

## Be innovative. Be inspired. Be energized.

Situated in a former monastery, we provide a stunning setting combined with years of experience for your meeting or event.

Experience our new, progressive approach designed to help you achieve better results. Mindful Meetings are crafted to inspire and engage your audience, incorporating wellness elements into every aspect of your event. This ensures that your participants feel inspired, engaged, and ready to focus, enabling you to achieve your objectives.


## Mindful

Full day 3,450 CZK p.p. per day (AM coffee break, Buffet or Set Lunch, PM coffee break)
Half day 2,850 CZK p.p. per day (AM coffee break, Buffet or Set Lunch)

Created for your wellbeing in cooperation with the Spa at Mandarin Oriental, Prague


## Morning Coffee Break

Coconut tapioca, mango
Bircher muesli
Baked granola, white yogurt
Smoked salmon mini tarts
*
Smoothie of the day
Selection of soft drinks \& fresh juices Still \& sparkling water, flavored water

Selection of teas Regular \& decaffeinated coffee

## Afternoon Coffee Break

Hummus, red radish gluten free toast
Vegetable, jalapeño ciabatta
Avocado wrap, lettuce, tomatoes, coriander *
Sliced seasonal \& exotic fruit plate
Chia, Thai basil, passion fruit, almond milk
Selection of fresh juices \& soft drinks Mineral water \& flavored water

Selection of teas regular \& decaffeinated coffee

## Mindful Buffet Selection

Pea soup, crème cheese
Beluga lentils salad
Vermicelli salad
Mixed leaf salad
Cherry tomatoes
Grilled sea bass \& fennel sauce
Grilled chicken breast
Grilled aubergine, fresh herbs
Baked potatoes, spring onion Steamed vegetables

Cashew \& parsley couscous
Pineapple carpaccio, salty cinnamon caramel
Seasonal \& exotic fruit salad
Lemon fruit tartlets


## Mindful Menu

Rice paper rolls, green papaya, white radish, mint dressing

Pan-seared sweet potatoes, smoked tempeh, apples, coriander, pomegranate sauce

Sugar-free raw cake


All prices are inclusive of applicable government VAT\% and subject to $10 \%$ service charge. Minimum 15 persons.

## CONFERENCE PACKAGES

## Delight

Full day 3,050 CZK p.p. per day (AM coffee break, Buffet or Set Lunch, PM coffee break)
Half day 2,500 CZK p.p. per day (AM coffee break, Buffet or Set Lunch)

Morning Coffee Break

Mini muffins
*
Selection of Danish pastries
Blueberries, banana, cinnamon, almond milk smoothie

Still \& sparkling water
Selection of teas
Regular \& decaffeinated coffee

## Delight Buffet Selection

Roast beef, BBQ sauce, cherry tomato, arugula
Marinated herb salmon, burned lemon, dill
Waldorf salad
*
Grilled pike perch \& fennel creamy sauce
Breaded chicken breast
Warm potato salad, apple vinaigrette
Steamed vegetables
Cashew couscous
*
Pineapple carpaccio, salty cinnamon caramel

## Cheesecake

Lemon fruit tartlets

## Afternoon Coffee Break

Roasted chicken breast, root vegetable, almond salad

Tuna, corn, red onion \& whole wheat (brown bread) - sandwich

Mango - passion fruit smoothie

## Plum crumble

* 

Seasonal fresh fruit platter
Selection of fresh juices \& soft drinks
Mineral water \& flavored water
Selection of teas
Regular \& decaffeinated coffee

## Delight Menus

## Bohemian Menu

Butternut squash, coconut milk \& black cardamom

Grilled sea bass, potato-leek salad, green pea purée, fumet foam

Vanilla éclair, salty caramel, pineapple tartar,
crispy pecan nuts

## Light Menu

Spicy salmon tartar, avocado mayonnaise, rice crisp, nori

Cornfed chicken supreme, roasted garlic potato purée, oven-baked vegetable, apple jus

Coconut tapioca pearls, pomegranate-orange coulis, mint \& coconut ice cream, pomegranate seeds

## Veggie Fan Menu

Tomato Gazpacho, bell peppers, tomatoes, cucumber gel, crispy garlic, herb oil

Oven-baked cauliflower, leek-potato emulsion, green oil, cauliflower salad *
Strawberry mille-feuille, strawberry sauce, marinated strawberries, strawberry chips


## Deluxe

Full day 3,850 CZK p.p. per day (AM coffee break, Buffet or Set Lunch, PM coffee break)
Half day 3,200 CZK p.p. per day (AM coffee break, Lunch)

## Morning Coffee Break

## Deluxe Buffet

## Afternoon Coffee Break

Prawn panko \& mango mayonnaise
Roasted duck breast, Vermicelli, grapes, herbs
Papaya salad, daikon, sisho
Tuna tataki, Wakame salad, sesame seeds, soya
Grilled cod, green curry
Stir-fried beef
Kung Pao
Chicken Kung Pao
Stir-fried seasonal vegetables
Steamed jasmine rice, crispy onion
Cherry pastry
Seasonal sliced fruit platter

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* 

Fruit mousse

Tuna, egg, beans, tomato, lettuce salad
Roasted pumpkin, greens, pomegranate, Feta salad

Chicken tandoori sandwich
Hummus, coriander sandwich
Vanilla éclair, chocolate, salty caramel

## Lemon tart

Plum, orange, thyme smoothie Strawberry, lemon, mint smoothie *
Selection of soft drinks \& fresh juices, mineral water *

Regular \& decaffeinated coffee

## Deluxe Menus

## Ocean Fan Menu

Spicy salmon tartare, avocado mayonnaise, rice crisp, nori, caviar
*

Grilled sea bass, potato-leek salad, green pea purée, fumet foam
*
Strawberry millefeuille, strawberry sauce, marinated strawberries, strawberries chips

## Meat Fan Menu

Foie Gras parfait, cherry jam, brioche, pistachio crumble

Roasted pork belly, celeriac purée, fennel red cabbage, apple gel, cumin jus, fennel chips

Choux, milk chocolate, chocolate chips, macadamia ice cream

## Veggie Fan Menu

Beluga lentil salad, roasted shallots, tomatoes, red chard

Roasted pumpkin, nut crumble, spicy pumpkin purée, greens

Oven-baked cauliflower, leek-potato emulsion, green oil, cauliflower salad

Vanilla éclairs, salty caramel, pineapple tartare, pistachio


## Continental Breakfast \| 850 CZK

## English Breakfast | 1000 CZK

Freshly squeezed orange and grapefruit
Selection of freshly baked pastries, Danishes

Daily pastry cake
Exotic \& seasonal fruit platter
Selection of breads, brown \& white gluten-free bread

Selection of jams, marmalades \& honey
Granolas, muesli, cornflakes
$\& \operatorname{bran}_{*}$ cereal
Natural \& fruit yogurts
Fresh fruit compote
Selection of teas \& special blends of coffee

| Freshly squeezed orange and grapefruit | Grilled sausages |
| :---: | :---: |
| Selection of freshly baked pastries, Danishes | Potatoes |
| Daily pastry cake | Crispy bacon |
| Chocolate muffins | Roasted tomatoes |
| Exotic \& seasonal fruit plater | Grilled field mushrooms |
| Selection of breads, brown \& white gluten-free bread | Creamed scrambled eggs |
| Selection of jams, marmalades \& honey | Selection of teas |
| Natural \& fruit yoghurts | Special blends of coffee |
| Fresh fruit compote |  |

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## Mandarin Breakfast | 1,190 CZK

| Freshly squeezed orange and grapefruit | Selection of dried fruits \& nuts |
| :---: | :---: |
| Selection of freshly baked pastries, Danishes | Homemade marinated salmon with herbs lemongrass \& ginger |
| Daily pastry cake | Assorted breakfast cheeses |
| Chocolate muffin | Grilled sausages |
| Exotic \& seasonal fruit plater | Potatoes |
| Selection of breads, brown \& white gluten-free bread | Crispy bacon |
| * | Roasted tomatoes |
| Selection of jams, marmalades \& honey | ${ }^{*}$ |
|  | Grilled field mushrooms |
| Granolas, muesli, cornflakes | ${ }^{*}$ |
| \& bran cereal | $\underset{*}{\text { Creamed scrambled eggs }}$ |
| Natural \& fruit yogurts | Live cooking egg station (supplementary - 350 CZK - per person) |

## COFFEE BREAK SELECTION

## AM Coffee Break | 695 CZK

## Profiteroles

Egg and watercress sandwich Apple-celery, cinnamon shots

Wild berry smoothie
Selection of soft drinks
Selection of fresh juices
Still \& sparkling water
Selection of teas
Regular \& decaffeinated coffee

## PM Coffee Break | 630 CZK

Tuna, egg, beans, tomato, lettuce salad
Roasted pumpkin, greens, pomegranate, Feta salad

Chicken tandoori sandwich
Hummus, coriander sandwich
Vanilla éclair, chocolate, salty caramel
Lemon tart
Plum, orange, thyme smoothie
Strawberry, lemon, mint smoothie
Selection of soft drinks \& fresh juices, mineral water

Regular \& decaffeinated coffee

## Quick Coffee Break | 455 CZK

Selection of Danish pastries<br>Beetroot, carrot, spinach, apple smoothie Or<br>Strawberry \& mint shots<br>Still \& sparkling water<br>Selection of teas<br>Regular \& decaffeinated coffee

## AM Deluxe Coffee Break | 780 CZK

Chocolate cupcake
Beetroot \& elderflower shots
Tofu, Vermicelli salad, Enoki
Smoked salmon with cream cheese \& dill sandwich

## Selection of dried fruits

Almond milk \& soya milk
All bran, muesli, honey
Selection of soft drinks \& fresh juices
Still \& sparkling water selection of teas

Selection of teas
Regular \& decaffeinated coffee

## PM Deluxe Coffee Break | 780 CZK

Roasted chicken breast, root vegetable, almond salad

Zucchini - chilli salsa, bacon, shrimps, watercress
Tuna, corn, red onion \& whole wheat (brown bread) sandwich

Mango - passion fruit smoothie
Plum crumble
*
Seasonal fresh fruit platter
Selection of fresh juices \& soft drinks
Selection of teas
Regular \& decaffeinated coffee
Mineral water

## Deluxe Quick Coffee Break | 615 CZK

Mini muffins
Selection of Danish pastries
Blueberries, banana, cinnamon, almond milk smoothie Still \& sparkling water Selection of teas

Regular \& decaffeinated coffee


## Delight Buffet | 1,520 CZK

Roast beef, BBQ sauce, cherry tomato, arugula
Marinated herb salmon, burned lemon, dill
Waldorf salad

Grilled Pike perch \& fennel creamy sauce
Breaded chicken breast
Warm potato salad, apple vinaigrette
Steamed $\underset{*}{*}$ vegetables
Cashew couscous
Pineapple carpaccio, salty cinnamon caramel *
Cheesecake

## *

Lemon fruit tartlet

## Mindful Buffet | 1,820 CZK

## Deluxe Buffet | 2,020 CZK

## Greek salad, feta, olives

Roasted turkey breast \& lentil ragout, root vegetable, crispy onion, tomato, chive

Mixed leaves, red radish, cherry tomatoes, cucumber

Norma salad, pasta, tomato, aubergine, basil Chicken supreme, baked lemon, parsley pesto Grilled Cod fish, honey-lime glaze, tarragon Oven baked pumpkin, seeds, pumpkin oil Jasmine rice, sesame seeds Fruit salad, green cardamom sirup

[^1]Apple strudel

Prawn panko \& mango mayonnaise
Roasted duck breast, Vermicelli, grapes, herbs
Papaya salad, daikon, sisho
Tuna tataki, Wakame salad, sesame seeds, soya
Grilled cod \& green curry
Stir fried beef
Chicken Kung Pao
Stir fried seasonal vegetables
Steamed jasmine rice, crispy onion
Cherry pastry
Seasonal sliced fruit platter
Fruit mousse

## CANAPÉS SELECTION



We encourage our guests to design their own personalized menus rather than choosing from specific selections, so that the services can be tailor-made to meet individual needs.
Listed below are our chef's recommendations, from which you can design your own menu. Each canapé is priced at CZK 135.

## Cold Canapés

Buffalo mozzarella, sun-dried tomato \& pesto Tempeh, wakame, ponzu, pea sprouts

Vietnamese rice paper roll \& chilli soya dressing
Tartlet, zucchini, red onion, basil
Marinated salmon, orange gel, coriander, leek ash
Sous-vide shrimp, pineapple salsa, avocado purée, chilli

Salmon tartar, Sichuan pepper, crispy rice paper, lettuce

Tuna tataki, oyster mushroom ragout, edamame beans, sisho

Foie gras, raspberry - ginger gel, wonton chips
Veal loin, roasted cauliflower purée, cauliflower couscous, red cabbage gel

Roasted pork belly, pickled red cabbage salad, mustard mayonnaise
*

Beef carpaccio, artichokes cucumber salsa, wasabi mayonnaise

## Hot Canapés

Vegetable spring roll, sweet chilli sauce
Panko cauliflower, cauliflower and chive couscous, pickled cucumber mayonnaise

Oven baked celeriac, chickpea hummus, tomato chips
*
Fried sweet potato, pickled red onion, honey cinnamon mayonnaise, watercress

Grilled salmon, cucumber carpaccio, dill caviar
Slow-cooked chicken, mushroom ragout, herb powder, crispy potato cubes

Beef tempura, oyster mushrooms, spring onion, chilli, soya

Pan-fried duck breast, kumquat jam, ginger crispy shredd, greens

Pan-fried fish - crab cake \& mango mayonnaise
Chicken breast satay, pickled vegetables \& peanut sauce
Fried chicken spring roll \& sweet chilli dressing
Lentil cake, mint yoghurt, coriander

## Sweet Canapés

Panna Cotta, tonka beans, cherry coulis, mint

## Macaroons

* 

Passion fruit - meringue tartlet
Pistachio ganache, cone, raspberries
Cannolo, chocolate - ginger, ${ }_{\text {candied ginger }}^{*}$

Salty caramel - honey tart, nuts, chocolate ganache

## DESIGN YOUR OWNMENU

Our sales team and chefs will always be available to assist you in choosing your perfectly balanced menu.


## Cold Appetizers

Tuna tataki, seaweed salad, shimeji mushrooms \& teriyaki | 625 CZK Spicy salmon tartar, avocado mayonnaise, rice crisp, nori | 580 CZK Beef tataki, wakame salad, garlic chips, soy dressing | 605 CZK Beef tartar, caviar, red radish, capers, herbs \& parsley emulsion \| 650 CZK

Beluga lentils salad, roasted shallots, tomatoes, red chard | 540 CZK Vietnamese rice paper roll, mango, papaya, herbs \& lime-mint dressing | 510 CZK Tomato gazpacho, bell peppers, cucumber gel, crispy garlic, herb oil| 495 CZK Foie gras parfait, cherry jam, brioche, pistachio crumble | 630 CZK



## Hot Appetizers

Grilled tuna, beans, tomato, olives, soft boiled egg, greens $\mid 630$ CZK
Grilled scallops, cauliflower textures, coriander oil | 630 CZK
Chicken satay, pickled spicy vegetable \& peanut sauce | 580 CZK
Roasted Peking duck, spring roll, water chestnuts, cucumber \& hoisin 630 CZK
Risotto Milanese, Parmesan foam, arugula $\mid 580$ CZK
Shitake dumplings, carrot, pak choy, soy-sesame dressing| 595 CZK
Fish-crab cakes, red curry, lemon gel, daikon salad, coriander | 635 CZK
Roasted pumpkin, nut crumble, spicy pumpkin purée, greens | 510 CZK

## Soups

Butternut squash, coconut milk \& black cardamom | 375 CZK
"Kulajda", potatoes, wild mushrooms, soft boiled egg \& dill| 385 CZK
Chicken consommé, root vegetables, noodles \& liver dumplings | 375 CZK
Bohemian potato soup, wild mushrooms \& parsley | 375 CZK
Goulash soup, potatoes, marjoram \& pretzels | 395 CZK
Tomato soup, tomato textures, ricotta \& basil salsa $\mid 375$ CZK


## Main Dishes

## FISH \& CRUSTACEAN

Pan-fried Cod, yellow curry, watercress, tempered potatoes, basmati rice | 800 CZK
*
Grilled sea bass, potato - leek salad, green pea purée, fumet foam ${ }_{*} 805 \mathrm{CZK}$

Olive oil poached halibut, king oyster mushroom, aioli sauce, pak choi, endive salad | 925 CZK

Butter-lemongrass poached lobster, Thai green curry, mango - papaya slaw \& steamed rice | $1,030 \mathrm{CZK}$

Grilled salmon, fennel salad, chimichurri sauce, orange slices $\mid 795$ CZK

## POULTRY

Panfried chicken breast, mushroom ragout, leek, morels | 790 CZK

Roasted turkey breast, mirpoix, grapes, rosemary ${\underset{*}{*}}_{800 \mathrm{CZK}}$

Grilled duck breast, edamame, oven roasted carrot, apricot $\left.\right|_{*} ^{795 \mathrm{CZK}}$

Cornfed chicken supreme, roasted garlic potato purée, oven baked vegetable, apple jus | 805 CZK

Duck leg confit, red cabbage, potato dumplings, caraway jus 1795 CZK

[^2]
## Main Dishes

## MEAT

Pan-fried beef fillet, butter gratinated potatoes, mushroom purée, brussel sprouts, herb jus | 1,035 CZK

Stir fried beef, peppers, bamboo, sprouts, scallions, egg noodles, sesame | 795 CZK

Roasted pork belly, celeriac purée, fennel red cabbage, apple gel, cumin jus, fennel chips | 795 CZK

Harissa lamb rack, chickpea purée, semi-dried tomatoes, pomegranate seeds, mint yoghurt | 1,030 CZK
*

Braised beef, Carlsbad dumplings, cranberry \& cream sauce | 825 CZK
Grilled veal fillet, pumpkin - cinnamon purée, baked shallot, red chard, Tarragon jus | 1,035 CZK

VEGETARIAN

Spinach pasta, paneer cheese,
baby spinach | 645 CZK
Crispy tofu nuggets, cabbage slaw, blue cheese cream, coriander | 685 CZK

Oven baked cauliflower, leek - potato emulsion, green oil, cauliflower salad | 665 CZK

Spinach dhal, butternut squash, parsley, Jasmine rice $\mid 665 \mathrm{CZK}$

[^3]

## Desserts

Coconut tapioca pearls, pomegranate-orange coulis, mint \& coconut ice cream, pomegranate seeds | 445 CZK

Potato, ravioli, plums, quark \& crispy pecan nuts $\mid 425$ CZK
Cheesecake \& raspberry textures | 445 CZK
Dark chocolate truffle tart, carrot, sea buckthorn-orange sorbet | 460 CZK
Choux, milk chocolate, chocolate chips, macadamia ice cream | 445 CZK
Vanilla éclair, salty caramel, pineapple tartar, pistachio | 455 CZK
Strawberry mille-feuille, strawberry sauce, marinated strawberries, strawberry chips | 470 CZK

Yeast bun, vanilla custard, mint, blueberries | 445 CZK

## CONTACT US

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[^0]:    All prices are inclusive of applicable government VAT\% and subject to 10\% service charge.

[^1]:    Fruit tartlets

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