

MANDARIN ORIENTAL  
HONG KONG

# CLIPPER LOUNGE

**Autumn Seafood Dinner Buffet**  
**Available every evening**  
**6:30 – 10:00pm**

## **Menu**

### **Bread Trolley**

*Selection of Daily Bread*

### **Hors d'oeuvres**

*Home Cold Smoked Salmon with Horseradish and Capers*  
*Marinated Beef Shin and Jellyfish Salad with Soy Sauce Dressing*  
*Pulled Marinated Chicken Shanghai Style*  
*Lotus Root Salad with Fava Beans in Soy Sauce*  
*Chilled Black Fungus with Aged Vinegar*  
*Shredded Chicken and Bean Starch Sheet with Sesame Sauce*  
*Crabmeat Salad with Pomelo and Toasted Coconut*  
*Roast Potato with Pommery Mustard Dressing*

### **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**

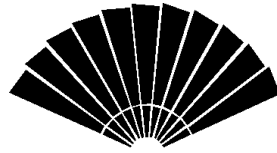
*Fresh Oysters*

*Chilled King Prawn*

*Boston Lobster, Mussel, Abalone, Brown Crab, Three Point Crab, Snow Crab Leg*

*Condiments*

*Shallot Vinegar, Lemon Wedges, Cocktail Sauce*



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### **Garden Greens**

*Rocket*

*Romaine Lettuce*

*Market Daily Greens*

*Condiments*

*Italian Vinaigrette, French Dressing, Thousand Island, Balsamic, Reggiano Flakes,  
Carrot, Sweet Corn, Kalamata Olive, Cherry Tomato, Red Onion*

### **European Farmhouse Cheeses**

*Brie de Meaux, Emmenthal, Edam, St Albray, English Cheddar*

*Condiments*

*Dry Apricot, Walnuts, Grapes and Crackers*

### **Cooking Station**

*Japanese Seafood Congee*

*Fresh Crab, Crab Leg, Lobster Claw, Shrimp*

### **Noodle Station**

*Shanghainese Noodle Soup*

*Deep Fried Pork Cutlet, Shanghainese Chicken Dumpling, Chicken Soup*

### **From The Carvery**

*Roast Prime Rib of Beef*

*Yorkshire Pudding, Horseradish Cream, Thyme Jus, Mustard*

### **Soup Terrine**

*Daily Western Soup*

*Double Boiled Soup, Sea Conch Chicken and Pork Shin*

### **Chafing Dishes**

*Steamed Xiao Long Bao, Chinese Red Vinegar*

*Poached Baby Cabbage with Chicken and Kam Wah Ham Soup*

*Steamed Whole Grouper with Soy Sauce*

*Braised Pork Ball with Green Vegetable*

*Deep Fried Crab Claw filled with Minced Shrimp*

*Wok Fried Flat Rice Noodle with Beef, Bean Sprout, Ginger and Onion*

*Roasted Pigeon, Spicy Salt*

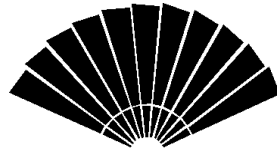
*Poached Clam with Chinese Yellow Wine*

*Fried Rice with Crab meat and X.O. Sauce*

*Roasted New Potato with Garlic, Onion and Butter*

*Pan Fried Spicy Salmon with Capers, Lemon and Butter Sauce*

*Slow Cooked Chicken Breast and Mushroom Cream Sauce*



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### **Ice Cream Station**

*Maple Syrup Ice Cream, Black Grape Sorbet, Caramel and Walnut Ice Cream*

#### **Desserts**

*Pumpkin Crème Brûlée*  
*Baked Apple and Blackberry Crumble*  
*Classic Pecan Pie*  
*Pear Mousse Cake*  
*Coffee Orange Mousse Cake*  
*Cassis and Vanilla Mousse Cake*  
*1963 Mandarin Cheese Cake*  
*Ginger Egg Custard*  
*Gooseberry Fool*  
*Mandarin Tiramisu*  
*Granny Apple Mousse*  
*Chocolate Mousse with Orange Compote*  
*Nougatine Bavaoise*  
*Osmanthus and Wolfberry Pudding*  
*Apple Cinnamon Pancake*  
*Mixed Berries Jalousie*  
*Sticky Toffee Pudding*  
*Assorted Chocolate Praline*  
*White Chocolate Slabs with Mixed Nuts*  
*Assorted Macaron Lollipop*  
*Fresh Fruit Salad*

*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 HKD628\*

Child 小童 HKD378\*

*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 HKD688\*

Child 小童 HKD418\*

**\*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**