



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 10:30 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.

** 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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