



CLIPPER LOUNGE

Semi-Buffer Lunch
Starting 9 September 2019
Monday to Friday
(Except Public Holiday)
12:00nn – 2:00pm

Menu

Hors d'oeuvres

Celeriac, Apple, Yoghurt Dressing
Orange and Seafood Salad, Squid, Prawn, Pink Sauce
Pasta Salad, Tomato, Cucumber, Pesto
Couscous Salad with Prawn, Tomato Sauce
Greek Salad and Feta Cheese
Chilled Black Fungus with Aged Vinegar

Antipasti

Pepper Salmon, Capers, Onion Ring
Assorted Cold Cuts
Roast Beef with Tuna Sauce
Smoked Duck Breast
Grilled Zucchini
Roast Mushroom
Marinated Artichoke, Kalamata Olives, Cherry Tomato
Char-grilled and Marinated Capsicum
Hummus, Guacamole, Char-grilled Eggplant Dip
Grissini

Garden Greens

Mesclun Leaves, Rocket Leaves, Butter Lettuce, Baby Spinach
Condiments
Italian Vinaigrette, French Dressing, Thousand Island,
Crispy Bacon, Crouton, Cherry Tomato, Carrot, Corn, Beans, Cucumber,
Sunflower Seeds, Pumpkin Seeds, Pine Nuts, Flaxseed



Self Service Salad Station

Australian Romaine Lettuce

Condiments

Caesar Dressing, Crispy Bacon, Crouton, Parmesan Reggiano Flakes, Parmesan Wheel

Seafood

Cooked Prawn, Blue Mussel, Snow Crab Leg, Brown Crab

Condiments and Dressing

Red Wine Shallot Vinegar, Cocktail Sauce, Lemon Wedges

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Maguro, Ebi, Hokkigai

Selection of Nigiri

Salmon, Unagi, Maguro, Ebi

Selection of Maki

California Roll, Mixed Maki Roll

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Bread Station

Selection of Artisan Cheeses

Cheddar, Brie de Meaux, St. Albray, Emmental

Condiments

Walnuts, Dried Apricots, Grapes, Quince Jelly, Crackers

Soup

Cream of Mushroom

Sweet Corn Soup, Seafood, Conpoy, Egg White



Main Course

Vietnamese Beef Noodles \$288

Turnip, Onion, Lettuce, Beef Broth

or

Open-faced Ravioli \$338

*Baba Ghanoush, Sauteed Mushroom, Tomato Sauce
Tomato and Buffalo Cheese Salad*

or

Indian Prawn Masala \$348

Indian Rice, Papadum

or

Pan-fried Crispy Chicken Breast \$358

*Garlic Seven Grain Breadcrumbs, Fried Duck Egg,
Asian Avocado Salad, Chilli, Soy & Sesame Dressing*

or

Hainan Chicken Rice \$318*

Baby Pak Choy, Garlic Chilli Sauce

or

Miso Cod \$358*

Kale, Rice, Pickled Ginger, Miso Soup

or

Streaky Bacon Wrapped Halibut \$358*

Honey Glazed Fennel, Rocket Leaves Salad, Red Wine Sauce

or

Roast Lamb Rack \$398*

Minted Peas, Crushed Rosemary Potatoes, Lamb Jus



Dessert

Warm Puddings

Baked Orange Brioche Pudding

Warm Chocolate Pudding

Cakes

1963 Mandarin Cheesecake

Green Tea and Red Bean Cake

Strawberry Cream Cake

Chocolate and Raspberry Trifle Cake

Desserts

Fresh Seasonal Fruit Salad

Mandarin Tiramisu

Praline Chocolate Mousse

Vanilla Crème Brûlée

Blueberry Panna Cotta

Baked Chocolate Brownies

Sea Salt Chocolate Tart

Assorted Home-made Cookies

Assorted Chocolate Truffle

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

Adult HKD 428*

Child HKD 268*

Including choice of main course and buffet bar

*+ Additional \$40 for Signature Items**

Adult HKD 328*

Child HKD 198*

Buffet bar includes assortment of appetizers and desserts only

Please refer to individual price

Main course only

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