



MANDARIN ORIENTAL
HONG KONG

3-COURSE SET DINNER MENU 精選三道菜晚餐菜單

This menu is effective for the month of May 2022.

此菜單於2022年5月提供。

Appetiser

Potato Leek Soup

Shrimp, bacon, garlic crouton

馬鈴薯大蒜湯配香蒜麵包粒

or

Seared Yellow-Tail Tuna

Japanese cabbage salad, carrot purée, mango salsa

香煎吞拿魚配日式椰菜沙律伴芒果莎莎醬

or

Parma Ham and Melon

Pesto sauce

意大利巴馬火腿配蜜瓜伴香草醬

Main Course

Seared Sirloin

Seasonal mushroom, watercress salad, teriyaki sauce

香煎西冷牛扒配時令香菇及西洋菜沙律伴日式照燒汁

or

Roasted Iberico Pork Loin

Sweet corn, potato ragout, pork jus

焗西班牙黑毛豬扒配粟米燴薯仔伴燒汁

or

Pan-seared Snapper

Potato, Mediterranean tomato, olive

香煎魷魚配馬鈴薯伴地中海番茄及橄欖

Dessert

Lemon and Vanilla Panna Cotta

Blueberry, hazelnut crumble

檸檬雲呢拿奶凍配藍莓伴榛子金寶

or

Black Forest Gâteau 66%

Chocolate, cherry compote

黑森林蛋糕配燴櫻桃

Beverage Selection

Asahi Beer – \$58 per bottle

House Wine (Red or White) – \$88 per glass / \$398 per bottle

Champagne – \$158 per glass

*Prices are in Hong Kong dollars and
subject to 10% service charge.*

價格以港幣計算，另加一服務費。

