



## CLIPPER LOUNGE

### DELUXE BREAD TROLLEY

Selection of Daily Bread

### HORS D'OEUVRES

Spicy Chicken Salad Poached Salmon,  
Avocado & Sweet Corn Salad  
Thai Seafood & Glass Noodles Salad  
Smoked Salmon, Horseradish, Capers, Onion

### “SUSHI AND SASHIMI”

Selection of Sashimi

*Norwegian Salmon, Ebi, Maguro, Hamachi, Scallop*

Selection of Nigiri

*Salmon, Maguro, Saba, Ebi, Tamago, Inari*

Selection of Maki

*California Roll, Kappa-Maki, Tekka, Futo*

### SUSTAINABLY SOURCED SEAFOOD

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

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All our seafood is sustainable 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

### CHARCUTERIE & CHEESE TROLLEY

Parmesan Wheel, Emmenthal, Edam, English Cheddar,  
Brie de Meaux, St. Albay, Camembert, Reblochon  
Parma Ham, Salami, Mortadella, Pastrami

### SOUP TUREEN

Daily Western Soup  
Fish Maw & Scallop Sweet Corn Soup

### HAINAN CHICKEN & SOY SAUCE CHICKEN STATION

Poached Hainan Chicken, Cantonese Soy Sauce Chicken  
Fragrant Rice

### LAKSA NOODLES STATION

Squid, Lobster Claw, Shrimp, White Fish Ball, Tofu Puff  
Baby Kale, Chinese Lettuce, Pak Choy, Bean Sprout  
Old Noodles, Egg Noodles, Glass Noodles, Rice Noodles  
Spicy Laksa Broth & Clear Chicken Broth

### PASTA STATION

Parmesan Wheel, Smoked Bacon & Cream Sauce

### THE CARVERY

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

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

#### ROASTED LAMB RACK

Minted Lamb Jus, Mint Jelly

#### SIDE DISH

Corn on Cob, Braised Carrot, Roasted Sweet Potato,  
Green Vegetable, Braised Green Peas, French Bean, Roasted Pumpkin  
(Choice of 3 types per day)

#### CHAFING DISHES

Steamed Snapper, Spicy Tomato Sauce Stir-fried Prawn, Sweet & Sour Sauce  
Braised Clam in Coconut Sauce Stir-fried Scallop, Bell Pepper, Honey Peas, X.O. Sauce  
Braised Sliced Conch, Mushroom, Chinese Lettuce, Broccoli  
Grilled Beef Tenderloin, Black Pepper Sauce Australian Lamb Rump, Grilled Vegetable,  
Mint Jelly Barbecued Pork Rack, Honey Veal Jus, Grilled Pineapple  
Pan-fried Duck Breast, Orange Duck Jus, Fennel Salad Fried Rice, Crab Meat,  
Peas, Lettuce, Spring Onion Stir-fried Flat Rice Noodles, Shredded Beef, Yellow Chive,  
Onion, Carrot, Egg Steamed Mixed Vegetables

#### DESSERTS

Mandarin Tiramisu Champagne Jelly, Berries Soup  
Classic Chocolate Mousse Strawberry Trifle with Rose Petal Jam  
Fresh Fruit & Berries Salad

#### CAKE

1963 Mandarin Cheesecake, Classic Carrot Cake  
Chocolate Truffle Cake, Lemon & Vanilla Cupcake

#### BAKED ITEMS

Maple Glazed Pecan & Walnut Tart  
Chocolate Brownies & Caramelised Walnuts  
Mixed Fruit & Nut Cake  
Rose Petal Jam Macaron  
Assorted Homemade Cookies

#### HOMEMADE CHOCOLATES

Assorted Chocolate Truffle  
Assorted Chocolate Praline  
Chocolate Dipped Strawberries

#### HOMEMADE ICE CREAM TROLLEY

Vanilla, Dark Chocolate & Mango  
Waffle & Sesame Cones

#### CHOICE OF DIFFERENT TOPPINGS & FRESH COULIS

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

**Adult HKD 988\***

**Child HKD 588\***

Additional HKD 208\* with free flow house wines,  
beer, juices, soft drinks & mineral water

Additional HKD 128\* with free flow juices,  
soft drinks & mineral water

All prices are subject to 10% service charge.

Dairy-free (🥛) | Gluten-free (🌾) | Nut-free (🥜) | Vegan (🌱)