



# CLIPPER LOUNGE

## **Halloween & Hairy Crab Dinner Buffet Menu**

**31 October – 2 November 2024**

**Mondays to Sundays**

**6:00pm – 10:30pm**

### **Homemade Artisan Bread Selection**

Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Pumpkin Bread, Sourdough

### **Hors d'oeuvres Selection**

Poached Chicken, Wood Ear Mushroom, Cucumber, Sesame Dressing

Roasted Pumpkin & Grilled Shrimp Salad

Fresh Beetroot Salad

Home Smoked Salmon, Horseradish, Capers

Mixed Cold Cuts

### **Sushi and Sashimi**

Norwegian Salmon, Japanese Ebi, Tai, Hamachi, Maguro, Scallop, Octopus

#### **Selection of Nigiri**

Norwegian Salmon, Japanese Ebi, Hamachi, Scallop, Octopus, Tamago, Inari

#### **Selection of Maki**

California Roll, Kappa-maki, Tekka, Futo

#### **Condiments**

Soy Sauce, Pickled Ginger, Wasabi

### **Freshly Shucked Oysters**

#### **Condiments**

Lemon, Vinegar, Shallots, Chives

### **Seasonal Shanghaiese Hairy Crab**

#### **Condiments**

Sweet Ginger Herbal Tea & Ginger Black Vinegar

(One piece per person to be served at tableside)



### **Sustainably Sourced Seafood**

Poached Boston Lobster, Local Hong Kong Abalone, French Blue Mussel,  
New Zealand Green Lip Mussel, Local Sea Whelk, Snow Crab Leg,  
European Brown Crab, and Chilled Norwegian Prawn

#### **Condiments**

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(All our Seafood is Sustainable sourced and is subject to availability at the market)

### **Local Garden Greens**

Mixed Romaine Lettuce, Radicchio, Arugula, Chicory,  
Cereals, Seeds, Dried Fruits

#### **Condiments**

Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing  
Crispy Bacon, Crouton

### **International Cheese Selection**

Brie de Meaux, Camembert, Reblochon, Goat Cheese, Stilton Cheese

#### **Condiments**

Dried Apricots, Dried Figs, Salted Almonds, Walnuts, Grapes, Quince Jelly, Crackers

### **Soup Tureen**

Cream of Pumpkin  
Hot & Sour Soup

### **Hainan Chicken & Cantonese Soy Sauce Chicken Station**

Poached Local Yellow Chicken, Cantonese Soy Sauce Chicken  
Lemongrass, Ginger & Coriander Broth  
Fragrant Jasmine Rice

#### **Condiments**

Fresh Local Ginger Sauce, Chilli Sauce, Dark Soy Sauce

### **Pasta Station**

Parmesan Wheel, Smoked Bacon & Cream Sauce

#### **Condiments**

Crispy Bacon, Parmesan Flakes, Chopped Parsley



### **Shanghainese & Asian Noodles Station**

Shanghai Vegetable & Pork Wonton, Pork & Shrimp Wonton,  
Vegetable & Pork Dumpling, Fried Pork Chop, Stir-fried Longjing Shrimp  
Shanghai Thin Noodles, Oil Noodles, Rice Noodles, Thick Egg Noodles  
Locally Sourced Lettuce, Pak Choy, Baby Kale, Bean Sprout

Chicken Broth

#### **Condiments**

Crispy Garlic, Fried Shallot, Spring Onion, Fresh Coriander, Sambal Sauce

### **The Carvery**

#### **Slow Roasted U.S. Prime Rib of Beef**

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

#### **Roasted Pork Rack**

Honey Mustard Jus

#### **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

### **Chafing Dishes**

Deep-fried Seabass, Pine Nuts, Sweet & Sour Sauce  
Sautéed Prawn, Garlic, Ginger & Dried Chilli  
Baked Pumpkin & Shrimp Pie  
Roasted Spicy Duck Breast, Orange, Fennel  
Stir-fried Mussels, Tomato Sauce  
Braised Pork Meatball, Pak Choy, Soy Sauce  
Wok-fried Beef Tenderloin, Celery, Carrot & X.O. Sauce  
Australian Lamb Rump, Grilled Vegetables, Mint Jelly  
Squid Ink Pasta, Garlic, Onion, Olive & Lemon Sauce  
Fried Trio Rice, Pak Choy, Chinese Preserved Sausage  
Steamed Xiao Long Bao, Black Vinegar  
Steamed Broccoli, Conpoy, Egg White Sauce



### **Desserts**

Mandarin Tiramisu  
Almond Panna Cotta & Apricot Yuzu Compote  
Classic Chocolate Mousse  
Coconut & Black Sesame Pudding  
Fresh Fruit & Berries Salad

### **Cake**

Victoria Sponge cake  
Pumpkin Cheesecake  
Black Velvet Chocolate Cake  
Raspberry White Chocolate Cake  
Halloween Orange Cupcake

### **Baked Items**

Banana & Cinnamon Cake  
Maple Glazed Pecan & Walnut Tart  
Traditional Pumpkin Pie  
Chocolate Brownies & Caramelised Walnuts  
Mixed Fruit & Nut Cake  
Halloween Macaron  
Halloween Cookies

### **Homemade Chocolates**

Halloween Chocolate Truffle  
Assorted Chocolate Praline  
Dried Fruit Chocolate Slab

### **Homemade Ice Cream Trolley**

Vanilla, Dark Chocolate, Mango Sorbet  
Waffle & Sesame Cones

### **Choice of Different Toppings & Fresh Coulis**

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

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



Mondays to Thursdays

HKD888\* per adult

HKD488\* per child

Fridays to Sundays,  
Public Holiday Eves & Public Holidays

HKD988\* per adult

HKD588\* per child

(Additional HKD588\* with free flow house champagne, red and white house wines,  
beer, mineral water, soft drinks & juice)

or

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

\*All prices are subject to 10% service charge.