Clipper Lounge
Summer and Seafood Buffet
Lunch and Dinner
7 July to 28 September 2014

MANDARIN ORIENTAL
HONG KONG

Menu

Shrimp Cocktail
Lettuce, Cherry Tomato, Pink Cocktail

Bread Trolley
Selection of Daily Bread

Hors d'oeuvres Trolley
Korean Noodle Salad, Pork, Mushroom, Soya
Fennel Salad, Orange, Red Chard, Lemon Dressing
Red Chard, Beetroot, Garlic Confit, Sherry Dressing
Cherry Tomato, Green Tomato, Red Tomato Salad
Assorted Mushroom Salad, Balsamic and Olive Oil
Red Cabbage, Raisin, Walnut, Balsamic, Feta
Pear and Fig Salad, Rocket Leaves
New Potato Salad, Spring Onion, Bacon, Pommery Mustard Dressing
Wakame Salad, Poached Chicken, Cucumber, Japanese Sesame Dressing

Selection of Mandarin Oriental Sushi and Sashimi
Selection of Sashimi
Norwegian Salmon, Ebi, Snapper, Maguro
Selection of Nigiri
Salmon, Saba, Tamago, Ikura, Inari
Selection of Maki
California Roll, Kappa-Maki, Tekka, Futo
Condiments
Soy Sauce, Pickled Ginger, Wasabi

Seafood Station
Abalone, Chilled King Prawn
Snow Crab, Mussel, Clam, Sea Whelk
Condiments
Shallot Vinegar, Lemon Wedge, Cocktail Sauce

Seafood Platter serve on table
2 pieces of Oyster and half Lobster per person
(Dinner only)

Garden Greens
Rocket
Romaine
Market Daily Green
Cherry Tomato
Condiments
Italian Vinaigrette, French Dressing, Thousand Island, Balsamico, Reggiano Flake, Mushroom, Bean Sprout, Kalamata Olive, Cherry Tomato, Red Onion

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Selection of Artisan Cheese
Parmesan Crumble, Taleggio, Cambazola, Brie
Condiments
Walnut, Dry Apricot, Grape, Raisin and Cracker

Blue Mussel
Onion, Thyme, Garlic, White Wine

Chinese Roast Meat Station
Poached Chicken, Ginger Puree
Barbecued Pork
Roast Duck with Plum Sauce
(Lunch only)

Peking Duck Station
Chinese Pancake, Cucumber, Leek, Hoi Sin Sauce
(Dinner only)

From The Carvery
Lamb Saddle
Gravy, Mint Jelly
(Lunch only)

Roast Prime Rib of Beef
Horseradish Cream, Thyme Jus, Mustard
(Dinner only)

Soup
Tomato Soup
Daily Chinese Soup

From The Chafing Dish
Spaghetti Bolognaise, Parmesan
Slow Cooked Pork Ribs, Hoi Sin Sauce, Syrup
Roast Chicken, Thyme Jus
Seared Sea Bream, Tomato and Fennel, Board Bean
Sautéed Spring Vegetable
Roast Potato, Garlic and Rosemary
Wok Fried Kale, Chinese Wine and Brown Sugar
Stir Fried Shanghai Noodle, Cabbage, Pork, Soya Sauce
Fried Rice, "Yeung Chow" Style
Grilled Eggplant, Tomato and Mozzarella, Basil
Sweet and Sour Pork, Pineapple, Pepper
Deep Fried Sole, Tartare Sauce

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From The Dessert

Warm Pudding

Warm Bread and Butter Pudding
Baked Coffee Sago Pudding

Cake

Mango Mousse Cake
Green Tea Vanilla Cake
Chocolate Raspberry Truffle Cake

Dessert

Blueberry Cheese Cake
Peach Jelly with Seasonal Fruit
Chocolate Brownies with Ganache
Fresh Strawberry with Whipped Cream
Seasonal Fresh Fruit Salad
Tiramisu Coffee Cup
Panna Cotta with Lemon Curd
Chocolate Mousse with Sea Salt Crumble
Fresh Strawberry Tartlets
Summer Berries Pudding
Mango and Sago Coconut Pudding
Raspberry Chocolate Éclair
Vanilla Crème Brûlée
Crème Caramel
Chocolate Cream Pot
Cream Cheese Cream Horn

Cookie

Assortment Homemade Sable Cookies

Dried Cake

Frappe, Thin Crisy Waffles
Mini Banana Bread
Baked Almond and Apricot Cake

Pie / Tart

Baked Apple Tart
Passion Fruit Meringue Tart
Peach and Crumble Pie
Baked Fruit and Berry Jalousie

Chocolate

Champagne Truffle
Mixed Nuts dipped in Chocolate
Broken Feuillantine Chocolate Block

Nougatine
Mini Caramelised Meringue
Marshmallow

Condiments

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

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

MANDARIN ORIENTAL
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Lunch
Monday to Friday
Adult $348.00+10%
Child $228.00+10%

Dinner
Monday to Thursday
Adult $478.00+10%
Child $348.00+10%
Friday to Sunday, Public Holiday Eve & Public Holiday
Adult $498.00+10%
Child $368.00+10%

Prepared by: Marcus Chant
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4 July 2014