



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 October 2022.
此菜單於2022年10月提供。

Appetiser

Lobster Bisque

Brandy, tarragon cream

文華龍蝦湯

or

Slow-cooked Egg

Deep-fried onion, crispy ham, pumpkin purée

慢煮雞蛋配炸洋蔥圈及脆火腿伴南瓜蓉

or

Scallop Salad

Carrot purée, green pea, semi-dried tomato, citrus dressing

帶子沙律配甘筍蓉、青豆及櫻桃番茄乾伴柑橘醬汁

Main Course

Steak & Fries

Rib-eye, French fries, mushroom sauce

燒肉眼牛扒配薯條伴蘑菇醬

or

Braised Lamb Rump

Lyonnais potato, cucumber with mint yoghurt

燴羊腩肉配洋蔥薯仔伴青瓜薄荷乳酪醬

or

Steamed Grouper Fillet

Mushroom, steamed rice

冬菇蒸石斑件配香苗

Dessert

Chestnut Mont Blanc

Meringue, vanilla

法式栗子蛋糕

or

Chocolate Entremet

Cherry compote, crunchy cocoa nibs

朱古力蛋糕配燴櫻桃

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。

