

MANDARIN ORIENTAL
HONG KONG

CLIPPER LOUNGE

SPRING DINNER BUFFET

Deluxe Bread Trolley

Selection of Daily Bread

Hors d'oeuvres

Cherry Tomato, Mozzarella, Balsamic, Olive Oil

Mango and Shrimp Salad, Pink Cocktail Sauce

Chilled Black Fungus, Aged Vinegar

Poached Salmon with Fennel and Orange Salad, Orange Dressing

Fava Beans and Chicken Salad, Lemon Dressing

Thai Beef Salad, Spicy Lemongrass Vinaigrette

Smoked Salmon, Horseradish, Capers

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

Lobster, Sea Whelk, Blue Mussel, Abalone,

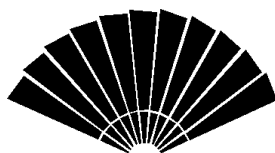
Snow Crab Leg, Chilled King Prawn, Brown Crab

Condiments

Shallot Vinegar, Lemon Wedges, Cocktail Sauce

Oyster on Ice Tray

Fine de Claire No. 4, Scottish 50-70g, Brittany No. 4



MANDARIN ORIENTAL

HONG KONG

Garden Greens

Australian Romaine Lettuce

Mesclun Leaves

Rocket

Red Chicory

Market Daily Green

Cereals, Seed, Dried 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, Cheddar, Brie de Meaux, St Albay

Dried Apricot, Walnuts, Raisins

The Carvery

Prime Rib Roast Beef

Yorkshire Pudding, Thyme Jus

Hainan Chicken Station

Poached Hainan Chicken, Fragrant Rice

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

Pasta Station

Spaghetti, Penne, Farfalle

Carbonara Sauce

Tossing in Parmesan Cheese Wheel

Soups

Daily Western Soup

Double boiled Soup, Cordyceps Flower, Dried Fig and Pork Shin



MANDARIN ORIENTAL
HONG KONG

Chafing Dishes

Sautéed Prawn with Chilli and Garlic Sauce
Wok-fried Snap Pea, Lily Bulb and Lotus Root with Scallop and Squid, Ginger and Garlic Sauce
Steamed Broccoli and Cauliflower with Crab Meat and Straw Mushroom Sauce
Spicy Pork Rib, Garlic, Chilli, Onion, Cumin Seeds
Fried Rice with Wagyu Beef, Spring Onion, Carrots, Peas,
Fried Egg Noodle with Soy Bean Sprout, Onion, Yellow Chive, Sesame Seeds
Steamed Half Shell Mussel, Chilli and Black Bean Sauce
Roasted New Potato, Thyme and Garlic
Pan-fried Salmon, Garlic Butter Sauce
Roasted Spring Chicken with Red Taro Curd
Australian Lamb Rump, Braised Ratatouille, Mint Jelly
Steamed Whole Grouper, Soy Sauce, Sesame Oil

Table Side

Double-boiled Bird's Nest, Coconut Milk
(One portion for each person)

Desserts

Warm Puddings

Baked Almond and Rhubarb Pudding
Apricot Clafoutis
Orange Bread and Butter Pudding

Cakes

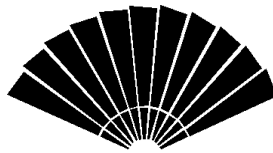
1963 Mandarin Cheesecake
Strawberry and Violet Mousse Cake
Green Tea and Red Bean Mousse Cake
Raspberry Chocolate Truffle Cake
Mixed Fruit Cream Cake

Desserts

Mandarin Tiramisu
Blackberry and Lemon Trifle
Strawberry Panna Cotta
Kumquat and White Chocolate Mousse
Mini Lemon Lamington
Mandarin and Raspberry Terrine
Fresh Fruit and Berries Salad
Chocolate Crème de Pot
Orange Crème Brûlée
Honey Yoghurt Bavarois

Tarts and Cookies

Orange and Earl Grey Tea Tart
Baked Plum Tart



MANDARIN ORIENTAL
HONG KONG

Fresh Seasonal Fruit Jalousie

Assorted Homemade Cookies

Yuzu Dried Cake

Baked Chocolate Brownies

Homemade Chocolates

Assorted Chocolate Truffle

Assorted Chocolate Praline

Ice Cream Station

Mini Assorted Candies

Condiments

Roasted Almonds, Icing Sugar, Whipped Cream, Raspberry Coulis, Mixed Nuts

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

Monday to Thursday

Adult HKD628*

Child HKD378*

Friday to Sunday,

Public Holiday eve & Public Holiday

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