



CLIPPER LOUNGE

Sunday Brunch
Every Sunday
11:30 – 15:00

MENU

Hors d'oeuvres

Potato Salad, "German" Style

Thai Pork Neck, Tomato, Cucumber, Lemongrass Vinaigrette

Couscous Salad, Prawn, Orange, Carrot

Seafood Salad, Pineapple, Coriander, Lime and Chilli Dressing

Japanese Crab Meat, 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

Cold Cut Selection

Parma Ham, Air-dried Beef, Salami, Coppa

Condiments

Pickles, Dijon Mustard, Kalamata Olive

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



Seafood

*Chilled King Prawn, Sea Whelk, Lobster
Mussel, Abalone, King Crab Leg, Clam*

Condiments

Shallot Vinegar, Lemon Wedge, Cocktail Sauce

Fresh Oyster Station

Brittany Oyster, Scottish Rock Oyster, Fine de Claire No. 4

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, Cherry Tomato, Red Onion*

Farmhouse Cheeses

Parmesan, Stilton, Brie, Gruyere, Cheddar, Reblochon

Condiments

Dry Apricot, Walnuts, Raisins, Chutneys, Crackers

From The Bakery

French Baguette, Apple and Fig Bread, Soft Brioche Sliced Bread,

German Rye Loaf, Bread Stick,

Plain Croissant, Chocolate Croissant,

Seasonal Danishes, Seasonal Muffins,

Bagel, Lavash, Crumpets

Honey, Jams

Omelette Egg Station

Fresh Omelette, Fried Egg, Scrambled Egg or Poached Egg

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 Tureen

Daily Chinese Soup

Lobster Bisque, Tarragon Cream

Chinese BBQ Station

Barbecued Pork

Soya Chicken

Peking Duck

Condiments

Hoi Sin Sauce, Spring Onion-Ginger Sauce, Cucumber, Spring Onion, Pancake

Chafing Dishes

Steamed Black Mussel, Leek, Garlic, White Wine Cream Sauce

Roasted Potato

Pan-seared Salmon, Grenobloise Sauce, Spinach

Sautéed Prawn, Garlic and Chilli

Dim Sum

Braised E-fu Noodles, Yellow Chive, Mushroom

Chicken Piccata, Anchovies, Capers, Lemon

Seared Lamb Cutlet, Spinach, Thyme Jus

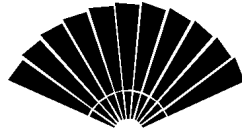
Braised Tofu, Crab Meat, Egg White, Spring Onion

Wok Fried Seasonal Vegetable, Garlic, Ginger

Steamed Grouper, Ginger, Soy Sauce

Served on the Table

Wagyu Beef with Teriyaki Sauce



MANDARIN ORIENTAL
HONG KONG

Desserts

Warm Puddings

Warm Traditional Bread and Butter Pudding

Warm Sago Pudding

Warm Apple Crumble

Desserts

Mandarin Tiramisu

Strawberry Panna Cotta

Champagne Jelly with Berries Soup

Mango Pudding, Sago, Coconut Milk

Traditional Cherry Trifle

Cream Caramel Flan

Passion Fruit Mousse

Rum Savarin

Swan Cream Puff

Vanilla Crème Brûlée

Chocolate Mousse

Baked Chocolate Brownies

Fresh Fruit Salad

Cakes

Opera Cake

Green Tea and Red Bean Mousse Cake

Chocolate and Raspberry Truffle Cake

Fresh Figs Upside Down Cake

1963 Mandarin Cheesecake

Chocolate and Orange Pound Cake

Tarts and Cookies

Amalfi Lemon Tart

Baked Apple Pie

Salted Caramel Chocolate Tart

Homemade Large Cookie

Chocolates and Candies

Strawberry Tower

Madeleine Tower

Marshmallow Jar

Toffee and Nougat Candy Jar

Assorted Chocolate Nuts

Chocolate Truffles

Chocolate 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

*Adult HKD 688**

*Additional HKD300 to include free flow Veuve Clicquot Ponsardin Brut or
Veuve Clicquot Ponsardin Brut Rosé Champagne and selected fruit juices*

*Child HKD418**

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