



BABY'S 100 DAYS CELEBRATION

香港文華東方酒店寶寶百日宴



INTERNATIONAL BUFFET LUNCH PACKAGE

國際自助午餐優惠

Starting at HKD1,288* per person and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 2 hours.

Supplement charge of HKD50* per person to upgrade to house red and white wine for 2 hours.

PACKAGE PRIVILEGES

- A welcome gift for the baby
- Baby's First Haircut with certificate at The Mandarin Barber
- "Mum-To-Be" Spa treatment at The Mandarin Spa
- 10% off cakes ordered at The Mandarin Cake Shop
- Corkage waived for one bottle of alcohol per table
- Fresh, seasonal floral arrangement for each dining table and reception table
- Mahjong tables and sets, with Chinese tea service
- First year birthday party at banquet function room with 10% off the total bill

Minimum of 50 persons is required. Rates and amenities are subject to change without prior notice. Valid until 30 December, 2026.

For information and reservations, please call our specialists at +852 2825 4822 or email mohg-catering@mohg.com.

定價每位港幣1,288元* 起，包括兩小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。

另加每位港幣50元*即可享用兩小時無限暢飲紅及白餐酒。

慶祝宴額外禮遇

- 精美寶寶歡迎禮品
- 寶寶在文華理髮店的首次剪髮服務連紀念證書
- 文華水療中心的「準媽媽護理療程」
- 於文華餅店訂購蛋糕可獲九折優惠
- 每席免收開瓶費一枝
- 接待處及每席花卉擺設
- 免費麻雀耍樂及奉送中國茗茶
- 預訂滿歲生日派對即可享九折優惠

訂座需不少於50位用。如價格或禮品有所更改，酒店將不會預先通知。推廣期至2026年12月30日。

如需更多資料及預訂，請致電+852 2825 4822 或電郵至 mohg-catering@mohg.com與我們的專員聯絡。

INTERNATIONAL BUFFET LUNCH MENU

Hors d'oeuvres

- Seared Pigeon, Lentil Salad, Sherry Dressing
- Shrimp Salad, Roast Pumpkin, Black Sesame Vinaigrette
- Grilled Vegetable Platter
- Scottish Smoked Salmon, Horseradish Cream, Capers
- Thai Seafood Salad, Lemongrass Vinaigrette
- Shaved Parma Ham, Air Dried Beef, Port Wine
- Marinated Melon
- Foie Gras Terrine, Sauternes Jelly, Brioche
- Penne Pasta Salad, Gammon Ham, Pesto Mayonnaise

Seafood Selection

- Lobster, Abalone, Prawn, Blue Mussel, King Crab Leg, Snow Crab Leg, Freshly Shucked Oysters
- Condiments and Dressings - *Red Wine Shallot Dressing, Cocktail Sauce, Lemon Wedges*

Soup Terrine

- Clam Chowder, Vegetable, Potato, Cream

Sushi and Sashimi

- Selection of Sashimi - *Norwegian Salmon, Hamachi, Ebi, Scallop, Maguro*
- Selection of Nigiri - *Saba, Tamago, Hamachi, Salmon, Maguro, Ikura, Unagi*
- Selection of Maki - *California Roll, Kappa-Maki, Tekka, Futo*
- Condiments - *Soy Sauce, Pickled Ginger, Wasabi*

The Carvery

- Roast Prime Rib of Beef, Yorkshire Pudding, Veal Jus

Chafing Dishes

- Steamed Broccoli, Almond Flakes
- Roast Potatoes with Thyme Butter
- Fried Rice "Yeung Chow" Style

Miso Glazed Sea Bass, Teriyaki Sauce

Deep-fried Seafood, Tartar Sauce

Roast Chicken, Thyme Jus

Wok-fried Tenderloin, Black Pepper Sauce

Sweet and Sour Pork, Pineapple and Bell Pepper

Wok-fried Prawn, Green Vegetables, Garlic and Ginger

Pan-fried Lamb Cutlet, Spinach, Lamb Jus

Fusilli Pasta, Bolognese Sauce

Pan-seared Duck Breast, Red Cabbage, Duck Jus

Desserts

- Fruit and Berry Salad
- Black Forest Cake
- Green Tea Crème Brûlée
- White Chocolate Raspberry Truffle Cake
- Blackberry Sherry Trifle
- Panna Cotta with Strawberry
- Mandarin Chocolate Mousse
- Apricot Apple Crumble

Cheese Selection

- Emmental, Cheddar, Brie, St Albray, Reblochon
- Condiments - *Quince Jelly, Dried Apricot, Walnut, Grape, Cracker*

Pickled Ginger and Red Eggs for Harmony, Luck, and New Life

HKD1,288* per person

Please note the menu items are subject to change and subject to availability upon request.

Mandarin Oriental, Hong Kong reserves the right to alter the above menu prices and items due to unforeseeable market price fluctuations and availability.

CHINESE LUNCH PACKAGE

中式午餐優惠

Starting at HKD15,888* per table of 10-12 persons and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 2 hours.

Supplement charge of HKD500* per table to upgrade to house red and white wine for 2 hours.

PACKAGE PRIVILEGES

- A welcome gift for the baby
- Baby's First Haircut with certificate at The Mandarin Barber
- "Mum-To-Be" Spa treatment at The Mandarin Spa
- 10% off cakes ordered at The Mandarin Cake Shop
- Corkage waived for one bottle of alcohol per table
- Fresh, seasonal floral arrangement for each dining table and reception table
- Mahjong tables and sets, with Chinese tea service
- First year birthday party at banquet function room with 10% off the total bill

Minimum of 50 persons is required. Rates and amenities are subject to change without prior notice. Valid until 30 December, 2026.

For information and reservations, please call our specialists at +852 2825 4822 or email mohkg-catering@mohg.com.

定價每席港幣 15,888 元*起，包括兩小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。
(只適用於每席 10-12 人)

另加每位港幣 500 元*即可享用兩小時無限暢飲紅及白餐酒。

慶祝宴額外禮遇

- 精美寶寶歡迎禮品
- 寶寶在文華理髮店的首次剪髮服務連紀念證書
- 文華水療中心的「準媽媽護理療程」
- 於文華餅店訂購蛋糕可獲九折優惠
- 每席免收開瓶費一枝
- 接待處及每席花卉擺設
- 免費麻雀耍樂及奉送中國茗茶
- 預訂滿歲生日派對即可享九折優惠

訂座需不少於 50 位用。如價格或禮品有所更改，酒店將不會預先通知。推廣期至 2026 年 12 月 30 日。

如需更多資料及預訂，請致電 +852 2825 4822 或電郵至 mohkg-catering@mohg.com 與我們的專員聯絡。

中式午餐
CHINESE LUNCH MENU

敬送子薑紅雞蛋
Pickled Ginger and Red Egg

鴻運乳豬全體
Roasted Whole Suckling Pig

碧綠珍菌炒蝦球
Wok-fried Prawn, Mushroom, Garden Greens

蠔皇原隻鮑魚扒翡翠
Stewed Whole Abalone, Seasonal Vegetable, Oyster Sauce

棗皇海螺燉雞
Double-boiled Chicken Soup, Whelk, Red Date

清蒸東星斑
Steamed Spotted Grouper

南乳醬燒雞
Roasted Chicken, Red Bean Curd Sauce

蝦籽乾燒伊麵
Braised E-fu Noodles, Dried Shrimp Roe

瑤柱雞粒燴絲苗
Braised Rice, Conpoy, Chicken

遠年陳皮紅豆沙
Red Bean Cream, Aged Tangerine Peel

精選美點
Chinese Petits Fours

每席港幣15,888元 (適用於每席10-12人)
HKD15,888* per table of 10-12 persons

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INTERNATIONAL BUFFET DINNER PACKAGE

國際自助晚餐優惠

Starting at HKD1,488* per person and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 3 hours.

Supplement charge of HKD100* per person to upgrade to house red and white wine for 3 hours.

PACKAGE PRIVILEGES

- A welcome gift for the baby
- Baby photo on table menu
- Baby's First Haircut with certificate at The Mandarin Barber
- "Mum-To-Be" Spa treatment at The Mandarin Spa
- 10% off cakes ordered at The Mandarin Cake Shop
- Corkage waived for one bottle of alcohol per table
- Fresh, seasonal floral arrangement for each dining table and reception table
- Mahjong tables and sets, with Chinese tea service
- First year birthday party at banquet function room with 10% off the total bill
- Valet parking for up to 3 cars (from 6:30pm onwards)

Minimum of 50 persons is required. Rates and amenities are subject to change without prior notice. Valid until 30 December, 2026.

For information and reservations, please call our specialists at +852 2825 4822 or email mohg-catering@mohg.com.

定價每位港幣1,488元* 起，包括三小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。

另加每位港幣100元*即可享用三小時無限暢飲紅及白餐酒。

慶祝宴額外禮遇

- 精美寶寶歡迎禮品
- 印上寶寶照片的餐單
- 寶寶在文華理髮店的首次剪髮服務連紀念證書
- 文華水療中心的「準媽媽護理療程」
- 於文華餅店訂購蛋糕可獲九折優惠
- 每席免收開瓶費一枝
- 接待處及每席花卉擺設
- 免費麻雀要樂及奉送中國茗茶
- 預訂滿歲生日派對即可享九折優惠
- 三部免費代客泊車服務（晚上六時半後適用）

訂座需不少於50位用。如價格或禮品有所更改，酒店將不會預先通知。推廣期至2026年12月30日。

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INTERNATIONAL BUFFET DINNER MENU

Hors d'oeuvres

Seared Pigeon, Lentil Salad, Sherry Dressing
Shrimp Salad, Roast Pumpkin, Black Sesame Vinaigrette
Grilled Vegetable Platter
Scottish Smoked Salmon, Horseradish Cream, Capers
Thai Seafood Salad, Lemongrass Vinaigrette
Shaved Parma Ham, Air Dried Beef, Port Wine
Marinated Melon
Foie Gras Terrine, Sauternes Jelly, Brioche
Penne Pasta Salad, Gammon Ham, Pesto Mayonnaise

Seafood Selection

Lobster, Abalone, Prawn, Blue Mussel, King Crab Leg,
Snow Crab Leg, Freshly Shucked Oysters
Condiments and Dressings - *Red Wine Shallot Dressing, Cocktail Sauce, Lemon Wedges*

Soup Terrine

Clam Chowder, Vegetable, Potato, Cream

Sushi and Sashimi

Selection of Sashimi - *Norwegian Salmon, Hamachi, Ebi, Scallop, Maguro*
Selection of Nigiri - *Saba, Tamago, Hamachi, Salmon, Maguro, Ikura, Unagi*
Selection of Maki - *California Roll, Kappa-Maki, Tekka, Futo*
Condiments - *Soy Sauce, Pickled Ginger, Wasabi*

The Carvery

Roast Prime Rib of Beef, Yorkshire Pudding, Veal Jus

Chafing Dishes

Steamed Broccoli, Almond Flakes
Roast Potatoes with Thyme Butter
Fried Rice "Yeung Chow" Style

Miso Glazed Sea Bass, Teriyaki Sauce
Deep-fried Seafood, Tartar Sauce
Roast Chicken, Thyme Jus
Wok-fried Tenderloin, Black Pepper Sauce
Sweet and Sour Pork, Pineapple and Bell Pepper
Wok-fried Prawn, Green Vegetables, Garlic and Ginger
Pan-fried Lamb Cutlet, Spinach, Lamb Jus
Fusilli Pasta, Bolognese Sauce
Pan-seared Duck Breast, Red Cabbage, Duck Jus

Desserts

Fruit and Berry Salad
Black Forest Cake
Green Tea Crème Brûlée
White Chocolate Raspberry Truffle Cake
Blackberry Sherry Trifle
Panna Cotta with Strawberry
Mandarin Chocolate Mousse
Apricot Apple Crumble

Cheese Selection

Emmental, Cheddar, Brie, St Albray, Reblochon
Condiments - *Quince Jelly, Dried Apricot, Walnut, Grape, Cracker*

Pickled Ginger and Red Eggs for Harmony, Luck, and New Life

HKD1,488* per person

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CHINESE DINNER PACKAGE

中式晚餐優惠

Starting at HKD17,888* per table of 10-12 persons and inclusive of unlimited serving of beers, fresh orange juice, soft drinks and mineral water for 3 hours.

Supplement charge of HKD1,000* per table to upgrade to house red and white wine for 3 hours.

PACKAGE PRIVILEGES

- A welcome gift for the baby
- Baby's First Haircut with certificate at The Mandarin Barber
- "Mum-To-Be" Spa treatment at The Mandarin Spa
- 10% off cakes ordered at The Mandarin Cake Shop
- Corkage waived for one bottle of alcohol per table
- Fresh, seasonal floral arrangement for each dining table and reception table
- Mahjong tables and sets, with Chinese tea service
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- Valet parking for up to 2 cars (from 6:30pm onwards)

Minimum of 50 persons is required. Rates and amenities are subject to change without prior notice. Valid until 30 December, 2026.

For information and reservations, please call our specialists at +852 2825 4822 or email mohg-catering@mohg.com.

定價每席港幣 17,888 元*起，包括三小時無限暢飲啤酒、鮮橙汁、汽水及礦泉水。(只適用於每席 10-12 人)

另加每位港幣 1,000 元*即可享用三小時無限暢飲紅及白餐酒。

慶祝宴額外禮遇

- 精美寶寶歡迎禮品
- 寶寶在文華理髮店的首次剪髮服務連紀念證書
- 文華水療中心的「準媽媽護理療程」
- 於文華餅店訂購蛋糕可獲九折優惠
- 每席免收開瓶費一枝
- 接待處及每席花卉擺設
- 免費麻雀耍樂及奉送中國茗茶
- 預訂滿歲生日派對即可享九折優惠
- 兩部免費代客泊車服務 (晚上六時半後適用)

訂座需不少於 50 位用。如價格或禮品有所更改，酒店將不會預先通知。推廣期至 2026 年 12 月 30 日。

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中式晚餐
CHINESE DINNER MENU

敬送子薑紅雞蛋
Pickled Ginger and Red Egg

鴻運乳豬全體
Roasted Whole Suckling Pig

碧綠珍菌炒帶子
Wok-fried Scallop, Mushroom, Garden Greens

蠔皇原隻鮑魚扒翡翠
Stewed Whole Abalone, Seasonal Vegetable, Oyster Sauce

松茸海螺燉雞
Double-boiled Chicken Soup, Whelk, Matsutake Mushroom

清蒸東星斑
Steamed Spotted Grouper

蒜香脆皮燒雞
Roasted Crispy Chicken, Garlic

蝦籽乾燒伊麵
Braised E-fu Noodles, Dried Shrimp Roe

瑤柱雞粒燴絲苗
Braised Rice, Conpoy, Chicken

生磨合桃露
Walnut Cream

精選美點
Chinese Petits Fours

每席港幣17,888元 (適用於每席10-12人)
HKD17,888* per table of 10-12 persons

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OUR FUNCTION ROOMS

宴會廳

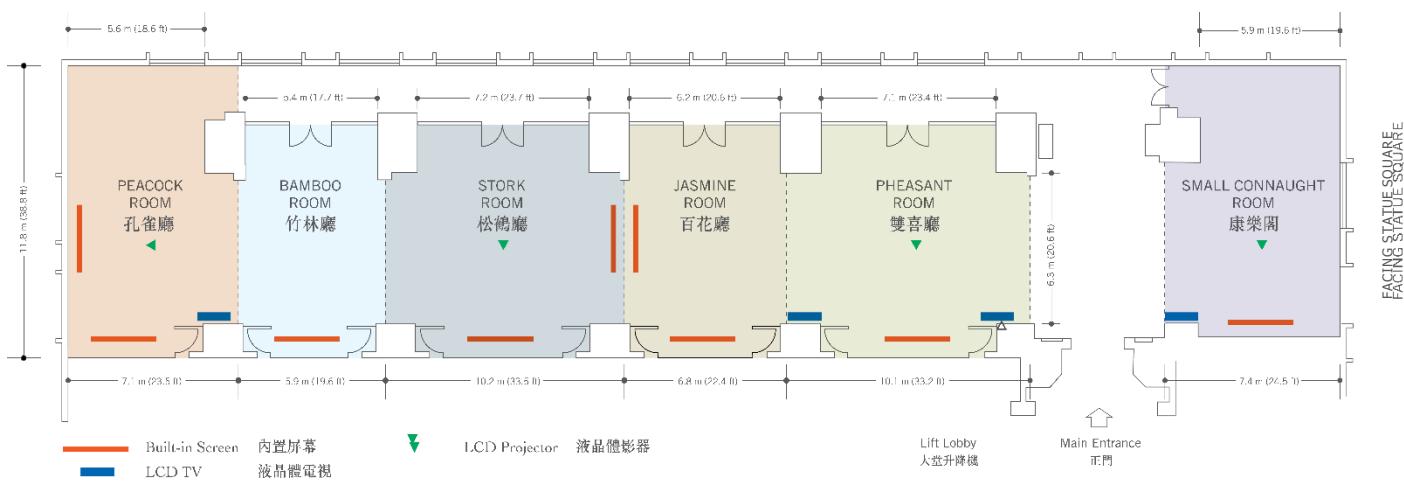


THE CONNAUGHT ROOM

The spacious and sophisticated Connaught Room is situated on the first floor, which offers the perfect location for lavish celebrations and intimate receptions. Having hosted some of Hong Kong's most significant events, this versatile space can accommodate up to 300 for dinner but it can also be divided into six smaller areas.

康樂廳

寬敞典雅的康樂廳位於酒店一樓，為慶祝場地理想之選，無論是豪華飲宴或溫馨酒會均十分適合。康樂廳曾為香港多個重要盛事的場地，寬敞偌大的環境除可舉行300人的晚宴，亦可分間為六個小型宴會廳，迎合不同賓客的需要。



Function Room 宴會廳		Size (sq.m/sq.ft) 面積 (平方米/平方呎)	Ceiling Height (m/ft) 樓高 (米/呎)	Cocktail Reception 酒會	Banquet 宴會
The Connaught Room	康樂廳	570 / 6,134	2.9 / 9.6	600	300
Small Connaught Room	康樂閣	78 / 840	2.9 / 9.6	50	30
Pheasant Room	雙喜廳	85 / 915	2.9 / 9.6	60	30
Jasmine Room	百花廳	62 / 668	2.9 / 9.6	50	20
Stork Room	松鶴廳	83 / 893	2.9 / 9.6	60	30
Bamboo Room	竹林廳	54 / 581	2.9 / 9.6	30	20
Peacock Room	孔雀廳	76 / 818	2.9 / 9.6	50	30

THE CHATER ROOM

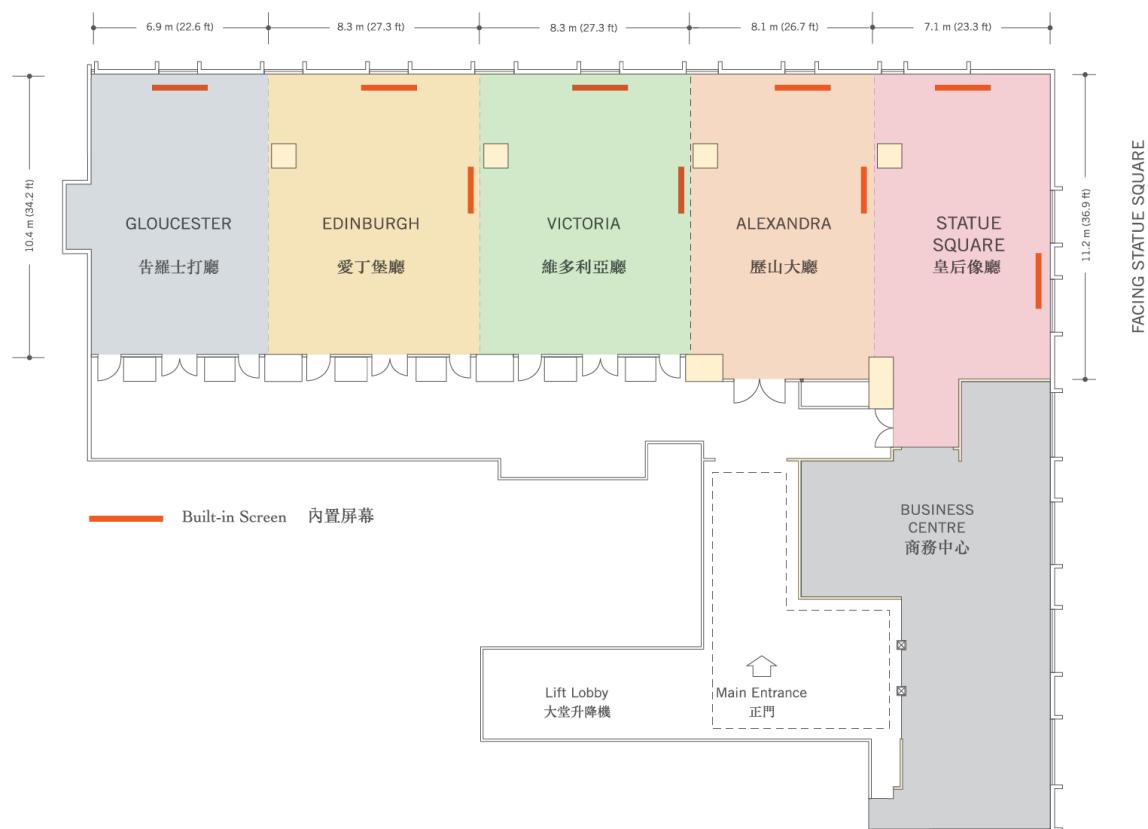
The Chater Room is conveniently located on the second floor, which boasts an abundance of natural daylight. This 5,692 square foot versatile event space features views over Victoria Harbour and a pre-function area that is fully-equipped with the latest high-tech functionality while retaining a sense of tradition, calm, and comfort.

遮打廳

遮打廳位於酒店二樓，揉合東方傳統設計特色之餘又不失時雅。5,692平方尺的多功能活動場地配有各項先進設備，擁有充足自然光線的同時，更可眺望維多利亞港的醉人景致，集傳統、典雅及舒適於一所。



FACING VICTORIA HARBOUR



Function Room		Size (sq.m./sq.ft.)	Ceiling (m./ft.)	Cocktail Reception	Banquet
宴會廳	面積 (平方米/平方呎)		樓高 (米/呎)	酒會	宴會
The Chater Room	遮打廳	529 / 5,692	2.4 / 7.9	350	204
Statue Square Room	皇后像廳	89 / 954	2.4 / 7.9	70	36
Alexandra Room	歷山大廳	87 / 933	2.4 / 7.9	70	36
Victoria Room	維多利亞廳	87 / 940	2.4 / 7.9	80	48
Edinburgh Room	愛丁堡廳	85 / 917	2.4 / 7.9	80	48
Gloucester Room	告羅士打廳	75 / 811	2.4 / 7.9	80	48



Mandarin Oriental, Hong Kong 5 Connaught Road Central, Hong Kong
Telephone: +852 2825 4822 / +852 2825 4824 Email: mohkg-catering@mohg.com
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