



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 September 2022.
此菜單於2022年9月提供。

Appetiser

Mushroom Soup

Seasonal mushroom, truffle cream, sourdough crouton
松露蘑菇湯

or

Peking Duck Roll

Cucumber, leek, hoisin sauce, apple & celery gazpacho
北京烤鴨卷配蘋果西芹凍湯

or

Confit Salmon Salad

Spinach, frisée, avocado, lemon dressing
油浸三文魚配牛油果菠菜沙律伴檸檬醬汁

Main Course

Slow-cooked Chicken Breast

Celeriac purée, baby kale, chicken jus
慢煮雞胸配根芹菜蓉及芥蘭苗伴雞肉汁

or

Deep-fried Beef Short Rib

Pear, vegetable, hawthorn sauce, steamed rice
香脆牛肋肉伴山楂汁配香苗

or

Seared Halibut Fillet

Potato, Mediterranean tomato, olive
香煎比目魚配馬鈴薯伴地中海番茄及橄欖

Dessert

Chocolate mille-feuille

Toasted almond, vanilla sauce
朱古力千層酥配杏仁伴雲呢拿汁

or

Pear and Caramel Trifle

Hazelnut crumble, cinnamon
法式焦糖甜梨甜點

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。

