



CLIPPER LOUNGE

CHINESE NEW YEAR INTERNATIONAL BUFFET DINNER

28 - 31 JANUARY 2017

Sushi and Sashimi

Selection of Sashimi - *Norwegian Salmon, Ebi, Snapper, Tuna, Squid, Hamachi*

Selection of Nigiri - *Salmon, Saba, Tamago, Ikura, Unagi, Inari*

Selection of Maki - *California Roll, Kappa-Maki, Tekka, Futo*

Condiments - *Soy Sauce, Pickled Ginger, Wasabi*

Seafood

Chilled King Prawn, Blue Mussel, Abalone, Snow Crab Leg, Lobster, Brown Crab

Condiments - *Shallot Vinegar, Lemon Wedges, Cocktail Sauce*

Oysters - *Served tableside with Lemon and Cocktail Sauce*

Chinese Pudding Station

Taro Cake, Water Chestnut Cake, Turnip Cake
Chilli Sauce, Soy Sauce

Peking Duck Station

Cucumber, Leek, Pancake, Hoi Sin Sauce

Lobster Laska Noodles Station

Rice Vermicelli

Fish Ball, Lobster Claw, Bean Curd, Bean Sprout

From The Carvery

Roast Prime Rib of Beef

Yorkshire Pudding, Thyme Jus

Chafing Dishes

Sautéed Prawn with Salted Egg

Braised E-Fu Noodle, Straw Mushroom, Yellow Chive

Steamed Whole Grouper, Soy Sauce, Sesame Oil

Wok Fried Snap Pea, Preserved Sausage, Chinese Celery, Wood Fungus

Deep Fried Whole Chicken, Soy Sauce

Seafood Fried Rice, Spring Onion, X.O. Sauce

Stuffed Hairy Gourd

Braised Dried Oyster, Chinese Mushroom, Black Moss

Roast Potato, Thyme and Garlic

Wok Fried Pork Neck, Yam, Sweet and Sour Sauce

Soup Terrine

Lobster Bisque

Boiled Sea Whelk and Conpoy with Black-Boned

Chicken Soup

* All prices are subject to 10% service charge.

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



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CHINESE NEW YEAR INTERNATIONAL BUFFET DINNER (CONT.)

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Selection of Hors d'oeuvres

Cherry Tomato, Baby Mozzarella, Balsamic, Olive Oil
Thai Pomelo Salad, Prawn, Spicy Lemongrass Vinaigrette
Chilled Black Fungus, Aged Vinegar
Home Cold Smoked Salmon, Horseradish, Capers
Beetroot Salad, Feta Cheese, Lemon Dressing
Shredded Chicken and Bean Starch Sheets with Sesame Sauce
Roasted Duck Salad, Carrot, Hoi Sin Sauce
Potato Salad, Pommery Mustard Mayonnaise
Roast Root Vegetable Salad

Bread Trolley

Selection of Daily Bread

Garden Greens

Cress Selection, Australian Romaine Lettuce, Mesclun Leaves, Rocket, Red Chicory, Market Daily Green, Cereal, 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*

Selection of European Farmhouse Cheeses

Gouda, Cheddar, Brie de Meaux, St Albray
Dry Apricot, Walnuts, Raisins

Desserts

Baked Red Bean Sago Pudding
Mango and Coconut Pudding
Seasonal Fruit and Berries Salad
Tiramisu
Praline Chocolate Mousse
Ginger Crème Brûlée
Passion Fruit Cream Cheese Mousse
Black Sesame Custard Crumble
Panna Cotta with Berries
Green Tea Mousse Cake
Strawberry Cream Cake
1963 Mandarin Cheesecake
Mixed Berries Tart
Almond Chocolate Tart
Assorted Chinese New Year Cookies
Brandy Truffles
Broken Mixed Nuts Chocolate Block
Custard Bun
Ice Cream Station - *Mini Assorted Candies*
Condiments- *Roasted Almond, Icing Sugar, Whipped Cream, Raspberry Coulis, Mixed Nuts*

28, 30, 31 January

HKD688* per adult HKD438* per child

29 January

HKD748* per adult HKD438* per child

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