



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.

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

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 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