

MANDARIN ORIENTAL
HONG KONG

CLIPPER LOUNGE

WINTER DINNER BUFFET

Bread Trolley

Selection of Daily Bread

Hors d'oeuvres

Home-made Smoked Salmon with Horseradish and Capers

Lotus Root Salad with Fava Beans in Soy Sauce

Chilled Black Fungus with Aged Vinegar

Shredded Chicken and Bean Starch Sheet with Sesame Sauce

Thai Beef Salad, Tomato and Cucumber, Chilli and Lemongrass Dressing

Peach and Seafood Salad, Squid, Prawn, Pink Sauce

Couscous Salad with Prawn, Tomato Sauce

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Snapper, Maguro

Selection of Nigiri

Salmon, Saba, Tamago, Ikura, Unagi, Inari

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo, Barbecued Eel, Soft Shell Crab Roll

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Seafood

Boston Lobster, Abalone, Snow Crab Leg,

Oyster, Mussel, Blue Crab, Chilled King Prawn, Sea Whelk

Condiments

Shallot Vinegar, Lemon Wedges, Cocktail Sauce

Garden Greens

Rocket

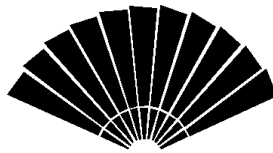
Romaine Lettuce

Market Daily Green

Condiments

Italian Vinaigrette, French Dressing, Thousand Island, Balsamic, Reggiano Flakes,

Carrot, Sweet Corn, Kalamata Olive, Cherry Tomato, Red Onion



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European Farmhouse Cheeses

Brie de Meaux, Emmenthal, Edam, St Albay, English Cheddar

Condiments

Dry Apricot, Walnuts, Grapes and Crackers

The Carvery

Roast Beef Prime Rib

Yorkshire Pudding, Horseradish Cream, Thyme Jus, Mustard

Cooking Station

Chinese Congee with Crab

Crab, Congee Crisp, Chinese Cruller, Spring Onion, Ginger

Noodle Station

Thai Noodle Soup

Tom Yum Soup

Pork Ball, Beef Ball, Shrimp, Scallop, Mussel Meat

Flat Noodle, Oil Noodle, Rice Vermicelli

Coriander, Thai Mini Red Chilli, Lime Wedges, Thai Basil Leaves, Chilli Flakes,

Soup Tureen

Daily Western Soup

Double Boiled Soup, Black-boned Chicken American Ginseng

Chafing Dishes

Stir-fried Prawn, Sichuan Pepper, Ginger, Chilli, Garlic

Wok-fried Crab with Curry Sauce

Sweet and Sour Pork Ribs

Wok-fried Clam with Black Bean Sauce

Fried Rice with Minced Pork, Thai Style

Steamed Broccoli with Straw Mushroom and Conpoy Sauce

Steamed Whole Grouper with Soy Sauce

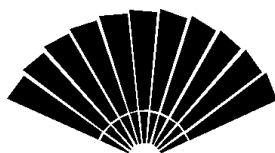
Steamed Salmon with Cream, Capers, Chive, Sauce

Australian Lamb Rump, Grilled Vegetable, Mint Jelly

Roasted Chicken, Lemon, Chilli, Garlic, Herbs

Roast Potato, Thyme and Garlic

Fried Gillette Pork Chop with Tartar Sauce



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Desserts

Warm Puddings

Baked Red Bean and Sago Pudding
Baked Chocolate and Pear Crumble

Cakes

1963 Mandarin Cheesecake
Green Tea and Red Bean Cake
Cinnamon Apple Mousse Cake
Strawberry Layer Cake
Chocolate Truffle Cake

Desserts

Mandarin Tiramisu
Double Chocolate Mousse
Cinnamon Orange Crème Brûlée
Strawberry Panna Cotta
Yuzu and Honey Bavarois
Mulled Wine Jelly
Vanilla Crème Caramel

Tarts and Cookies

Baked Winter Berries Pie
Sea Salt Chocolate Tart
Apple and Blueberry Crumble Pie
Baked Chocolate Brownies
Assorted Homemade Cookie

Chocolates

Assorted Chocolate Truffles
Assorted Chocolate Praline
White Chocolate Blocks with Nuts

Ice Cream Station

Mini Assorted Candies

Condiments

Vanilla Topping, Red Berry Topping, Icing Sugar, Cream, Roasted Almonds, Chocolate Sauce

Please note that all buffet items are subject to change due to availability

Monday to Thursday

*Adult HKD628**

*Child HKD378**

Friday to Sunday,

Public Holidays, 15 February & 29 March, 2018

*Adult HKD688**

*Child HKD418**

****Prices are in Hong Kong Dollar and subject to 10% service charge***
For reservations, please visit [here](#) or call +852 2825 4007