



CLIPPER LOUNGE

Sunday Brunch
Every Sunday
11:30 – 15:00

Menu

Hors d'oeuvres

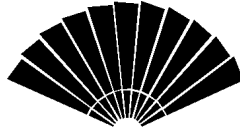
Baked Okra with Tomato and Ginger
Potato Salad, "German" Style
Japanese Sesame Salad, Chicken, Carrot, Cucumber
Thai Pork Neck, Tomato, Cucumber, Lemongrass Vinaigrette
Couscous Salad, Prawn, Orange, Carrot
Seafood Salad, Pineapple, Coriander, Lime and Chilli Dressing
Japanese Crabmeat, Cucumber, Flying Fish Roe, Mayonnaise
Cherry Tomato, Baby Mozzarella, Pine Nuts, Balsamic
Home Smoked Salmon, Horseradish, Capers
Arugula Leaves, Fresh Fig, Feta, Syrup Dressing

Cold Soba and Udon Noodles

Green Tea Soba
Buckwheat Soba
Udon Noodles
Condiments
Soba Dressing, Spring Onion, Seaweed

Sushi and Sashimi

Selection of Sashimi
Norwegian Salmon, Ebi, Snapper, Maguro, Hamachi, Scallop
Selection of Nigiri
Salmon, Saba, Tamago, Ikura, Unagi, Inari, Hamachi
Selection of Maki
California Roll, Kappa-Maki, Tekka, Futo
Condiments
Soy Sauce, Pickled Ginger, Wasabi



MANDARIN ORIENTAL
HONG KONG

Seafood

Fresh Oyster

Chilled King Prawn, Sea Whelk, Lobster

Mussel, Abalone, King Crab Leg, Clam

Condiments

Shallot Vinegar, Lemon Wedge, Cocktail Sauce

Garden Greens

Australian Romaine Lettuce

Mesclun Leaves

Rocket

Red Chicory

Market Daily Greens

Cereals, Seeds, Dry Fruit

Condiments

Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing, Reggiano Flake, Crispy Bacon,

French Bread, Crouton, Kalamata Olive, Cherry Tomato, Red Onion

Farmhouse Cheeses

Gouda, Cheddar, Brie de Meaux, Parmesan,

Blue Cheese, Feta, Cream Cheese

Condiments

Dry Apricot, Walnuts, Raisins

Bread Trolley

French Baguette, Sourdough, German Rye, Farmhouse,

English Muffin, Bagel, Multi Grain, White Toast

Honey, Jams

Pastries and Danishes

Daily Selection of Danish

Selection of Muffin – Blueberry, Apple Bran, Chocolate

Selection of Sweet Bun – Butter Roll, Raisin Bun

Selection of Croissant – Plain, Wheat, Almond, Chocolate

Selection of Doughnut – Plain, Strawberry Jam

Omelette Egg Station

Fresh Omelette, Fried Egg, Scrambled Egg or Poached

Condiments

*Ham, Bacon, Red Peppers, Yellow Peppers, Green Peppers, Mushroom,
Cheddar Cheese, Herbs, Spring Onion, Smoked Salmon, Tomatoes, Hollandaise Sauce*



MANDARIN ORIENTAL
HONG KONG

Cooking Station

Vietnamese Beef Noodles

Turnip, Onion, Lettuce, Beef Broth

From The Carvery

Prime Rib of Roast Beef

Yorkshire Pudding, Thyme Jus

Roasted Chicken Roll, Foie Gras Stuffing

Mustard, Jus

Soup Terrine

Daily Chinese Soup

Clam Chowder, Vegetable, Cream

Chafing Dishes

Mandarin Breakfast Sausage and Hickory Smoked Bacon

Roasted Potato

Teriyaki Salmon, Sesame, Bonito Flakes

Sauteed Prawn, Garlic and Chilli

Dim Sum

Braised E-fu Noodles, Yellow Chive, Mushroom

Deep Fried Pork Chop, Japanese Curry Sauce

Seared Lamb Cutlet, Spinach, Thyme Jus

Braised Tofu, Crabmeat, Egg White, Spring Onion

Wok Fried Seasonal Vegetable, Garlic, Ginger

Steamed Grouper, Ginger, Soy Sauce

Desserts

Warm Traditional Bread and Butter Pudding

Warm Sago Pudding

Warm Apple Crumble

Tiramisu

Strawberry Jelly

Black Fruit Jelly

Mango Pudding, Sago, Coconut Milk

Traditional Cherry Trifle

Cream Caramel Flan

Passion Fruit Mousse

Rum Savarin

Panna Cotta with Strawberry

Crème Brûlée

Chocolate Mousse

Baked Chocolate Brownies

Opera Cake

Mango Mousse Cake

Chocolate Truffle Cake

Cassis Cream Cake

American Cheesecake

Fresh Fruit Jalousie Tart

Baked Apple Tart

Baked Apricot Tart

Large Cookies

Fresh Fruit Salad

Peanut coated with Chocolate

Almond coated with Chocolate

Hazelnut coated with Chocolate

Chocolate Truffle

Broken Chocolate Plate with Roasted Nuts

Condiments

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



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

*Adult 成人HKD588**

*Additional HKD300 to include free flow Moët & Chandon Brut or
Moët & Chandon Brut Rosé and select fruit juices*

*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