

Clipper Lounge
International Buffet
Lunch Monday to Friday
12:00noon - 2:00pm
Dinner Monday to Sunday
6:30pm – 9:30pm



2 January to 28 February 2015

CLIPPER LOUNGE

Menu

Bread Trolley

Selection of Daily Bread

Hors d'oeuvres Trolley

Home Cold Smoked Salmon, Horseradish, Caper
Roast Root Vegetable, Pumpkin, Carrot, Sweet Potato, Syrup Dressing
Marinated Cherry Tomato, Baby Bocconcini, Basil, Balsamic
Cumberland Sausage Salad, Shaved Cheddar Cheese, Pickled Cucumber, Mustard Dressing
Beetroot Salad, Feta, Herb, Sherry Vinaigrette
Prawns Salad, Papaya, Toasted Coconut
Greek Style Salad
Poached Chicken, Celery, Apple, Lemon Dressing
French Bean and Baby Corn Salad, Lemon Dressing
Thai Papaya Salad, Coriander, Onion, Lemongrass Vinaigrette

Selection of Mandarin Oriental Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Snapper, Tuna

Selection of Nigiri

Salmon, Saba, Tamago, Ikura, Squid, Inari

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo, Squid

Condiments

Soy Sauce, Pickled Ginger, Wasabi

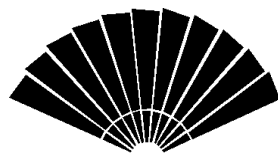
Seafood

Abalone, Chilled King Prawn

Snow Crab, Mussel, Sea Whelk, Red Crab, Razor Clam

Condiments

Shallot Vinegar, Lemon Wedge, Cocktail Sauce



MANDARIN ORIENTAL

HONG KONG

*Half piece of a herb butter lobster per person to be served at your table
(Dinner Only)*

Oyster Shooter

Vichyssoise Oyster Shooter

Natural Oyster Shooter

Garden Greens

Rocket

Romaine

Market Daily Greens

Cherry Tomato

Condiments

*Italian Vinaigrette, French Dressing, Thousand Island, Balsamico, Reggiano Flake, Mushroom,
Bean Sprout, Kalamata Olive, Cherry Tomato, Red Onion*

Selection of European Cheeses

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

Condiments

Walnut, Dry Apricot, Grape and Cracker

From the Cooking Station

Beef Stroganoff

Beef Tenderloin, Mushroom, Pickled Cucumber, Onion, Sour Cream, Jus

From The Carvery

Lunch

Roast Leg of Lamb

Dinner

Roast Prime Rib of Beef

Horseradish Cream, Thyme Jus, Mustard

Soup

Daily Chinese Soup

Mushroom Soup

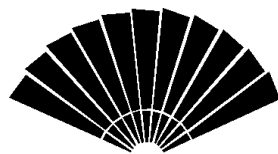
From The Chafing Dish

Glazed Carrots with Thyme

Spiced Pork Sausage, Onion Gravy

Roasted Potato, Garlic Lemon, Thyme

Green Peas, Onion, Butter



MANDARIN ORIENTAL

HONG KONG

Fish and Chips, Tartare Sauce
Thai Green Chicken Curry
Fried Salmon, Lemon-Capers Sauce
Irish Stew, Vegetable, Thyme, Broth
Seafood Pie, Mashed Potato, White Wine Cream
Sweet and Sour Pork
Fried Rice, Mandarin Fish, Carrot, Asparagus, Ginger
Steamed Chicken, Mushroom, Kam Wah Ham, Soya Sauce

From The Dessert

Warm Pudding

Warm Bread and Butter Pudding
Baked Sago Pudding

Cake

Passion Fruit Mousse Cake
Yoghurt Raspberry Cake
Chocolate Raspberry Truffle Cake
Blueberry Cheesecake

Dessert

Assorted French Pastries
Seasonal Fresh Fruit Salad
Tiramisu
Praline Chocolate Mousse
Vanilla Crème Brûlée
Black Sesame Mousse
Blackberry Sherry Trifle
Apricot and Apple Crumble
Whisky and Ginger Mousse
Lemon Tart
Coffee Cream Pot
Chocolate Pie
Mango and Sago Pudding
Panna Cotta
Cream Horn with Cream Cheese

Cookie

Home Made Cookies

Dried Cake

Almond Banana Financier Cake

Pie / Tart

Baked Apple Tart
Nonna's Tart, Lemon, Pine Nuts
Peach and Crumble Pie
Baked Fruit and Berry Jalousie

Chocolate

Champagne Truffle
Mixed Nuts dipped in Chocolate
Broken Mixed Nuts Chocolate Block

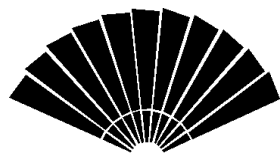
Ice Cream Section

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

HONG KONG

Lunch

Monday to Friday

Adult \$348.00+10%

Child \$228.00+10%

Dinner

Monday to Thursday

Adult \$498.00+10%

Child \$368.00+10%

Friday to Sunday, Public Holiday Eve & Public Holiday

Adult \$528.00+10%

Child \$398.00+10%