

At The Landmark Mandarin Oriental, Hong Kong, we are committed to embrace sustainability and an eco-friendly lifestyle. Silverware cutlery is prepared in the mini bar for your usage during the stay.



The HK government has mandated the use of disposable wares for hygiene reasons in quarantine services. All of the eco-friendly packaging is vegware, PLA free, and 100% compostable.

Vegetarian & Healthy
Breakfast Menu

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Grapefruit Juice	Watermelon Juice	Orange Juice	Mango Juice	Pineapple Juice	Watermelon Juice	Orange Juice
Breakfast Basket	Breakfast Basket	Breakfast Basket	Breakfast Basket	Breakfast Basket	Breakfast Basket	Breakfast Basket
Dried Fruit Muesli with Almond Milk	Banana Bread with Maple Syrup	Bircher Muesli with Granny Smith Apple	Mixed Berries	Almond Milk with Raisin Bran	Cornflakes with Dried Apricots, Roasted Almond Shavings and Full Crème Milk	Seasonal Cut Fruit Selection
Dark Cereal Bread with Crushed Avocado, Poached Cage Free Eggs, Green Vegetable & Pistachio	Hot Oatmeal, Prepared with Milk, Served with Maple Syrup	Scrambled Cage Free Eggs with Roasted Roma Tomato & Hash Browns	Vegetarian Dim Sum Selection	Poached Cage Free Egg on English Muffins with Green Asparagus, Sautéed Spinach & Hollandaise Sauce	Bagels with Avocado, Mozzarella, tomato & Pesto	Pan-Fried Impossible “Pork” with Egg Noodles in Vegetable Broth



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

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

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Vegetarian & Healthy
2-Course Lunch Menu

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Greek salad	Tomato Soup with Pesto	Spicy Cucumber & Wood ear Mushroom Salad	Vegetarian Salad Niçoise	Papaya 'Som Tam' Salad	Vegetarian Caesar Salad	Tomato, Watermelon, Myoga & Basil Salad
Vegetarian Fusilli all'Arrabbiata	Ratatouille with Roasted New Potatoes and Tomato-Rosemary Sauce	Vegetarian Stir-fried Rice with Egg, Green Asparagus, Chinese Cabbage, Tofu & Scallions	Stewed Puy Lentils with Onions, Carrots, Celeriac & Black Truffles	Vegetarian Singaporean Laksa with Coconut Broth, Rice Noodles, Tofu Sheets, Celtus, Bamboo Shoot & Soy Sprouts	Garlic Roasted Aubergine with Piperade & Toasted Pine nuts	Vegetarian Mee Goreng



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Vegetarian & Healthy
3-Course Dinner Menu

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Crispy Spring Rolls with Sweet & Sour Chili Sauce	Tofu Salad with Spring onion	Garden Leave Salad with Seasonal Vegetable Shavings & Sherry Dressing	Edamame with Sea Salt	Mixed Salad with Cantaloupe Melon & Parmesan cheese	Chinese Corn Soup	Orange, Avocado & Butter Lettuce Salad with Mustard Dressing
Vegetarian Thai Curry with Chayote, Bamboo Shoots & Thai Eggplant served with Steamed Brown Rice	Braised Shi take mushroom and Broccoli served with Steamed Jasmine Rice	Green Spring Vegetable Puntalette with Pesto & Parmesan Reggiano	Japanese Daikon, Potato & Carrot Curry served with Steamed Japanese Rice	Impossible Meat Tacos with Fresh Jalapeno, Avocado, Pickled Onions, Cornichons and Cheese	Sweet & Sour Tofu with Pineapple & Bell Pepper served with Steamed Jasmine Rice	Moroccan Chickpea & Carrot Stew with Couscous
Dark Chocolate Mousse with Passion fruit	Fresh Seasonal Fruits	Vanilla Rice Pudding with Raspberry Coulis	Chocolate Ganache Tart with Smoked Sea Salt	Tiramisu	Pear & Almond Tart	Vanilla Cloud Mousse with Blueberry Compote



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