MANDARIN ORIENTAL
HONG KONG

CLIPPER LOUNGE

Sunday Champagne Brunch
11:30 – 15:00

Menu

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

Hors d'oeuvres
Baked Okra with Tomato and Ginger
Potato Salad, "German" Style
Japanese Sesame Salad, Chicken, Carrot, Cucumber
Thai Pork Neck, Tomato, Cucumber, Lemongrass Vinaigrette
Couscous Salad, Prawn, Orange, Carrot
Seafood Salad, Pineapple, Coriander, Lime and Chilli Dressing
Japanese Crabmeat, Cucumber, Flying Fish Roe, Mayonnaise
Cherry Tomato, Baby Mozzarella, Pine Nuts, Balsamic
Home Smoked Salmon, Horseradish, Capers
Arugula Leaves, Fresh Fig, Feta, Syrup Dressing

Cold Soba and Udon Noodles
Green Tea Soba
Buckwheat Soba
Udon Noodles
Condiments
Soba Dressing, Spring Onion, Seaweed

European Farmhouse Cheeses
Gouda, Cheddar, Brie de Meaux, Parmesan, Blue Cheese, Feta, Cream Cheese
Dry Apricot, Walnuts, Raisins

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Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Snapper, Hamachi, Maguro

Selection of Nigiri

Salmon, Saba, Tamago, Ikura, Unagi, Inari, Hamachi

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Seafood

Fresh Oysters

Chilled King Prawn, Abalone, Mussel, Sea Whelk,
Brown Crab, Lobster, Crab Leg

Condiments

Shallot Vinegar, Lemon Wedges, Cocktail Sauce

Garden Greens

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

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

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

Cooking Station
Vietnamese Beef Noodles
Tunip, Onion, Lettuce, Beef Broth

From The Carvery
Prime Rib of Roast Beef
Yorkshire Pudding, Thyme Jus
Roasted Chicken Roll, Foie Gras Stuffing
Mustard, Jus

Soup
Daily Chinese Soup
Clam Chowder, Vegetable, Cream

Chafing Dishes
Mandarin Breakfast Sausage and Hickory Smoked Bacon
Roasted Potato
Teriyaki Salmon, Sesame, Bonito Flakes
Sautéed Prawn, Garlic and Chilli
Dim Sum Basket
Braised E-Fu Noodles, Yellow Chives, Mushroom
Deep Fried Pork Chop, Japanese Curry Sauce
Seared Lamb Cutlet, Spinach, Thyme Jus
Braised Tofu, Crabmeat, Egg White, Spring Onion
Wok Fried Seasonal Vegetable, Garlic, Ginfer
Steamed Grouper, Ginger, Soy Sauce

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Dessert

Warm Traditional -
Bread and Butter Pudding
Warm Sago Pudding
Warm Apple Crumble
Tiramisu
Strawberry Jelly
Black Fruit Jelly
Mango Pudding, Sago, Coconut Milk
Traditional Cherry Trifle
Cream Caramel Flan
Passion Fruit Mousse
Rum Savarin
Panna Cotta with Strawberry
Crème Brûlée
Chocolate Mousse
Baked Chocolate Brownies

Opera Cake
Mango Mousse Cake
Chocolate Truffle Cake
Cassis Cream Cake
American Cheesecake
Fresh Fruit Jalousie Tart
Baked Apple Tart
Baked Apricot Tart
Large Cookies
Fresh Fruit Salad
Peanut coated with Chocolate
Almond coated with Chocolate
Hazelnut coated with Chocolate
Chocolate Truffle
Broken Chocolate Plate -
with Roasted Nuts

Condiments
Vanilla Topping, Red Berries Topping, Icing Sugar,
Whipped Cream, Roasted Almond, Chocolate Sauce

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

Adult HKD 688*
with free flow "R" de Ruinart Champagne
Child HKD 378*

****Prices are in Hong Kong Dollar and subject to 10% service charge***
For reservations, please visit here or call +852 2825 4007