

MANDARIN ORIENTAL  
HONG KONG

# CLIPPER LOUNGE

**Summer Seafood Dinner Buffet**  
**Available every evening**  
**18:30 – 22:00**

## **Menu**

### **Bread Trolley**

*Selection of Daily Bread*

### **Hors d'oeuvres**

*Home Smoked Salmon, Horseradish, Caper  
Greek Salad*

*Mango and Seafood Salad, Pink Cocktail Sauce  
French Bean Salad with Tomato Salsa  
Nicoise Salad with Pan Fried Tuna*

*Fava Beans and Chicken Salad, Lemon Dressing  
Thai Shrimp Salad, Spicy Lemongrass Vinaigrette  
Fresh Pineapple, Bell Pepper and Red Onion Salad*

### **Sushi and Sashimi**

*Selection of Sashimi*

*Norwegian Salmon, Ebi, Snapper, Tuna, Squid, Hamachi*

*Selection of Nigiri*

*Salmon, Saba, Tamago, Ikura, Unagi, Inari*

*Selection of Maki*

*California Roll, Kappa-Maki, Tekka, Futo*

*Condiments*

*Soy Sauce, Pickled Ginger, Wasabi*

### **Seafood**

*Fresh Oysters*

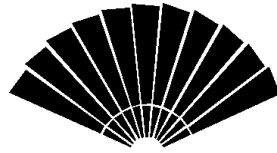
*Served per table with Lemon and Cocktail Sauce*

*Chilled King Prawn*

*Lobster, Blue Mussel, Abalone, Brown Crab, Snow Crab Leg*

*Condiments*

*Shallot Vinegar, Lemon Wedges, Cocktail Sauce*



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### **Garden Greens**

*Australian Romaine Lettuce*

*Mesclun Leaves*

*Rocket*

*Red Chicory*

*Market Daily Green*

*Cereals, Seed, Dry Fruit*

*Condiments*

*Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing, Reggiano Flake, Crispy Bacon, French Bread, Crouton, Kalamata Olive, Cherry Tomato, Red Onion*

### **European Farmhouse Cheeses**

*Gouda, Brie de Meaux, St Albray, English Cheddar*

*Condiments*

*Dry Apricot, Walnut, Raisins*

### **French Bouillabaisse Station**

*Fish Broth, Clam, Fish, Scallop, Lobster Claw,*

*Mussel, Onion, Leek, Celery, Garlic,*

*Toasted Garlic Baguette*

### **Thai Noodle Station**

*Tom Yum Broth, Fish Ball, Shrimp, Scallop, Squid,*

*Thai Basil, Lime Wedges, Thai Red Chilli, Fish Sauce*

### **From The Carvery**

*Roast Prime Rib of Beef*

*Yorkshire Pudding, Thyme Jus*

### **Soup Terrine**

*Daily Western Soup*

*Double Boiled Soup with American Ginseng, Chicken and Pork Shin*

### **Chafing Dishes**

*Sautéed Prawn with Dried Chilli and Sichuan Pepper*

*Roasted Chicken with Lemon, Garlic and Chilli*

*Steamed Whole Grouper, Soy Sauce, Sesame Oil*

*Wok Fried Snap Peas with Dried Shrimp and Chinese Sausage*

*Grilled Lamb Rump with Grilled Vegetable and Thyme Jus*

*Fried Rice with Lobster and X.O. Sauce*

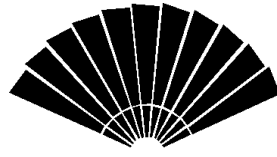
*Sautéed Shrimp and Squid with Celery, Ginger, Garlic and Onion*

*Steamed Scallop with Glass Noodle and Garlic Soy Sauce*

*Glazed Honey Sweet Potato with Almond Flakes and Parsley*

*Deep Fried Turkey with Japanese Curry Sauce*

*Poached Barramundi, Fish Broth, Tomato Salsa*



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### **Desserts**

*Poached Summer Fruit Pancake*  
*Sago Pudding with Lychee*  
*Seasonal Fruit and Berries Salad*  
*Strawberry Yoghurt Chocolate Mousse*  
*Vanilla Crème Brûlée*  
*Pineapple Coconut Mousse*  
*Summer Pudding*  
*Tiramisu*  
*Summer Berries Fool*  
*Honeydew Melon Bavaroise*  
*Mango Vanilla Panna Cotta*  
*Passion Fruit Mousse Cake*  
*Guava Chocolate Cake*  
*1963 Mandarin Cheese Cake*  
*Lychee Mango Mousse Cake*  
*Mixed Berries Jalousie*  
*Baked Peach Crumble Tart*  
*Mint Chocolate Brownies*  
*Blueberry Éclair*  
*Lemongrass Chocolate Truffle*  
*Broken Mixed Berries Chocolate Block*  
*Assorted Macaron Flower Lollipop*  
*Ice Cream Station*  
*Mini Assorted Candies*

### *Condiments*

*Vanilla Topping, Red Berries Topping, Icing Sugar, Cream, Roasted Almond, Chocolate Sauce*

*Buffet is served until 10 p.m.*  
晚間自助餐供應至晚上十時

*Please note that all buffet items are subject to change due to availability*  
請注意，所有自助餐菜式可能受供應情況影響而有所更改

*Monday to Thursday 星期一至星期四*

*Adult 成人 HKD588\**

*Child 小童 HKD398\**

*Friday to Sunday, Public Holiday Eve & Public Holidays*

*星期五至星期日、公眾假期前夕及公眾假期*

*Adult 成人 HKD628\**

*Child 小童 HKD438\**

***\*Prices are in Hong Kong Dollar and subject to 10% service charge***

***For reservations, please visit [here](#) or call +852 2825 4007***

***\*以上價格為港幣，並需另收加一服務費***

***如需預約，請[點擊這裡](#)查看或致電+852 2825 4007***