

Sunday Champagne Brunch 2015
11:30am-3:00pm



CLIPPER LOUNGE

MENU

Freshly Squeezed Fruit Juices

Orange, Grapefruit, Tomato, Watermelon, Pineapple

From The Selection of Hors d'oeuvres

*Seared Beef Sirloin, Daikon, Japanese Sesame Sauce
Potato Salad, "German" Style
Japanese Sesame Salad, Chicken, Carrot, Cucumber
Thai Pork Neck, Tomato, Cucumber, Lemongrass Vinaigrette
Couscous Salad, Prawn, Orange, Carrot
Green Asparagus, Japanese Mustard Sauce
Japanese Crabmeat, Cucumber, Flying Fish Roe, Mayonnaise
Cherry Tomato, Baby Mozzarella, Pine Nuts, Balsamic
Home Smoked Salmon, Horseradish, Capers
Tuna Tataki Salad, Rocket, Grapefruit, Onion*

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*

Seafood, Sushi and Sashimi

*Sashimi
Norwegian Salmon, Ebi, Snapper, Snow Fish, Maguro
Nigiri
Salmon, Saba, Tamago, Ikura, Unagi, Inari
Maki
California Roll, Kappa-Maki, Tekka, Futo
Condiments
Soy Sauce, Pickled Ginger, Wasabi*

Seafood Station

*Abalone, Chilled King Prawn
Snow Crab, Mussel, Clam, Sea Whelk
Condiments
Shallot Vinegar, Lemon Wedge, Cocktail Sauce*



Seafood Platter served on guests' table
2 pieces of Oyster and half Lobster per person

Garden Greens
Cress Selection

Australian Romaine Lettuce
Mesclun Leaves
Rocket
Red Chicory
Market Daily Greens
Cereals, 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*

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 Eggs Station

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

Live Cooking Station

Vietnamese Beef Noodles
Turnip, Onion, Lettuce, Beef Broth

Carvery

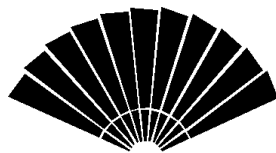
Prime Rib of Roast Beef
Yorkshire Pudding, Thyme Jus
Roasted Chicken Roll, Foie Gras Stuffing
Mustard, Jus

Soup

Daily Chinese Soup
Clam Chowder, Vegetable, Cream

Chafing Dish

Mandarin Breakfast Sausage and Hickory Smoked Bacon
Roasted Potato



MANDARIN ORIENTAL
HONG KONG

Teriyaki Salmon, Sesame, Bonito Flakes
Thai Yellow Vegetable Curry, Coconut Milk
Steamed Bun
Braised E-fu Noodles, Yellow Chive, 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, Ginger
Deep Fried Sole, Black Bean Sauce

Dessert

Crêpe Suzette Station
Orange Zest, Grand Marnier, Pancake

Warm Traditional Bread and Butter Pudding
Warm Sago Pudding
Warm Apple Crumble

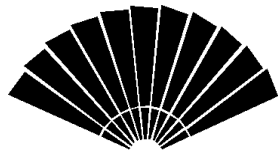
Tiramisu
Strawberry Jelly
Black Fruit Jelly
Mango Pudding, Sago, Coconut Milk
Traditional Cherry Trifle
Cream Caramel Flan
Passion Fruit Mousse
Rum Savarin
Panna Cotta with Strawberry
Crème Brulee
Chocolate Mousse

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

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

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



MANDARIN ORIENTAL
HONG KONG

***Every First Sunday of the Month with free flow of Moët & Chandon Rosé Impérial**

Adult \$748+10% service charge

Child \$378+10% service charge

2nd-4th Sunday with Free flow of R de Ruinart Champagne

Adult \$688.00+10% service charge

Child \$378.00+10% service charge