



# MANDARIN ORIENTAL DINING EXPERIENCE

## CHINESE DINNER MENU 2019

### MENU A

文华东方大拼盘

Mandarin Oriental Combination Platter  
(Silver Bait, Roasted Pork, Baby Octopus, Maki Roll, Prawn Salad)



文华东方干贝牛蒡汤

Mandarin Oriental Treasure Soup Conpoy, burdock and matsutake



金丝鲜虾龙须卷

Kataifi Prawn Roll with Passion Fruit Dip



当归烧鸭

Roasted Duck with Angelica Roots



翡翠百灵小鲍鱼

Braised Baby Abalone with Bai Ling Mushroom and Seasonal Vegetables



港式清蒸红鲷

Steamed Northern Red Snapper "Hong Kong Style"



花菇韭菜鸡蛋面

Slow Braised Cantonese Egg Noodles Flower Mushrooms and Golden Chives



白果甜芋泥

Yam Pudding with Pumpkin Sauce and Ginkgo Nuts

**S\$1108.00++ per table of 10 persons**



# MANDARIN ORIENTAL DINING EXPERIENCE

## CHINESE DINNER MENU 2019

### MENU B

文华东方大拼盘  
Mandarin Oriental Combination Platter  
(Roasted Duck, Seafood Otah Roll, Jellyfish, Salmon Toast, Soya Chicken)



海鲜龙虾羹  
Braised Seafood Broth with Lobster



XO 酱爆鲜虾仁  
Wok-Fried Prawn in XO Sauce



“避风塘”脆皮烧鸡  
“Bi Feng Tang” Roasted Chicken



鲍片冬菇扒时蔬  
Braised Sliced Abalone with Flower Mushroom and Seasonal Vegetables



清蒸原条大石斑  
Steamed Black Garoupa in Superior Soya Sauce



腊味珍珠香米饭  
Pearl Rice with Chinese Sausage, Diced Chicken  
Mushrooms and Pine Nuts



杨枝甘露  
Chilled Mango Sago with Pomelo

**S\$1108.00++ per table of 10 persons**



# MANDARIN ORIENTAL DINING EXPERIENCE CHINESE DINNER MENU 2019

## MENU A

文华东方鸳鸯虾拼盘

Mandarin Oriental Lobster and Prawn with Seafood Roll



泡参上汤炖官燕

Double-boiled Chicken Broth with American Ginseng and Nourishing Bird's Nest



XO 酱带子炸芋果

Stir-Fried Scallop in XO Sauce and Deep-Fried Yam Apple



香味焖猪手

Braised Pork Knuckle in Burgundy Sauce



鲍片冬菇扒时蔬

Braised Sliced Abalone with Flower Mushroom and Seasonal Vegetables



港式原条大红斑

Steamed Red Garoupa in "Hong Kong Style"



香辣蟹酱金馒头

Crispy Mini Buns with Chilli Crabmeat Sauce



西式甜点

Mascarpone Espresso Coffee Gateaux

**S\$1428.00++ per table of 10 persons**



# MANDARIN ORIENTAL DINING EXPERIENCE CHINESE DINNER MENU 2019

## MENU B

文华东方烧肉拼盘  
Mandarin Oriental Lobster and Prawn with Roasted Pork



官燕海鲜羹  
Slow-Cooked Seafood Broth with Bird Nest



黑椒鲜带子芦笋  
Wok-Fried Scallop and Asparagus in Black Pepper Sauce



蔓越莓蜜汁排骨  
Honey Glazed Spare Ribs with Dried Cranberry



鲍片冬菇扒时蔬  
Braised Sliced Abalone with Flower Mushroom and Seasonal Vegetables



日式烧汁银鳕鱼  
Baked Fillet of Cod in Superior Teriyaki Sauce



XO 酱海鲜炒饭  
XO Fragrant Fried Rice with Seafood



西式甜点  
Gran Cru Chocolate Crunch

**S\$1428.00++ per table of 10 persons**



# MANDARIN ORIENTAL DINING EXPERIENCE CHINESE DINNER MENU 2019

## PROMOTION MENU A

Mandarin Oriental Combination Platter

Silver Bait, Roasted Pork, Salmon Toast, Soya Chicken, Marinated Jellyfish



Superior Chicken Soup with Fish Maw and Conpoy



Wok-fried mongo ika with XO Sauce



Traditional Roasted Chicken with Prawn crackers



Braised Conpoy Sauce with Broccoli and Goji Berry



Steamed Red Snapper “Hong Kong Style”



Braised Ee-fu Noodle with Mushrooms and Yellow Chives



Chilled Snow Jelly with Mandarin Orange  
in Sweet Osmanthus Tea

**S\$998.00++ per table of 10 persons**



# MANDARIN ORIENTAL DINING EXPERIENCE CHINESE DINNER MENU 2019

## PROMOTION MENU B

Mandarin Oriental Combination Platter

Roasted Duck, Soya Chicken, Baby Octopus, Maki Roll, Prawn Salad



Sous-vide Shredded Chicken Soup and Conpoy



Poached Live Prawns with Superior Chicken Broth and Chinese Herbs



Sichuan Wok-fried Dried Chili with Chicken Dice



Duet Mushrooms Braised with Seasonal Vegetables



Steamed Sustainable Bass Superior Soy Sauce



Long Grain Glutinous Rice Wrapped in Golden Yuba Skin



Chilled Silver Snow Fungus with Red Date and Lotus Seed

**\$998.00++ per table of 10 persons**