



CLIPPER LOUNGE

Summer Dinner Buffet Menu

Effective 10 June 2024

Mondays to Sundays

6:00pm – 10:30pm

Deluxe Bread Trolley

Selection of Daily Bread

Hors d'oeuvres

Poached Chicken and Bean Starch Noodles Salad, Chilli Sesame Dressing

Potato and Sausage Salad

Thai Squid and Glass Noodles Salad

Homemade Smoked Salmon, Horseradish, Capers

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Tai, Hamachi, Maguro

Selection of Nigiri

Salmon, Saba, Ebi, 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,

Sea Whelk, 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



Antipasto, Charcuterie and Cheese Selection

Parma Ham, Pastrami, Salami, Mortadella, Chorizo
Emmenthal, Edam, English Cheddar, Brie de Meaux, St. Albray,
Camembert, Reblochon, Blue Stilton, Taleggio
Grilled Bell Pepper, Eggplant, Zucchini, Onion,
Garlic Confit, Chilli Pickle, Pickled Onion, Gherkins, Marinated Feta Cheese
Marinated Olives, Balsamic Vinegar, Extra Virgin Olive Oil

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

Soup Tureen

Daily Western Soup
Boiled Pork Shin Soup, Winter Melon, Pearl Barley

Homemade Chicken Station

Poached Hainan Chicken, Fragrant Rice, Chicken Broth
Cantonese Sweet Soy Sauce Chicken
Roasted Chicken, Red Bean Curd Sauce
Condiments
Ginger Sauce, Chilli Sauce, Dark Soy Sauce, Spicy Salt

Thai Noodles Station

Sliced Grilled Beef, Roasted Coconut Chicken Breast
Poached Shrimp, Beef Ball, White Fish Ball
Pak Choy, Lettuce, Bean Sprout
Rice Noodles, Oil Noodles, Egg Noodles, Glass Noodles
Tom Yum Soup, Coconut Chicken Broth
Condiments
Thai Basil, Chilli Lime Fish Sauce, Fresh Lime,
Thai Chilli Flakes, Fried Garlic, Sugar, Crushed Peanuts



Seafood Soup Station

Cooked Mixed Seafood in Fish Broth
Cooked Mixed Seafood in Lobster Broth
Condiments

Chilli Flakes, Parmesan Cheese, Fresh Chive, Mayonnaise, Garlic Toast

From the Carvery

Roasted Prime Rib of Beef, Yorkshire Pudding, Roasted Potatoes, Thyme Jus
Roasted Lamb Rack and Rump Lamb Jus, Mint Jelly

Chafing Dishes

Baked Oyster, Motoyaki
Braised Blue Mussel, Laksa Coconut Sauce
Poached Halibut in Lobster and Clam Jus
Braised Baby Octopus in Garlic Tomato Sauce
Stir-fried Prawn, Spicy Pepper Sauce
Steamed Whole Fish, Sesame Soy Sauce
Slow Cooked Pork Rack, Grilled Pineapple, Honey Mustard Sauce
Grilled Beef Flank Steak, Black Pepper Sauce
Wok-fried Pork Belly, Bell Pepper, Onion, Sweet Dark Vinegar Sauce
Sautéed Beef Brisket, Chive Flower, Honey Peas, Chilli, Onion, Sambal Sauce
Fried Rice, Shrimp, Onion, Carrot, Lettuce, Shrimp Head Oil
Steamed Mixed Vegetables

Desserts

Dessert

Pina Colada Mousse and Pandan Jelly
Lemon Pudding and Blueberries
Lemongrass and Kaffir Lime Crème Caramel
Vegan Almond Panna Cotta and Summer Berries
70% Chocolate Mousse and Dulce Chantilly
Vegan Mango and Sago Pudding
Fresh Fruit & Berries Salad



Cake

1963 Mandarin Cheesecake
Green Tea and Red Bean Cake
Lychee and Raspberry Mousse Cake
Mango Cream Cake
Chocolate Truffle Cake
Red Fruit Opera Cake
Caramel Banana Upside-Down Cake
Lemon and Chocolate Cupcake

Warm Pudding

Peach and Berry Crumble
Rum and Raisin, Bread and Butter Pudding

Baked Items

Key Lime Pie
Sea Salt Chocolate Tart
Blueberry Crumble Pie
Chocolate Brownies and Caramelized Walnuts
Assorted Homemade Cookies

Homemade Chocolate

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

Ice Cream Station

Selection of Seasonal Ice Cream & Sorbet

Condiments

Mini Candies & Marshmallows
Vanilla Sauce, Chocolate Sauce, Mixed Berry Compote, Matcha Crumble, Crunchy Pearls



Mondays to Thursdays

HKD728* per adult

HKD458* per child

Fridays to Sundays,
Public Holiday Eves & Public Holidays

HKD768* per adult

HKD478* per child

(Additional HKD\$588* with free flow house Champagne, red and white house wines,
beer, mineral water, soft drinks & juices)

Or

(Additional HKD*158 with free flow mineral water, soft drinks & juice)

*All prices are subject to 10% service charge.