



# CLIPPER LOUNGE

**Sunday Brunch**  
**Every Sunday**  
**12:00 – 15:00**

## **Menu**

### **Hors d'oeuvres**

*Potato Salad, "German" Style*  
*Thai Pork Neck, Tomato, Cucumber, Lemongrass Vinaigrette*  
*Couscous Salad, Prawn, Orange, Carrot*  
*Seafood Salad, Pineapple, Coriander, Lime and Chilli Dressing*  
*Japanese Crab Meat, Cucumber, Flying Fish Roe, Mayonnaise*  
*Cherry Tomato, Baby Mozzarella, Pine Nuts, Balsamic*  
*Home Smoked Salmon, Horseradish, Capers*  
*Arugula Leaves, Fresh Fig, Feta, Syrup Dressing*

### **Cold Soba and Udon Noodles**

*Green Tea Soba*  
*Buckwheat Soba*  
*Udon Noodles*  
*Condiments*  
*Soba Dressing, Spring Onion, Seaweed*

### **Cold Cut Selection**

*Parma Ham, Air-dried Beef, Salami, Coppa*  
*Condiments*  
*Pickle, Dijon Mustard, Kalamata Olive*

### **Sushi and Sashimi**

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



### **Seafood**

*Chilled King Prawn, Abalone, Lobster,  
Mussel, Snow Crab Leg, Alaskan King Crab Leg, Spanner Crab  
Condiments  
Shallot Vinegar, Lemon Wedge, Cocktail Sauce*

### **Fresh Oyster Station**

*Brittany, Irish Rock, Fine de Claire No. 4  
Condiments  
Shallot Vinegar, Lemon Wedge, Cocktail Sauce*

### **Garden Greens**

*Australian Romaine Lettuce  
Mesclun Leaves  
Rocket  
Red Chicory  
Market Daily Greens  
Cereals, Seeds  
Condiments*

*Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing, Reggiano Flake, Crispy Bacon,  
French Bread, Crouton, Cherry Tomato, Red Onion, Corn, Carrot, Chickpea, Beetroot, Cucumber*

### **Deluxe Cheese Selection**

*Aged Stilton, Emmenthal, Edam, English Cheddar, Brie de Meaux, St. Albray,  
Reblochon, Goat Cheese, Camembert  
Condiments  
Dried Apricot, Walnut, Raisin, Chutney, Cracker, Grape*

### **From the Bakery**

*French Baguette, Apple and Fig Bread, Soft Brioche Sliced Bread,  
German Rye Loaf, Bread Stick,  
Plain Croissant, Chocolate Croissant,  
Seasonal Danish, Seasonal Muffin,  
Bagel, Lavash, Crumpet  
Honey, Jam*

### **From the Kitchen**

*Egg Royale or Egg Benedict  
(Served from the kitchen upon request)*

*Pan-seared Foie Gras, Grape Sauce  
(One serving per person)*

### **Pasta and Risotto Station**

*Lobster Claw, Caviar, Parmesan, Truffle Oil*



MANDARIN ORIENTAL  
HONG KONG

### **Cooking Station**

#### ***Vietnamese Beef Noodle***

*Turnip, Onion, Lettuce, Beef Broth*

### **From the Carvery**

#### ***Prime Rib of Roast Beef***

*Yorkshire Pudding, Thyme Jus*

#### ***Lamb Rack, Herb Crust***

*Mint Jelly, Mustard*

### **Soup Tureen**

#### ***Daily Chinese Soup***

*Lobster Bisque, Tarragon Cream*

### **Peking Duck Station**

*Pancake, Cucumber, Spring Onion, Hoi Sin Sauce*

### **Chafing Dishes**

#### ***Halibut en Papillote***

#### ***Roast Potato***

***Braised Hamachi Fish Head, Tofu, Onion, Garlic, Chilli***

#### ***Barbecued King Prawn***

#### ***Steamed Dim Sum and Chinese Bun***

***Braised E-fu Noodles, Yellow Chive, Mushroom***

***Salmon Wellington, Lemon Sauce, Hollandaise***

***Beef Medallion, Asparagus, Mushroom Sauce***

***Braised Tofu, Crab Meat, Egg White, Spring Onion***

***Wok-fried Seasonal Vegetable, Garlic, Ginger***

***Steamed Grouper, Ginger, Soy Sauce***

### **Desserts**

***Selection of Delights, Cakes, Puddings, Cookies, Chocolates, Candies, Pies, Tarts and Ice Cream***

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

**Adult HKD738\***

***Additional HKD400 to include***

***free-flow Moët & Chandon Impérial Brut Magnum or Brut Rosé Magnum,  
red and white house wines, beer, soft drinks and juices***

**Child HKD448\***

***Additional HKD108 to include free-flow juices, soft drinks and mineral water***

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

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