



MANDARIN ORIENTAL  
HONG KONG

# CLIPPER LOUNGE

## **Spring Dinner Buffet Menu**

**From 12 - 30 April 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*

*Assorted 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**

*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, Chicken*  
*Boiled Pork Shin, Walnuts, Yam, 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 Sundays*  
Adult \$698\*  
Child (Age 3 to 11) \$398\*

Additional \$108\* with free-flow mineral water, soft drinks and juices  
Additional \$208\* with free-flow red and white house wines, beer, 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.***