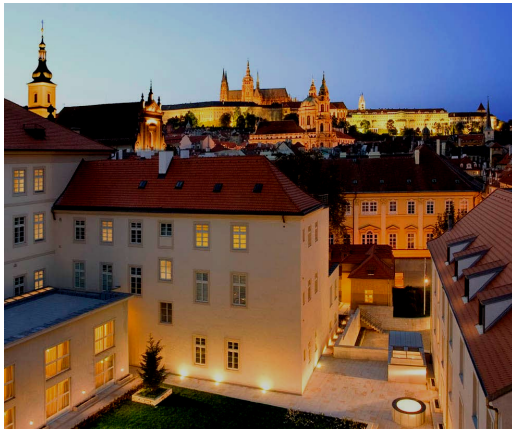




Banquet and Conference

Set Lunch and Dinner Menus



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



1. Create your own menu

Listed below are some recommendations you can choose from to create your own menu. One of our Meeting Sales Managers and/or our Executive Chef will be happy to describe these items to help you decide on your own personalized menu.

Cold Appetizers

Contemporary

- Tuna tartare - poached quail eggs, herb salad & chive cream ... 16€
- Shrimp cocktail & avocado ... 16€
- Salmon three ways – tartare, rilette, marinated & honey mustard sauce ... 15€
- Vitello tonnato - thinly sliced veal, tuna-caper mayonnaise & marinated vegetables ... 15€
- Parma ham – roasted vegetables & rucola salad ... 15€
- Beef carpaccio – parmesan cheese & herb salad ... 15€
- “Insalata tricolore” – sliced tomatoes, mozzarella & avocado with aged balsamic vinaigrette (*vegetarian*) ... 13€
- Chilled gazpacho soup & avocado quacamole (*vegetarian*) ... 13€

Asian

- Sashimi platter – yellowfin tuna, salmon & hamachi fillet, pickled ginger, soya sauce & wasabi ... 18€
- Sushi platter – maguro nigiri, sake & oshinoko maki, pickled ginger, soya sauce & wasabi ... 18€
- Marinated king fish - mung bean salad & coriander vinaigrette... 16€
- Tuna tataki – enoki mushroom salad & crispy cucumber... 16€
- Thai beef salad - mango & grapes with spicy mint vinaigrette... 16€
- Indian fried chicken – green lentil salad & raita ... 14€

Soups

Contemporary

- Lobster bisque – lobster meat & brioche croutons ... 16€
- Bohemian dill soup ‘kulajda’ - quail egg & mushrooms ... 8€
- Bohemian potato soup... 8€
- French onion soup & Gruyere cheese croutons... 8€
- Chicken consommé – homemade noodles & liver dumplings... 8€
- Butternut squash soup & spinach leaves ... 8€
- Tomato soup – ricotta cheese & basil (*vegetarian*) ... 8€

Asian

- Tom Kha Kai – Thai chicken soup & coconut milk ... 8€
- Tom Yam Goong – spicy Thai broth, lemon grass & tiger prawns... 14€
- Tom Saeb Nuea – spicy Thai oxtail broth with lemongrass, spring onion... 8€
- Won Ton soup – chicken broth, vegetables & Chinese dumplings... 8€
- Miso soup – tofu, seaweeds & glass noodles (*vegetarian*) ... 8€
- Indian lentil soup (*vegetarian*) ... 8€



Hot appetizers

Contemporary

- Goat cheese in phyllo pastry & bell pepper coulis (*vegetarian*) ... 14€
- Spinach & mushroom cannelloni – taleggio cheese (*vegetarian*) ... 14€
- Risotto with zucchini & artichokes (*vegetarian*) ... 14€
- Tiger prawns & saffron risotto ... 16€
- Grilled scallops – cherry tomatoes & herb salad... 17€

Asian

- Paneer pakora – fried Indian cheese & pineapple mango salad (*vegetarian*) ... 14€
- King crab rolls – spicy mango salad & Japanese remoulade ... 18€
- Peking duck spring rolls – pickled vegetables & chilli sauce ... 14€
- Indian jinhga prawns – tomato curry & pappadam bread ... 18€

Main Courses – Fish & seafood

Contemporary

- Grilled salmon steak – sautéed spinach & potatoes au gratin ... 20€
- Pan-fried cabillaud – aubergine caviar, zucchini & cherry tomatoes ... 24€
- Grilled pike perch – potato fondant, vegetable ragout & shallots glazed in Port wine ... 24€
- Pan fried sea bass – vegetable ratatouille & black olive tapenade ... 28€
- Dover sole baked on the bone – potato purée & seasonal vegetables ... 32€
- Olive oil poached halibut – Mediterranean vegetables & sauce Vierge ... 32€

Asian

- Salmon teriyaki – cress salad, shiitake & jasmine rice... 28€
- Thai fish and seafood in red curry & jasmine rice... 24€
- Miso marinated cod fish – bok choi & enoki mushrooms... 24€
- Grilled halibut – sautéed leek & soy-lime vinaigrette... 32€
- Tiger prawns spicy & sour – broccoli & jasmine rice... 24€

Main Courses – Poultry & Meat

Contemporary

- Herb stuffed chicken - tomato sauce & spinach-mushroom cannelloni ... 20€
- Duck confit – parsley dumplings & braised red cabbage... 20€
- Leg of rabbit in Dijon mustard sauce – broccoli & potato gratin... 22€
- Pork fillet wrapped in bacon - rosemary sauce, green beans & baked potatoes ... 22€
- Rack of veal – balsamic reduction & marinated vegetables ... 24€
- Grilled beef entrecôte – potatoes au gratin & green peppercorn sauce ... 24€
- Fillet of beef – green beans with bacon, red wine sauce & potato rosti ... 28€
- Shank of lamb – potato-celeriac purée & wild mushrooms ... 20€



Asian

- Tandoori chicken tikka masala – basmati rice & pappadam bread ... 20€
- Chinese glazed chicken & stir fried noodles ... 18€
- Indonesian fried rice Nasi Goreng – fried chicken, egg & pickled vegetables ... 16€
- Roasted duck in Thai red curry – litchi & jasmine rice ... 20€
- Beef teriyaki – shiitake mushrooms & cress salads ... 28€
- Pepper glazed beef – stir fried vegetables & jasmine rice ... 24€
- Tandoori lamb kebab – yellow lentil sauce, eggplant & biryani rice ... 24€

Main Courses – Vegetarian

Contemporary

- Parmesan risotto - sautéed mushrooms & green asparagus ... 18€
- Vegetable lasagne - parmesan cheese & tomato sauce... 18€
- Ricotta-filled ravioli - balsamic vinegar glaze & rucola... 18€

Asian

- Indian vegetable curry – basmati rice... 16€

Desserts

Contemporary

- Chocolate fondant – sour cherries & pistachio ice cream ... 12€
- Marinated prunes – caramel sauce & lemon sorbet... 12€
- Vanilla custard cake & strawberry sauce... 12€
- Coconut parfait – grilled pineapple & caramel sauce... 12€
- Malt beer caramelized apples & gingerbread terrine... 12€
- Tiramisu & coffee ice cream... 12€
- Blinis – vanilla sauce & wild berries... 12€
- Panna cotta & strawberry soup... 12€
- Plum filled ravioli & walnuts... 12€
- Selection of sorbets with sparkling wine... 12€
- French cheese selection – gapes & walnuts... 16€

Asian

- Crème brûlée & ginger mousse... 12€
- Chilled melon salad – mint & yoghurt parfait... 12€
- Sticky rice – mango & coconut milk... 12€
- Marinated exotic fruit & litchi sorbet... 12€
- Tapioca pearls – coconut milk & pomegranate... 12€



1.1. Contemporary Menu Choices

Menu 1 (44€ per person)

Chilled gazpacho soup & avocado quacamole

Grilled salmon steak - sautéed spinach & potatoes au gratin

Panna cotta & strawberry soup

Menu 2 (47€ per person)

Shrimp cocktail & avocado

Herb stuffed chicken – tomato sauce & spinach-mushroom cannelloni

Coconut parfait – grilled pineapple & caramel sauce

Menu 3 (51€ per person)

Tuna tartare – poached quail eggs, herb salad & chive cream

Rack of veal – balsamic reduction & marinated vegetables

Chocolate fondant – sour cherries & pistachio ice cream



1.2. Czech Menu Choices

Czech Menu 1 (40€ per person)

Bohemian dill soup 'kulajda' – quail egg & mushrooms

* * *

Roast Bohemian duck

Carlsbad dumpling, braised red cabbage and cumin sauce

* * *

Apple strudel with whipped cream

vanilla ice cream

* * *

Czech Menu 2 (40€ per person)

Potato soup 'bramboračka'
with wild mushroom and marjoram

* * *

Braised beef 'svíčková'
parsley dumplings and cranberry coulis

* * *

Pancake 'lívanec'
whipped cream and blueberry compote

* * *

Czech Menu 3 (52€ per person)

Smoked eel fillet – wild mushrooms & herb salad

* * *

Suckling pig cutlet – braised cabbage & potato noodles with bacon

* * *

Plum filled ravioli & walnuts

* * *



1.3. Vegetarian Menu Choices

Vegetarian Menu 1 (42€ per person)

“Insalata tricolore” - sliced tomatoes, mozzarella & avocado with aged balsamic vinaigrette

* * *

Parmesan risotto - sautéed mushrooms & green asparagus

* * *

Fresh fruit salad

lemon sorbet and mint

Vegetarian Menu 2 (44€ per person)

Goat cheese in phyllo pastry & bell pepper coulis

* * *

Vegetable lasagne - parmesan cheese & tomato sauce

* * *

Crème brûlée & ginger mousse

1.4. Asian Menu Choices

Thai Menu (61€ per person)

Thai beef salad – mango & grapes with spicy mint vinaigrette

* * *

Tom Yam Goong – Thai spicy broth, lemon grass & tiger prawns

* * *

Roasted duck in Thai red curry – litchi & jasmine rice

* * *

Tapioca pearls – coconut milk & pomegranate

Japanese Menu (66€ per person)

Sashimi platter - yellowfin tuna, salmon & hamachi fillet, pickled ginger, soya sauce & wasabi

* * *

Miso soup – tofu, seaweeds & glass noodles

* * *

Beef teriyaki – shitake mushrooms & cress salads

* * *

Marinated exotic fruit & litchi sorbet



Chinese Menu (58€ per person)

Peking duck spring rolls – pickled vegetables & chilli sauce

* * *

Won Ton soup – chicken broth, vegetables & Chinese dumplings

* * *

Pepper glazed beef – stir fried vegetables & jasmine rice

* * *

Sticky rice and mango
in coconut syrup

Indian Menu (58€ per person)

Indian jingha prawns – tomato curry & pappadam bread

* * *

Indian lentil soup

* * *

Tandoori chicken tikka masala – basmati rice & pappadam bread

* * *

Kheer

Arabic Menu (71€ per person)

Mezze plate – hummus / vine leaves / falafel / tabouleh

* * *

Grilled dorade & saffron rice with raisins

* * *

Halal lamb chops – grilled vegetables & roasted potatoes with onion

* * *

Middle Eastern sweets / figs / dates