

25

DECEMBER

CLIPPER LOUNGE

CHRISTMAS DAY BRUNCH MENU

Pastries and Danish

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

Selection of Hors d'oeuvres

Thai Beef Salad
Roasted Pumpkin & Grilled Shrimp Salad
Poached Salmon Niçoise Salad
Home Smoked Salmon, Horseradish, Capers
Mixed Cold Cuts
Foie Gras Terrine

Garden Greens

Australian Romaine Lettuce, Mesclun Leaves,
Rocket Leaves
Condiments
Italian Vinaigrette, French Dressing, Thousand Island, Caesar
Dressing,
Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato

Seafood

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

Fresh Shucked Oyster

Sushi and Sashimi

Selection of Sashimi
Norwegian Salmon, Ebi, Tai, Hokki, Maguro
Selection of Nigiri
Norwegian Salmon, Ebi, Octopus, Tamago, Inari
Selection of Maki
California Roll, Kappa-Maki, Tekka, Futo
Condiments
Soy Sauce, Pickled Ginger, Wasabi

Deluxe Cheese Selection

Aged Stilton, Emmenthal, Edam, English Cheddar,
Brie de Meaux, St. Albray, Goat Cheese, Camembert, Reblochon,
Parmesan Wheel
Condiments – Dried Apricots, Walnuts, Grapes, Quince Jelly,
Crackers

Soup Tureen

Cream of Butternut Squash
American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red
Dates

The Carvery

Roasted Prime Rib of Beef
Yorkshire Pudding, Roasted Potatoes, Thyme Jus

Roasted Turkey
Stuffing, Giblet Gravy, Cranberry Sauce,
Mashed Potato, Corn on the Cob, Braised Red Cabbage

Cooking Station

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

Sausage & Bacon

Traditional English Breakfast Sausage
Baked Streaky Bacon

Egg Station

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

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

25

DECEMBER

CLIPPER LOUNGE

CHRISTMAS DAY BRUNCH MENU

Chafing Dishes

Selection of Dim Sum
Steamed Chinese Bun
Sautéed Lobster Claw in Coconut Curry Sauce
Wok-fried Scallop, Celery, Carrot, Black Fungus, X.O. Sauce
Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce
Baked Miso Halibut, Spinach, Teriyaki Sauce
Braised Pork Rib in Sweet Vinegar
Pork Piccata with Tomato Sauce
Grilled Beef Tenderloin, Black Pepper Sauce
Australian Lamb Chop, Grilled Vegetables, Mint Jelly
Fried Rice, Shrimp Head Oil, Chicken, Lettuce,
Green Peas, Spring Onion
Steamed Broccoli in Chicken Broth
Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce
Honey Roasted Pumpkin with Almond Flakes

Egg Royale or Egg Benedict

Served from the kitchen upon request

Desserts

Orange & Chocolate Mousse, Hazelnut Streusel
Gingerbread Panna Cotta & Winter Berries
Cassia Gel & White Chocolate Bavaris
Winter Fruit & Berries Salad

Cakes

1963 Mandarin Cheesecake
Coffee Opera Cake
Chocolate Truffle Cake
Christmas Yule Log
Red Fruit Cream Cake
Cinnamon Pear Chocolate Pound Cake

Tarts and Cookies

Cherry Frangipane Tart
Assorted Homemade Christmas Cookies

Bakeries

Christmas Stollen
Mince Pie
Panettone

Homemade Chocolates

Assorted Christmas Chocolate Truffle
Assorted Christmas Chocolate Praline
Dried Fruit Chocolate Slab
Pistachio & Raisin Anco Chocolate Slab

Ice Cream Station

Selection of Ice Cream & Sorbet
Assortment of Marshmallows & Candies

Condiments

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

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

25 December 2024

1st seating 12 pm – 2 pm

2nd seating 2:30 pm – 5 pm

HKD1,688 per adult

HKD788 per child

Additional HKD688 free flow house champagne and wine
Additional HKD168 free flow juices, soft drinks & mineral water

24 & 25

DECEMBER

CLIPPER LOUNGE
CHRISTMAS EVE & CHRISTMAS DAY
DINNER BUFFET MENU

Deluxe Bread Trolley

Rye Bread, Whole Wheat Bread, Focaccia, Baguette,
Soft Bun

Selection of Hors d'oeuvres

Thai Beef Salad
Roasted Pumpkin & Grilled Shrimp Salad
Poached Salmon Niçoise Salad
Home Smoked Salmon, Horseradish, Capers
Mixed Cold Cuts
Foie Gras Terrine

Garden Greens

Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves
Condiments – Italian Vinaigrette, French Dressing, Thousand Island, Caesar
Dressing,
Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato

Seafood

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

Fresh Shucked Oyster

Sushi and Sashimi

Selection of Sashimi
Norwegian Salmon, Ebi, Tai, Hokkai, Maguro
Selection of Nigiri
Norwegian Salmon, Ebi, Octopus, Tamago, Inari
Selection of Maki
California Roll, Kappa-Maki, Tekka, Futo
Condiments
Soy Sauce, Pickled Ginger, Wasabi

Deluxe Cheese Selection

Aged Stilton, Emmenthal, Edam, English Cheddar, Brie de Meaux,
St. Albroy, Goat Cheese, Camembert,
Reblochon, Parmesan Wheel
Condiments – Dried Apricots, Walnuts, Grapes, Quince Jelly, Crackers

Soup Tureen

Cream of Butternut Squash
American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red
Dates

The Carvery

Roasted Prime Rib of Beef
Yorkshire Pudding, Roasted Potatoes, Thyme Jus

Roasted Turkey

Stuffing, Giblet Gravy, Cranberry Sauce,
Mashed Potato, Corn on the Cob, Braised Red Cabbage

Cooking Station

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

Seafood Bouillabaisse

Bouillabaisse & Garlic Butter Brioche Toast
Condiments
Chilli Flakes, Parmesan Cheese, Fresh Chopped Chive

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

Chafing Dishes

Sautéed Lobster Claw in Coconut Curry Sauce
Wok-fried Scallop, Celery, Carrot, Black Fungus, X.O. Sauce
Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce
Baked Miso Halibut, Spinach, Teriyaki Sauce
Braised Pork Rib in Sweet Vinegar
Pork Piccata with Tomato Sauce
Grilled Beef Tenderloin, Black Pepper Sauce
Australian Lamb Chop, Grilled Vegetables, Mint Jelly
Fried Rice, Shrimp Head Oil, Chicken, Lettuce, Green Peas, Spring
Onion
Steamed Broccoli in Chicken Broth
Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce
Honey Roasted Pumpkin with Almond Flakes

24 & 25

DECEMBER

CLIPPER LOUNGE
CHRISTMAS EVE & CHRISTMAS DAY
DINNER BUFFET MENU

Desserts

Orange & Chocolate Mousse, Hazelnut Streusel
Gingerbread Panna Cotta & Winter Berries
Cassis Gel & White Chocolate Bavaris
Winter Fruit & Berries Salad

Cakes

1963 Mandarin Cheesecake
Coffee Opera Cake
Chocolate Truffle Cake
Christmas Yule Log
Red Fruit Cream Cake
Cinnamon Pear Chocolate Pound Cake

Tarts and Cookies

Cherry Frangipane Tart
Assorted Homemade Christmas Cookies

Bakeries

Christmas Stollen
Gingerbread Man
Panettone

Homemade Chocolates

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

Ice Cream Station

Selection of Ice Cream & Sorbet
Assortment of Marshmallows & Candies

Condiments

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

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

24 December 2024
6:30 pm – 10:00 pm

25 December 2024
1st seating 6 pm – 8 pm
2nd seating 8:30 pm – 10:30 pm

HKD1,488 per adult
HKD788 per child

Additional HKD688 free flow house champagne and wines
Additional HKD168 free flow juices, soft drinks & mineral water

CLIPPER LOUNGE

BOXING DAY BRUNCH BUFFET MENU

*Pastries and Danish**Daily Selection of Danish**Selection of Muffin – Blueberry, Raspberry, Chocolate**Selection of Sweet Bun – Butter Roll, Raisin Bun**Selection of Croissant – Plain, Almond, Chocolate**Selection of Doughnut – Plain, Strawberry Jam***Selection of Hors d'oeuvres***Thai Beef Salad**Roasted Pumpkin & Grilled Shrimp Salad**Poached Salmon Niçoise Salad**Home Smoked Salmon, Horseradish, Capers**Foie Gras Terrine***Garden Greens***Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves**Condiments – Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing, Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato***Seafood***Poached Lobster, Abalone, Blue Mussel, New Zealand Green Mussel,**Sea Whelk, Snow Crab Leg, Alaskan King Crab Leg**Brown Crab, Chilled Prawn, Scallop, Razor Clam**Condiments**Shallot Vinegar, Cocktail Sauce, Lemon Wedges**(Seafood is subject to availability on market)***Fresh Shucked Oyster****Sushi and Sashimi***Selection of Sashimi**Norwegian Salmon, Ebi, Tai, Hokki, Maguro**Selection of Nigiri**Norwegian Salmon, Ebi, Octopus, Tamago, Inari**Selection of Maki**California Roll, Kappa-Maki, Tekka, Futo**Condiments**Soy Sauce, Pickled Ginger, Wasabi***Deluxe Cheese Selection***Aged Stilton, Emmenthal, Edam, English Cheddar, Brie de Meaux,**St. Albrey,**Goat Cheese, Camembert, Reblochon, Parmesan Wheel**Condiments – Dried Apricots, Walnuts, Grapes, Quince Jelly, Crackers***Soup Tureen***Cream of Butternut Squash**American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red Dates***The Carvery***Roasted Prime Rib of Beef**Yorkshire Pudding, Roasted Potatoes, Thyme Jus***Roasted Turkey***Stuffing, Giblet Gravy, Cranberry Sauce,**Mashed Potato, Corn on the Cob, Braised Red Cabbage***Cooking Station***Hainan Chicken & Cantonese Soy Sauce Chicken Station**Poached Hainan Chicken, Fragrant Rice**Soy Sauce Chicken**Condiments**Ginger Sauce, Chilli Sauce, Dark Soy Sauce***Sausage & Bacon***Traditional English Breakfast Sausage**Baked Streaky Bacon***Egg Station***Omelette, Fried Egg, Scrambled Egg or Poached Egg**Condiments**Ham, Cheddar Cheese, Mushroom, Onion, Tomato,**Red Pepper, Yellow Pepper, Green Pepper***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*

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DECEMBER

CLIPPER LOUNGE

BOXING DAY BRUNCH BUFFET MENU

Chafing Dishes

Selection of Dim Sum
Steamed Chinese Bun
Sautéed Lobster Claw in Coconut Curry Sauce
Wok-fried Scallop, Celery, Carrot, Black Fungus, X.O. Sauce
Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce
Baked Miso Halibut, Spinach, Teriyaki Sauce
Braised Pork Rib in Sweet Vinegar
Pork Piccata with Tomato Sauce
Grilled Beef Tenderloin, Black Pepper Sauce
Australian Lamb Chop, Grilled Vegetables, Mint Jelly
Fried Rice, Shrimp Head Oil, Chicken, Lettuce, Green Peas, Spring Onion
Steamed Broccoli in Chicken Broth
Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce
Honey Roasted Pumpkin with Almond Flakes

Egg Royale or Egg Benedict

Served from the kitchen upon request

Desserts

Orange & Chocolate Mousse, Hazelnut Streusel
Gingerbread Panna Cotta & Winter Berries
Cassis Gel & White Chocolate Bananis
Winter Fruit & Berries Salad

Cakes

1963 Mandarin Cheesecake
Christmas Yule Log
Coffee Opera Cake
Red Fruit Cream Cake
Cinnamon Pear Chocolate Pound Cake

Tarts and Cookies

Cherry Frangipane Tart
Assorted Homemade Christmas Cookies

Bakeries

Christmas Stollen
Gingerbread Man
Panettone

Homemade Chocolates

Assorted Christmas Chocolate Truffle
Assorted Christmas Chocolate Praline
Dried Fruit Chocolate Slab
Pistachio & Raisin Ancho Chocolate Slab

Ice Cream Station

Selection of Ice Cream & Sorbet
Assortment of Marshmallows & Candies

Condiments

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

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

26 December 2024

12 pm – 3 pm

HKD1,088 per adult

HKD588 per child

Additional HKD688 free flow house champagne and wine
Additional HKD168 free flow juices, soft drinks & mineral water

CLIPPER LOUNGE

BOXING DAY DINNER BUFFET MENU

Deluxe Bread Trolley

Rye Bread, Whole Wheat Bread, Focaccia, Baguette,
Soft Bun

Selection of Hors d'oeuvres

Hors d'oeuvres
Thai Beef Salad
Roasted Pumpkin & Grilled Shrimp Salad
Poached Salmon Niçoise Salad
Home Smoked Salmon, Horseradish, Capers
Mixed Cold Cuts
Foie Gras Terrine

Garden Greens

Australian Romaine Lettuce, Mesclun Leaves,
Rocket Leaves
Condiments – Italian Vinaigrette, French Dressing, Thousand Island,
Caesar Dressing, Parmesan Reggiano Flakes, Crispy Bacon, Crouton,
Cherry Tomato

Seafood

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

Fresh Shucked Oyster

Sushi and Sashimi
Selection of Sashimi
Norwegian Salmon, Ebi, Tai, Hokki, Maguro
Selection of Nigiri
Norwegian Salmon, Ebi, Octopus, Tamago, Inari
Selection of Maki
California Roll, Kappa-Maki, Tekka, Futo
Condiments
Soy Sauce, Pickled Ginger, Wasabi

Deluxe Cheese Selection

Aged Stilton, Emmenthal, Edam, English Cheddar, Brie de Meaux,
St. Albray, Goat Cheese, Camembert, Reblochon, Parmesan Wheel
Condiments – Dried Apricots, Walnuts, Grapes, Quince Jelly, Crackers

Soup Tureen

Cream of Butternut Squash
American Ginseng Soup, Chicken, Goji Berries,
Lotus Seeds, Red Dates

The Carvery

Roasted Prime Rib of Beef
Yorkshire Pudding, Roasted Potatoes, Thyme Jus

Roasted Turkey

Stuffing, Giblet Gravy, Cranberry Sauce,
Mashed Potato, Corn on the Cob, Braised Red Cabbage

Cooking Station

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

Seafood Bouillabaisse

Bouillabaisse & Garlic Butter Brioche Toast
Condiments
Chilli Flakes, Parmesan Cheese, Fresh Chopped Chive

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

26

DECEMBER

CLIPPER LOUNGE

BOXING DAY DINNER BUFFET MENU

Chafing Dishes

Sautéed Lobster Claw in Coconut Curry Sauce
Wok-fried Scallop, Celery, Carrot, Black Fungus, X.O. Sauce
Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce
Baked Miso Halibut, Spinach, Teriyaki Sauce
Braised Pork Rib in Sweet Vinegar
Pork Piccata with Tomato Sauce
Grilled Beef Tenderloin, Black Pepper Sauce
Australian Lamb Chop, Grilled Vegetables, Mint Jelly
Fried Rice, Shrimp Head Oil, Chicken, Lettuce, Green Peas, Spring Onion
Steamed Broccoli in Chicken Broth
Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce
Honey Roasted Pumpkin with Almond Flakes

Desserts

Orange & Chocolate Mousse, Hazelnut Streusel
Gingerbread Panna Cotta & Winter Berries
Cassis Gel & White Chocolate Bavarois
Winter Fruit & Berries Salad

Cakes

1963 Mandarin Cheesecake
Coffee Opera Cake
Chocolate Truffle Cake
Christmas Yule Log
Red Fruit Cream Cake
Cinnamon Pear Chocolate Pound Cake

Tarts and Cookies

Cherry Frangipane Tart
Assorted Homemade Christmas Cookies

Bakeries

Christmas Stollen
Mince Pie
Panettone

Homemade Chocolates

Assorted Christmas Chocolate Truffle
Assorted Christmas Chocolate Praline
Dried Fruit Chocolate Slab
Pistachio & Raisin Ancho Chocolate Slab

Ice Cream Station

Selection of Ice Cream & Sorbet
Assortment of Marshmallows & Candies

Condiments

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

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

26 December 2024

6:30 pm – 10 pm

HKD1,388 per adult

HKD588 per child

Additional HKD688 free flow champagne and wine

Additional HKD168 free flow juices, soft drinks & mineral water

CLIPPER LOUNGE

NEW YEAR'S EVE DINNER MENU

Deluxe Bread Trolley

Rye Bread, Whole Wheat Bread, Focaccia, Baguette,
Soft Bun

Hors d'oeuvres

Thai Beef Salad
Roasted Pumpkin & Grilled Shrimp Salad
Poached Salmon Niçoise Salad
Home Smoked Salmon, Horseradish, Capers
Mixed Cold Cuts
Foie Gras Terrine

Garden Greens

Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves
Condiments
Italian Vinaigrette, French Dressing, Thousand Island, Caesar
Dressing,
Parmesan Reggiano Flakes, Crispy Bacon, Crouton,
Cherry Tomato

Seafood

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

Fresh Shucked Oyster**Sushi and Sashimi**

Selection of Sashimi
Norwegian Salmon, Ebi, Tai, Hokki, Maguro
Selection of Nigiri
Norwegian Salmon, Ebi, Octopus, Tamago, Inari
Selection of Maki
California Roll, Kappa-Maki, Tekka, Futo
Condiments
Soy Sauce, Pickled Ginger, Wasabi

Deluxe Cheeses Selection

Aged Stilton, Emmenthal, Edam, English Cheddar, Brie de Meaux, St
Albray,
Goat Cheese, Camembert, Reblochon, Parmesan Wheel
Dried Apricot, Walnuts, Grapes, Quince Jelly, Crackers

Soup Tureen

Cream of Butternut Squash
American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red
Dates

The Carvery

Roasted Prime Rib of Beef
Yorkshire Pudding, Roasted Potatoes, Thyme Jus

Roasted Turkey
Stuffing, Giblet Gravy, Cranberry Sauce,
Mashed Potato, Corn on the Cob, Braised Red Cabbage

Cooking Station

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

Seafood Bouillabaisse

Bouillabaisse & Garlic Butter Brioche Toast
Condiments
Chilli Flakes, Parmesan Cheese, Fresh Chopped Chive

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

31

DECEMBER

CLIPPER LOUNGE

NEW YEAR'S EVE DINNER MENU

Chafing Dishes

Sautéed Lobster Claw in Coconut Curry Sauce
Wok-fried Scallop, Celery, Carrot, Black Fungus, X.O. Sauce
Steamed Whole Fish, Ginger, Spring Onion, Chilli & Sesame Soy Sauce
Baked Miso Halibut, Spinach, Teriyaki Sauce
Braised Pork Rib in Sweet Vinegar
Pork Piccata with Tomato Sauce
Grilled Beef Tenderloin, Black Pepper Sauce
Australian Lamb Chop, Grilled Vegetables, Mint Jelly
Fried Rice, Shrimp Head Oil, Chicken, Lettuce, Green Peas, Spring Onion
Steamed Broccoli in Chicken Broth
Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce
Honey Roasted Pumpkin with Almond Flakes

Desserts

Orange & Chocolate Mousse, Hazelnut Streusel
Mulled Wine Poached Pear & Vanilla Chantilly
Cassis Gel & White Chocolate Bavarois
Champagne Jelly & Berries
Winter Fruit & Berries Salad

Cakes

1963 Mandarin Cheesecake
Coffee Opera Cake
Chocolate Truffle Cake
Red Fruit Cream Cake
Cinnamon Pear Chocolate Pound Cake
English Fruit Cake

Tarts and Cookies

Cherry Frangipane Tart
Assorted Homemade Cookies

Bakeries

Hazelnut Madeleine
Vanilla Rum Canelé
Assorted Macaron

Homemade Chocolates

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

Ice Cream Station

Selection of Ice Cream & Sorbet
Assortment of Marshmallows & Candies

Condiments

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

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

31 December 2024

1st seating 6 pm – 8 pm

2nd seating 8:30 pm – onwards

HKD1588 per adult including a glass of champagne

HKD788 per child

Additional HKD688 free flow house champagne and wine
Additional HKD168 free flow juices, soft drinks & mineral water

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JANUARY

CLIPPER LOUNGE

NEW YEAR BRUNCH BUFFET MENU

Pastries and Danish

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

Hors d'oeuvres

Thai Beef Salad
Roasted Pumpkin & Grilled Shrimp Salad
Poached Salmon Niçoise Salad
Home Smoked Salmon, Horseradish, Capers
Mixed Cold Cuts
Foie Gras Terrine

Garden Greens

Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves
Condiments
Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing,
Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato

Seafood

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

Fresh Shucked Oyster

Sushi and Sashimi

Selection of Sashimi
Norwegian Salmon, Ebi, Tai, Hokki, Maguro
Selection of Nigiri
Norwegian Salmon, Ebi, Octopus, Tamago, Inari
Selection of Maki
California Roll, Kappa-Maki, Tekka, Futo
Condiments
Soy Sauce, Pickled Ginger, Wasabi

Deluxe Cheeses Selection

Age Stilton, Emmenthal, Edam, English Cheddar, Brie de Meaux, St
Albray,
Goat Cheese, Camembert, Reblochon, Parmesan Wheel
Dried Apricot, Walnuts, Grapes, Quince Jelly, Crackers

Soup Tureen

Cream of Butternut Squash
American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red Dates

The Carvery

Roasted Prime Rib of Beef
Yorkshire Pudding, Roasted Potatoes, Thyme Jus

Roasted Turkey

Stuffing, Giblet Gravy, Cranberry Sauce,
Mashed Potato, Corn on the Cob, Braised Red Cabbage

Cooking Station

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

Sausage & Bacon

Traditional English Breakfast Sausage
Baked Streaky Bacon

Egg Station

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

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

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JANUARY

CLIPPER LOUNGE

NEW YEAR BRUNCH BUFFET MENU

Chafing Dishes

Selection of Dim Sum
Steamed Chinese Bun
Sautéed Lobster Claw in Coconut Curry Sauce
Wok-fried Scallop, Celery, Carrot, Black Fungus, X.O. Sauce
Steamed Grouper, Ginger, Spring Onion, Chili & Sesame Soy Sauce
Baked Miso Halibut, Spinach, Teriyaki Sauce
Braised Pork Rib in Sweet Vinegar
Pork Piccata with Tomato Sauce
Grilled Beef Tenderloin, Black Pepper Sauce
Australian Lamb Chop, Grilled Vegetables, Mint Jelly
Fried Rice, Shrimp Head Oil, Chicken, Lettuce, Green Peas, Spring Onion
Steamed Broccoli in Chicken Broth
Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce
Honey Roasted Pumpkin with Almond Flakes

Egg Royale or Egg Benedict

Served from the kitchen upon request

Desserts

Champagne Jelly & Berries
Orange & Chocolate Mousse, Hazelnut Streusel
Mulled Wine Poached Pear & Vanilla Chantilly
Cassis Gel & White Chocolate Bavarois
Winter Fruit & Berries Salad

Cakes

1963 Mandarin Cheesecake
Victoria Cake, Strawberry
Coffee Opera Cake
Red Fruit Cream Cake
Cinnamon Pear Chocolate Pound Cake
English Fruit Cake

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

1 January 2025

12 pm – 3 pm

HKD988 per adult

HKD588 per child

Additional HKD688 free flow house champagne and wine
Additional HKD168 free flow juices, soft drinks & mineral water

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JANUARY

CLIPPER LOUNGE

NEW YEAR DINNER BUFFET MENU

Deluxe Bread Trolley

Rye Bread, Whole Wheat Bread, Focaccia, Baguette,
Soft Bun

Hors d'oeuvres

Thai Beef Salad
Roasted Pumpkin & Grilled Shrimp Salad
Poached Salmon Niçoise Salad
Home Smoked Salmon, Horseradish, Capers
Mixed Cold Cuts

Garden Greens

Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves
Condiments
Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing,
Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato

Seafood

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

Fresh Shucked Oyster

Sushi and Sashimi

Selection of Sashimi
Norwegian Salmon, Ebi, Tai, Hokkei, Maguro
Selection of Nigiri
Norwegian Salmon, Ebi, Octopus, Tamago, Inari
Selection of Maki
California Roll, Kappa-Maki, Tekka, Futo
Condiments
Soy Sauce, Pickled Ginger, Wasabi

Deluxe Cheeses Selection

Aged Stilton, Emmenthal, Edam, English Cheddar, Brie de Meaux, St
Albray,
Goat Cheese, Camembert, Reblochon, Parmesan Wheel
Dried Apricot, Walnuts, Grapes, Quince Jelly, Crackers

Soup Tureen

Cream of Butternut Squash
American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red
Dates

The Carvery

Roasted Prime Rib of Beef
Yorkshire Pudding, Roasted Potatoes, Thyme Jus

Roasted Turkey

Stuffing, Giblet Gravy, Cranberry Sauce,
Mashed Potato, Corn on the Cob, Braised Red Cabbage

Cooking Station

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

Braised Wild Mushroom

Cream Sauce & Garlic Butter Brioche Toast
Condiments
Chilli Flakes, Parmesan Cheese, Fresh Chopped Chive

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

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JANUARY

CLIPPER LOUNGE

NEW YEAR DINNER BUFFET MENU

Chafing Dishes

Sautéed Prawn, Salted Duck Egg & Garlic Butter
Wok-fried Scallop, Celery, Carrot, Black Fungus, X.O. Sauce
Steamed Whole Fish, Ginger, Spring Onion, Chilli & Sesame Soy Sauce
Baked Miso Halibut, Spinach, Teriyaki Sauce
Roasted Spicy Duck Breast, Orange, Fennel
Braised Pork Rib in Sweet Vinegar
Pork Piccata with Tomato Sauce
Australian Lamb Rump, Grilled Vegetables, Mint Jelly
Fried Rice, Shrimp Head Oil, Chicken, Lettuce, Green Peas, Spring Onion
Steamed Broccoli in Chicken Broth
Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce
Honey Roasted Pumpkin with Almond Flakes

Desserts

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Mulled Wine Poached Pear & Vanilla Chantilly
Cassis Gel & White Chocolate Bavarois
Winter Fruit & Berries Salad

Cakes

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Victoria Cake, Strawberry
Coffee Opera Cake
Red Fruit Cream Cake
Cinnamon Pear Chocolate Pound Cake
English Fruit Cake

Tarts and Cookies

Cherry Frangipane Tart
Assorted Homemade Cookies

Bakeries

Hazelnut Madeleine
Vanilla Rum Canelé
Assorted Macaron

Homemade Chocolates

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

Ice Cream Station

Selection of Ice Cream & Sorbet
Assortment of Marshmallows & Candies

Condiments

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

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

1 January 2025
6:30 pm – 10 pm

HKD988 per adult
HKD588 per child

Additional HKD688 free flow house champagne and wine
Additional HKD168 free flow juices, soft drinks & mineral water