



# CLIPPER LOUNGE

## CNY DINNER BUFFET MENU

28 – 31 January 2025

6:30pm – 10:00pm

### **Deluxe Bread Trolley**

Selection of Daily Bread

### **Hors d'oeuvres**

Spicy Chicken Salad

Poached Salmon, Avocado & Sweet Corn Salad

Thai Seafood & Glass Noodles Salad

Smoked Salmon, Horseradish, Capers, Onion

Assorted Cold Cuts

### **Sushi & Sashimi**

#### **Selection of Sashimi**

Norwegian Salmon, Ebi, Maguro, Tai, Hokki

#### **Selection of Nigiri**

Salmon, Saba, Ebi, Tamago, Inari

#### **Selection of Maki**

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

### **Freshly Shucked Oysters**

Condiments

Lemon, Vinegar, Shallot, Chive

### **Sustainably Sourced Seafood**

Poached Boston Lobster, Local Hong Kong Abalone, French Blue Mussel,

New Zealand Green Mussel, Local Sea Whelk, Snow Crab Leg,

European Brown Crab, Chilled Norwegian Prawn

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(All our seafood is sustainable sourced and is subject to availability at the market)

\*Please note that all buffet items are subject to change due to availability and seasonality\*



### **Garden Greens**

Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves,  
Red Chicory, Market Daily Greens  
Cereals, Seeds, Dried Fruits  
Condiments  
Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing

### **Caesar Salad & Deluxe Cheese Trolley**

#### **Caesar Salad**

Parmesan Wheel, Romaine Lettuce, Caesar Dressing  
Bacon Bits, Crouton, Parmesan Flakes

#### **Cheese Section**

Emmenthal, Edam, English Cheddar,  
Brie de Meaux, St. Albray, Camembert, Reblochon  
Condiments  
Vegetable Stick & Crackers

### **Soup Tureen**

Daily Western Soup  
Sea Conch & Pork Shin Soup

### **Hainan Chicken & Soy Sauce Chicken Station**

Poached Hainan Chicken, Cantonese Soy Sauce Chicken  
Fragrant Rice  
Condiments  
Ginger Sauce, Chilli Sauce, Dark Soy Sauce

### **Chinese Noodles Station**

Clear Broth Beef Brisket, Lobster Claw, Shrimp, White Fish Ball, Beef Ball  
Baby Kale, Chinese Lettuce, Pak Choy, Bean Sprout  
Old Noodles, Egg Noodles, Glass Noodles, Rice Noodles  
Chicken Broth & Beef Broth  
Condiments  
Crispy Garlic, Chilli Sauce, Oyster Sauce



## **The Carvery**

### **Slow Roasted U.S. Prime Rib of Beef**

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

### **Roasted Lamb Rack**

Minted Lamb Jus, Mint Jelly

### **Side Dish**

(Choice of 3 types per day)

Corn on Cob, Braised Carrot, Roasted Sweet Potato,  
Green Vegetable, Braised Green Peas, French Bean, Roasted Pumpkin

### **Braised Abalone Station**

Fish Maw & Abalone, Broccoli, Abalone Sauce

## **Chafing Dishes**

### **Chinese Pudding Station**

Chinese New Year's Cake, Turnip Cake, Taro Cake, Water Chestnut Cake  
Condiments

Chilli Sauce, Soy Sauce, Sweet Sauce

Poached Red Snapper, Garlic Butter Chive Sauce

Stir-fried Prawn, Salted Egg Yolk

Steamed Grouper, Sesame Soy Sauce

Braised Sliced Conch, Mushroom, Chinese Lettuce, Broccoli

Stir-fried Scallop & Coral Mussel, Bell Pepper, Honey Peas, X.O. Sauce

Braised Dried Oyster, Chinese Mushroom, Black Moss

Grilled Beef Tenderloin, Spicy Pepper Jus

Australian Lamb Chop, Grilled Vegetable, Mint Jelly

Slow Cooked Pork Rack, Honey, Mustard Jus, Honey Glazed Apple

Pan-fried Duck Breast, Orange Duck Jus, Fennel Salad

Fried Rice, Chicken, Abalone

## **Desserts**

Mandarin Tiramisu

Mango & Sago Soup with Pomelo

Classic Chocolate Mousse

Osmanthus Pudding

Fresh Fruit & Berries Salad



### **Cake**

Victoria Sponge cake  
1963 Mandarin Cheesecake  
Classic Carrot Cake  
Chocolate Truffle Cake  
Lemon & Vanilla Cupcake

### **Baked Items**

Baked Cashew Nut Tart  
Blueberry & Chestnut Pie  
Chocolate Brownies & Caramelised Walnuts  
Tangerine Orange Fruit Cake  
Assorted Macaron  
Assorted Chinese Cookies

### **Homemade Chocolates**

Assorted CNY Chocolate Truffle  
Assorted CNY Chocolate Praline  
Pineapple & Mango Chocolate Slab

### **Homemade Ice Cream Trolley**

Vanilla, Dark Chocolate & Mango  
Waffle & Sesame Cones

### **Choice of Different Toppings & Fresh Coulis**

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

### **28 January 2025**

Adult HKD988\* / Child HKD588\*

(Additional HKD688\* with free flow house champagne & wine)

(Additional HKD168\* with free flow juices, soft drinks & mineral water)

### **29 – 31 January 2025**

Adult HKD988\* / Child HKD588\*

(Additional HKD208\* with free flow house wines, beer,  
juices, soft drinks & mineral water)

(Additional HKD128\* with free flow juices, soft drinks & mineral water)

\*All prices are subject to 10% service charge.

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