

MANDARIN ORIENTAL  
HONG KONG

# CLIPPER LOUNGE

## FATHER'S DAY BRUNCH MENU

16 June 2024

1<sup>st</sup> seating 11:30am – 1:45pm

2<sup>nd</sup> seating 2:15pm – 5:00pm

### Hors d'oeuvres

Sichuan Spicy Chicken Salad, Cucumber, Sichuan Pepper Sauce  
Waldorf Salad  
Thai Beef Salad, Lemongrass Vinaigrette  
Homemade Cold Cuts  
Homemade Smoked Salmon, Horseradish, Capers

### Sushi and Sashimi

#### Selection of Sashimi

Norwegian Salmon, Ebi, Tai, Hamachi, Maguro

#### Selection of Nigiri

Norwegian Salmon, Ebi, Hamachi, Tamago, Inari

#### Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

### Seafood

Poached Lobster, Abalone, Blue Mussel, New Zealand Green Mussel,  
Sea Whelk, Snow Crab Leg, Brown Crab, Chilled Prawn, Alaska King Crab Leg  
Condiments  
Shallot Vinegar, Cocktail Sauce, Lemon Wedges  
(Seafood is subject to availability on market)

### Garden Greens

Australian Romaine Lettuce, Mesclun Leaves, Arugula,  
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

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



### **Deluxe Cheeses Selection**

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

### **From the Bakery**

Daily Selection of Danish  
Selection of Muffin – Blueberry, Apple Bran, Chocolate  
Selection of Sweet Bun – Butter Roll, Raisin Bun  
Selection of Croissant – Plain, Wheat, Almond, Chocolate  
Selection of Doughnut – Plain, Strawberry Jam

### **Soup Tureen**

Daily Chinese Soup  
Lobster Bisque, Tarragon Cream

### **Hainan Chicken Station**

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

### **Singapore Laksa Noodles Station**

Lobster Claw, Fish Cake, Prawn, Puffed Tofu  
Oil Noodles, Glass Noodles, Rice Noodles  
Chinese Lettuce, Pak Choy, Choy Sum, Bean Sprout  
Spicy Laksa Soup, Chicken Coconut Soup  
Condiments  
Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce

### **Pan-fried Scallop**

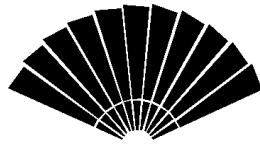
Mango Salsa

### **Egg Station**

Omelette, Fried Egg, Scrambled Egg or Poached Egg  
Condiments  
Ham, Cheddar Cheese, Mushroom, Onion, Tomato,  
Red Pepper, Yellow Pepper, Green Pepper

### **On Black Board**

Egg Royale or Egg Benedict  
Served from the kitchen upon request



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### **The Carvery**

Roasted Prime Rib of Beef, Yorkshire Pudding, Thyme Jus  
Roasted New Potatoes, Herb's Butter  
Roasted Pork Rack  
Honey Mustard Jus & Apple Sauce

### **Chafing Dishes**

Selection of Dim Sum  
Steamed Chinese Bun  
Baked Oyster, Motoyaki  
Baked King Prawn, Garlic & Herb Butter  
Sautéed Squid, Honey Peas, Garlic, Chilli, Onion & X.O. Sauce  
Miso Glazed Seabass, Teriyaki Sauce  
Steamed Grouper, Spring Onion, Chilli, Ginger & Sesame Soy Sauce  
Beef Medallion, Asparagus, Mushroom Sauce  
Grilled Lamb Chop, Lamb Jus  
Stir-fried Thick Rice Noodles, Squid & Shrimp, Puffed Tofu, Egg, Chilli Paste  
Fried Rice, Shrimp, Onion, Carrot, Lettuce, Shrimp Head Oil  
Steamed Mixed Vegetables

### **Table Side**

Double-boiled Bird's Nest Soup, Snow Fungus, Crystal Sugar  
(One per person)

### **Desserts**

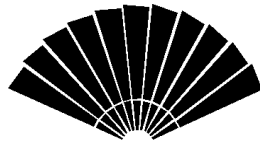
#### **Dessert**

Pina Colada Mousse and Pandan Jelly  
Lemon Pudding and Blueberries  
Lemongrass and Kaffir Lime Crème Caramel  
Vegan Almond Panna Cotta and Summer Berries  
70% Chocolate Mousse and Dulce Chantilly  
Vegan Mango and Sago Pudding  
Fresh Fruit and Berries Salad  
Red Wine Jelly with Poached Pear

#### **Cake**

1963 Mandarin Cheesecake  
Green Tea and Red Bean Cake  
Lychee and Raspberry Mousse Cake  
Mango Cream Cake  
Chocolate Truffle Cake  
Red Fruit Opera Cake  
Caramel Banana Upside-Down Cake

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**Warm Pudding**

Peach and Berry Crumble  
Rum and Raisin, Bread and Butter Pudding

**Baked Items**

Key Lime Pie  
Sea Salt Chocolate Tart  
Blueberry Crumble Pie  
Chocolate Brownies and Caramelized Walnuts  
Assorted Homemade Cookies  
Irish Whisky Macaron  
Father's Day Cupcake

**Homemade Chocolates**

Vegan Tuxedo Strawberries  
Assorted Chocolate Truffle  
Assorted Chocolate Praline  
Dried Fruit Chocolate Slab  
Mixed Toasted Nuts Chocolate Block

**Ice Cream Station**

Selection of Seasonal Ice Cream & Sorbet

**Condiments**

Mini Candies & Marshmallows  
Vanilla Sauce, Chocolate Sauce, Mixed Berry Compote, Matcha Crumble, Crunchy Pearls

HKD888\* per adult

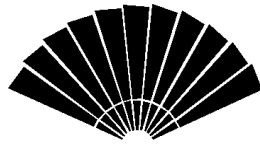
HKD588\* (Aged 3 to 11) per child

(Additional HKD\$588\* with free flow house Champagne, 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.



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# CLIPPER LOUNGE

## FATHER'S DAY DINNER BUFFET MENU

16 June 2024

6:00pm – 10:30pm

### **Deluxe Bread Trolley**

Selection of Daily Bread

### **Hors d'oeuvres**

Poached Chicken and Bean Starch Noodles Salad, Chilli Sesame Dressing

Potato and Sausage Salad

Thai Squid and Glass Noodles Salad

Home-made Cold Smoked Salmon, Horseradish, Capers

### **Sushi and Sashimi**

#### **Selection of Sashimi**

Norwegian Salmon, Ebi, Tai, Hamachi, Maguro

#### **Selection of Nigiri**

Norwegian Salmon, Ebi, Hamachi, Tamago, Inari

#### **Selection of Maki**

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

### **Seafood**

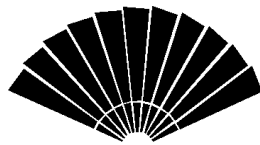
Poached Lobster, Abalone, Blue Mussel, New Zealand Green Mussel,

Sea Whelk, Snow Crab Leg, Brown Crab, Chilled Prawn

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(Seafood is subject to availability on market)



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HONG KONG

### **Garden Greens**

Australian Romaine Lettuce, Mesclun Leaves, Arugula,  
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  
Boiled Pork Shin Soup, Winter Melon, Pearl Barley

### **Homemade Chicken Station**

Poached Hainan Chicken, Fragrant Rice, Chicken Broth  
Cantonese Sweet Soy Sauce Chicken  
Roasted Chicken, Red Bean Curd Sauce  
Condiments  
Ginger Sauce, Chilli Sauce, Dark Soy Sauce, Spicy Salt

### **Thai Noodles Station**

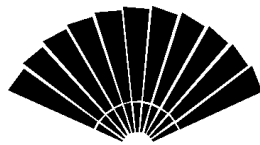
Sliced Grilled Beef, Roasted Coconut Chicken Breast  
Poached Shrimp, Beef Ball, White Fish Ball  
Pak Choy, Lettuce, Bean Sprout  
Rice Noodles, Oil Noodles, Egg Noodles, Glass Noodles  
Tom Yum Soup, Coconut Chicken Broth  
Condiments  
Thai Basil, Chilli Lime Fish Sauce, Fresh Lime,  
Thai Chilli Flakes, Fried Garlic, Sugar, Crushed Peanuts

### **Lobster Seafood Soup Station**

Lobster and Clam Broth  
Crab Leg, Clam, Fish, Mussel and Lobster Claw  
Herb's Garlic Butter Toast

### **From the Carvery**

Roasted Prime Rib of Beef, Yorkshire Pudding, Roasted Potatoes, Thyme Jus  
Roasted Lamb Rack and Rump, Lamb Jus, Mint Jelly



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### **Chafing Dishes**

Baked Oyster, Motoyaki  
Braised Blue Mussel, Laksa Coconut Sauce  
Poached Halibut in Lobster and Clam Jus  
Braised Baby Octopus in Garlic Tomato Sauce  
Stir-fried Prawn, Spicy Pepper Sauce  
Steamed Whole Fish, Sesame Soy Sauce  
Slow Cooked Pork Rack, Grilled Pineapple, Honey Mustard Sauce  
Grilled Beef Flank Steak, Black Pepper Sauce  
Wok-fried Pork Belly, Bell Pepper, Onion, Sweet Dark Vinegar Sauce  
Sautéed Beef Brisket, Chive Flower, Honey Peas, Chilli, Onion, Sambal Sauce  
Fried Rice, Shrimp, Onion, Carrot, Lettuce, Shrimp Head Oil  
Steamed Mixed Vegetables

### **Table Side**

Double-boiled Bird's Nest Soup, Snow Fungus, Crystal Sugar  
(One per person)

### **Desserts**

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Irish Whisky Macaron  
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