



Exquisite Luncheon Offer

Valid for event banquet on or before 31 August 2024

Three-course Western Set Lunch Menu priced from HKD898* per person

Four-course Chinese Set Lunch Menu priced from HKD1,038* per person (maximum 40 people)

Six-course Chinese Banquet Lunch Menu priced from HKD11,388* per table of 10-12 people

This offer includes:

- *Two-hours free flow of soft drinks, orange juice and mineral water*
- *Function room usage from 12:00 – 14:00*

*All prices are subject to 10% service charge. Additional terms and conditions may apply.



For more information or to request a proposal, please contact us at +852 2825 4821 / +852 2825 4822 or mohkg-catering@mohg.com

Western Set Lunch Menu

SET A

Snow Crab Salad
Crispy Kale, Avocado, Lemon Dressing, Rye Bread

Slow Cooked Chicken Breast
Celeriac Purée, Baby Kale, Chicken Jus

1963 Mandarin Cheesecake
Berries Compote, Vanilla Ice Cream

Selection of Coffee or Tea
Petits Fours

SET C

Heirloom Beetroot (V)
Textures, Blue Cheese, Mizuna

U.S. Beef Tenderloin (G.F.)
Japanese Daikon, Pickled, Purée, Red Wine Jus

Crème Brûlée
Seasonal Berries, Strawberry Ice Cream

Selection of Coffee or Tea
Petits Fours

SET E

Seasonal Mushrooms (V)
Sautéed, Raw, Pickle, Sorrel, Puff Pastry

Confit Salmon
Courgette Ribbons, Potato Galette, White Wine Cream

Warm Chocolate Pie
Oreo Ice Cream

Selection of Coffee or Tea
Petits Fours

SET B

Superfood & Prawn Salad
Avocado, Quinoa, Blueberry, Orange,
Pumpkin Seed, Lemon Dressing

Iberico Pork
Apple Purée, Caramelised Red Onion,
Summer Spinach, Honey Mustard Jus

Lemon Tart
Mixed Berries Compote, Vanilla Ice Cream

Selection of Coffee or Tea
Petits Fours

SET D

Slow Cooked Egg
Iberico Ham, Asparagus, Hollandaise Sauce

Norwegian Silver Cod (G.F.)
Roasted, Heirloom Carrot, Coriander Emulsion,
Carrot Top Salad

Mille-feuille
Mango, Puff, Vanilla Ice Cream

Selection of Coffee or Tea
Petits Fours

SET F – VEGETARIAN

Heirloom Beetroot (V)
Textures, Blue Cheese, Mizuna

Pearl Barley Risotto (V)
Wild Mushrooms, Truffle, Parmesan,
Herbs

Seasonal Fresh Fruit Platter
Lime Sorbet

Selection of Coffee or Tea
Petits Fours

Chinese Set Lunch Menu

Menu 1

蟹籽燒賣、蟹肉菜苗餃、鮑魚撻
Siu Mai, Tobiko
Crab Meat And Vegetable Dumpling
Baked Abalone Tart

西蘭花四川貴妃肉 拼
欖豉五香魚塊
Wok-fried Pork, Broccoli, "Sichuan" Style
Deep-fried Fish Fillet, Preserved Olive, Black Bean, Five Spices

鱈魚雞粒炆飯
Braised Rice, Octopus, Chicken

紅豆沙湯圓
Red Bean Cream, Glutinous Rice Dumpling

Menu 2

筍尖蝦餃皇、紅菜頭珍菌素餃、叉燒酥
Har Gau, Tiger Prawn, Bamboo Shoot
Beetroot And Wild Mushroom Dumpling
Baked Barbecued Pork Puff

羊肚菌炆滑雞 拼
陳醋咕嚕肉
Braised Chicken, Morel Mushroom
Sweet And Sour Pork, Chin Kiang Vinegar

雪裡紅火鴨絲炆米粉
Braised Rice Vermicelli, Roasted Duck, Preserved Vegetable

蛋白杏仁茶湯圓
Almond Cream, Egg White, Glutinous Rice Dumpling

Menu 3

玫瑰豉油雞、素春卷、川味小黃瓜
Marinated Chicken, Soya Sauce
Vegetarian Spring Roll
Spicy Baby Cucumber

翡翠油雞縱炒蝦仁 拼 荷香北菇蒸滑雞
Wok-fried Prawn, Termite Mushroom Confit,
Garden Greens
Steamed Chicken, Shiitake Mushroom, Lotus Leaf

蠔皇雜菌炆伊麵
Braised E-fu Noodles, Assorted Mushrooms, Oyster Sauce

珍珠南瓜露
Pumpkin Cream, Sago, Coconut

Menu 4

黑毛豬叉燒、柚子青瓜、鮮蝦脆春卷
Barbecued Iberian Pork Loin, Longan Honey
Pickled Cucumber, Yuzu Vinegar
Shrimp Spring Roll

欖菜肉碎乾煸法邊豆 拼 中式牛柳
Wok-fried Haricot Verts, Minced Pork, Preserved Olive
And Vegetable
Pan-fried Beef Tenderloin, Sweet And Sour Sauce

飄香荷葉飯
Fried Rice, Roasted Duck, Chicken,
Conpoy, Lotus Leaf

楊枝甘露
Chilled Mango Cream, Pomelo, Sago, Coconut

Menu 5 -Vegetarian

素粉果、紅菜頭珍菌餃、素春卷
Vegetarian Dumpling
Beetroot And Wild Mushroom Dumpling
Vegetarian Spring Roll

欖菜四季豆 拼 咕嚕脆香菇
Wok-fried Green Beans, Preserved Olive And Vegetable
Sweet And Sour Mushroom

雜菜粒炒飯
Fried Rice, Assorted Vegetables

中式甜品
Chinese Dessert

Chinese Banquet Lunch Menu

鴻運乳豬全體

Roasted Whole Suckling Pig

翡翠腰果炒蝦球

Wok-fried Prawn, Garden Greens, Cashew Nuts

杞子上湯浸時蔬

Poached Seasonal Vegetable, Wolfberry, Supreme Broth

菜膽北菇燉雞

Double-boiled Chicken Soup, Shiitake Mushroom, Vegetable

清蒸花尾龍躉

Steamed Oasis Giant Grouper

當紅炸子雞

Deep-fried Chicken

瑤柱鯿魚雞粒燴絲苗

Braised Rice, Chicken, Octopus, Conpoy

鮑汁珍菌炆伊麵

Braised E-fu Noodles, Mushroom, Abalone Sauce

蛋白杏仁茶

Almond Cream, Egg White

美點雙輝

Chinese Petits Fours