



# CLIPPER LOUNGE

**Easter Brunch Buffet**  
**17 April 2022**  
*1<sup>st</sup> seating 11:30am – 1:45pm*  
*2<sup>nd</sup> seating 2:15pm – 5pm*

## **Hors d'oeuvres**

*Roasted Duck Breast, Peking Onion, Cucumber, Salad*  
*Fresh Fruit and Shrimp Salad*  
*French Bean, Tomato Salsa, Tuna Confit Salad*  
*Homemade Cold Smoked Salmon, Horseradish, Capers*  
*Mixed Cold Cuts*

## **Sushi and Sashimi**

*Selection of Sashimi*  
*Hamachi, Norwegian Salmon, Ebi, Scallop, Maguro*  
*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**

*Boston Lobster, Abalone, Blue Mussel, New Zealand Mussel, Seasonal Crab, King Crab,*  
*Chilled King Prawn, Seasonal Fresh Shrimp, Sea Whelk*  
*Condiments*  
*Shallot Vinegar, Lemon Wedges, Cocktail Sauce*

## **Seasonal Oyster on Buffet Ice Tray**

*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. Albray,  
Goat Cheese, Camembert, Reblochon*

*Condiments*

*Dried Apricots, Walnuts, Grapes, Quince Jelly, Crackers*

**Soup Tureen**

*Lobster Bisque, Tarragon Cream*

*Pork Shin Soup, Dried Octopus, Mung Beans, Lotus Roots*

**From the Bakery**

*Daily Selection of Danish*

*Selection of Muffin – Blueberry, Apple Bran, Chocolate*

*Selection of Sweet Bun – Butter Roll, Raisin Bun*

*Selection of Croissant – Plain, Wheat, Almond, Chocolate*

*Selection of Doughnut – Plain, Strawberry Jam*

**Hainan Chicken Station**

*Poached Hainan Chicken, Fragrant Rice*

*Condiments*

*Ginger Sauce, Chilli Sauce, Dark Soy Sauce*

**Pan-fried Foie Gras**

*Mango Salsa, Baguette Toast*

**Egg Station**

*Omelette, Fried Egg, Scrambled Egg or Poached Egg*

*Condiments*

*Ham, Red Pepper, Yellow Pepper, Green Pepper, Mushroom, Cheddar Cheese, Onion,  
Smoked Salmon, Tomato*

**On Black Board**

*Egg Royale or Egg Benedict*

*Served from the kitchen upon request*

**Poached Spring Vegetables Station**

*Asparagus, Baby Kale, Mini Cabbage, Carrot, Chinese Lettuce, Pak Choy*

*Conpoy Egg White Sauce, Portuguese Sauce, Chicken Broth*

*Condiments*

*Crispy Garlic, Oyster Sauce, Chilli Sauce*

**From The Carvery**

*Roasted Prime Rib of Beef*

*Yorkshire Pudding, Thyme Jus*

*Honey Ham*

*Apple Sauce, Honey Mustard Jus*



MANDARIN ORIENTAL  
HONG KONG

### **Chafing Dishes**

*Selection of Dim Sum*

*Steamed Chinese Bun*

*Baked King Prawn, Garlic and Herb Butter*

*Stir-fried Sea Cucumber, Celery, Honey Peas, Chilli, Garlic, X.O. Sauce*

*Steamed Whole Grouper, Ginger, Spring Onion, Soy Sauce*

*Poached Halibut, Mussel Curry Sauce*

*Beef Medallion, Asparagus, Mushroom Sauce*

*Grilled Lamb Chop, Lamb Jus*

*Slow-cooked Pork Rack, Honey Mustard Jus, Honey Glazed Apple*

*Pasta Aioli with Parma Ham, Artichoke, Cherry Tomato & Herbs*

*Wok-fried Seasonal Vegetables, Garlic, Ginger*

*Roasted New Potatoes, Onion, Garlic, Butter, Herbs*

### **Desserts**

*Mandarin Tiramisu*

*Strawberry Bavarois*

*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**

*Hot Cross Bun Pudding*

*Baked Rhubarb Apple Crumble*

*Warm Chocolate Pudding with Orange Compote*

### **Cakes**

*1963 Mandarin Cheesecake*

*Raspberry and Vanilla Mousse Cake*

*Green Tea and Honey Yuzu Mousse Cake*

*Orange Carrot Cake*

*Mixed Berries Cream Cake*

*Peach Upside Down Cake*

*Chocolate Opera Cake*

### **Baked Items**

*Baked Lemon Tart*

*Baked Mixed Berries Crumble Pie*

*Raspberry Fruit Cake*

*Assorted Easter Cookies*

*Baked Chocolate Brownies with Toasted Almond*



***Homemade Chocolates***  
*Assorted Easter Chocolate Truffle*  
*Assorted Easter Chocolate Praline*  
*Assorted Easter Chocolate Egg*  
*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\**

Adult \$898\*

Child (Aged 3 to 11) \$528\*

*Additional \$438\* with free-flow house champagne and wine*

*Additional \$648\* with premium champagne and wine*

*Additional \$128\* with free-flow juices, soft drinks and mineral water*

***\*Prices are in Hong Kong Dollar and subject to 10% service charge.  
For reservations, please visit [here](#) or call +852 2825 4007.***