



CLIPPER LOUNGE

Winter Dinner Buffet Menu

Effective 20 January 2025

冬季自助晚餐餐单

於 2025 年 1 月 20 日提供

Mondays to Sundays

6:00pm – 10:30pm

星期一至星期日

晚上 6 時至 10 時 30 分

Deluxe Bread Trolley

Selection of Daily Bread

精選麵包車

每日精選麵包

Hors d'oeuvres

Spicy Chicken Salad

Poached Salmon, Avocado & Sweet Corn Salad

Thai Seafood & Glass Noodles Salad

Smoked Salmon, Horseradish, Capers, Onion

Assorted Cold Cuts

精選前菜

香辣雞肉沙律

水煮三文魚、牛油果和粟米沙律

泰式海鮮粉絲沙律

煙燻三文魚、辣根、水欖、洋蔥

雜錦冷盤

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Maguro, Tai, Hokkikai

Selection of Nigiri

Salmon, Saba, Ebi, Tamago, Inari

Selection of Maki

California Roll, Kappa, Tekka, Futo

Condiments

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



Soy Sauce, Pickled Ginger, Wasabi

壽司和刺身

精選刺身

挪威三文魚、甜蝦、吞拿魚、鯛魚、北寄貝

精選握壽司

三文魚、鯖魚、甜蝦、玉子燒、腐皮壽司

精選手卷壽司

加州卷、青瓜細卷壽司、鮭魚卷、太卷

調味品

豉油、壽司薑片、芥辣

Sustainably Sourced Seafood

Poached Boston Lobster, Local Hong Kong Abalone, French Blue Mussel,

New Zealand Green Mussel, Local Sea Whelk, Snow Crab Leg,

European Brown Crab, Chilled Norwegian Prawn

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(All our seafood is sustainable sourced and is subject to availability at the market)

可持續發展海鮮

白灼波士頓龍蝦、香港本地鮑魚、法國藍青口、

新西蘭青口、本地海螺、雪蟹腳、

歐洲麵包蟹和挪威凍蝦

調味品

紅蔥頭油醋汁、海鮮雞尾醬汁、檸檬角

(我們所有海鮮均採購於可持續來源，並視市場實際供應情況而定)

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

田園蔬菜

澳洲羅馬生菜、嫩葉沙律菜、火箭菜、

紅菊苣、每日新鮮蔬菜

穀物、種子、乾果

調味品

意大利油醋汁、法式沙律醬、千島醬、凱撒沙律醬

Deluxe Cheese Selection

Emmenthal, Edam, English Cheddar,

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Brie de Meaux, St. Albray, Camembert, Reblochon
Condiments

Vegetable Stick & Crackers

精選芝士

愛蒙塔爾芝士、艾登芝士、英國車打芝士、
莫城布裏芝士、聖阿爾勃列芝士、金文畢芝士、霍布洛雄芝士
調味品

蔬菜棒 & 餅乾

Caesar Salad Trolley

Parmesan Wheel, Romaine Lettuce, Caesar Dressing,
Bacon Bits, Crouton, Parmesan Flakes

凱撒沙律

車輪巴馬臣芝士、羅馬生菜、凱撒沙律醬
酥脆培根、麵包粒、巴馬臣芝士粉

Soup Tureen

Daily Western Soup

Sea Conch & Pork Shin Soup

精選湯品

每日西式湯品

海螺豬脰湯

Hainan Chicken & Soy Sauce Chicken Station

Poached Hainan Chicken, Cantonese Soy Sauce Chicken

Fragrant Rice

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

海南雞及豉油雞

海南雞、廣式豉油雞

香油飯

調味品

薑蓉、辣椒醬、黑豉油

Chinese Noodles Station

Clear Broth Beef Brisket, Lobster Claw, Shrimp, White Fish Ball, Beef Ball

Baby Kale, Chinese Lettuce, Pak Choy, Bean Sprout

Oil Noodles, Egg Noodles, Glass Noodles, Rice Noodles

Chicken Broth & Beef Broth

Condiments

Crispy Garlic, Chilli Sauce, Oyster Sauce

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MANDARIN ORIENTAL

HONG KONG

中式面檔

清湯腩、龍蝦鉗、大蝦、魚蛋、牛肉丸
嫩甘藍、唐生菜、白菜、芽菜
油麵、全蛋面、粉絲、米粉
雞湯 & 牛肉湯
調味品
香脆蒜蓉、參峇辣椒醬、耗油

Pasta Station

Parmesan Wheel, Smoked Bacon & Cream Sauce

Condiments

Crispy Bacon, Parmesan Flakes, Chopped Parsley

意粉

車輪巴馬臣芝士、煙肉及白汁

調味品

香脆煙肉、巴馬臣芝士粉、番茜碎

The Carvery

Slow Roasted U.S. Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

Roasted Lamb Leg

Minted Lamb Jus, Mint Jelly

Side Dish

(Choice of 3 types per day)

Corn on Cob, Braised Carrot, Roasted Sweet Potato,
Green Vegetable, Braised Green Peas, French Bean, Roasted Pumpkin

烤肉

慢烤特級美國牛肋排

約克郡布甸、烤薯仔、薯泥、小牛肉醬汁

香烤羊腿

薄荷羊肉醬汁、薄荷啫喱

配菜

(每日可選擇 3 款配菜)

粟米、燴甘筍、烤番薯、蔬菜、燴青豆、法邊豆、香烤南瓜

Chafing Dishes

Poached Red Snapper, Garlic Butter Chive Sauce

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Stir-fried Prawn, Salted Egg Yolk
Braised Sliced Conch, Mushroom, Chinese Lettuce, Broccoli
Stir-fried Squid, Bell Pepper, Honey Peas, X.O. Sauce
Braised Blue Mussel in Red Curry & Coconut Sauce
Grilled Beef Tenderloin, Spicy Pepper Jus
Australian Lamb Rump, Grilled Vegetable, Mint Jelly
Slow Cooked Pork Loin, Honey, Mustard Jus, Honey Glazed Apple
Pan-fried Duck Breast, Orange Duck Jus, Fennel Salad
Fried Rice, Shrimp, Peas, Lettuce, Spring Onion
Stir-fried Flat Rice Noodles, Shredded Pork, Egg, Onion, Carrot, Yellow Chive
Steamed Baby Cabbage in Chicken & Ham Soup

熱菜

水煮紅鯛魚, 韭菜大蒜牛油汁
鹹蛋黃炒大蝦
紅燒螺片、蘑菇、生菜、西蘭花
清炒魷魚、甜椒、蜜豆、X.O. 醬
紅咖哩椰汁燴藍青口
烤牛柳, 辣椒汁
澳洲羊霖肉, 烤蔬菜, 薄荷啫喱
慢煮豬裡脊、蜜糖、芥末汁、蜜糖蘋果
香煎鴨胸, 香橙鴨汁, 茴香沙拉
炒飯, 蝦, 豌豆, 生菜, 洋蔥
炒河粉、肉絲、雞蛋、洋蔥、紅蘿蔔、黃韭菜
雞肉火腿湯蒸娃娃菜

Desserts

Mandarin Tiramisu
Almond Panna Cotta & Mandarin Compote
Classic Chocolate Mousse
Berry Trifle
Fresh Fruit & Berries Salad

甜點

文華意大利芝士餅
意式杏仁奶凍配柑橘醬
經典朱古力慕斯
雜莓查佛蛋糕
鮮果雜莓沙律

Cake

Victoria Sponge cake
1963 Mandarin Cheesecake
Classic Carrot Cake

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MANDARIN ORIENTAL
HONG KONG

**Chocolate Truffle Cake
Lemon & Vanilla Cupcake**

蛋糕

維多利亞海綿蛋糕
1963 文華芝士蛋糕
經典紅蘿蔔蛋糕
朱古力松露蛋糕
檸檬雲呢拿紙杯蛋糕

Baked Items

Maple Glazed Pecan & Walnut Tart
Blueberry & Chestnut Pie
Chocolate Brownies & Caramelised Walnuts
Mixed Fruit & Nut Cake
Assorted Macaron
Assorted Homemade Cookies

烘焙甜點

楓糖胡桃核桃撻
藍莓栗子批
朱古力布朗尼焦糖核桃
雜果堅果蛋糕
各式馬卡龍
自製雜錦曲奇

Homemade Chocolates

Assorted Chocolate Truffle
Assorted Chocolate Praline
Dried Fruit Chocolate Slab

自製朱古力

雜錦松露朱古力
雜錦果仁朱古力
乾果朱古力板

Homemade Ice Cream Trolley

Vanilla, Dark Chocolate & Mango
Waffle & Sesame Cones

Choice of Different Toppings & Fresh Coulis

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

自家制雪糕車

雲呢拿、黑朱古力及芒果

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窩夫及芝麻甜筒

各種配料 & 新鮮果醬可選

烤杏仁、混合堅果、糖霜、忌廉、紅桑子莓醬

Mondays to Thursdays

HKD888* per adult

HKD488* per child

星期一至星期四

每位成人定價為港幣 888 元*

每位兒童 (3 至 11 歲) 定價為港幣 488 元*

Fridays to Sundays,

Public Holiday Eves & Public Holidays

HKD988* per adult

HKD588* per child

星期五至星期日

公眾假期前夕 & 公眾假期

每位成人定價為港幣 988 元*

每位兒童 (3 至 11 歲) 定價為港幣 588 元*

(Additional HKD588* with free flow house champagne, red and white house wines,
beer, mineral water, soft drinks & juice)

or

(Additional HKD158* with free flow mineral water, soft drinks & juice)

*All prices are subject to 10% service charge.

額外另加港幣 588 元*, 可享無限量供應香檳、紅酒、礦泉水、汽水、果汁
或

額外另加港幣 158 元*, 可享無限量供應礦泉水、汽水和果汁

所有價格均以港幣計算, 需加收 10% 服務費。