



CLIPPER LOUNGE

Winter Dinner Buffet Menu Effective 2 January 2024

Mondays to Sundays
6:30pm – 10:00pm

Deluxe Bread Trolley
Selection of Daily Bread

Hors d'oeuvres

Spicy Chicken Salad
Poached Salmon, Avocado and Sweet Corn Salad
Thai Seafood and Glass Noodles Salad
Smoked Salmon, Horseradish, Capers, Onion
Assorted Cold Cuts

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Maguro, Hamachi, Hokki

Selection of Nigiri

Salmon, Saba, Ebi, Tamago, Inari

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Seafood

Boston Lobster, Abalone, Blue Mussel, New Zealand Green Mussel,
Snow Crab Claw & Leg, Brown Crab, Chilled King Prawn, Seasonal Shrimp, Sea Whelk

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges
(Seafood is subject to availability on market)

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



Deluxe Cheese Selection

Emmenthal, Edam, English Cheddar, Brie de Meaux, St. Albray, Camembert, Reblochon
Condiments
Dried Apricots, Walnuts, Grapes, Quince Jelly, Crackers

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, Reggiano Flakes,
Crispy Bacon, French Bread, Crouton, Kalamata Olive, Cherry Tomato, Red Onion

Soup Tureen

Daily Western Soup
Sea Conch and Pork Shin Soup

Homemade 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
Oil Noodles, Egg Noodles, Glass Noodles, Rice Noodles
Chicken Broth & Beef Broth
Condiments
Crispy Garlic, Chilli Sauce, Oyster Sauce

Lobster Congee Station

Lobster, Congee
Condiments
Fresh Ginger, Spring Onion, Chilli
Wonton Strips, Fried Peanuts, Chinese Cruller



From the Carvery

Roasted Prime Rib of Beef, Yorkshire Pudding, Black Pepper Sauce
Roasted Lamb Leg, Minted Lamb Jus, Mint Jelly

Chafing Dishes

Baked Oyster, Motoyaki
Poached Red Snapper, Garlic Butter Chive Sauce
Stir-fried Prawn, Salted Egg Yolk
Stir-fried Scallop & Squid, Bell Pepper, Honey Peas, X.O. Sauce
Braised Sliced Conch, Mushroom, Chinese Lettuce, Broccoli
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
Stir-fried Pork Belly, Green Chilli, Onion, Chilli Pepper Sauce
Braised Rice Noodles, Shredded Pork, Onion, Carrot, Preserved Vegetable
Fried Rice, Shrimp, Peas, Lettuce, Spring Onion
Roasted Sweet Potatoes, Honey, Almond Flakes
Steamed Baby Cabbage in Chicken & Ham Soup

Desserts

Dessert

Lemon Posset & Pear
70% Guanaja Chocolate Mousse & Hazelnut Streussel
Panna Cotta with Strawberry & Mint Salsa
Hazelnut Crème Brûlée
Winter Fruit and Berries Salad
Coffee Crème de Pot & Apricot
Chestnut Mousse, Cassis & Blueberry Compote



Cake

1963 Mandarin Cheesecake
Mandarin Tiramisu Cake
Green Tea and Yuzu Mousse Cake
Mixed Fruit Cream Cake
Double Chocolate Mousse Cake
Peach Upside Down Cake
Framboise Vanilla Mousse Cake

Warm Pudding

Baked Chestnut and Blackberry Clafoutis
Warm Pear Chocolate Pudding
Traditional Apple Crumble

Tart and Cookie

Baked Winter Berries Tart
Pecan Nut Tart
Assorted Homemade Cookies
Baked Chocolate Brownies

Homemade Chocolate

Assorted Chocolate Truffle
Assorted Chocolate Praline
Dried Fruit Chocolate Slab
Pistachio and Raisin Ancho Chocolate Slab

Ice Cream Station

Assorted Mini Candies
Assorted Marshmallow

Condiments

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

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Mondays to Thursdays

HKD728* per adult

HKD458* per child

Fridays to Sundays,
Public Holiday Eves & Public Holidays

HKD768* per adult

HKD478* per child

(Additional HKD\$208* with free flow red and white house wines,
beer, mineral water, soft drinks & juices)

or

(Additional HKD158* with free flow mineral water, soft drinks & juice)

*All prices are subject to 10% service charge.