



CLIPPER LOUNGE

Spring Dinner Buffet Menu Effective 1st April 2023

Mondays to Sundays
6:30pm – 10:00pm

Deluxe Bread Trolley
Selection of Daily Bread

Hors d'oeuvres

Sichuan Spicy Chicken & Fusilli Salad, Cucumber, Sichuan Pepper Sauce
Seared Pigeon, Lentil Salad, Sherry Dressing
Thai Seafood Salad, Lemongrass Vinaigrette
Home-made Cold Smoked Salmon, Horseradish, Capers

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Tai, Hamachi, Maguro,

Selection of Nigiri

Norwegian Salmon, Ebi, Hamachi, Tamago, Inari

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Seafood

Poached Lobster, Abalone, Blue Mussel, New Zealand Green Mussel,
Snow Crab Leg, Brown Crab, Chilled Prawn
Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges
(Seafood is subject to availability on market)

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



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. Albray, Camembert, Reblochon
Condiments

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

Soup Tureen

Daily Western Soup
Boiled Pork Shin Soup, Carrot, Corn

Hainan Chicken Station

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

Chinese BBQ Station

Barbecue Pork, Roasted Pork Belly
Condiments
Ginger Sauce, Plum Sauce, Chinese Mustard

Singapore Laksa Noodles Station

Lobster Claw, Fish Cake, Prawn, Puffed Tofu
Oil Noodles, Glass Noodles, Rice Noodles
Chinese Lettuce, Pak Choy, Choy Sum, Bean Sprout
Condiments
Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce



Antipasto Station Selection

Parma Ham, Pastrami, Salami, Mortadella, Chorizo
Honeydew Melon, Hami Melon,
Parmesan Wheel

Salad Jar

Grilled Zucchini, Eggplant, Bell Pepper, Onion
Roasted Garlic, Chilli Pickle, Olive, Gherkin, Artichoke, Diced Feta Cheese
Cold Pressed Olive Oil, Basil Oil, Walnut Oil, Curry Oil, Balsamic
Garlic Bread

From the Carvery

Roasted Prime Rib of Beef, Yorkshire Pudding, Black Pepper Sauce
Roasted Lamb Rack, Minted Lamb Jus, Mint Jelly
Herb Roasted Spring Chicken, Rosemary Sauce
Roasted New Potatoes, Butter, Bacon, Onion & Parsley

Chafing Dishes

Baked Oyster, Cheese & Truffle Sauce
Steamed Scallop, Garlic, Glass Noodles
Sautéed Prawn in Sichuan Pepper Sauce
Miso Glazed Seabass, Teriyaki Sauce
Deep Fried Squid, Garlic, Chilli, Spiced Salt
Deep-fried Soft Shell Crab, Sweet Chilli Sauce
Slow Cooked Lamb Rump, Green Pea Purée, Minted Lamb Jus
Grilled Beef Flank Steak, Veal Jus, Asparagus Salad
Slow Cooked Pork Rack, Honey Mustard Jus
Chicken Tikka, Tomato, Butter, Yogurt, Aromatic Spices, Papadum
Braised Sea Conch, Chinese Mushroom, Pak Choy, Abalone Sauce
Squid Ink Pasta, Mixed Seafood, Chilli, Garlic, Olive Oil
Fried Rice, Conpoy and Fresh Scallop, Egg White
Steamed Broccoli in Chicken Soup



Dessert

Warm Pudding

Warm Chocolate Pudding with Raspberry Compote
Bread and Butter Pudding with Bananas
Baked Rhubarb Strawberry Crumble with Anglaise

Cake

1963 Mandarin Cheesecake
Raspberry and Vanilla Mousse Cake
Green Tea and Honey Yuzu Mousse Cake
Chocolate Truffle Cake
Victoria Sponge Cake with Strawberries
Mixed Berries Cream Cake
Banana Upside Down Cake

Dessert

Mandarin Tiramisu
Strawberry Bavaois
Vanilla Panna Cotta with Blueberry Compote
Raspberry Dark Chocolate Mousse
Red Bean and Coconut Pudding
Fresh Fruit and Berries Salad
Vanilla - Caramel Crème de Pot
Mango and Coconut Pudding with Lime
Chocolate Crème Brûlée
Rhubarb Vanilla Trifle

Baked Items

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



Homemade Chocolate

Assorted Chocolate Truffle
Assorted Chocolate Praline
Mixed Toasted Nuts Chocolate Block
Dried Fruit Chocolate Slab

Ice Cream Station

Mini Assorted Candies

Condiments

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

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Mondays to Thursdays

HKD688* per adult

HKD448* per child

Fridays to Sundays,

Public Holiday Eves & Public Holidays

HKD728* per adult

HKD468* per child

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

or

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

*All prices are subject to 10% service charge.