



# CLIPPER LOUNGE

## CNY BUFFET MENU

21 January 2023 (Dinner)

22 – 25 January 2023 (Lunch & Dinner)

Lunch: 12pm – 3pm

Dinner: 6:30pm – 10:30pm

### Deluxe Bread Trolley

Selection of Daily Bread

### Hors d'oeuvres

Spicy Chicken Salad

Poached Salmon, Avocado and Sweet Corn Salad

Thai Seafood and Glass Noodles Salad

Smoked Salmon, Horseradish, Capers, Onion

Assorted Cold Cuts

### Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Hotate, Maguro, Hamachi, Hokki

### Selection of Nigiri

Salmon, Saba, Tamago, Ebi, Inari

### Selection of Maki

Assorted Maki Rolls

Condiments

Soy Sauce, Pickled Ginger, Wasabi

### Seafood on Ice

Boston Lobster, Abalone, Blue Mussel, New Zealand Mussel, Brown Crab,

Chilled King Prawn, Kewei Shrimp, Sea Whelk, Snow Crab Leg & Claw

Condiments

Shallot Vinegar, Lemon Wedges, Cocktail Sauce

(Seafood is subject to availability on market)

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



### **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**

Emmenthal, Edam, English Cheddar,  
Brie de Meaux, St. Albray, Goat Cheese, Camembert, Reblochon  
Condiments  
Dried Apricots, Walnuts, Grapes, Quince Jelly, Crackers

### **Soup Tureen**

Clam Chowder  
Sea Conch and Pork Shin Soup

### **Hainan Chicken Station**

Poached Hainan Chicken, Fragrant Rice  
Condiments  
Ginger Sauce, Chilli Sauce, Dark Soy Sauce

### **Chinese Pudding Station**

Chinese New Year's Cake, Turnip Cake, Taro Cake, Water Chestnut Cake  
Condiments  
Chilli Sauce, Soy Sauce, Sweet Sauce

### **Braised Fish Maw and Abalone Station**

Fish Maw and Abalone, Broccoli, Abalone Sauce



### **Noodles and Poached Vegetables Station**

Baby Kale, Mini Cabbage, Carrot, Chinese Lettuce, Broccoli, Pak Choy  
Oil Noodles, Glass Noodles, Rice Noodles  
Chicken Broth  
Condiments  
Crispy Garlic, Oyster Sauce, Chilli Sauce

### **The Carvery**

Roasted Prime Rib of Beef  
Yorkshire Pudding, Thyme Jus  
Roasted Lamb Leg  
Lamb Jus, Mint Jelly

### **Chafing Dishes**

Baked Oyster, Black Truffle Cheese Sauce  
Braised Dried Oyster, Chinese Mushroom, Black Moss  
Stir-fried Prawn, Salted Egg Yolk  
Poached Red Snapper, Garlic Butter Chive Sauce  
Steamed Whole Grouper, Soy Sauce, Sesame Oil  
Stir-fried Squid and Coral Mussel, Honey Peas, Garlic, Chilli, Shrimp Head Oil  
Braised Sliced Conch, Mushroom, Chinese Lettuce, Broccoli  
Deep-fried Shrimp Ball, Sliced Almond  
Australian Lamb Chop, Grilled Vegetable, Mint Jelly  
Slow Cooked Pork Rack, Honey, Mustard Jus, Honey Glazed Apple  
Pan-fried Duck Breast, Orange Duck Jus, Fennel Salad  
Fried Rice, Chicken and Abalone  
Braised E-fu Noodles, Crab Meat, Onion, Carrot, Yellow Chive  
Roasted New Potatoes, Garlic Herb Butter

### **Desserts**

Mandarin Tiramisu  
Black Sesame Mousse  
Strawberry Panna Cotta  
Tangerine White Chocolate Mousse  
Ginger Crème Brûlée  
Fresh Fruit and Berries Salad  
Chocolate Crème de Pot  
Osmanthus Jelly  
Mango and Sago Chilled Soup

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### **Warm Puddings**

Warm Traditional Bread and Butter Pudding  
Baked Chestnut and Sago Pudding  
Glutinous Rice Dumpling with Black Sesame Sweet Soup

### **Cakes**

1963 Mandarin Cheesecake  
Tangerine Orange Cake  
Oolong Sesame Mousse Cake  
Raspberry Chocolate Truffle Cake  
Mixed Berries Cream Cake  
Blueberry Upside Down Cake  
Orange Coffee Opera Cake

### **Baked Items**

Baked Cashew Nuts Tart  
Baked Mixed Berries Crumble Pie  
Kumquat Fruit Cake  
Butterfly Cookies  
Assorted Chinese Cookies  
Baked Chocolate Brownies with Caramelized Walnuts

### **Homemade Chocolates**

Jasmine Chocolate Truffle  
Assorted Chocolate Praline  
Chocolate Coated Ginger Peel  
Chocolate Slab with Toasted Sesame

### **Ice Cream Station**

Mini Assorted Candies

### **Condiments**

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



Adult 888\*  
Child (Age 3 to 11) \$528\*

*Additional \$588\** with free flow Moët & Chandon Grand Vintage champagne,  
house wine, Aperol spritz, beer, mineral water & juice

*or*

*Additional \$128\** with free flow mineral water & juice

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

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