



CLIPPER LOUNGE

Shanghai & Hairy Crab Dinner Buffet Menu
7 October – 1 December 2024

Mondays to Sundays
6:00pm – 10:30pm

Homemade Artisan Bread Selection

Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Soft Bun, Sourdough

Hors d'oeuvres Selection

Poached Chicken, Wood Ear Mushroom, Cucumber, Sesame Dressing
Roasted Pumpkin & Grilled Shrimp Salad
Confit Salmon Niçoise Salad
Home Smoked Salmon, Horseradish, Capers
Mixed Cold Cuts

Sushi and Sashimi

Norwegian Salmon, Japanese Ebi, Tai, Hamachi, Maguro, Scallop, Octopus

Selection of Nigiri

Norwegian Salmon, Japanese Ebi, Hamachi, Scallop, Octopus, Tamago, Inari

Selection of Maki

California Roll, Kappa-maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Freshley Shucked Oysters

Condiments

Lemon, Vinegar, Shallots, Chives

Seasonal Shanghainese Hairy Crab

Condiments

Sweet Ginger Herbal Tea & Ginger Black Vinegar
(One piece per person to be served at tableside)

Sustainably Sourced Seafood

Poached Boston Lobster, Local Hong Kong Abalone, French Blue Mussel,
New Zealand Green Lip Mussel, Local Sea Whelk, Snow Crab Leg,
European Brown Crab, and Chilled Norwegian Prawn

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(All our Seafood is Sustainable sourced and is subject to availability at the market)



Local Garden Greens

Mixed Romaine Lettuce, Radicchio, Arugula, Chicory,
Cereals, Seeds, Dried Fruits

Condiments

Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing
Crispy Bacon, Crouton

International Cheese Selection

Brie de Meaux, Camembert, Reblochon, Goat Cheese, Stilton Cheese

Condiments

Dried Apricots, Dried Figs, Salted Almonds, Walnuts, Grapes, Quince Jelly, Crackers

Soup Tureen

Daily Homemade Soup of the Day
Hot & Sour Soup

Cooking Station

Hainan Chicken & Cantonese Soy Sauce Chicken Station

Poached Local Yellow Chicken, Cantonese Soy Sauce Chicken
Lemongrass, Ginger & Coriander Broth
Fragrant Jasmine Rice

Condiments

Fresh Local Ginger Sauce, Chilli Sauce, Dark Soy Sauce

Pasta Station

Parmesan Wheel, Smoked Bacon & Cream Sauce

Condiments

Crispy Bacon, Parmesan Flakes, Chopped Parsley

Shanghainese & Asian Noodles Station

Shanghai Vegetable & Pork Wonton, Pork & Shrimp Wonton,
Vegetable & Pork Dumpling, Fried Pork Chop, Stir-fried Longjing Shrimp
Shanghai Thin Noodles, Oil Noodles, Rice Noodles, Thick Egg Noodles

Locally Sourced Lettuce, Pak Choy, Baby Kale, Bean Sprout

Chicken Broth

Condiments

Crispy Garlic, Fried Shallot, Spring Onion, Fresh Coriander, Sambal Sauce



The Carvery

Slow Roasted U.S. Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

Roasted Pork Rack

Honey Mustard Jus

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

Chafing Dishes

Deep-fried Seabass, Pine Nuts, Sweet & Sour Sauce
Sautéed Prawn, Garlic, Ginger & Dried Chilli
Steamed Halibut, Ginger, Spring Onion, Pepper Oil & Sesame Soy Sauce
Roasted Spicy Duck Breast, Orange, Fennel
Stir-fried Mussels, Laksa Sauce
Braised Pork Meatball, Pak Choy, Soy Sauce
Wok-fried Beef Tenderloin, Celery, Carrot & X.O. Sauce
Australian Lamb Rump, Grilled Vegetables, Mint Jelly
Stir-fried Shanghai Thick Noodles, Pork, Pepper, Dried Shimp & Cabbage
Fried Trio Rice, Pak Choy, Chinese Preserved Sausage
Steamed Xiao Long Bao, Black Vinegar
Steamed Broccoli, Conpoy, Egg White Sauce

Desserts

Mandarin Tiramisu
Almond Panna Cotta & Apricot Yuzu Compote
Classic Chocolate Mousse
Coconut & Black Sesame Pudding
Fresh Fruit & Berries Salad

Cake

Victoria Sponge cake
1963 Mandarin Cheesecake
Classic Carrot Cake
Chocolate Truffle Cake
Lemon & Vanilla Cupcake



Baked Items

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

Homemade Chocolates

Assorted Chocolate Truffle
Assorted Chocolate Praline
Dried Fruit Chocolate Slab

Homemade Ice Cream Trolley

Vanilla, Dark Chocolate, Mango Sorbet
Waffle & Sesame Cones

Choice of Different Toppings & Fresh Coulis

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

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

Mondays to Thursdays

HKD888* per adult

HKD488* per child

Fridays to Sundays,

Public Holiday Eves & Public Holidays

HKD988* per adult

HKD588* per child

(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.