MANDARIN ORIENTAL
HONG KONG

CLIPPER LOUNGE

VALENTINE'S DINNER BUFFET

14 February
1st Seating 6:00pm – 8:00pm
2nd Seating 8:30pm – 10:30pm

15 February
6:30pm –10:00pm

Deluxe Bread Station

Hors d'oeuvres
Cherry Tomato, Baby Mozzarella, Balsamic, Olive Oil
Thai Pomelo Salad, Prawn, Spicy Lemongrass Vinaigrette
Shredded Chicken and Bean Starch Sheets with Sesame Sauce
Marinated Beef Shin, Jellyfish, Soy Sauce
Mini Octopus Salad
Thai Beef Salad
House-smoked Salmon, Horseradish, Capers
Foie Gras Terrine

Seafood
Lobster, Blue Mussel, Abalone, Alaskan Crab Leg,
Snow Crab Leg, Chilled King Prawn, Brown Crab
Condiments
Shallot Vinegar, Lemon Wedges, Cocktail Sauce

Oyster on Ice Tray
Fine de Claire No. 4, Scottish 50-70g, Brittany No. 4

Garden Greens
Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves
Condiments
Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing,
Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato

MANDARIN ORIENTAL
HONG KONG

Sushi and Sashimi

Selection of Sashimi

Hamachi, Norwegian Salmon, Hotate, Ebi, Maguro

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

Deluxe Cheeses Selection

Aged Stilton, Emmental, Edam, English Cheddar, Brie de Meaux, St. Albray, Goat Cheese, Camembert, Reblochon

Dried Apricots, Walnuts, Grapes, Quince Jelly, Crackers

Lobster Laksa Station

Lobster, Fish Ball, Bean Curd, Bean Sprouts

Rice Vermicelli, Oil Noodles, Thai Rice Noodles

Coriander, Red Chilli, Spring Onion, Fried Shallot, Fried Garlic

Hainan Chicken Station

Poached Hainan Chicken, Fragrant Rice

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

Ham Station

Parma Ham

Honeydew Melon, Cantaloupe

Truffle Honey, Whole Grain Mustard, Pickles, Gherkin

Antipasti

Gherkins, Stuffed Pepper, Roast Chilli, Artichoke, Garlic, Silver Skin Onion, Grilled Eggplant, Grilled Green & Yellow Zucchini, Grilled Bell Pepper, Feta Cheese Cubes, Kalamata Olives, Green Olives

Caesar Salad Station

Australian Romaine Lettuce

Condiments

Caesar Dressing, Crispy Bacon, Crouton, Parmesan Reggiano Flakes, Parmesan Wheel

MANDARIN ORIENTAL
HONG KONG

The Carvery

Roast Prime Rib of Beef
Yorkshire Pudding, Thyme Jus
Roast Honey Ham
Honey Mustard Jus, Apple Sauce

Soup

Lobster Bisque
Double-boiled Chicken, Pork Shin, Sea Conch

Chafing Dishes

Roast New Potato, Bacon, Garlic, Butter, Herbs
Steamed Broccoli, Mushroom, Conpoy, Egg White Sauce
Steamed Whole Grouper, Soy Sauce, Sesame Oil
Braised Sliced Sea Conch, Chinese Lettuce, Broccoli
Pan-fried Spicy Salmon, Caper Butter Sauce
Pan-fried Scallops, Tomato Sauce
Stir-fried Prawns, Sweet and Sour Sauce
Baked Mixed Seafood Pie
Australian Lamb Rump, Grilled Vegetables, Mint Jelly
Roast Duck Breast, Orange, Fennel
Fried Rice, Chicken, Lettuce, Green Peas, Spring Onion
Braised E-fu Noodles, Straw Mushroom, Yellow Chive

Dessert

Warm Pudding
Warm Traditional Bread and Butter Pudding
Baked Chestnut and Sago Pudding
Warm Chocolate Pudding with Caramel Sauce
Cake
1963 Mandarin Cheesecake
Mandarin Orange and Chocolate Mousse Cake
Green Tea and Red Bean Mousse Cake
Raspberry Chocolate Truffle Cake
Mixed Berries Cream Cake
Cherry Upside Down Cake
Orange Coffee Opera Cake
Dessert
Raspberry Tiramisu
Strawberry and Mascarpone Mousse
Passion Fruit Panna Cotta with Mango
Blueberry and Lemon White Chocolate Mousse

MANDARIN ORIENTAL
HONG KONG

Green Tea Crème Brûlée
Red Bean and Coconut Pudding
Fresh Fruit and Berries Salad
Chocolate Crème de Pot
Champagne Jelly with Rose Petal Jam
Mango and Sago Chilled Soup
Rose and Ginger Tea Bavarois

Baked Items

Baked Cashew Nut Tart
Baked Mixed Berries Crumble Pie
Kumquat Fruit Cake
Butterfly Cookies
Red Velvet Raspberry Cupcake
Baked Chocolate Brownies with Caramelised Walnuts
Hazelnut and Rum Financier

Homemade Chocolate

Assorted Chocolate Truffles
Assorted Chocolate Pralines
Fresh Strawberries dipped in Chocolate
Chocolate Lips

Ice Cream Station

Mini Assorted Candies

Condiments

Roast Almond, Icing Sugar, Whipped Cream, Raspberry Coulis, Mixed Nuts

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

HKD888* per person
HKD999* per person including 1 glass of Champagne Ruinart Brut Rosé, NV
HKD1,288* per person including free flow of Champagne Ruinart Brut Rosé, NV

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