



GRADUATION PACKAGE 2025

2025 畢業慶典套餐

Graduation Lunch Package priced from HKD688 per person:

Graduation Dinner Package priced from HKD788 per person:

畢業慶典午宴套餐定價由每位HKD688起:

畢業慶典晚宴套餐定價由每位 HKD788 起:

Enjoy the following privileges with a minimum of 50 persons:
50人以上的宴會即可享有下列優惠:

- Free-flow soft drinks and fresh orange juice for two hours per person
- Floral centrepiece for all dining tables
- Your choice of table linens and seat covers
- Complimentary use LCD projector, Screen and Two wireless microphones
- Complimentary valet parking for up to 2 cars (from 6:30pm onwards)
- Afternoon tea set for two persons at Clipper Lounge as raffle prize
- 每人均享有兩小時免費汽水及新鮮橙汁
- 每桌均設有新鮮台花
- 根據您的喜好選擇桌布及椅套
- 免費使用 LCD 投影機、銀幕及兩支無線咪高峰
- 兩部車輛的免費代客泊車服務 (自下午 6時30分 起)
- 作為抽獎獎品提供一份雙人快船廊下午茶體驗

Valid from 1 May to 31 August 2025. Rates and Amenities are subject to change without prior notice.

有效期自 2025 年 5 月 1 日至 8 月 31 日。價格與禮遇如有變更，恕不另行通知。

For information and reservations, please call our specialists at +852 2825 4822 / +852 2825 4821 or email to mohkg-catering@mohg.com.

如需資訊及預約，請致電 +852 2825 4822 或 +852 2825 4821 或電郵至 mohkg-catering@mohg.com 聯絡我們。

* All prices are subject to 10% service charge. 所有價格加一服務費。

GRADUATION 2025
BUFFET LUNCH MENU

2025 畢業慶典午宴自助套餐

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

Mandarin Oriental, Hong Kong reserves the right to alter the above menu prices and items due to unforeseeable market price fluctuations and availability.

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GRADUATION 2025
BUFFET LUNCH MENU

2025 畢業慶典午宴自助套餐

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 2025
BUFFET DINNER MENU

2025 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.)

GRADUATION 2025
BUFFET DINNER MENU

2025 畢業晚宴自助套餐

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

GRADUATION 2025
BUFFET DINNER MENU

2025 畢業晚宴自助套餐

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

GRADUATION 2025
BUFFET DINNER MENU

2025 畢業晚宴自助套餐

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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