



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)

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 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

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



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.



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

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



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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