



MANDARIN ORIENTAL
HONG KONG

CLIPPER LOUNGE

Spring Dinner Buffet Menu

Starting 1 May 2021

Mondays to Sundays

6:30pm – 10pm

Deluxe Bread Trolley

Selection of Daily Bread

Hors d'oeuvres

Shredded Chicken and Bean Starch Sheet, Sesame Sauce

Mango and Shrimp Salad

French Bean, Tomato Salsa, Tuna Confit Salad

Home Cold Smoked Salmon, Horseradish, Capers

Mixed Cold Cut

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Tai, Maguro, Hamachi, Hokki

Selection of Nigiri

Salmon, Saba, Tamago, Ikura, Unagi, Inari

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Seafood

Lobster, Abalone, Blue Mussel, Snow Crab Leg, King Prawn

Sea Whelk, Brown Crab

Condiments

Shallot Vinegar, Lemon Wedges, Cocktail Sauce

Seasonal Oyster from Kitchen

Condiments

Shallot Vinegar, Lemon Wedges, Cocktail Sauce

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. Albrey, Camembert, Reblochon*
Condiments
Dried Apricots, Walnuts, Grapes, Quince Jelly, Crackers

Soup Tureen

Cream of Sweet Corn and Chicken
Boiled Pork Shin, Walnuts, Yam and Chestnut Soup

Hainan Chicken Station

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

Braised Beef Noodles Station

*Wonton, Dumpling, Braised Beef Brisket,
Oil Noodles, Thick Noodles, Shanghai Noodles, Rice Noodles*
Chinese Lettuce, Pak Choy, Choy Sum
Condiments
Crispy Garlic, Fresh Ginger, Spring Onion, Chilli Bean Sauce, Chilli Oil

Ham, Caesar Salad & Antipasti Station

Prosciutto di Parma and Prosciutto di San Daniele
Honeydew Melon and Cantaloupe Melon
Truffle Honey, Whole Grain Mustard, Pickles, Gherkin

Caesar Salad

Australian Romaine Lettuce
Condiments
Caesar Dressing, Crispy Bacon, Crouton, Parmesan Reggiano Flakes

Antipasti

*Gherkin, Roasted Chilli, Artichoke, Garlic,
Grilled Eggplant, Grilled Green & Yellow Zucchini, Grilled Bell Pepper,
Feta Cheese Dices, Kalamata Olives, Green Olives*

From the Carvery

Roasted Prime Rib of Beef
Yorkshire Pudding, Thyme Jus
Roasted Whole Spring Chicken
Mushroom Chicken Jus



Chafing Dishes

Braised Sliced Sea Conch, Chinese Lettuce, Green Brassica
Stir-fried Squid & Sea Cucumber, Celery, Chilli, Garlic, X.O. Sauce
Steamed Whole Grouper, Spring Onion, Sesame Soy Sauce
Stir-fried Prawn, Salted Duck Egg York
Poached Snapper, Green Peas, Asparagus, Cherry Tomato
Braised Pork Rib, Sweet Vinegar
Slow Cooked Lamb Shoulder, Grilled Vegetables, Lamb Jus
Roasted Spicy Duck Breast, Orange, Fennel
Grilled Beef Flank Steak, Black Pepper Sauce
Slow Cooked Pork Loin, Honey Mustard Jus, Honey Glazed Pineapple
Fried Rice, Sweet Corn, Peas, Kidney Beans, Lettuce
Pasta Aioli with Parma Ham, Artichoke, Cherry Tomato & Herbs

Desserts

Mandarin Tiramisu
Strawberry Bavaois
Panna Cotta with Lemon Curd
Raspberry Chocolate Mousse
Green Tea and Red Bean Mousse
Red Bean and Coconut Pudding
Fresh Fruit and Berries Salad
Coffee Crème de Pot
Mango and Coconut Pudding
Vanilla Crème Brûlée
Blueberry and White Chocolate Trifle

Warm Puddings

Bread and Butter Pudding
Baked Rhubarb Apple Crumble

Cake

1963 Mandarin Cheesecake
Raspberry and Vanilla Mousse Cake
Green Tea and Honey Yuzu Mousse Cake
Chocolate Truffle Cake
Mixed Berries Cream Cake
Pecan Upside Down Cake
Chocolate Opera Cake

Baked Items

Baked Lemon Tart
Baked Mixed Berries Crumble Pie
Raspberry Fruit Cake
Assorted Homemade Cookies
Baked Chocolate Brownies with Toasted Almond



Homemade Chocolate
Assorted Chocolate Truffle
Assorted Chocolate Praline
Mixed Toasted Nuts Chocolate Block

Ice Cream Station
Mini Assorted Candies

Condiments

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

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

Mondays to Thursdays

Adult \$698*

Child (Age 3 to 11) \$398*

Fridays to Sundays,

Public Holiday Eves & Public Holidays

Adult \$728*

Child (Age 3 to 11) \$428*

Additional \$208* with free-flow red and white house wines, beer, mineral water, soft drinks and juices

Additional \$108* with free-flow mineral water, soft drinks and juices

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

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