



Perfect Celebrations

香港文華東方酒店慶祝宴



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



Luxurious Dinner Reception Offer

Valid for event banquet on or before 31 August 2024

Four-course Western Set Dinner Menu priced from HKD1,188* per person

Six-course Chinese Banquet Dinner Menu priced from HKD14,388* per table of 10-12 people

This offer includes:

- *Three-hour free flow of soft drinks, orange juice and mineral water*
- *Function room usage from 18:00 – 23:00*

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



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Western Set Dinner Menu

French Toast
Snow Crab, Caviar, Fennel, Lemon Mayonnaise

Minestrone Soup
Organic Vegetable, White Bean, Pesto

Beef Tenderloin
Seasonal Vegetable, Mashed Potato, Veal Jus

Double Milk Chocolate Cake
Oreo Cookie Ice Cream

Selection of Coffee or Tea
Petits Fours

Chinese Set Dinner Menu

鴻運乳豬全體
Roasted Whole Suckling Pig

碧綠野菌炒蝦球
Wok-fried Prawn, Garden Greens, Wild Mushroom

瑤柱上湯浸時蔬
Poached Seasonal Vegetable, Conpoy, Supreme Broth

棗皇竹笙燉竹絲雞
Double-boiled Silkie Chicken Soup, Bamboo Pith, Red Date

清蒸花尾龍躉
Steamed Oasis Giant Grouper

南乳醬燒雞
Roasted Chicken, Red Bean Curd Sauce

X.O.醬海皇炒絲苗
Fried Rice, Seafood, X.O. Sauce

鮑汁珍菌炆伊麵
Braised E-fu Noodles, Mushroom, Abalone Sauce

遠年陳皮紅豆沙
Red Bean Cream, Aged Tangerine Peel

美點雙輝
Chinese Petits Fours

INTERNATIONAL BUFFET DINNER PACKAGE 2024

2024年國際自助晚餐慶祝宴優惠

Starting at HKD1,388* per person and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 3 hours.

Supplement charge of HKD100* per person to upgrade to house red and white wine for 3 hours.

每位港幣1,388元*起，包括三小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。

另加每位港幣100元*即可享用三小時無限暢飲紅、白餐酒。

PACKAGE PRIVILEGES

- Valet Parking for up to 3 cars (from 6:30pm onwards)
- Corkage waived for one bottle of alcohol per table

For booking of 50 persons or above:

- Mahjong tables and sets with Chinese tea service

Minimum booking of 30 persons. Rates and inclusions are subject to change without prior notice. Valid until 30 November 2024.

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

慶祝宴額外禮遇

- 供三部房車的免費代客泊車服務（晚上六時半後適用）
- 每席免收開瓶費乙枝

訂座50位或以上：

- 免費麻雀耍樂及奉送中國茗茶

訂座需不少於30位。如價格或禮品有所更改，酒店將不作預先通知。
推廣期至2024年11月30日。

如需更多資料及預訂，請致電

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INTERNATIONAL BUFFET DINNER MENU

Hors d'oeuvres (Select 6 items from below)

Seared Pigeon, Moroccan Couscous Salad with Raisins and Toasted Almonds
Shrimp Salad, Roasted Pumpkin, Black Sesame Vinaigrette
Mediterranean Grilled Vegetables, Grissini, Olives and Homemade Dips
Scottish Smoked Salmon, Horseradish Cream, Capers
Thai Seafood Salad, Lemongrass Vinaigrette
Assorted Cured Platter of Salami, Air-dried Beef and Prosciutto
Foie Gras Terrine, Sauternes Jelly, Brioche
Tomato, Bocconcini and Basil Salad with Aged Balsamic

Seafood Selection

Freshly Shucked Oysters
Chilled Shellfish *Prawn, Blue Mussel, Lobster, Snow Crab*
Condiments and Dressings - *Red Wine Shallot Dressing, Cocktail Sauce, Lemon Wedges*

Soup Terrine

Clam Chowder, Vegetable, Potato, Cream
Bread - *Mini French Baguette, Graham Roll, Soft Butter Roll*
Creamy Butter

Garden Greens

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, Snow Fish, Maguro*
Selection of Nigiri - *Saba, Tamago, Abalone, Ikura, Unagi, Inari*
Selection of Maki - *California Roll, Kappa-Maki, Tekka, Futo*
Condiments - *Soy Sauce, Pickled Ginger, Wasabi*

The Carvery

Roast Prime Rib of Beef, Yorkshire Pudding, Veal Jus

Chafing Dishes (Select 6 items from below)

Oven-roast Heirloom Carrots, Thyme
Roasted Potatoes with Rosemary, Garlic
Fried Rice "Yeung Chow" Style
Deep-fried Seafood, Wasabi Mayonnaise
Indian Chicken Tikka, Mango Chutney, Naan Bread
Wok-fried Beef Tenderloin, Wild Mushroom, Gravy
Sweet and Sour Pork, Pineapple and Bell Pepper
Wok-fried Scallop, Green Vegetables, Garlic and Ginger
Seared Halibut, Fennel, Capers, Sauce Vierge
Slow-roasted Lamb Rump, Artichokes, Lamb Jus

Desserts (Select 6 items from below)

1963 Mandarin Cheesecake
Fruit and Berry Salad
Fresh Cream Cake with Berries
Green Tea Crème Brûlée
Dark Chocolate Raspberry Truffle Cake
Classic Sherry Trifle
Panna Cotta with Strawberry
Mandarin Chocolate Mousse
Apricot Apple Crumble
Sago and Mango Chilled Soup

Upgrade Selection

Lobster Bisque, Tarragon, Cream, Brandy
(Supplement charge HKD90*)

Salmon Wellington, Dill, Spinach, Puff Pastry, Cream Sauce
(Supplement charge HKD100*)

Selection of Artisan Cheeses - *Cheddar, Brie de Meaux, Stilton, St. Albray, Black Label Reblochon*
Condiments - *Walnuts, Dry Apricot, Grapes and Crackers*
(Supplement charge HKD128*)

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

HKD1,388* per person

Inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 3 hours

3-COURSE WESTERN SET DINNER PACKAGE 2024

2024年三道菜西式晚餐慶祝宴優惠

Starting at HKD1,388* per person and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 3 hours.

Supplement charge of HKD100* per person to upgrade to house red and white wine for 3 hours.

每位港幣1,388元*起，包括三小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。

另加每位港幣100元*即可享用三小時無限暢飲紅、白餐酒。

PACKAGE PRIVILEGES

- Valet Parking for up to 3 cars (from 6:30pm onwards)
- Corkage waived for one bottle of alcohol per table

For booking of 50 persons or above:

- Mahjong tables and sets with Chinese tea service

Rates and inclusions are subject to change without prior notice. Valid until 30 November 2024.

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

慶祝宴額外禮遇

- 供三部房車的免費代客泊車服務（晚上六時半後適用）
- 每席免收開瓶費乙枝

訂座 50位或以上：

- 免費麻雀耍樂及奉送中國茗茶

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3-COURSE WESTERN SET DINNER MENU

Menu Set I

Foie Gras Terrine

Strawberry, Pistachio, Brioche

Herb Crusted Halibut Fillet

Oven Baked, Mussel, Clam, Samphire, Gillardeau Sauce

Double Vanilla Crème Brûlée

Jamaican Rum Ice Cream

Selection of Coffee or Tea

Petits Fours

HKD1,388* per person

inclusive of unlimited serving of beers, fresh orange juice,
soft drinks and mineral water for 3 hours.

Menu Set II

Hamachi

Crudo, Gravlax, Caviar, Radish, Citrus

Beef Bourguignon

Short Rib, Onion, Mushroom, Pancetta, Red Wine Jus

Coffee

*White Chocolate Coffee Infusion Ice Cream
with Roasted Nuts and Cocoa Nibs, Whipped Cream*

Selection of Coffee or Tea

Petits Fours

HKD1,388* per person

inclusive of unlimited serving of beers, fresh orange juice,
soft drinks and mineral water for 3 hours.

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due to unforeseeable market price fluctuations and availability.

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

3-COURSE WESTERN VEGETARIAN SET DINNER MENU

Tomato and Beetroot

Heirloom, Burrata, Black Tuile, Basil

Celeriac

'Tagliatelle', Black Truffle, Hazelnut

Seasonal Fruit Platter

Mint Lime Sorbet

Selection of Coffee or Tea

Petits Fours

HKD1,388* per person

inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 3 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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CHINESE DINNER PACKAGE 2024

2024年中式晚餐優惠

Starting at HKD17,888* per table of 10-12 persons and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 3 hours.

Supplement charge of HKD500* per table to upgrade to house red and white wine for 3 hours.

每席港幣17,888元*起(只適用於每席10-12人), 包括三小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。

另加每席港幣500元*即可享用三小時無限暢飲紅、白餐酒。

PACKAGE PRIVILEGES

- Valet Parking for up to 3 cars (from 6:30pm onwards)
- Corkage waived for one bottle of alcohol per table

For booking of 5 tables or above:

- Mahjong tables and sets with Chinese tea service

Rates and inclusions are subject to change without prior notice. Valid until 30 November 2024.

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

慶祝宴額外禮遇

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- 每席免收開瓶費乙枝

訂座 5席或以上:

- 免費麻雀耍樂及奉送中國茗茶

如價格或禮品有所更改, 酒店將不作預先通知。
推廣期至2024年11月30日。

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中式慶祝宴晚餐
CHINESE CELEBRATION DINNER MENU

鴻運乳豬

Roasted Suckling Pig

碧綠帶子炒蚌片

Wok-fried Scallop, Sea Conch, Garden Greens

竹笙海螺燉雞湯

Double-boiled Chicken Soup, Sea Conch, Bamboo Pith

蠔皇原隻八頭鮑魚

Stewed Whole Abalone (8ppc), Oyster Sauce*

**piece per catty*

古法蒸花尾龍躉

Steamed Giant Grouper, Shredded Pork, Shiitake Mushroom

蒜香當紅炸子雞

Deep-fried Chicken, Crushed Garlic

福建炒絲苗

Fried Rice, "Fujian" Style

蝦籽乾燒伊麵

Braised E-fu Noodles, Dried Shrimp Roe, Mushroom, Yellow Chive

遠年陳皮紅豆沙

Red Bean Cream, Aged Tangerine Peel

美點精選

Chinese Petits Fours

每席港幣17,888元 (適用於每席10-12人)

HKD17,888* per table of 10-12 persons

香港文華東方酒店保留因食材價格浮動及供應情況不定而改變菜單價格及內容的權利。
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