



## CLIPPER LOUNGE

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### NEW YEAR'S EVE BUFFET DINNER

#### Selection of Hors d'oeuvres

Sautéed Wild Mushroom Salad, Truffle and Herb Sauce  
Thai Pomelo Salad, Beef, Spicy Lemongrass Vinaigrette  
Mango and Prawn Salad, Pink Cocktail  
Marinated Beef Shin, Jellyfish, Soy Sauce  
Homemade Scottish Smoked Salmon, Horseradish  
Cream, Caper  
Tuna Niçoise, New Potato, French Bean, Tomato, Quail  
Egg, Aged Sherry Dressing  
Foie Gras Terrine, Cranberry Sauce, Toasted Brioche  
Beetroot Salad, Feta, Herb, Sherry Vinaigrette  
Waldorf Salad with Chicken

#### Sushi and Sashimi

Selection of Sashimi - *Hamachi, Norwegian Salmon, Ebi, Snapper, Scallop, Maguro*  
Selection of Nigiri - *Salmon, Saba, Tamago, Abalone, Ikura, Unagi, Inari*  
Selection of Maki - *California Roll, Kappa-Maki, Tekka, Futo, Sweet Crispy Prawn and Avocado*  
Condiments - *Soy Sauce, Pickled Ginger, Wasabi*

#### Ham Station

Iberico Ham - *Truffle Honey, Whole Grain Mustard, Pickles, Gherkin*

#### Cheeses

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

#### Salad Jar

Antipasti, Heirloom Tomato, Gherkin, Stuffed Pepper, Roasted Chilli, Artichoke, Garlic  
Silver Skin Onion, Pickles, Grilled Vegetable, Jalapeno Pepper, Diced Feta Cheese, Olive, Stuffed Olive

#### Oil

Cold Pressed Olive Oil, Basil Oil, Walnut Oil, Curry Oil

#### Vinegar

25Year Old and White Balsamic, Minus 8 Vinegar

#### Rustic Bread

Sourdough, Whole Grain, French Baguette, Graham Roll, Pumpkin Seed Roll and Soft Roll  
Creamy Butter

#### Organic Mesclun Leaves

Condiments - *Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing, Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Kalamata Olive, Cherry Tomato, Red Onion*

#### Chilled Seafood Selection

Lobster, Abalone, Crab Leg, Oyster, Prawn, Blue Mussel, Brown Crab, Clam  
Condiments - *Red Wine Shallot Vinegar, Cocktail Sauce, Lemon Wedges*



## CLIPPER LOUNGE

### NEW YEAR'S EVE BUFFET DINNER (CONT.)

#### Soup Terrine

Boiled Silk Hen Soup, Sea Conch, Conpoy  
Lobster Bisque

#### Chafing Dishes

Roasted Potato, Thyme Butter  
Braised Sliced Abalone with Mushroom and Vegetable,  
Oyster Sauce  
Wok Fried King Prawn, Tomato Sauce  
Fried Rice with Seafood  
Sautéed Scallop, Broccoli, X.O. Sauce  
Steamed Giant Grouper, Soy Sauce and Sesame Seed Oil  
Pan Fried Black Cod, Black Olive and Tomato with Basil  
Butter  
Roast Lamb Chop, Ratatouille Vegetable, Thyme Jus  
"Schnitzel", Veal, Tartar Sauce  
Roasted Duck Breast, Cabbage, Bacon

#### Peking Duck Station

Chinese Pancake, Spring Onion, Hoi Sin Sauce

#### Lobster Laksa Noodle Station

Rice Vermicelli, Shrimp, Fish Ball, Bean Curd, Bean  
Sprout

#### Pan Fried Foie Gras

Baguette, Mango Salsa

#### Carving Trolley

Honey Roasted Ham  
Condiments - Creamed Potato, Mustard, Balsamic Jus

#### Roasted Prime Rib of Beef

Condiments - Yorkshire Pudding, Jus

#### Desserts

Warm Puddings - Sago Pudding, Orange Brioche Pudding,  
Baked Apple and Pear Cinnamon Crumble  
Sweets - Seasonal Fresh Fruit Salad, Eggnog Crème Brûlée,  
Mandarin Tiramisu, Raspberry Brandy Trifle, Orange  
Chocolate Crème de Pot, Paris Brest with Praline Cream,  
Strawberry Bavarois, Panna Cotta with Red Fruit, Chocolate  
Mousse  
Cakes - Mixed Fruit Cream Cake, Chestnut Mont Blanc  
Cake, Whisky Cake, Mandarin Cheesecake  
Assorted Cookies  
Dried Cakes - Walnut Banana Bread  
Pies / Tarts - Assorted Baked Fruit and Berry Tartlets,  
Butterscotch Tart  
Chocolates - Assorted Chocolate Truffles, Assorted Chocolate  
Marshmallow, Mixed Nuts dipped in Chocolate  
Candied - Salt Caramel Candy, Strawberry Tower with  
Chocolate Sauce, Pig Ears, Traditional Panettone with Vanilla  
Sauce, Mini Cinnamon Roll, Mini Doughnut  
Condiments - Roasted Almond, Icing Sugar, Whipped Cream,  
Chocolate Sauce, Raspberry Coulis, Mixed Nuts

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

HKD1,288\* per adult

(Including a glass of 'R' de Ruinart Champagne)

HKD608\* per child



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### NEW YEAR'S DAY BUFFET DINNER

#### Selection of Hors d'oeuvres

Sautéed Wild Mushroom Salad, Truffle and Herb Sauce  
Thai Beef Salad, Spicy Lemongrass Vinaigrette  
Fruit and Seafood Salad, Marinated Squid, Prawn, Pink Cocktail  
Pulled Marinated Chicken, Shanghai Style  
Homemade Scottish Smoked Salmon, Horseradish Cream, Caper  
Tuna Niçoise, New Potato, French Bean, Tomato, Quail Egg, Aged Sherry Dressing  
Foie Gras Terrine, Cranberry Sauce, Toasted Brioche  
Poached Salmon Salad, Barley, Lemon Dressing  
Caprese Salad, Buffalo Mozzarella, Basil, Olive Oil

#### Selection of Cold Cuts

Shaved Parma Ham, Salame, Coppa, Speck, Mortadella

#### Salad Jar

Antipasti, Heirloom Tomato, Gherkin, Stuffed Pepper, Roasted Chilli  
Artichoke, Garlic, Silver Skin Onion, Pickles, Grilled Vegetable, Jalapeno Pepper  
Diced Feta Cheese, Stuffed Olive, Roasted Garlic, Sun-dried Tomato, Black and Green Olives  
Fried Pepper, Grilled Artichoke, Marinated Anchovies

#### Selection of European Farmhouse Cheeses

Aged Stilton, Emmenthal, Edam, English Cheddar, Brie de Meaux, St. Albray - *Dry Apricot, Walnut, Raisin*

#### Seafood and Oyster

Oysters, Abalone, Lobster, Razor Clam, Prawn, King Crab Leg, Mussel, Brown Crab, Snow Crab Leg  
Condiments - *Shallot Vinegar, Lemon Wedge, Cocktail Sauce*

#### Sushi and Sashimi

Selection of Sashimi - *Hamachi, Norwegian Salmon, Ebi, Tuna, Red Clam*  
Selection of Nigiri - *Saba, Tamago, Abalone, Ikura, Unagi, Inari, Salmon*  
Selection of Maki - California Roll, Kappa-Maki, Tekka, Futo  
Condiments - *Soy Sauce, Pickled Ginger, Wasabi*

#### Garden Greens

Australian Romaine Lettuce, Mesclun Leaves, Market Daily Greens  
Condiments - *Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing, Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Kalamata Olive, Cherry Tomato, Red Onion*

#### Soup Terrine

Clam Chowder  
Boiled Silk Hen Soup, Sea Conch, Conpoy  
Bread - *Soft Roll, French Baguette*  
Creamy Butter



## CLIPPER LOUNGE

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### NEW YEAR'S DAY BUFFET DINNER (CONT.)

#### Chafing Dishes

Roast Pumpkin, Thyme and Honey  
Fish and Chips, Tartar Sauce  
Pan Fried Salmon, Wilted Spinach, Teriyaki Sauce  
Roasted Duck Breast, Cabbage, Bacon  
Steamed Grouper, Ginger, Spring Onion, Soy Sauce  
Fried Rice, Egg White, Asparagus, Crispy Conpoy  
Wok Fried Squid, Celery, Lily Bulb, Garlic and Ginger  
Breaded Fried Pork Escalope, Curry Sauce  
Braised Beef Short Ribs, Black Pepper Sauce  
Wok Fried Green Bean, Minced Pork, Black Olive Paste

#### From the Carvery

Roast Lamb Leg, Rosemary, Mint Jelly  
Roast Prime Rib of Beef, Yorkshire Pudding, Gravy

#### Cooking Station

Peking Duck - *Chinese Pancake, Spring Onion, Cucumber, Leek, Hoi Sin Sauce*  
Lobster Laksa Noodle - *Rice Vermicelli, Shrimp, Fish Ball, Cuttlefish Ball, Bean Curd, Bean Sprout*  
Pan Fried Scallop - *Garlic Butter, Lemon*

#### Desserts

Warm Puddings - *Chestnut Sago Pudding, Orange Brioche Pudding, Baked Apple and Pear Cinnamon Crumble*  
Sweets - *Seasonal Fresh Fruit Salad, Eggnog Crème Brûlée, Mandarin Tiramisu, Raspberry Brandy Trifle, Orange Chocolate Crème de Pot, Paris Brest with Praline Cream, Strawberry Bavarois, Chocolate Mousse*  
Cakes - *Mixed Fruit Cream Cake, Raspberry Chocolate Cake, Chestnut Mont Blanc Cake, Whisky Cake, Mandarin Cheesecake, Double Chocolate Mousse Cake*  
Cookies - *Assorted Cookies*  
Dried Cakes - *Walnut Banana Bread*  
Pies / Tarts - *Assorted Baked Fruit and Berry Tartlets, Butterscotch Tart, Toffee Chocolate Tart*  
Chocolates - *Assorted Chocolate Truffles, Assorted Chocolate Marshmallow, Mixed Nuts dipped in Chocolate*  
Candied - *Salt Caramel Candy, Strawberry Tower with Chocolate Sauce, Pig Ears, Traditional Panettone with Vanilla Sauce, Mini Cinnamon Roll, Mini Doughnut*  
Condiments - *Roasted Almond, Icing Sugar, Whipped Cream, Chocolate Sauce, Raspberry Coulis, Mixed Nuts*

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

HKD688\* per adult

HKD398\* per child



For bookings, please contact Clipper Lounge at +852 2825 4007  
or email [mohkg-clipperlounge@mohg.com](mailto:mohkg-clipperlounge@mohg.com)

For further enquiries, please visit our Festive Enquiries Desk  
or call +852 2825 4828 or email [mohkg-holidays@mohg.com](mailto:mohkg-holidays@mohg.com)

Festive Enquiries Desk:

21 November - 25 December 2016

10 a.m. to 8 p.m.

26 December - 31 December 2016

10 a.m. to 5 p.m.

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