CLIPPER LOUNGE

FATHER'S DAY BRUNCH MENU

Freshly Squeezed Fruit Juices
Orange, Grapefruit, Tomato, Watermelon, Pineapple

From The Selection of Hors d'oeuvres
Thai Beef Salad, Tomato, Cucumber, Lemongrass Vinaigrette
Cous Cous Salad, Prawn, Orange, Carrot, Cauliflower
Rocket Leaves, Fresh Figs, Feta Cheese, Syrup Dressing
Home Cold and Warm Smoked Salmon
Cherry Tomato, Baby Mozzarella, Basil, Pine Nuts, Balsamic
Shaved Parma Ham
Caponata – Eggplant, Bell Pepper, Zucchini, Pine Nuts, Raisin, Celery
Crab, Cucumber and Fish Roe
Potato Salad, Bacon, Mustard Dressing

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

From The Seafood and Oyster
Abalone, Chilled King Prawn, Snow Crab, Mussel, Sea Whelk
Shrimp Cocktail Shoots
Cones with Salmon Tartar
Condiments
Shallot Vinegar, Lemon Wedges, Cocktail Sauce

Seafood Platter serve on table
2 pieces of Australian Oyster, half Lobster and King Crab Leg per person

From The Garden Greens
Cress Selection
Australian Romaine Lettuce
Mesclun Leaves
Rocket
Red Chicory
Market Daily Green
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

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From the 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

Selection of European Farmhouse Cheeses
Gouda, Cheddar, Brie de Meaux, Stilton Cheese
Dry Apricot, Walnuts, Raisins

Omelette Egg Station
Fresh Omlette, Fried Egg, Scrambled Egg or Poached
Condiments
Ham, Bacon, Red Peppers, Yellow Peppers, Green Peppers, Mushroom,
Cheddar Cheese, Herbs, Spring Onion, Smoked Salmon, Tomatoes, Hollandaise Sauce

From The Cooking Station
Prawn Linguine
Tomato Basil Sauce

Peking Duck Station
Chinese Pancake, Cucumber, Leek, Hoi Sin Sauce

From the Carvery
Prime Rib of Roast Beef
Yorkshire Pudding, Thyme Jus

Soup
Lobster Bisque
Chicken Soup with Coconut

From The Chafing Dish
Mandarin Breakfast Sausage and Hickory Smoked Bacon
Roasted Potato
Seared Salmon, White Wine Sauce, Capers, Parsley
Dim Sum
Steamed Bun
Fried Rice, Prawn, Egg White, Asparagus, X.O. Sauce
Teriyaki Cod
Poached Chicken, Kam Wah Ham, Black Mushroom
Penang Char Kway Teow
Roast Pork Neck, Chilli, Lemongrass
Deep Fried Eggplant, Chilli, Onion, Salt
Lamb Chop

CLIPPER LOUNGE

From The Dessert

Warm Pudding
Warm Bread and Butter Pudding
Baked Sago Pudding

Cake
Mango Mousse Cake
Yoghurt Raspberry Cake
Chocolate Raspberry Truffle Cake

Dessert
Whipped Cream Zabaglione
Fresh Strawberry with Whipped Cream
Seasonal Fresh Fruit Salad
Frappe, Thin Crispy Waffles
Castagnole, Little Ball Pancake
Tiramisu
Panna Cotta
Napels Sponge Baba
Berries Mille Feuille
Ricotta "Casssata"
Orange Cinnamon Crème Bavaroise
Pastiera, Barley and Ricotta Cake
Praline, Chocolate Éclair
Vanilla Crème Brûlée
Crème Caramel
Praline Cream Pot
Cream Cheese Cream Horn

Cookie
Home Made Biscotti

Dried Cake
Mini Banana Bread
Almond 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 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

Adult $698.00+10%
Champagne Brunch with "R" de Ruinart

Child $398.00+10%

(World cup chocolate for all fathers)