



CLIPPER LOUNGE

VALENTINE'S DAY DINNER BUFFET MENU

14 FEBRUARY 2017

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

Abalone, Snow Crab Leg, Mussel, Brown Crab, Chilled King Prawn, Lobster

Condiments - *Shallot Vinegar, Lemon Wedge, Cocktail Sauce*

Oysters - *Served tableside with Lemon and Cocktail Sauce*

Deluxe Hong Kong Style Noodle Soup Station

Beef Short Rib, Chicken Wing, Wonton, Fish Ball, Beef Ball, Sea Cucumber, Lobster Claw, Sea Whelk, Lettuce, Oil Noodles, Flat Noodles, Rice Noodles, Special Chilli Sauce

Japanese A3 Wagyu Beef Rib Eye

(80gm per person served by à la minute)

From The Carvery

Roast Prime Rib of Beef

Horseradish Cream, Thyme Jus, Mustard

Bread Trolley

Selection of Daily Bread

Selection of Hors d'oeuvres

Home Cold Smoked Salmon, Horseradish, Capers

Parma Ham and Melon

Korean Vermicelli with Pork, Carrot and Onion

Marinated Cherry Tomato, Baby Bocconcini, Basil, Balsamic

Beetroot Salad, Feta Cheese, Lemon Dressing

Mango and Prawn Salad, Pink Cocktail

Chilled Black Fungus, Aged Vinegar

Waldorf Chicken Salad

Thai Papaya Salad, Coriander, Onion, Lemongrass

Vinaigrette

Roast Potato and Sausage Salad, Pommery Mustard

Dressing

Soup Terrine

Double Boiled Chicken Soup, Sea Whelk and Conpoy

Daily Western Soup



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Selection of European Farmhouse Cheeses

Brie de Meaux, Emmenthal, Edam, St. Albroy, English Cheddar
Condiments - *Walnut, Dry Apricot, Grape and Cracker*

Garden Greens

Rocket, Romaine, Market Daily Greens, Cherry Tomato
Condiments - *Italian Vinaigrette, French Dressing, Thousand Island, Balsamico, Reggiano Flake, Carrot, Sweet Corn, Kalamata Olive, Cherry Tomato, Red Onion*

Chafing Dishes

Braised Oxtail, Carrot, Potato, Veal Jus
Australian Lamb Rump, Braised Ratatouille, Mint Jelly
Roast Potato, Garlic, Thyme
Braised Spinach, Supreme Broth, Thousand Egg and Salted Egg
Fish and Chips, Tartar Sauce
Wok-fried Squid and Shrimp, Broccoli, Ginger, Garlic
Seafood Pie, Mashed Potato, White Wine Cream
Roast Duck Breast, Cabbage, Bacon
Sweet and Sour Pork
Japanese Fried Rice with Eel, Carrot, Green Onion
Steamed Grouper, Ginger, Spring Onion, Soy Sauce
Roast Pork Brisket, Chinese Style

Desserts

Warm Berries Crumble
Rose Petal Chiffon Cake
Whisky Chocolate Cake
Cassis Raspberry Mousse Cake
Fresh Fruit Salad with Champagne Syrup
Sea Salt Caramel Chocolate Fondant
Strawberry Tiramisu
Double Vanilla Crème Brûlée
Champagne Jelly with Berries Soup
Raspberry Trifle
Raspberry Chocolate Napoleon
Rose Petal Madeleine
Baked Cherry Pie
Chocolate Champagne Truffle
Mini Doughnut with Rose Petal Jam
Strawberry Tower with Chocolate Sauce
Condiments- *Roasted Almond, Icing Sugar, Whipped Cream, Raspberry Coulis, Mixed Nuts*
“Dragon Breathe” Molecular Ice Cream Station - *Strawberry, Chocolate, Vanilla*

HKD888* per person

(including 1 glass of Bellini Champagne)

* All prices are subject to 10% service charge.
Please note that all buffet items are subject to change due to availability.