



# GRADUATION CELEBRATION 2024

歡慶畢業 逐夢向前

*Graduation Lunch Offer priced from HKD688 per person*

*Graduation Dinner Offer priced from HKD788 per person*

Enjoy the following privileges with a minimum of 50 people:

- Free-flow of soft drinks and fresh orange juice for two hours
- Floral centrepiece for all dining tables
- Your choice of table linens and seat covers
- Complimentary use of LCD projector, screen and two wireless microphones
- Complimentary valet parking for up to 2 cars (from 6:30 pm onwards)
- One certificate of “One Afternoon Tea Set for Two Persons at Clipper Lounge” as raffle prize

Valid from 1 May to 31 August 2024. Above rates and offer detail are subject to change without prior notice.

For information and reservations, please contact our event specialists at +852 2825 4822 / +852 2825 4821 or email to [mohkg-catering@mohg.com](mailto:mohkg-catering@mohg.com).

*\* All prices are subject to 10% service charge.  
所有價格含10%服務費。*

# 2024 GRADUATION BUFFET LUNCH MENU

## 2024 畢業午宴自助餐單

### Menu I

#### **Hors d'oeuvres**

*Home Smoked Salmon, Capers, Onion (G.F.)*  
*Poached Chicken, Quinoa, Avocado, Herbs*  
*Korean Noodle Salad, Minced Pork, Mushroom, Soya Sauce*  
*Seared Tuna, Couscous Salad, Lemon Mayonnaise*  
*Roasted Tomato, Pearl Barley, Vegetable, Herbs (V)*  
*Marinated Artichoke Salad, Salad Leaves (V) (G.F.)*  
*Mandarin Deluxe Sushi Platter, Pickled Ginger, Wasabi, Soya Sauce*

#### **Garden**

*Rocket Leaves, Cos Lettuce, Lollo Rosso, Butter Lettuce, Red Chicory (V) (G.F.)*  
*Condiments: Italian Vinaigrette, Balsamic Vinaigrette, Thousand Island, Caesar Dressing, Reggiano Flakes,*  
*Crisp Bacon, French Bread Croutons, Olives, Red Onion*

#### **Soup**

*Lobster Bisque*

#### **Hearth Bread**

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

#### **Chafing Dishes**

*Pan-seared Fillet of Salmon, Capers, White Wine Velouté*  
*Stir-fried Prawns, Garlic, Ginger, Greens*  
*Roasted Chicken, Garlic, Thyme*  
*Roasted Medallions of Beef, Mushrooms, Gherkins, Mustard Jus (G.F.)*  
*Seafood Fried Rice, X.O. Sauce*  
*Wok-fried Asian Greens, Ginger (V) (G.F.)*

#### **Desserts**

*Baked Sago and Coconut Pudding (G.F.)*  
*Blueberry Panna Cotta (G.F.)*  
*Cherry Crumble*  
*Lemon Meringue Tart*  
*Chocolate Crème Brûlée (G.F.)*  
*Strawberry Layer Cake*  
*Opera Cake*  
*Fresh Fruit and Berries Salad (G.F.)*

#### **HKD688\* per person**

*Inclusive of unlimited serving of fresh orange juice and soft drinks for 2 hours*

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# 2024 GRADUATION BUFFET LUNCH MENU

## 2024 畢業午宴自助餐單

### Menu II

#### **Hors d'oeuvres**

*Hot Smoked Pepper Salmon, Mustard Sauce (G.F.)*  
*Pomelo Salad, Chicken, Sweet and Chilli Dressing (G.F.)*  
*Arugula Leaves, Feta, Fresh Fig, Balsamic (V) (G.F.)*  
*Roasted Duck, Jellyfish, Sesame, Soya Sauce*  
*Roasted Pumpkin with Chilli, Coriander, Hummus (V) (G.F.)*  
*Poached Shrimp Salad, Mango, Basil Mango Dressing (G.F.)*  
*Mandarin Deluxe Sushi Platter, Pickled Ginger, Wasabi, Soya Sauce*

#### **Garden**

*Rocket Leaves, Cos Lettuce, Lollo Rosso, Butter Lettuce, Red Chicory (V) (G.F.)*  
*Condiments: Italian Vinaigrette, Balsamic Vinaigrette, Thousand Island, Caesar Dressing, Reggiano Flakes,*  
*Crisp Bacon, French Bread Croutons, Olives, Red Onion*

#### **Soup**

*Roasted Tomato Soup, Basil (V) (G.F.)*

#### **Hearth Bread**

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

#### **Chafing Dishes**

*Deep-fried Sole Fillet, Sweet Corn Sauce*  
*Thai Green Chicken Curry, Onion, Eggplant*  
*Crispy Iberico Pork, Chin Kiang Vinegar*  
*Fried Rice, Vegetable, Egg White (V)*  
*Phad Thai, Rice Noodles, Tamarind*  
*Glazed Baby Carrot, Thyme Butter (V) (G.F.)*  
*Sautéed Pak Choy, Ginger, Oyster Sauce (V)*

#### **Carving Trolley**

*Roasted Ribeye Beef, Mini Yorkshire Pudding, Veal Jus*

#### **Desserts**

*Baked Berries and Apple Crumble*  
*Double Milk Chocolate Cake*  
*1963 Mandarin Cheesecake (G.F.)*  
*Mango and Sago Pudding (G.F.)*  
*Green Tea Crème Brûlée*  
*Chestnut Cream Cake*  
*Fresh Fruit and Berries Salad (G.F.)*

#### **HKD788\* per person**

*Inclusive of unlimited serving of fresh orange juice and soft drinks for 2 hours*

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# GRADUATION 2024 BUFFET DINNER MENU

## 2024 畢業晚宴自助套餐

### Menu I

#### **Hors d'oeuvres**

*Seared Pigeon, Lentil Salad, Sherry Dressing (G.F.)*  
*Poached Shrimp Salad, Mango, Basil Mango Dressing (G.F.)*  
*Grilled Vegetables Platter (V) (G.F.)*  
*Scottish Smoked Salmon, Horseradish Cream, Capers (G.F.)*  
*Thai Seafood Salad, Lemongrass Vinaigrette (G.F.)*  
*Shaved Parma Ham, Salami, Coppa Ham, Melon (G.F.)*  
*Poached Chicken, Quinoa, Avocado, Lemon Dressing (G.F.)*

#### **Soup**

*Lobster Bisque, Tarragon, Brandy, Cream*

#### **Bread**

*Mini French Baguette, Graham Roll, Soft Butter Roll*  
*Creamy Butter*

#### **Garden**

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

#### **Sushi and Sashimi**

*Selection of Sashimi*  
*Norwegian Salmon, Octopus, Ebi, Tuna, Scallop, Hamachi*  
*Selection of Nigiri*  
*Saba, Tamago, Abalone, Ikura, Inari*  
*Selection of Maki*  
*California Roll, Kappa-Maki, Tekka, Futo*  
*Condiments*  
*Soy Sauce, Pickled Ginger, Wasabi*

#### **Chafing Dishes**

*Pan-fried Seabass, Spinach, White Wine Cream Sauce*  
*Roasted Chicken, Thyme Jus*  
*Wok-fried Beef Tenderloin, Mushroom, Gravy*  
*Sweet and Sour Pork, Pineapple, Bell Pepper*  
*Pan-fried Lamb Cutlet, Spinach, Lamb Jus (G.F.)*  
*Fried Rice "Yeung Chow" Style*  
*Wok-fried Asian Greens, Garlic, Ginger (V) (G.F.)*  
*Roasted New Potatoes with Thyme Butter (V) (G.F.)*

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# 2024 GRADUATION BUFFET DINNER MENU

## 2024 畢業晚宴自助餐單

### Menu I (cont.)

#### **The Carvery**

*Roasted Prime Rib of Beef, Yorkshire Pudding, Veal Jus*

#### **Desserts**

*Fruit and Berry Salad (G.F.)*

*Bread and Butter Pudding*

*Cherry Crumble*

*Chocolate Whisky Cake*

*Blueberry Cheesecake*

*Ginger Egg Custard (G.F.)*

*Mandarin Chocolate Mousse*

*Mango and Coconut Pudding (G.F.)*

***HKD788\* per person***

*Inclusive of unlimited serving of fresh orange juice and soft drinks for 3 hours*

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# 2024 GRADUATION BUFFET DINNER MENU

## 2024 畢業晚宴自助餐單

### Menu II

#### **Hors d'oeuvres**

*Marinated Cherry Tomato, Baby Bocconcini, Basil, Pine Nuts (V) (G.F.)*  
*Poached Seafood Salad, Pink Cocktail Sauce (G.F.)*  
*Mediterranean Grilled Vegetables, Grissini, Olives, Homemade Dips (V)*  
*Scottish Smoked Salmon, Horseradish Cream, Capers (G.F.)*  
*Tuna Niçoise, New Potatoes, French Beans, Tomatoes, Quail Eggs, Aged Sherry Dressing (G.F.)*  
*Roasted Duck, Jellyfish Salad, Sesame, Soya Sauce*  
*Poached Chicken, Quinoa, Avocado, Lemon Dressing*

#### **Chilled Seafood**

*Prawn, Lobster, Snow Crab Leg, Blue Mussel*  
*Condiments and Dressings*  
*Red Wine Shallot Dressing, Cocktail Sauce, Lemon Wedges*

#### **Soup**

*Lobster Bisque, Brandy, Tarragon Leave*

#### **Bread**

*Mini French Baguette, Graham Roll, Soft Butter Roll*  
*Creamy Butter*

#### **Garden**

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

#### **Sushi and Sashimi**

*Selection of Sashimi*  
*Norwegian Salmon, Octopus, Ebi, Tuna, Scallop, Hamachi*  
*Selection of Nigiri*  
*Saba, Tamago, Abalone, Ikura, Inari*  
*Selection of Maki*  
*California Roll, Kappa-Maki, Tekka, Futo*  
*Condiments*  
*Soy Sauce, Pickled Ginger, Wasabi*

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# 2024 GRADUATION BUFFET DINNER MENU

## 2024 畢業晚宴自助餐單

### Menu II (cont.)

#### Chafing Dishes

*Wok-fried Sichuan Prawns, Seasonal Greens*  
*Pan-fried Sole Fillet, Braised Fennel, Capers, Chardonnay Velouté*  
*Pan-roasted Duck Breast, Sweet Potato, Natural Jus (G.F.)*  
*Steamed Chicken Fillets, Kam Wah Ham, Chinese Mushroom, Supreme Sauce*  
*Seared Beef Tenderloin, Gherkins, Pearl Onion, Shiraz Au Jus (G.F.)*  
*Lamb Rogan Josh, Condiments, Naan Bread, Basmati Rice*  
*Seafood Fried Rice, Cashew Nuts, Spring Onion*  
*Glazed Baby Carrot, Thyme Butter (V) (G.F.)*

#### The Carvery

*Roasted Prime Rib of Beef, Horseradish Cream, Natural Jus (G.F.)*

#### Desserts

*Fruit and Berry Salad (G.F.)*  
*Baked Apple and Berries Crumble*  
*Lemon Meringue Tart*  
*Crystal Osmanthus Cake*  
*Chocolate Devil Cake*  
*1963 Mandarin Cheesecake (G.F.)*  
*Raspberry Trifle*  
*Mandarin Tiramisu*

#### **HKD888\* per person**

*Inclusive of unlimited serving of fresh orange juice and soft drinks for 3 hours*

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