

**2026 - Li Feng Celebration Package
(Maximum Capacity: 73 Guests)**



Minimum Revenue:

- January to May for IDR 69,000,000++ (IDR 83,490,000 net)
- June to December for IDR 79,000,000++ (IDR 95,590,000 net)

Event Time Option:

- Lunch : 11.00 AM - 2.00 PM
- Dinner: 6.00 PM - 10.00 PM

Exclusive benefits:

1. Free Legendary American Chocolate Cake (18 cm) as a welcome gift for becoming a fan of M.O.
2. Free 10 (ten) parking vouchers on the day
3. Free flow Iced tea and still water throughout the event.
4. 20% Discount on Best Available Room Rate, exclusively for family and friend

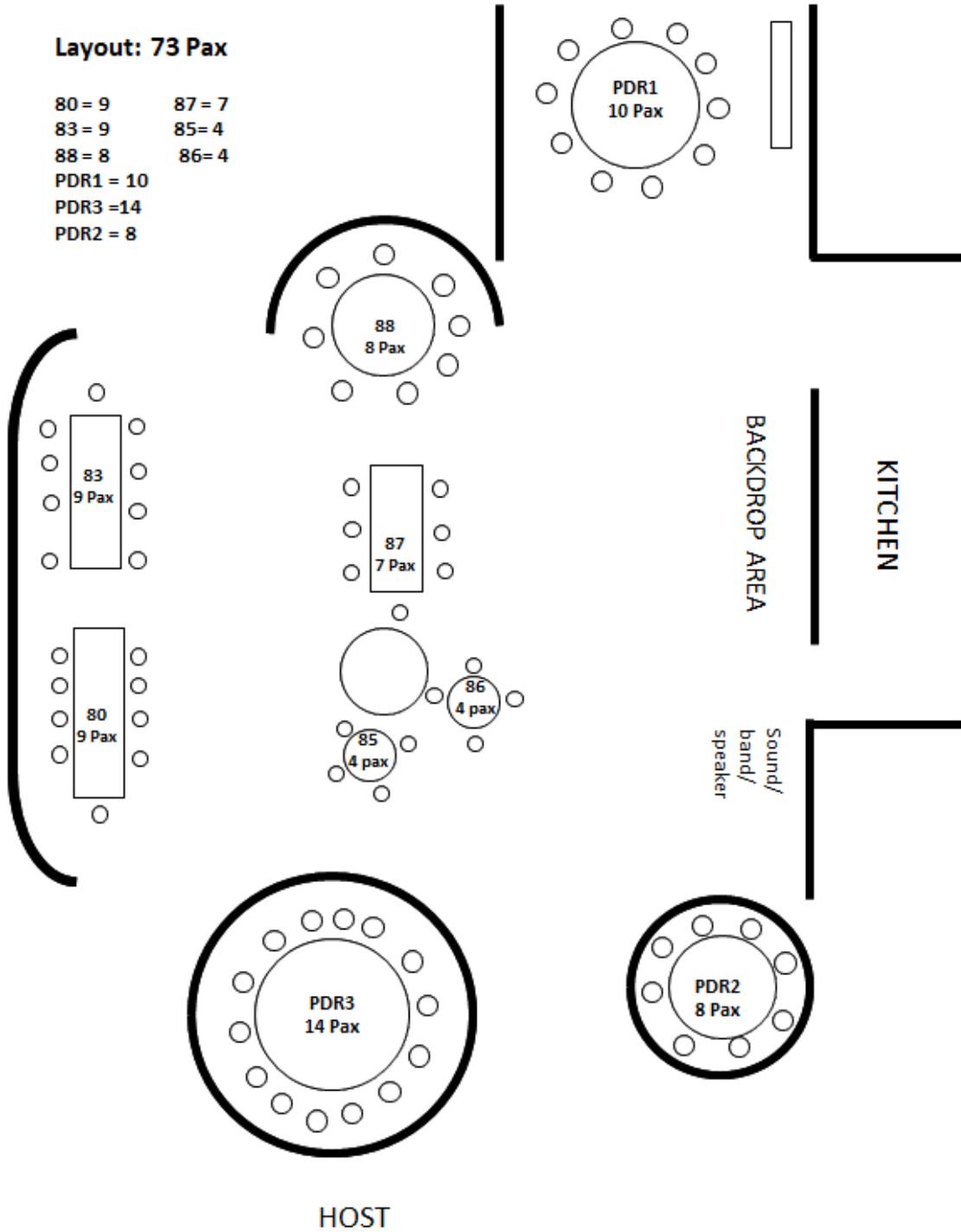


MANDARIN ORIENTAL
JAKARTA

Lay Out 73 Pax

Layout: 73 Pax

- 80 = 9
- 83 = 9
- 88 = 8
- PDR1 = 10
- PDR3 = 14
- PDR2 = 8
- 87 = 7
- 85 = 4
- 86 = 4





MANDARIN ORIENTAL
JAKARTA

PEARL SET MENU (FAMILY STYLE)
IDR 1,088,000++ PER PAX

APPETIZERS

Dongbei Black Fungus with Dried Bean Curd

鲜支竹捞东北木耳

Crispy Fish Skin with Salted Egg Yolk

咸蛋黄脆鱼皮

Crispy Seafood Spring Roll with Cheese

脆皮鲜虾芝士春卷

Barbecued Pork with Osmanthus Flower Honey

桂花蜜汁叉烧

SOUP

Hot and Sour Soup with Shredded Seafood and Scallop

海皇酸辣羹

MAIN COURSE

Steamed Tiger Fish Fillet with Preserved Radish Black Bean Garlic Sauce

豉蒜菜脯酱蒸老虎斑

Crispy King Prawn with Oatmeal and Salted Egg Yolk

咸蛋黄香酥麦片虾

Wok Fried Pork Ribs with Chinese BBQ Sauce

中式烤黑豚肉骨

Seafood Fried Rice with Crab Roe

海鲜蟹子炒饭

DESSERT

Chilled Mango Cream with Sago and Pomelo

杨枝甘露

Crispy Sesame Dumpling Stuffed with Aged Tangerine Peel Red Bean Paste

陈皮红豆蓉芝麻球

BEVERAGE

Free flow Jasmine Tea



MANDARIN ORIENTAL
JAKARTA

LI FENG DEGUSTATION SET MENU (INDIVIDUAL)
IDR 1.288,000++ PER PAX

APPETIZERS

Marinated Jelly Fish With "Shanxi" Aged Vinegar
Barbecued Pork with Osmanthus Flower Honey
Crispy Fish Skin with Salted Egg Yolk
Pan Fried Shrimp Dumpling with Chives
陈醋海蜇头, 桂花蜜汁叉烧, 咸蛋黄脆鱼皮, 韭菜鲜虾煎饺

SOUP

Braised Dried Scallops and Crab Meat with Winter Melon Soup
瑶柱鲜蟹肉冬茸羹

MAIN COURSE

Steamed Tiger Fish Fillet with Cantonese Preserved Yellow Bell Pepper Sauce
黄椒酱蒸老虎斑

Sautéed Angus Beef with Wild Mushrooms and Black Garlic
野菌黑蒜安格斯牛肉

Crispy Rice in Lobster Broth
龙虾汤脆米泡饭

DESSERT

Sweet Red Bean Soup with Aged Tangerine Peel
远年陈皮红豆沙

Deep Fried Pumpkin Sesame Ball Stuffed with Pandan Lotus Paste
黄金香兰莲蓉芝麻煎堆仔

BEVERAGE

Free flow Jasmine Tea



MANDARIN ORIENTAL
JAKARTA

LI FENG DEGUSTATION SET MENU (INDIVIDUAL)
IDR 1.488,000++ PER PAX

APPETIZERS

Chilled Cherry Truss Tomato with Plum syrup
Pan Fried Scallop with Salmon Roe
Barbecued Pork with Osmanthus Flower Honey
Deep-Fried Swan Dumpling with Black Pepper Duck Meat
冰梅小番茄, 三文鱼子煎带子, 桂花蜜汁叉烧, 邻南天鹅酥,

SOUP

Imperial Kung Fu Soup
Stewed Chicken with Matsutake, Cordyceps and Dried Longan
御品功夫汤

MAIN COURSE

Steamed Coral Grouper with Preserved Radish Black Bean Garlic Sauce
豉蒜菜脯酱蒸东星斑

Baked King Prawn with Garlic Creamy Cheese Sauce and Avruga Caviar
鱼籽奶香芝士焗大明虾

Li Feng Signature Fried Rice
蟹籽鲜虾元贝松仁炒饭

DESSERT

Chilled Peach Gum with Malva Nuts
冰糖桃胶炖安南子

Deep Fried Pumpkin Sesame Ball Stuffed with Cheese
黄金芝士芝麻煎堆仔

BEVERAGE

Free flow Jasmine Tea



MANDARIN ORIENTAL
JAKARTA

LI FENG DEGUSTATION SET MENU (INDIVIDUAL)
IDR 1.788,000++ PER PAX

APPETIZERS

Marinated Jelly Fish With "Shanxi" Aged Vinegar
Barbecued Pork with Osman Thus Flower Honey
Pan Fried Scallop with Avruga Caviar
Deep-Fried Swan Dumpling with Black Pepper Duck Meat
陈醋海蜇头, 桂花蜜汁叉烧, 鱼籽煎带子, 邻南天鹅酥

SOUP

Imperial Kung Fu Soup
Stewed Chicken with Matsutake, Cordyceps and Dried Longan
御品功夫汤

MAIN COURSE

Steamed Lobster with Hau Diao Wine, Avruga Caviar, Lobster Broth and Egg White
鱼籽陈年花雕蛋白蒸龙虾

Sautéed Angus Beef with Wild Mushrooms and Black Garlic
野菌黑蒜安格斯牛肉

Steamed Coral Grouper with Shredded Pork Meat, Mushrooms and Pork Ham
云耳家乡蒸东星斑

XO Seafood Fried Rice
XO酱海鲜炒饭

DESSERT

Double-Boiled Tian Shan Lotus Seeds Stew with Malva Nuts
天山雪莲子炖安南子

Baked Puff Pastry with Salted Egg Custard
天鹅流沙酥

BEVERAGE

Free flow Jasmine Tea



MANDARIN ORIENTAL
JAKARTA

LI FENG DEGUSTATION SET MENU (INDIVIDUAL)
SHAPPIRE | IDR 1.988,000++ PER PAX

LI FENG'S SIGNATURE PLATTER

Marinated Jelly Fish With "Shanxi" Aged Vinegar
Chilled Marble Chinese Yam Milk Cake
Pan Fried Scallop with Avruga Caviar
Roasted Crispy Pork
Deep-Fried Swan Dumpling with Black Pepper Duck Meat
陈醋海蜇头, 水墨云石山药, 鱼籽煎带子, 一口方烧肉, 岭南风范天鹅酥

SOUP

Braised Dried Scallops and Fish Maw with Bird's Nest Soup
瑶柱花胶燕窝羹

MAIN COURSE

Braised Live Lobster with Garlic Cream Sauce
风范汁焗龙虾仔

Steamed Coral Grouper with Cantonese Preserved Yellow Bell Pepper Sauce
黄椒酱蒸东星斑

Slow Cooked US Angus Beef Short Ribs, Oriental Barbeque Sauce
无锡牛肋骨

Foie Gras Fried Rice with Wagyu Beef
鹅肝和牛炒饭

DESSERT

Double-Boiled Tian Shan Lotus Seeds Stew with Peach Gum Soup
天山雪莲子冰糖炖桃胶

Baked Puff Pastry with Salted Egg Custard
天鹅流沙酥

BEVERAGE

Free flow Jasmine Tea