

MANDARIN ORIENTAL
HONG KONG

CLIPPER LOUNGE

Father's Day Brunch

18 June, 2017

11:30 – 15:00

Menu

Freshly Squeezed Fruit Juices

Orange, Grapefruit, Tomato, Watermelon, Pineapple

Hors d'oeuvres

Sautéed Wild Mushroom Salad, Truffle and Herb Sauce

Pomelo Salad, Pork Neck, Spicy Lemongrass Vinaigrette

Mango and Seafood Salad, Marinated Squid, Prawn, Pink Cocktail

Scottish Smoked Salmon, Horseradish Cream, Capers

Tuna Niçoise, New Potato, French Bean, Tomato, Quail Egg, Aged Sherry Dressing

Foie Gras Terrine, Cranberry Sauce, Toasted Brioche

Tomato and Mozzarella Cheese, Basil, Balsamic Vinaigrette

Waldorf Salad with Chicken

Cold Cuts

Shaved Parma Ham, Salame, Coppa, Speck, Mortadella

Ham Station

Iberico Ham

Truffle Honey, Whole Grain Mustard, Gherkin, Pickled Chilli

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Snapper, Maguro

Selection of Nigiri

Salmon, Saba, Tamago, Ikura, Unagi, Inari

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo, Barbecued Eel, Soft Shell Crab Roll

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Seafood

Fresh Oysters

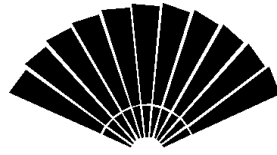
Served by table with Lemon and Cocktail Sauce

Chilled King Prawn, King Crab, Lobster,

Mussel, Abalone, Brown Crab, Snow Crab

Condiments

Shallot Vinegar, Lemon Wedges, Cocktail Sauce



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Garden Greens

Australian Romaine Lettuce

Mesclun Leaves

Rocket

Red Chicory

Cereals, Seed, Dry Fruit

Condiments

*Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing, Reggiano Flake,
Crispy Bacon, French Bread, Crouton, Kalamata Olive, Cherry Tomato, Red Onion*

European Farmhouse Cheeses

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

Condiments

Dry Apricot, Walnut, Raisins

Bakery

French Baguette, Sourdough, German Rye, Farmhouse,

English Muffin, Bagel, Multi Grain, White Toast

Honey, Jams

Pastries and Danish

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 Pepper, Yellow Pepper, Green Pepper, Mushroom,
Cheddar Cheese, Herbs, Spring Onion, Smoked Salmon, Tomato, Hollandaise Sauce*

Peking Duck

Chinese Pancake, Cucumber, Leek, Hoi Sin Sauce

From The Carvery

Prime Rib of Roast Beef

Yorkshire Pudding, Thyme Jus

Soup Terrine

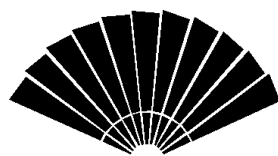
Double Boiled Soup, Sea Whelk and Conpoy

Lobster Bisque

Braised “8 Heads” Abalone

Green Vegetable, Abalone Sauce

(1 piece served per person tableside)



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Chafing Dishes

Roast Potato, Thyme Butter, Garlic
Selection of Dim Sum
Fried Rice with Lotus Leaf
Sautéed Scallop and Squid, Green Asparagus, X.O. Sauce
Steamed Grouper, Soy Sauce, Sesame Seed Oil
Pan Fried Black Cod, Spinach, Teriyaki Sauce
Deep Fried Whole Chicken, Soy Sauce
Roast Lamb Chop, Ratatouille Vegetable, Thyme Jus
Deep Fried Crab Claw coated with Minced Shrimp
Sausage and Smoked Bacon
Braised Ox Tail, Carrot, Potato, Veal Jus

Desserts

<i>Baked Berries and Cherries Crumble</i>	<i>Praline, Chocolate Éclair</i>
<i>Baked Sago Pudding</i>	<i>Lemon Mousse with Honeycomb</i>
<i>Sticky Toffee Pudding</i>	<i>Crème Caramel</i>
<i>Mango Mousse Cake</i>	<i>Espresso Crème Brûlée</i>
<i>Crispy Devil Cake</i>	<i>Cream Cheese Cream Horn</i>
<i>Raspberry Truffle Cake with Fresh Raspberry</i>	<i>Homemade Chocolate Chips Cookies</i>
<i>Chocolate Whisky Cake</i>	<i>Pineapple Upside Down Cake</i>
<i>1963 Mandarin Cheese Cake</i>	<i>Rum Raisin Financier Cake</i>
<i>Champagne Jelly with Berries Soup</i>	<i>Baked Apple and Berries Pie</i>
<i>Cherry Clafoutis</i>	<i>Lemon Tart</i>
<i>Fresh Fruit Salad with Orange Syrup</i>	<i>Chocolate Caramel Tart</i>
<i>Fresh Fruit Pavlova</i>	<i>Baked Fruit and Berry Jalousie</i>
<i>Chocolate Brownies</i>	<i>Whisky Truffles</i>
<i>Tiramisu</i>	<i>Mixed Nuts dipped in Chocolate</i>
<i>Passion Fruit Panna Cotta</i>	<i>Broken Feuillantine Chocolate Block</i>
<i>Naples Sponge Baba</i>	<i>Mini Chocolate Cigar</i>
<i>Berries Mille Feuille</i>	<i>Royal Jelly Nougat in Jar</i>
<i>Chocolate and Almond Nougatine Bavaoise</i>	<i>Assorted Marshmallow in Jar</i>
<i>Chocolate and Coconut Brandy Trifle</i>	<i>Almond Tuiles</i>

Condiments

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

Adult 成人 HKD588*

(Additional HKD300* to include free flow “R” de Runiart Champagne and selected fruit juices)

Child 小童 HKD498*

**Prices are subject to 10% service charge*

**以上價格需另收加一服務費*

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

For reservations, please visit [here](#) or call +852 2825 4007

如需預約，請[點擊這裡](#)查看或致電+852 2825 4007