



MANDARIN ORIENTAL  
HONG KONG

# CLIPPER LOUNGE

## MOTHER'S DAY BRUNCH MENU

12 May 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**

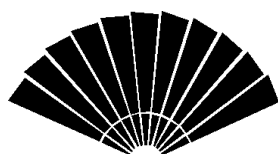
Mango Salsa

### **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, Soft Scrambled Duck Egg with Beef  
Steamed Mixed Green Vegetable

### **Table Side**

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

### **Desserts**

Mango & Coconut Pudding with Lime  
Cherry Blossom Cream & Red Bean  
Strawberry & Guava Verrine  
Chocolate Banoffee Pot  
Ginger Crème Brûlée & Tangerine  
Blueberry & Lemon Trifle  
Champagne Jelly with Berries Soup  
Fresh Fruit & Berries Salad

### **Cakes**

1963 Mandarin Cheesecake  
Raspberry & Vanilla Mousse Cake  
Green Tea and Honey Yuzu Mousse Cake  
Chocolate Truffle Cake  
Victoria Sponge Cake with Strawberries  
Red Velvet Cream Cake  
Banana Upside Down Cake

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**Warm Pudding**

Baked Wild Strawberry & Rhubarb Crumble  
Mocha Bread & Butter Pudding

**Baked Items**

Traditional Lemon Tart  
Baked Mixed Berries Crumble Pie  
Baked Peach Fruit Cake  
Baked Chocolate Brownies with Toasted Walnuts  
Assorted Homemade Cookies  
Rose Petal Jam Macaron  
Mother's Day Cupcake

**Homemade Chocolates**

Strawberry Dipped in Vegan Chocolate  
Assorted Chocolate Truffle  
Assorted Chocolate Praline  
Raspberry Chocolate Slab  
Mixed Toasted Nuts Chocolate Block

**Ice Cream Station**

Assorted Mini Candies

**Condiments**

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

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.