

CLIPPER LOUNGE

CNY LUNCH BUFFET MENU 29 – 31 January 2025 12:00nn – 2:00pm

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

Sustainably Sourced Seafood

Poached Boston Lobster Claw, 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)



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

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

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The Carvery

Slow Roasted U.S. Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

Roasted Lamb Leg

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

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 Rump, 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

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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

Adult HKD688* / Child HKD428*

(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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