



# CLIPPER LOUNGE

## Spring Dinner Buffet Menu Effective 4 March 2024

**Mondays to Sundays  
6:30pm – 10:00pm**

**Deluxe Bread Trolley**  
Selection of Daily Bread

### **Hors d'oeuvres**

Sichuan Spicy Chicken Salad, Cucumber, Sichuan Pepper Sauce  
Waldorf Salad  
Thai Beef Salad, Lemongrass Vinaigrette  
Homemade Cold Cuts  
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, 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\*



### **Deluxe Cheese Selection**

Emmenthal, Edam, English Cheddar, Brie de Meaux, St. Albray, Camembert, Reblochon  
Condiments  
Dried Apricots, Dried Figs, Salted Almonds, Walnuts, Grapes, Quince Jelly, Crackers

### **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  
Crispy Bacon, Crouton

### **Soup Tureen**

Daily Western Soup  
Boiled Pork Shin Soup, Carrot, Corn

### **Chicken Station**

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

### **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  
Spicy Laksa Soup, Chicken Coconut Soup  
Condiments  
Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce

### **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

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



### **From the Carvery**

Roasted Prime Rib of Beef, Black Pepper Sauce  
Roasted Pork Rack, Honey Mustard Jus, Apple Sauce  
Roasted New Potatoes, Butter, Bacon, Onion & Parsley  
Yorkshire Pudding

### **Chafing Dishes**

Baked Oyster, Motoyaki  
Miso Glazed Seabass, Teriyaki Sauce  
Deep-fried Soft Shell Crab, Sweet Chilli Sauce  
Poached Clam, Red Chilli, Yellow Wine  
Braised Sea Conch, Chinese Mushroom, Pak Choy, Abalone Sauce  
Braised Glass Noodles, Prawn, Chinese Celery, X.O. Sauce  
Slow Cooked Lamb Rump, Green Pea, Minted Lamb Jus  
Steamed Beef Brisket in Clear Broth  
Chicken Tikka, Mint Yogurt, Aromatic Spices, Poppadom  
Stir-fried Thick Rice Noodles, Squid & Shrimp, Puffed Tofu, Egg, Chilli Paste  
Fried Rice, Soft Scrambled Duck Egg with Beef  
Steamed Mixed Green Vegetable

### **Desserts**

#### **Dessert**

Mango & Coconut Pudding with Lime  
Cherry Blossom Cream & Red Bean  
Strawberry & Guava Verrine  
Chocolate Banoffee Pot  
Ginger Crème Brûlée & Tangerine  
Blueberry & Lemon Trifle  
Fresh Fruit & Berries Salad

#### **Cake**

1963 Mandarin Cheesecake  
Raspberry & Vanilla Mousse Cake  
Green Tea & Honey Yuzu Mousse Cake  
Chocolate Truffle Cake  
Victoria Sponge cake with Strawberries  
Strawberry Cream Cake  
Banana Upside Down Cake

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



**Warm Pudding**

Baked Wild Strawberry & Rhubarb Crumble  
Mocha Bread & Butter Pudding

**Tart and Cookie**

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

**Homemade Chocolate**

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

**Ice Cream Station**

Assorted Mini Candies

**Condiments**

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\*

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



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

or

(Additional HKD158\* with free flow mineral water, soft drinks & juice)

\*All prices are subject to 10% service charge.