



CLIPPER LOUNGE

Sunday Brunch Menu Effective from 1 October 2023

Hors d'oeuvres

Marinated Beef Shin and Jellyfish Salad, Soy Sauce Dressing
Shredded Chicken and Bean Starch Sheet, Sesame Sauce
Tuna Niçoise Salad
Home-smoked Salmon, Horseradish, Capers
Mixed Cold Cuts

Sushi and Sashimi

Selection of Sashimi
Norwegian Salmon, Maguro, Tai, Hamachi, Hotate
Selection of Nigiri
Abalone, Salmon, Saba, Ebi, Ikura, Inari, Tamago
Selection of Maki
California Roll, Kappa-Maki, Tekka, Futo
Condiments
Soy Sauce, Pickled Ginger, Wasabi

Seafood

Lobster, Abalone, Blue Mussel, New Zealand Green Mussel, Sea Whelk, Chilled King Prawn,
Brown Crab, Snow Crab Leg, Alaskan King Crab Leg
Condiments
Shallot Vinegar, Lemon Wedge, Cocktail Sauce

Garden Greens

Cress Selection, Australian Romaine Lettuce, Mesclun Leaves, Rocket, Red Chicory
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

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

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



From the Bakery

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

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

Pan-fried Scallop

Mango Salsa

Egg Station

Omelette, Fried Egg, Scrambled Egg or Poached Egg

Condiments

Smoked Salmon, Ham, Cheddar Cheese, Red Pepper, Yellow Pepper, Green Pepper, Mushroom, Onion, Tomato

Served to the Table

Eggs Royale or Eggs Benedict

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

Condiments

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

From the Carvery

Roasted Prime Rib of Beef

Yorkshire Pudding, Roasted Potato, Thyme Jus

Honey Ham

Apple Sauce, Honey Mustard Jus

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Chafing Dishes

Selection of Dim Sum
Steamed Chinese Bun
Seasonal Baked Oyster
Baked King Prawn, Garlic & Herb Butter
Wok-fried Squid, Broccoli, X.O. Sauce
Steamed Whole Seasonal Fish, Ginger, Spring Onion, Soy Sauce
Steamed Halibut, Spinach, Teriyaki Sauce
Beef Medallion, Asparagus, Mushroom Sauce
Grilled Lamb Chop, Lamb Jus
Pan-fried Duck Breast, Fennel Salad, Orange Duck Jus
Roasted Pork Rack, Honey Mustard Jus
Braised E-Fu Noodles, Mushroom, Chive, Onion, Bean Sprout
Fried Rice, Beef, Garlic, Onion, Lettuce, Peas,
Wok-fried Seasonal Vegetable, Garlic, Ginger

Desserts

Brandy Cherry Trifle
Pistachio Bavarois
Panna Cotta with Red Fruit
Coffee and Hazelnut Crème Brûlée
Roselle Jelly with Mixed Berries
Autumn Fruit and Berry Salad
Double Chocolate Mousse with Orange
Osmanthus Pudding
Cassis White Chocolate Crème de Pot
Green Tea and Raspberry Madeleine

Warm Puddings

Baked Chestnut and Sago Pudding
Warm Pear Chocolate Pudding
Baked Apple and Cinnamon Crumble

Cakes

1963 Mandarin Cheesecake
Mandarin Tiramisu Cake
Chestnut Mont Blanc
Vanilla and Raspberry Mousse Cake
Red Fruit Opera Cake
Mixed Fruit Cream Cake
Chocolate Truffle Cake
Apricot Upside-down Cake
Pear Chocolate Cake
Cinnamon Orange Pound Cake

Baked Items

Baked Pear Frangipane Tart
Pecan Nut Tart
Autumn Fruit Jalousie
Assorted Homemade Cookies
Baked Chocolate Brownies

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Homemade Chocolates

Assorted Chocolate Truffle

Dried Fruit Chocolate Slab

Pistachio and Raisin Opalys Chocolate Slab

Ice Cream Station

Mini Assorted Candies

Assorted Marshmallow

Condiments

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

Adult \$768*

Child (Aged 3 to 11) \$478*

Additional \$588 with free-flow house champagne, house wines, mineral water, soft drinks and juices*

or

Additional \$158 with free-flow mineral water, soft drinks and juices*

****Prices are in Hong Kong Dollar and subject to 10% service charge.***

For reservations, please visit [here](#) or call +852 2825 4007.