



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 July 2022.

此菜單於2022年7月提供。

Appetiser

Scallop Salad

Carrot purée, green peas, semi-dried cherry tomato, citrus dressing

帶子沙律配甘筍蓉、青豆、櫻桃番茄乾伴柑橘醬汁

or

Bouillabaisse

Clam, prawn, scallop, mussel, snapper, saffron mayonnaise crouton

法式海鮮魚湯

or

Slow Cooked Egg

Asparagus, Parma ham, truffle dressing

慢煮雞蛋配蘆筍及巴馬火腿伴松露醬汁

Main Course

Surf & Turf

Prawn, beef tenderloin, spinach, mashed potato, veal jus

烤牛柳及大蝦配菠菜、薯蓉伴牛仔肉汁

or

Miso Salmon

Wasabi mashed potato, cabbage salad, teriyaki sauce

麵豉醬燒三文魚配山葵薯蓉及椰菜沙律伴日式燒汁

or

Tandoori Chicken

Pilaf rice, papadum, yoghurt sauce

印度式烤雞配香料飯及脆薄餅伴乳酪醬

Dessert

Caramel Chocolate Éclair

Crunchy toffee, vanilla sauce

焦糖朱古力泡芙伴雲呢拿醬

or

Tiramisu

Summer berries, confit lemon

意大利芝士餅配夏日雜莓及燴檸檬

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。

