



# CLIPPER LOUNGE

## WINTER DINNER BUFFET

*Starting 2 January 2020  
(Except 24 – 27 January 2020)  
Monday to Sunday  
6:30pm – 10pm*

**Deluxe Bread Trolley**  
*Selection of Daily Bread*

**Hors d'oeuvres**  
*Japanese Crab Salad  
Shredded Chicken and Bean Starch Sheet, Sesame Sauce  
Tuna Niçoise Salad  
Thai Beef Salad  
Couscous Salad with Prawn, Tomato Sauce  
Chilled Black Fungus with Aged Vinegar  
Smoked Salmon, Horseradish, Capers, Onion  
Smoked Duck Breast, Mango Salsa  
Mixed Mushroom Salad*

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

**Seafood**  
*Lobster, Abalone, Brown Crab, Blue Mussel, Snow Crab Leg, Chilled King Prawn  
Condiments  
Shallot Vinegar, Lemon Wedges, Cocktail Sauce*

**Oyster on Ice Tray**  
*Fine de Claire No. 4, Irish Rock 50-70g, Brittany No. 4  
Condiments  
Shallot Vinegar, Lemon Wedges, Cocktail Sauce*



### **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**

*Aged Stilton, Emmenthal, Edam, English Cheddar, Brie de Meaux, St. Albray, Goat Cheese, Camembert, Reblochon*

*Condiments*

*Dried Apricots, Walnuts, Grapes, Quince Jelly, Crackers*

### **The Carvery**

*Roast Prime Rib of Beef*

*Yorkshire Pudding, Thyme Jus*

*Roast Whole Lamb Leg*

*Lamb Jus, Mint Jelly*

### **Peking Duck Station**

*Roast Duck, Momo Pancake*

*Condiments*

*Cucumber, Spring Onion, Celery, Sweet Paste*

### **Cantonese Stir-fried Noodles Station**

*Lobster Claw, Wonton, Dumpling, Beef Brisket, Fish Cake,*

*Oil Noodles, Thick Noodles, Egg Noodles, Rice Noodles*

*Chinese Lettuce, Pak Choy, Choy Sum*

*Condiments*

*Crispy Garlic, Fresh Ginger, Spring Onion, Chilli Sauce, Oyster Sauce*

### **Cheese Tteokbokki Station**

*Cheese Rice Cake, Pork Belly, Cabbage, Carrot, Onion, Mushroom,*

*Korean Chilli Paste, Chicken Broth*

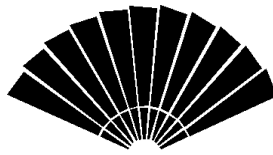
*Condiments*

*Spring Onion, Sesame, Korean Chilli Sauce, Sesame Oil, Korean Chilli Powder*

### **Soup**

*Cream of Pumpkin*

*Double-boiled Silkie Chicken Soup, Snow Fungus, Coconut*



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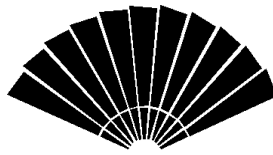
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### **Chafing Dishes**

*Stir-fried Prawn, Crispy Garlic, Dried Chilli, Spring Onion*  
*Steamed Whole Grouper, Kam Wah Ham, Mushroom, Spring Onion, Sesame Soy Sauce*  
*Stir-fried Squid, Celery, Chilli, Garlic, Shrimp Paste*  
*Pan-fried Barramundi, Tomato Salsa*  
*Baked Scallop, Herb Garlic Butter*  
*Deep-fried Crispy Chicken, Fermented Red Bean Curd, Spicy Salt*  
*Pan-fried Duck Breast, Orange and Fennel Salad*  
*Slow-cooked Lamb Shoulder, Grilled Vegetables, Lamb Jus*  
*Braised Rice Noodles, Pork, Chinese Pickle*  
*Fried Rice Wrapped in Lotus Leaf, Chinese Sausage, Dried Shrimp, Flower Mushroom, Spring Onion*  
*Poached Broccoli, Conpoy and Egg White Sauce*  
*Potato Lyonnaise, Onion, Chive, Veal Jus*

### **Dessert**

*Raspberry Vanilla Trifle*  
*Orange and Chocolate Mousse*  
*Panna Cotta with Red Fruit Compote*  
*Hazelnut Praline Crème Brûlée*  
*Fruit and Berries Salad*  
*Cassis and White Chocolate Bavarois*  
*Vanilla Chestnut Crème de Pot*  
*Rote Grütze with Whipped Cream*  
*Assorted Macarons*  
**Warm Pudding**  
*Baked Chestnut and Blackberry Clafoutis*  
*Warm Pear Chocolate Pudding*  
*Traditional Christmas Pudding*  
**Cake**  
*1963 Mandarin Cheesecake*  
*Mandarin Tiramisu Cake*  
*Chestnut Mont Blanc*  
*Green Tea and Yuzu Mousse Cake*  
*Red Fruit Opera Cake*  
*Mixed Fruit Cream Cake*  
*Double Chocolate Mousse Cake*  
*Cherry Upside Down Cake*  
*Cinnamon Orange Pound Cake*  
*Framboise Vanilla Mousse Cake*  
**Tarts and Cookies**  
*Baked Winter Berries Tart*  
*Pecan Nut Tart*  
*Assorted Homemade Cookies*  
*Baked Chocolate Brownies*



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***Homemade Chocolate***

*Assorted Chocolate Truffle*

*Assorted Chocolate Praline*

*Dried Fruit Chocolate Slab*

*Pistachio and Raisin Ancho Chocolate Slab*

***Ice Cream Station***

*Mini Assorted Candies*

*Assorted Marshmallow*

***Condiments***

*Roast Almond, Icing Sugar, Whipped Cream, Chocolate Sauce, Raspberry Coulis, Mixed Nuts*

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

***Mondays to Thursdays***

**Adult HKD 698\***

**Child (Age 3 to 11) HKD 438\***

**Senior (Age 60 or above) HKD 598\***

***Fridays to Sundays,***

***Public Holiday Eves & Public Holidays***

**Adult HKD 748\***

**Child (Age 3 to 11) HKD 438\***

**Senior (Age 60 or above) HKD 598\***

*Additional HKD 198\* to include free-flow  
red and white house wines, beer, soft drinks & juices  
HKD 108\* to include free-flow juices, soft drinks & mineral water*

***\*Prices are in Hong Kong Dollar and subject to 10% service charge  
For reservations, please visit [here](#) or call +852 2825 4007***