BABY’S 100 DAYS CELEBRATION
香港文華東方酒店寶寶百日宴
INTERNATIONAL BUFFET LUNCH PACKAGE

Starting at HKD1,288* per person and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 2 hours.

Supplement charge of HKD50* per person to upgrade to house red and white wine for 2 hours.

PACKAGE PRIVILEGES

• A welcome gift for the baby
• Baby photo on table menu
• Baby’s First Haircut with certificate at The Mandarin Barber
• “Mummy’s Moment” Spa treatment at The Mandarin Spa
• 10% off cakes ordered at The Mandarin Cake Shop
• Corkage waived for one bottle of alcohol per table
• Fresh, seasonal floral arrangement for each dining table and reception table
• Mahjong tables and sets, with Chinese tea service
• First year birthday party at banquet function room with 10% off the total bill

Additional privilege for a minimum of 100 persons:
• A baby-themed 3D cake created by our award-winning pastry chefs for photo opportunities

Minimum of 50 persons is required. Rates and amenities are subject to change without prior notice. Valid until 30 December, 2021.

For information and reservations, please call our specialists at +852 2825 4822 / +852 2825 4824 or email mohkg-catering@mohg.com.

* All prices are subject to 10% service charge. 所有價格另收一服務費。
INTERNATIONAL BUFFET LUNCH MENU

Hors d’oeuvres
Seared Pigeon, Lentil Salad, Sherry Dressing
Shrimp Salad, Roast Pumpkin, Black Sesame Vinaigrette
Grilled Vegetable Platter
Scottish Smoked Salmon, Horseradish Cream, Capers
Thai Seafood Salad, Lemongrass Vinaigrette
Shaved Parma Ham, Air Dried Beef, Port Wine
Marinated Melon
Foie Gras Terrine, Sauternes Jelly, Brioche
Penne Pasta Salad, Gammon Ham, Pesto Mayonnaise

Seafood Selection
Lobster, Abalone, Prawn, Blue Mussel, King Crab Leg,
Snow Crab Leg, Freshly Shucked Oysters
Condiments and Dressings - Red Wine Shallot Dressing,
Cocktail Sauce, Lemon Wedges

Soup Terrine
Clam Chowder, Vegetable, Potato, Cream

Sushi and Sashimi
Selection of Sashimi - Norwegian Salmon, Hamachi, Ebi,
Scallop, Maguro
Selection of Nigiri - Saba, Tamago, Hamachi, Salmon,
Maguro, Ikura, Unagi
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
Steamed Broccoli, Almond Flakes
Roast Potatoes with Thyme Butter
Fried Rice “Yeung Chow” Style

Desserts
Fruit and Berry Salad
Black Forest Cake
Green Tea Crème Brûlée
White Chocolate Raspberry Truffle Cake
Blackberry Sherry Trifle
Panna Cotta with Strawberry
Mandarin Chocolate Mousse
Apricot Apple Crumble

Cheese Selection
Emmenthal, Cheddar, Brie, St Albray, Reblochon
Condiments - Quince Jelly, Dried Apricot, Walnut, Grape,
Cracker

Pickled Ginger and Red Eggs for Harmony, Luck,
and New Life

HKD1,288* per person

Please note the menu items are subject to change and
subject to availability upon request.

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 LUNCH PACKAGE

中式午餐優惠

Starting at HKD 12,888* per table of 10-12 persons and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 2 hours.

Supplement charge of HKD 500* per table to upgrade to house red and white wine for 2 hours.

PACKAGE PRIVILEGES

• A welcome gift for the baby
• Baby photo on table menu
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• “Mummy’s Moment” Spa treatment at The Mandarin Spa
• 10% off cakes ordered at The Mandarin Cake Shop
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• Fresh, seasonal floral arrangement for each dining table and reception table
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中式午餐

CHINESE LUNCH MENU

敬送子薑紅雞蛋
Pickled Ginger and Red Egg

鴻運乳豬全體
Roast Whole Suckling Pig

碧綠蝦球玉帶
Wok-fried Prawn, Scallop, Garden Greens

蠔皇鮑甫扒翡翠
Stewed Sliced Abalone, Seasonal Vegetable, Oyster Sauce

松茸瑤柱海螺燉雞湯
Double-boiled Chicken Soup, Conpoy, Sea Conch, Matsutake Mushroom

清蒸游水綠洲龍躉
Steamed Oasis Giant Grouper, Ginger, Spring Onion

當紅炸子雞
Deep-fried Crispy Chicken

蝦籽乾燒伊麵
Braised E-fu Noodle, Dried Shrimp Roe

海味雞粒燴絲苗
Braised Rice, Dried Seafood, Diced Chicken

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

精選美點
Chinese Petits Fours

每席港幣12,888元（適用於每席10-12人）
HKD12,888* per table of 10-12 persons

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INTERNATIONAL BUFFET DINNER PACKAGE

Starting at HKD 1,488* per person and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 3 hours.

Supplement charge of HKD 100* per person to upgrade to house red and white wine for 3 hours.

PACKAGE PRIVILEGES

• A welcome gift for the baby
• Baby photo on table menu
• Baby’s First Haircut with certificate at The Mandarin Barber
• “Mummy’s Moment” Spa treatment at The Mandarin Spa
• 10% off cakes ordered at The Mandarin Cake Shop
• Corkage waived for one bottle of alcohol per table
• Fresh, seasonal floral arrangement for each dining table and reception table
• Mahjong tables and sets, with Chinese tea service
• First year birthday party at banquet function room with 10% off the total bill
• Valet parking for up to 3 cars (from 6:30pm onwards)

Additional privilege for a minimum of 100 persons:
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Seared Pigeon, Lentil Salad, Sherry Dressing
Shrimp Salad, Roast Pumpkin, Black Sesame Vinaigrette
Grilled Vegetable Platter
Scottish Smoked Salmon, Horseradish Cream, Capers
Thai Seafood Salad, Lemongrass Vinaigrette
Shaved Parma Ham, Air Dried Beef, Port Wine
Marinated Melon
Foie Gras Terrine, Sauternes Jelly, Brioche
Penne Pasta Salad, Gammon Ham, Pesto Mayonnaise

Seafood Selection
Lobster, Abalone, Prawn, Blue Mussel, King Crab Leg,
Snow Crab Leg, Freshly Shucked Oysters
Condiments and Dressings - Red Wine Shallot Dressing,
Cocktail Sauce, Lemon Wedges

Soup Terrine
Clam Chowder, Vegetable, Potato, Cream

Sushi and Sashimi
Selection of Sashimi - Norwegian Salmon, Hamachi, Ebi,
Scallop, Maguro
Selection of Nigiri - Saba, Tamago, Hamachi, Salmon,
Maguro, Ikura, Unagi
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
Steamed Broccoli, Almond Flakes
Roast Potatoes with Thyme Butter
Fried Rice “Yeung Chow” Style

Miso Glazed Sea Bass, Teriyaki Sauce
Deep-fried Seafood, Tartar Sauce
Roast Chicken, Thyme Jus
Wok-fried Tenderloin, Black Pepper Sauce
Sweet and Sour Pork, Pineapple and Bell Pepper
Wok-fried Prawn, Green Vegetables, Garlic and Ginger
Pan-fried Lamb Cutlet, Spinach, Lamb Jus
Fusilli Pasta, Bolognise Sauce
Pan-seared Duck Breast, Red Cabbage, Duck Jus

Desserts
Fruit and Berry Salad
Black Forest Cake
Green Tea Crème Brûlée
White Chocolate Raspberry Truffle Cake
Blackberry Sherry Trifle
Panna Cotta with Strawberry
Mandarin Chocolate Mousse
Apricot Apple Crumble

Cheese Selection
Emmental, Cheddar, Brie, St Albray, Reblochon
Condiments - Quince Jelly, Dried Apricot, Walnut, Grape,
Cracker

Pickled Ginger and Red Eggs for Harmony, Luck,
and New Life

HKD1,488* per person

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CHINESE DINNER PACKAGE
中式晚餐優惠

Starting at HKD14,888* 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 HKD1,000* per table to upgrade to house red and white wine for 3 hours.

PACKAGE PRIVILEGES

• A welcome gift for the baby
• Baby photo on table menu
• Baby’s First Haircut with certificate at The Mandarin Barber
• “Mummy’s Moment” Spa treatment at The Mandarin Spa
• 10% off cakes ordered at The Mandarin Cake Shop
• Corkage waived for one bottle of alcohol per table
• Fresh, seasonal floral arrangement for each dining table and reception table
• Mahjong tables and sets, with Chinese tea service
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中式晚餐
CHINESE DINNER MENU

敬送子薑紅雞蛋
*Pickled Ginger and Red Egg*

鴻運乳豬全體
*Roast Whole Suckling Pig*

碧綠蝦球玉帶
*Wok-fried Prawn, Scallop, Garden Greens*

蠔皇鮑甫扒翡翠
*Stewed Sliced Abalone, Seasonal Vegetable, Oyster Sauce*

松茸瑤柱海螺燉雞湯
*Double-boiled Chicken Soup, Conpoy, Sea Conch, Matsutake Mushroom*

清蒸遊水綠洲龍躉
*Steamed Oasis Giant Grouper, Ginger, Spring Onion*

當紅炸子雞
*Deep-fried Crispy Chicken*

蝦籽乾燒伊麵
*Braised E-fu Noodle, Dried Shrimp Roe*

海味雞粒煒絲苗
*Braised Rice, Dried Seafood, Diced Chicken*

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

精選美點
*Chinese Petits Fours*

每席港幣14,888元 (適用於每席10-12人)
HKD14,888* per table of 10-12 persons

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THE CONNAUGHT ROOM

The spacious and sophisticated Connaught Room is situated on the first floor, which offers the perfect location for lavish celebrations and intimate receptions. Having hosted some of Hong Kong’s most significant events, this versatile space can accommodate up to 300 for dinner but it can also be divided into six smaller areas.

康樂廳

寬敞典雅的康樂廳位於酒店一樓，為慶祝場地理想之選，無論是豪華飲宴或溫馨酒會均十分適合。康樂廳曾為香港多個重要盛事的場地，寬敞偌大的環境除可舉行300人的晚宴，亦可分間為六個小型宴會廳，迎合不同賓客的需要。

<table>
<thead>
<tr>
<th>Function Room</th>
<th>Size (sq.m/sq.ft)</th>
<th>Ceiling Height (m/ft)</th>
<th>Cocktail Reception</th>
<th>Banquet</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Connaught Room</td>
<td>570 / 6,134</td>
<td>2.9 / 9.6</td>
<td>600</td>
<td>300</td>
</tr>
<tr>
<td>Small Connaught Room</td>
<td>78 / 840</td>
<td>2.9 / 9.6</td>
<td>50</td>
<td>30</td>
</tr>
<tr>
<td>Pheasant Room</td>
<td>85 / 915</td>
<td>2.9 / 9.6</td>
<td>60</td>
<td>30</td>
</tr>
<tr>
<td>Jasmine Room</td>
<td>62 / 668</td>
<td>2.9 / 9.6</td>
<td>50</td>
<td>30</td>
</tr>
<tr>
<td>Stork Room</td>
<td>83 / 893</td>
<td>2.9 / 9.6</td>
<td>60</td>
<td>30</td>
</tr>
<tr>
<td>Bamboo Room</td>
<td>54 / 581</td>
<td>2.9 / 9.6</td>
<td>30</td>
<td>20</td>
</tr>
<tr>
<td>Peacock Room</td>
<td>76 / 818</td>
<td>2.9 / 9.6</td>
<td>50</td>
<td>30</td>
</tr>
</tbody>
</table>
**THE CHATER ROOM**

The Chater Room is conveniently located on the second floor, which boasts an abundance of natural daylight. This 5,692 square foot versatile event space features views over Victoria Harbour and a pre-function area that is fully-equipped with the latest high-tech functionality while retaining a sense of tradition, calm, and comfort.

遮打廳

遮打廳位於酒店二樓，揉合東方傳統設計特色之餘又不失時雅。5,692平方尺的多功能活動場地配有各項先進設備，擁有充足自然光線的同時，更可眺望維多利亞港的醉人景致，集傳統，典雅及舒適於一所。

<table>
<thead>
<tr>
<th>Function Room</th>
<th>Size (sq.m./sq.ft.)</th>
<th>Ceiling (m./ft.)</th>
<th>Cocktail Reception</th>
<th>Banquet</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Chater Room</td>
<td>529 / 5,692</td>
<td>2.4 / 7.9</td>
<td>350</td>
<td>204</td>
</tr>
<tr>
<td>Statue Square Room</td>
<td>89 / 954</td>
<td>2.4 / 7.9</td>
<td>70</td>
<td>36</td>
</tr>
<tr>
<td>Alexandra Room</td>
<td>87 / 933</td>
<td>2.4 / 7.9</td>
<td>70</td>
<td>36</td>
</tr>
<tr>
<td>Victoria Room</td>
<td>87 / 940</td>
<td>2.4 / 7.9</td>
<td>80</td>
<td>48</td>
</tr>
<tr>
<td>Edinburgh Room</td>
<td>85 / 917</td>
<td>2.4 / 7.9</td>
<td>80</td>
<td>48</td>
</tr>
<tr>
<td>Gloucester Room</td>
<td>75 / 811</td>
<td>2.4 / 7.9</td>
<td>80</td>
<td>48</td>
</tr>
</tbody>
</table>