



## Exquisite Luncheon Offer

*Valid for event banquet on or before 31 August 2024*

Four-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](mailto: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

鯉魚雞粒炆飯  
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

翡翠油雞樅炒蝦仁 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

瑤柱鯉魚雞粒燴絲苗

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