



GRADUATION PACKAGE 2026

2026 畢業聚餐套餐

Graduation Lunch Package priced from HKD688 per person:

Graduation Dinner Package priced from HKD788 per person:

Enjoy the following privileges with a minimum of 50 persons:

- Free-flow soft drinks and fresh orange juice for two hours per person
- Floral centrepiece for all dining tables
- Your choice of table linens and seat covers
- Complimentary use LCD projector, Screen and Two wireless microphones
- Complimentary valet parking for up to 2 cars (from 6:30pm onwards)
- Afternoon tea set for two persons at Clipper Lounge as raffle prize

Valid from 1 May to 31 August 2026. Rates and Amenities are subject to change without prior notice.

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

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















* All prices are subject to 10% service charge. 所有價格加一服務費。

GRADUATION 2026 BUFFET LUNCH MENU





2026 畢業午宴自助套餐

Menu I

Hors d'oeuvres

Whole Poached Salmon, Home Smoked Salmon, Capers, Onion    
Poached Chicken, Quinoa, Avocado, Herbs    
Thai Beef Salad, Cucumber, Tomato, Coriander, Lemongrass Dressing  
Seared Tuna, Couscous Salad, Lemon Mayonnaise    
Tomato and Mozzarella Salad, Basil Pesto, Balsamic Vinegar   
Marinated Artichoke Salad, Salad Leaves     
Mandarin Deluxe Sushi Platter, Pickled Ginger, Wasabi, Soya Sauce   

Garden

Rocket Leaves, Cos Lettuce, Lollo Rosso, Butter Lettuce, Red Chicory    
Condiments: Italian Vinaigrette, Balsamic Vinaigrette, Thousand Island, Caesar Dressing, Reggiano Flakes, Crisp Bacon, French Bread Croutons, Olives, Red Onion

Soup

Lobster Bisque 

Hearth Bread

Raisin Whole Wheat, Garlic Focaccia, Butter Milk Bread
Creamy Butter

Chafing Dishes

Pan-seared Fillet of Salmon, Capers, White Wine Velouté  
Stir-fried Prawns, Garlic, Ginger, Greens   
Roasted Chicken, Garlic, Thyme 
Roasted Medallions of Beef, Mushrooms, Gherkins, Mustard Jus  
Abalone and Chicken Fried Rice   
Wok-fried Asian Greens, Ginger     

Desserts

Baked Sago and Coconut Pudding  
Blueberry Panna Cotta  
Cherry Crumble 
Lemon Meringue Tart 
Chocolate Crème Brûlée  
Strawberry Layer Cake 
Opera Cake 
Fresh Fruit and Berries Salad  

HKD688* per person

Inclusive of unlimited serving of fresh orange juice and soft drinks for 2 hours

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GRADUATION 2026 BUFFET LUNCH MENU

2026 畢業午宴自助套餐

Menu II

Hors d'oeuvres

Whole Poached Salmon, Hot Smoked Pepper Salmon, Mustard Sauce 🐟 🌿 🚫 🍷
Pomelo Salad, Chicken, Sweet and Chilli Dressing 🐟 🌿 🚫 🍷
Arugula Leaves, Feta, Fresh Fig, Balsamic (V) 🌿 🚫 🍷
Roasted Duck, Jellyfish, Sesame, Soya Sauce 🐟 🍷
Roasted Pumpkin with Chilli, Coriander, Hummus (V) 🐟 🌿 🚫 🍷
Poached Shrimp Salad, Mango, Basil Mango Dressing 🐟 🌿 🚫 🍷
Mandarin Deluxe Sushi Platter, Pickled Ginger, Wasabi, Soya Sauce 🐟 🚫 🍷

Garden

Rocket Leaves, Cos Lettuce, Lollo Rosso, Butter Lettuce, Red Chicory 🐟 🌿 🚫 🍷
Condiments: Italian Vinaigrette, Balsamic Vinaigrette, Thousand Island, Caesar Dressing, Reggiano Flakes, Crisp Bacon, French Bread Croutons, Olives, Red Onion

Soup

Clam Chowder 🚫

Hearth Bread

Raisin Whole Wheat, Garlic Focaccia, Butter Milk Bread
Creamy Butter

Chafing Dishes

Deep-fried Sole Fillet, Sweet Corn Sauce 🐟 🍷
Thai Green Chicken Curry, Onion, Eggplant 🐟 🍷
Crispy Iberico Pork, Chin Kiang Vinegar 🐟 🍷
Fried Rice, Vegetable, Egg White 🍷
Singapore Noodles, Barbecued Pork, Egg, Bean Sprout 🐟 🍷
Glazed Baby Carrot, Thyme Butter 🌿 🚫 🍷
Sautéed Pak Choy, Ginger, Oyster Sauce 🐟 🍷

Carving Trolley

Roasted Ribeye Beef, Mini Yorkshire Pudding, Veal Jus

GRADUATION 2026 BUFFET LUNCH MENU

2026 畢業午宴自助套餐

Menu II (cont.)

Desserts

Baked Berries and Apple Crumble 🍓

Double Milk Chocolate Cake 🍓

1963 Mandarin Cheesecake 🍷 🍓

Mango and Sago Pudding 🍷 🍓

Green Tea Crème Brûlée 🍓

Chestnut Cream Cake 🍓

Fresh Fruit and Berries Salad 🍷 🍓

HKD788* per person

Inclusive of unlimited serving of fresh orange juice and soft drinks for 2 hours

GRADUATION 2026 BUFFET DINNER MENU

2026 畢業晚宴自助套餐

Menu I

Hors d'oeuvres

- Seared Pigeon, Lentil Salad, Sherry Dressing* 🍷 🌱 🚫 🍷
Poached Shrimp Salad, Mango, Basil Mango Dressing 🍷 🌱 🚫 🍷 🍷
Grilled Vegetables Platter 🍷 🌱 🚫 🍷 🍷
Whole Poached Salmon, Scottish Smoked Salmon, Horseradish Cream, Capers 🍷 🚫
Thai Seafood Salad, Lemongrass Vinaigrette 🍷 🌱 🍷 🍷
Shaved Parma Ham, Salami, Coppa Ham, Melon 🍷 🌱 🚫 🍷
Poached Chicken, Quinoa, Avocado, Lemon Dressing 🍷 🌱 🚫 🍷 🍷

Soup

- Lobster Bisque, Tarragon, Brandy, Cream* 🚫

Bread

- Mini French Baguette, Graham Roll, Soft Butter Roll*
Creamy Butter

Garden

- Australian Romaine Lettuce* 🍷 🌱 🚫 🍷 🍷
Mesclun Leaves 🍷 🌱 🚫 🍷 🍷
Market Daily Green 🍷 🌱 🚫 🍷 🍷
Condiments
Italian Vinaigrette, Balsamic Vinaigrette, Thousand Island, Caesar Dressing,
Parmesan Reggiano Flakes, Crisp Bacon, Croutons, Kalamata Olives, Cherry Tomatoes, Red Onion

Sushi and Sashimi 🍷 🚫 🍷

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

GRADUATION 2026 BUFFET DINNER MENU

2026 畢業晚宴自助套餐

Menu I (cont.)

Chafing Dishes

- Pan-fried Seabass, Spinach, White Wine Cream Sauce* 🌿 🚫
Roasted Chicken, Thyme Jus 🌿 🚫
Wok-fried Beef Tenderloin, Mushroom, Gravy 🚫
Sweet and Sour Pork, Pineapple, Bell Pepper 🍷 🍷
Pan-fried Lamb Cutlet, Spinach, Lamb Jus 🌿 🚫
Fried Rice "Yeung Chow" Style 🍷 🍷 🍷
Wok-fried Asian Greens, Garlic, Ginger 🍷 🌿 🚫 🌿 🍷 🍷
Roasted New Potatoes with Thyme Butter 🌿 🚫 🌿

The Carvery

- Roasted Prime Rib of Beef, Yorkshire Pudding, Veal Jus* 🌿 🚫

Desserts

- Fruit and Berry Salad* 🌿 🍷
Bread and Butter Pudding 🍷
Cherry Crumble 🍷
Chocolate Whisky Cake 🍷
Blueberry Cheesecake 🍷
Ginger Egg Custard 🌿 🍷
Mandarin Chocolate Mousse 🍷
Mango and Coconut Pudding 🌿 🍷

HKD788* per person

Inclusive of unlimited serving of fresh orange juice and soft drinks for 2 hours

GRADUATION 2026 BUFFET DINNER MENU

2026 畢業晚宴自助套餐

Menu II

Hors d'oeuvres

- Marinated Cherry Tomato, Baby Bocconcini, Basil, Pine Nuts* 🌱 🥑 🍷
Poached Seafood Salad, Pink Cocktail Sauce 🌱 🍷
Mediterranean Grilled Vegetables, Grissini, Olives, Homemade Dips 🌱 🍷 🥑 🍷 🍷
Whole Poached Salmon, Scottish Smoked Salmon, Horseradish Cream, Capers 🌱 🍷
Tuna Niçoise, New Potatoes, French Beans, Tomatoes, Quail Eggs, Aged Sherry Dressing 🌱 🍷 🍷 🍷 🍷
Roasted Duck, Jellyfish Salad, Sesame, Soya Sauce 🌱 🍷
Poached Chicken, Quinoa, Avocado, Lemon Dressing 🌱 🍷 🍷 🍷

Chilled Seafood

- Prawn, Lobster, Snow Crab Leg, Abalone* 🌱 🍷 🍷 🍷
Condiments and Dressings
Red Wine Shallot Dressing, Cocktail Sauce, Lemon Wedges

Soup

- Lobster Bisque, Brandy, Tarragon Leave* 🍷

Bread

- Mini French Baguette, Graham Roll, Soft Butter Roll*
Creamy Butter

Garden

- Australian Romaine Lettuce* 🌱 🍷 🍷 🍷 🍷
Mesclun Leaves 🌱 🍷 🍷 🍷 🍷
Market Daily Green 🌱 🍷 🍷 🍷 🍷
Condiments
Italian Vinaigrette, Balsamic Vinaigrette, Thousand Island, Caesar Dressing,
Parmesan Reggiano Flakes, Crisp Bacon, Croutons, Kalamata Olives, Cherry Tomatoes, Red Onion

Sushi and Sashimi

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

GRADUATION 2026 BUFFET DINNER MENU

2026 畢業晚宴自助套餐

Menu II (cont.)

Chafing Dishes

Pan-fried Sole Fillet, Braised Fennel, Capers, Chardonnay Velouté 🌿 🍷
Pan-roasted Duck Breast, Sweet Potato, Natural Jus 🌿 🍷
Steamed Chicken Fillets, Kam Wah Ham, Chinese Mushroom, Supreme Sauce 🍷 🍷
Seared Beef Tenderloin, Gherkins, Pearl Onion, Shiraz Au Jus 🌿 🍷
Lamb Rogan Josh, Condiments, Naan Bread, Basmati Rice 🌿 🍷
Seafood Fried Rice, Cashew Nuts, Spring Onion 🍷 🍷 🍷
Braised E-fu Noodles, Lobster, Cheese Sauce
Glazed Baby Carrot, Thyme Butter 🌿 🍷 🍷

The Carvery

Roasted Prime Rib of Beef, Horseradish Cream, Natural Jus 🌿

Desserts

Fruit and Berry Salad 🌿 🍷
Baked Apple and Berries Crumble 🍷
Lemon Meringue Tart 🍷
Crystal Osmanthus Cake 🍷
Chocolate Devil Cake 🍷
1963 Mandarin Cheesecake 🌿 🍷
Raspberry Trifle 🍷
Mandarin Tiramisu 🍷

HKD888* per person

Inclusive of unlimited serving of fresh orange juice and soft drinks for 2 hours