

At The Landmark Mandarin Oriental, Hong Kong, we are committed to embrace sustainability and an eco-friendly lifestyle.



During quarantine stay, the disposable wares are mandated by HK government for hygiene reasons. We use eco-friendly packaging which is PLA free and 100% house compostable.

## Breakfast Menu

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Grapefruit Juice	Watermelon Juice	Orange Juice	Mango Juice	Pineapple Juice	Grapefruit Juice	Watermelon Juice
Breakfast Basket	Breakfast Basket	Breakfast Basket	Breakfast Basket	Breakfast Basket	Breakfast Basket	Breakfast Basket
Bircher Muesli with Mixed Berries	Hot Oatmeal, Prepared with Milk, Served with Condiments: Dried Raisins & Muscovado Sugar	Shredded Wheat with Raisins & Soy Milk	Greek Yoghurt with Poached Pears & Toasted Almonds	Mixed Berries with Agave & Hibiscus	Bircher Muesli with Granny Smith Apple	Vegan Coconut Yoghurt with Exotic Fruit Puree
Breakfast Poke Bowl with raw marinated Salmon, Egg and Cucumber	Dim Sum Selection	Home Smoked Tasmanian Salmon Bagel with Cream Cheese, Cucumber, Lettuce, Capers & Red Onions	Impossible Pork Sausage, Kewpie Mayo, Nori, Homemade Pickles on Steamed Bun	Baked Beans with Poached Eggs & Grilled Sour Dough Soldiers	Dim Sum Selection	Fried Cage Free Eggs with Button Mushrooms, Pan-fried Potatoes with Onion & Cherry Tomatoes



Menus are subject to change  
Mini Bar items are available upon request

Please note: temperature of mini bar and amenity vitrine is not suitable for storing food items.

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## 2-Course Lunch Menu

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Tomato, Watermelon, Myoga & Basil Salad	Pumpkin Soup with Toasted Pumpkin Seeds, Parmesan and Extra Virgin Olive Oil	Chopped Iceberg, Vegetable & Peanut Salad	Pomelo Salad with Chicken, Prawn, Peanuts & Yam Som-O Sauce	Dried Scallop & Pork Soup with Melon	Miso Soup with Wakame, Mushrooms and Yuzu	Spinach Leave & Endive Salad with Pear & Walnuts
Singaporean Laksa with Coconut Broth, Rice Noodles, Tofu Puffs, Fish Cakes, Prawns, Chicken & Sambal Sauce	Orecchiette with Green Vegetables Pesto, Ricotta Cheese, Shredded Green Leaves & Toasted Pine Nuts	Stir-fried Rice with Scallops, Wild Prawn, Crab Roe, Egg, Green Asparagus & Scallions, Served with Homemade XO Sauce	Sichuan Style Dan Dan Noodles in Peanut Broth	Stir-Fried Rice Vermicelli with Bean Sprouts, Barbecued Pork, Scallion & Soy Sauce	Poke Bowl with raw marinated Yellow Fin Tuna, Carb Meat and Brown Rice	Millet Konjac Noodles in Beef Broth with Beef Short Rib Daikon, Egg, Korean Chilli Paste & Scallions



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### 3-Course Dinner Menu

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Oxtail Consommé with Shredded Root Vegetables	Grilled Mediterranean Vegetables with Pine Nuts & Feta	Smoked Corn Salad with Cucumber, Red Onions, Romaine Lettuce, Coriander with a Jalapeno & Lime Dressing	Lebanese Mezze; Baba Ghanouj, Muhammara & Hummus with Warm Pita Bread	Octopus Salad with Cherry Tomato, Fennel, Onions, Black Olives, Piquillo's, Basil & Lemon Dressing	Parma Ham with Cantaloupe Melon, Parmesan Reggiano Cheese & Arugula	Minestrone Soup Style with Haricots 'Tarbais' & Fresh Basil
Grilled 'George and Jo's' Free Range Chicken with Green Vegetables, New Potatoes & Chicken Jus	Salmon 'a la plancha' with Braised Fennel, Lemon Butter Sauce & Brown Rice	Brandt Prime Sirloin Steak with Broccoli Cherry and Sundried Tomatoes & Beef Jus	Moroccan Braised Chicken Leg with Couscous	Braised Brandt Prime Beef Cheek with Parmesan Whipped Polenta, Carrots, Shironegi & Red Wine Beef Jus	Pan-fried Sea Bream with Piperade & Cuttlefish	Slow cooked & Roasted Pork Pluma with Ratatouille, Rosemary Potatoes & Jus
Vanilla Pudding with Mango Coulis	Granny Smith Apple Crumble with Sour Cream	Chocolate Ganache Tart with Smoked Sea Salt	Pear & Almond Tart	Gianduja Mousse with Toasted Hazelnuts	Portuguese Egg Tarts	Yuzu & Meringue Pie



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