



MANDARIN ORIENTAL  
HONG KONG

## COCKTAIL RECEPTION

### Cold Canapes

*White Prawn Cocktail, Rice Cracker, Gold Leaf*

*Smoked Salmon, Buckwheat Blinis*

*Caesar Salad, Crisp Parmesan, Anchovy*

*Vegetable Summer Roll, Ponzu Dressing*

*King Crab, Watermelon, Dried Olives*

*Quail Egg Caviar*

### Warm Items

*Seared Scallop, Lemongrass, Mango Salsa*

*Long Lobster and Crab Spring Roll, Sweet and Sour Dip*

*Wagyu Beef Cheek, Potato Espuma*

*Crisp Vegetable Dumpling*

*Chicken and Beef Satay, Peanut Sauce*

*Mushroom Risotto*

### Desserts

*Tiramisu Cone*

*Mini Napoleon*

*After Eight, Sesame, Mint Chocolate*

*Dark Chocolate Pudding*

*Cream Catalan*

*Toffee Lollipop*

HK\$328+10% service charge per guest (6-8 pieces of assorted canapés per person)



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## **Cocktail Reception**

### **Cold Canapes**

*Prawn Cocktail "New Style"*  
*Smoked Salmon, Air Baguette*  
*Parma Ham, Rock Melon, Beetroot Mayonnaise*  
*Spicy Vegetable Purse, Tomato Salsa*  
*Foie Gras Terrine, Sauternes Jelly*  
*Hamachi Sushi Ball, Lollipop, Soya Jelly*

### **Warm Items**

*Black Cod, Coriander Espuma*  
*Chicken Spring Roll, Sweet and Chilli Sauce*  
*Thai Crab Cake, Papaya Relish*  
*Deep Fried Dim Sum, Foie Gras*  
*Warm Egg Tartlet, Cress, Balsamic Vinaigrette*  
*Open Wellington, Mushroom, Beef Cheek*

### **Dessert**

*Cheesecake, Blueberry Filling*  
*Mini Opera Cake*  
*Raspberry Truffle*  
*Mini Chocolate Oyster, Pearl, Champagne Espuma*  
*Mango Pudding, Sago Coconut Cream*  
*Apricot, Fruit Crumble*

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