



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。

