



MANDARIN ORIENTAL
HONG KONG

CLIPPER LOUNGE

MOTHER'S DAY BRUNCH MENU

11 May 2025

1st seating 11:30am – 2:00pm

2nd seating 2:30pm – 5:00pm

Hors d'oeuvres

Chicken & Pineapple Salad

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, Hotate, 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

Freshly Shucked Oysters

Condiments

Lemon, Vinegar, Shallot, Chive

Sustainably Sourced Seafood

Poached Boston Lobster, Local Hong Kong Abalone, French Blue Mussel,

New Zealand Green Mussel, Local Sea Whelk, Snow Crab Leg,

Alaskan King Crab Leg, European Brown Crab, Chilled Norwegian Prawn

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(All our seafood is sustainably sourced and is subject to availability at the market)



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

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

Thai Noodles Station

Squid, Lobster Claw, Shrimp, White Fish Ball,
Baby Kale, Chinese Lettuce, Pak Choy, Bean Sprout
Old Noodles, Egg Noodles, Glass Noodles, Rice Noodles
Spicy Tom Yum Broth & Hainan Chicken Broth
Condiments
Crispy Garlic, Chilli Sauce, Oyster Sauce

Egg Station

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



English Breakfast Sausage & Streaky Bacon

On Black Board

Egg Royale or Egg Benedict
Served from the kitchen upon request

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

Steamed Whole East Star Grouper, Sesame Soy Sauce

Stir-fried Prawn, Coconut Red Curry Sauce

Sautéed Coral Mussel & Scallop, Honey Peas, Garlic, Chilli, Onion & X.O. Sauce

Miso Glazed Seabass, Teriyaki Sauce

Beef Medallion, Asparagus, Mushroom Sauce

Grilled Lamb Chop, Lamb Jus

Barbecued Pork Rib, Grilled Pineapple, BBQ Sauce

Chicken Piccata, Lemon Herb's Butter Sauce

Fried Rice, Shrimp & Shrimp Head Oil, Peas, Lettuce, Spring Onion

Steamed Mixed Vegetables

Table Side

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

Desserts

Desserts

Mandarin Tiramisu

Strawberry & Guava Mousse

Classic Chocolate Mousse

Blueberry & White Chocolate Trifle

Fresh Fruit & Berries Salad



Cakes

Strawberry Victoria Cream Cake
1963 Mandarin Cheesecake
Red Velvet Cake
Chocolate Truffle Cake
Strawberry & Rose Petal Cupcake

Baked Items

Lemon Meringue Tart
Apple & Mixed Berries Crumble Pie
Chocolate Brownies & Caramelised Walnuts
Mixed Fruits & Nut Cake
Mother's Day Macaron
Mother's Day Cookies

Homemade Chocolates

Assorted Mother's Day Chocolate Truffle
Assorted Mother's Day Chocolate Praline
Dried Fruit Chocolate Slab
Strawberry Dipped in Chocolate

Homemade Ice Cream Trolley

Vanilla, Dark Chocolate, Rose Petal
Waffles & Sesame Cones

Choice of Different Toppings & Fresh Coulis

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

HKD888* per adult

HKD588* per child

(Additional HKD588* Champagne & Wine)

(Additional HKD158* with free flow Juices, Soft Drinks & Mineral Water)

*All prices are subject to 10% service charge.

Prepared by: Ng Keung & Jay Chan
Vetted by: Robin Zavou
14 April 2025