



CLIPPER LOUNGE

Summer Dinner Buffet Menu Effective 12 May 2025

Mondays to Sundays

6:00pm – 10:30pm

夏日自助晚餐菜單

2025 年 5 月 12 日起

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

精選每日麵包

Hors d'oeuvres

Chicken & Pineapple Salad

Waldorf Salad

Thai Beef Salad, Lemongrass Vinaigrette

Homemade Cold Cuts

Homemade Smoked Salmon, Horseradish, Capers

精選開胃菜

雞肉菠蘿沙律

華道夫沙律

泰式牛肉沙律，檸檬葉，油醋汁

自家製混合冷盤

煙燻三文魚，辣根，水瓜柳

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Maguro, Tai, Hokkikai

Selection of Nigiri

Norwegian Salmon, Saba, Ebi, Tamago, Inari

Selection of Maki

California Roll, Kappa-Maki, 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

挪威三文魚、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、吞拿魚卷、太卷

調味品

豉油、壽司薑、日本芥辣

Freshly Shucked Oysters

Condiments

Lemon, Vinegar, Shallot, Chive

鮮開生蠔

調味品

檸檬、醋、青蔥、細香蔥

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、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

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田園時蔬

澳洲羅馬生菜、嫩綠沙律菜、火箭菜、
意大利紅菊苣、每日精選蔬菜、
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

Caesar Salad In Parmesan Wheel

Bacon Bits, Parmesan Flakes, Croutons

巴馬臣芝士輪凱撒沙律

香脆煙肉、巴馬臣芝士粉、脆麵包粒

Charcuterie & Cheese Trolley

Emmenthal, Edam, English Cheddar,
Brie de Meaux, St. Albray, Camembert, Reblochon
Parma Ham, Salami, Mortadella, Pastrami
Condiments

Cocktail Onion, Cucumber Pickle,
Vegetable Stick, Crackers, Dried Fig & Apricot

精選國際芝士

愛蒙塔爾芝士、艾登芝士、英國車打芝士、
莫城布里芝士、聖阿爾勃列芝士、金文畢芝士、霍布洛雄芝士
帕爾馬、辣肉腸、意式香腸、煙燻牛肉
調味品

醋漬小洋蔥、酸黃瓜、
蔬菜棒、餅乾、無花果乾及杏脯乾

Soup Tureen

Daily Western Soup
Winter Melon, Barley, Pork Shin Soup

精選湯品

每日西式湯品
冬瓜薏米豬腱湯

Hainan Chicken & Soy Sauce Chicken Station

Poached Hainan Chicken, Cantonese Soy Sauce Chicken
Fragrant Rice
Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

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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

Thai Noodles Station

Squid, Lobster Claw, Shrimp, White Fish Ball,

Baby Kale, Chinese Lettuce, Pak Choy, Bean Sprout

Oil Noodles, Egg Noodles, Glass Noodles, Rice Noodles

Spicy Tom Yum Broth & Hainan Chicken Broth

Condiments

Crispy Garlic, Chilli Sauce, Oyster Sauce

泰式麵檔

魷魚、龍蝦鉗、蝦、白魚蛋、

嫩芥蘭、唐生菜、白菜、芽菜

油麵、全蛋面、粉絲、米粉

辣味冬陰湯、海南雞湯

調味品

香脆蒜蓉、參峇辣椒醬、蠔油

Pasta Station

Parmesan Wheel, Smoked Bacon & Cream Sauce

Condiments

Crispy Bacon, Parmesan Flakes, Chopped Parsley

意大利粉

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、碎番茜

The Carvery

Slow Roasted U.S. Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

Roasted Pork Rack

Honey Mustard Jus & Apple Sauce



烤肉

慢烤特級美國牛肋排

約克郡布甸、烤薯仔、薯蓉、小牛仔肉汁

烤豬鞍

蜂蜜芥末汁及蘋果醬

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
配菜

(每日可選擇 3 款配菜)

粟米、紅蘿蔔、烤番薯、
青菜、燴青豆、法邊豆、烤南瓜

Chafing Dishes

Steamed Whole Fish, Sesame Soy Sauce
Stir-fried Prawn, Coconut Red Curry Sauce
Poached Mussel, White Wine & Herbs
Pan-fried Halibut, Garlic Cream Sauce
Grilled Beef Flank Steak, Black Pepper Sauce
Stir-fried Beef Brisket, Onion, Bell Pepper & Green Chilli
Australian Lamb Rump, Grilled Vegetable, Mint Jelly
Barbecued Pork Rib, Grilled Pineapple, BBQ Sauce
Chicken Piccata, Lemon Herb's Butter Sauce
Fried Rice, Shrimp & Shrimp Head Oil, Peas, Lettuce, Spring Onion
Braised Rice Noodles, Shredded Pork, Yellow Chive, Onion, Carrot, X.O. Sauce
Steamed Broccoli & Cauliflower

熱菜

清蒸原條鮮魚，芝麻豉油
椰汁紅咖喱大蝦
水煮青口，白酒和香草
香煎比目魚，蒜蓉忌廉汁
烤牛肉，黑椒汁
炒牛腩，洋蔥，甜椒和青椒
澳洲羊腩肉，烤蔬菜，薄荷啫喱
烤豬肋排，烤菠蘿，燒烤汁
烤雞扒、檸檬香草牛油汁
大蝦蝦頭油炒飯、青豆、生菜、香蔥



炒米粉、肉絲、韭黃、洋蔥、紅蘿蔔、X.O.醬汁
蒸西蘭花、椰菜花

Desserts

Mandarin Tiramisu
Mango & Passion Fruit Mousse
Classic Chocolate Mousse
Apricot Panna Cotta
Fresh Fruit & Berries Salad

甜點

文華意大利芝士餅
芒果熱情果慕斯
經典朱古力慕斯
杏脯意式奶凍
鮮果雜莓沙律

Cake

Strawberry Victoria Cream Cake
1963 Mandarin Cheesecake
Tropical Fruit & Coconut Cake
Double Chocolate Cake
Lemon & Vanilla Cupcake

蛋糕

士多啤梨忌廉蛋糕
1963 文華芝士蛋糕
熱帶水果椰子蛋糕
雙重朱古力蛋糕
檸檬雲呢拿紙杯蛋糕

Baked Items

Yuzu & Kaffir Lime Tart
Mixed Berries Crumble Pie
White Chocolate Brownies & Caramelised Macadamia Nuts
Mixed Fruits & Nuts Cake
Assorted Macaron
Assorted Homemade Cookies

烘焙甜點

柚子青檸撻



雜莓金寶批
白朱古力布朗尼及焦糖夏威夷果仁
雜果堅果蛋糕
各式馬卡龍
各式自家製曲奇

Homemade Chocolates

Assorted Chocolate Truffle
Assorted Chocolate Praline
Dried Fruit Chocolate Slab

自家製朱古力

各式松露朱古力
各式朱古力乾果糖
乾果朱古力板

Homemade Ice Cream Trolley

Vanilla, Dark Chocolate, Mango
Waffle & Sesame Cones

自家製雪糕車

雲呢拿、黑朱古力、芒果
窩夫和芝麻甜筒

Choice of Different Toppings & Fresh Coulis

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

多種配料和新鮮果醬
烤杏仁、雜錦乾果、糖霜、
鮮忌廉、紅桑子果醬

Mondays to Sunday,
Public Holiday Eves & Public Holidays

星期一至星期日、
公眾假期前夕及公眾假期

HKD988* per adult

HKD588* per child

每位成人定價為港幣 988 元*

每位兒童定價為港幣 588 元*

(Additional HKD588* with free flow house champagne, red and white house wines,

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beer, mineral water, selected soft drinks & juice)

or

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

額外另加港幣 588 元*, 可享無限量供應香檳、紅酒及白酒、
啤酒、礦泉水、汽水及果汁

或

額外另加港幣 158 元*, 可享無限量供應礦泉水、汽水及果汁

*All prices are subject to 10% service charge.

*所有價格, 需加收 10% 服務費。