

9 – 24

DECEMBER  
(except Sundays)

## CLIPPER LOUNGE

### FESTIVE LUNCH 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

#### **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**

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

#### **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 Albay,  
Goat Cheese, Camembert, Reblochon, Parmesan Wheel  
Dried Apricot, Walnuts, Grapes, Quince Jelly, Crackers

#### **Soup Tureen**

Cream of Butternut Squash  
Sweet Corn, Crab Meat & Egg White Soup

#### **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  
Pasta Station  
Spaghetti Carbonara Sauce  
Condiments – Chilli Flakes, Parmesan Cheese, Chipped Chive

#### **Asian Noodles Station**

Lobster Claw, Fish Cake, Prawn, Tofu Puff  
Oil Noodles, Glass Noodles, Rice Noodles  
Chinese Lettuce, Pak Choy, Baby Kale, Bean Sprout  
Laksa Soup & Coconut Chicken Soup  
Condiments – Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander,  
Sambal Sauce

#### **Chafing Dishes**

Sautéed Prawn, Salted Duck Egg & Garlic Butter  
Wok-fried Scallop, Celery, Carrot, Black Fungus,  
X.O. Sauce  
Baked Miso Halibut, Spinach, Teriyaki Sauce  
Roasted Spicy Duck Breast, Orange, Fennel  
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

9 – 24

DECEMBER  
(except Sundays)

## CLIPPER LOUNGE

### FESTIVE LUNCH BUFFET MENU

#### **Desserts**

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

#### **Cakes**

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

#### **Tarts and Cookies**

*Cherry Frangipane Tart  
Assorted Homemade Christmas Cookies*

#### **Bakeries**

*Christmas Stollen  
Panettone*

#### **Homemade Chocolates**

*Assorted Christmas Chocolate Truffle  
Assorted Christmas Chocolate Praline  
Dried Fruit Chocolate Slab*

#### **Ice Cream Station**

*Selection Of Ice Cream & Sorbet  
Assortment Of Marshmallows & Candies*

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

*9 – 24 December 2024  
(Except Sundays)  
12 pm – 2 pm*

*HKD768 per adult  
HKD458 per child*