûlée
Fresh fruit salad

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DELIGHT BRUNCH MENU

€ 86 per person

served for a minimum of 30 people

Appetisers and salads
Parma ham with honeydew melon and rucola
Selection of sushi and sashimi with marinated ginger and wasabi
Tuna tartar with quail eggs
Vitello tonnato with marinated vegetables
Insalata tricolore – sliced tomatoes, avocado and mozzarella
Salad Nicoise with grilled tuna
Caesar salad with grilled tiger prawns, garlic croutons and parmesan cheese

Soup
Lobster bisque with wild rice

Oyster station
Fine de Claire oysters served with lemon and red wine vinaigrette

Cooking station
Omelete station
Pad Thai noodles with tiger prawns

Carving station
Roast duck with mushroom stuffing
Roast leg of lamb with rosemary sauce
Grilled baby chicken

Hot dishes
Seafood yellow curry
Veal blanket with steamed vegetables
Beef tournedos with green peppercorn sauce
Steamed jasmine rice
Vegetable ratatouille
Creamy potatoes

Desserts
Crêpes suzette station with assorted condiments and berries
Milk rice with mango and pineapple
Assorted luxury mini-desserts
Selection of Crème Brûlée and crème caramel
Panna Cotta with strawberries
Fresh fruit salad