



# CLIPPER LOUNGE

## Sunday Brunch Menu 12pm – 3pm

### 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 Cut Selection

*Parma Ham, Air-dried Beef, Salami, Coppa*  
*Condiments*  
*Pickles, Dijon Mustard, Kalamata Olives*

### 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*

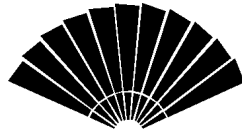
### Seafood

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

### Served to the Table

**Seasonal Oyster**  
*Shallot Vinegar, Lemon Wedge, Cocktail Sauce*

**Egg Royale or Egg Benedict**



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### **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. Albroy, Reblochon, Goat Cheese, Camembert*

*Condiments*

*Dried Apricot, Walnuts, Raisins, Chutneys, Crackers, Grapes*

### **From the Bakery**

*French Baguette, Apple and Fig Bread, Soft Brioche Sliced Bread,  
German Rye Loaf, Bread Stick,  
Plain Croissant, Chocolate Croissant,  
Seasonal Danishes, Seasonal Muffins,  
Bagel, Lavash, Crumpets*

### **Soup Tureen**

*Daily Chinese Soup*

*Lobster Bisque, Tarragon Cream*

### **Pasta Station**

*Lobster Claw, Crab Caviar, Parmesan, Truffle*

### **Cantonese Tossed 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*

### **From the Carvery**

*Prime Rib of Roast Beef*

*Yorkshire Pudding, Thyme Jus*

*Honey Ham*

*Apple Sauce, Honey Mustard Jus*

**Peking Duck**

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

### **Chafing Dishes**

*Steamed Dim Sum and Chinese Bun*

*Roasted New Potato, Onion, Garlic, Butter, Herbs*

*Wok-fried Seasonal Vegetable, Garlic, Ginger*

*Steamed Grouper, Ginger, Soy Sauce*

*Stir-fried King Prawn with Sweet Tomato Sauce*

*Beef Medallion, Asparagus, Mushroom Sauce*



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**Grilled Lamb Chop, Lamb Jus**  
**Braised Rice Noodles, Roasted Duck, Preserved Vegetable**

**Dessert**

*Mandarin Tiramisu*  
*Strawberry Bavaois*  
*Blueberry Panna Cotta*  
*Passion Fruit White Chocolate Mousse*  
*Green Tea and Red Bean Mousse*  
*Chocolate Crème Pot with Mixed Berries*  
*Fresh Fruit and Berry Salad*  
*Mango and Sago Pudding*  
*Green Tea Crème Brûlée*  
*Cherry Vanilla Trifle*

**Warm Pudding**

*Apricot Chocolate Bread Pudding*  
*Baked Cherry Clafoutis*  
*Baked Mixed Berries Crumble*

**Cake**

*1963 Mandarin Cheesecake*  
*Double Vanilla Mousse Cake*  
*Strawberry Cream Cake*  
*Banana Chocolate Cake*  
*Mixed Berries Cream Cake*  
*Caramel Pineapple Cake*  
*Chocolate Opera Cake*

**Baked Item**

*Sea Salt Chocolate Tart*  
*Baked Mixed Berries Crumble*  
*Lemon Meringue Tart*  
*Assorted Homemade Cookies*

**Homemade Chocolate**

*Kiwi and Pineapple Chocolate Slab*  
*Assorted Chocolate Truffle*  
*Assorted Chocolate Praline*  
*Mixed Toasted Nuts Chocolate Block*

**Ice Cream Station**

*Mini Assorted Candies*  
*Condiments*

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

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

**Adult \$698**

*Additional \$438 to include free-flow Moët & Chandon Brut Impérial,  
house wines, aperol spritz, beer, mineral water, soft drinks & juices*

**Child (Aged 3 to 11) \$398**

*Additional \$108 to include free-flow mineral water, soft drinks & juices*

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