



CLIPPER LOUNGE

EASTER GOOD FRIDAY LUNCH BUFFET MENU

7 April 2023

12:00nn – 3:00pm

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, Hokki, 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 Claw, 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

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
Herb Roasted Spring Chicken, Rosemary Sauce
Roasted New Potatoes, Butter, Bacon, Onion & Parsley

Chafing Dishes

Baked Oyster, Cheese & Truffle Sauce
Sautéed Prawn in Sichuan Pepper Sauce
Miso Glazed Seabass, Teriyaki Sauce
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, Poppadom
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

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

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



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

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HKD688* per adult
(Additional HKD588* with free flow house champagne & wine)
HKD488* per child
(Additional HKD158* with free flow juices, soft drinks & mineral water)

*All prices are subject to 10% service charge.



CLIPPER LOUNGE

EASTER BRUNCH BUFFET MENU

9 April 2023

1ST seating 11:30am – 1:45pm

2nd seating 2:15pm – 5:00pm

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,
Alaskan King Crab Leg, Snow Crab Leg, Brown Crab, Chilled Prawn
Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(Seafood is subject to availability on market)

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

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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

Lobster Bisque, Tarragon Cream
Boiled Pork Shin Soup, Dried Octopus, Mung Beans, Lotus Root

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 Scallop

Mango Salsa

Egg Station

Omelette, Fried Egg, Scrambled Egg
Condiments
Ham, Smoked Salmon, Cheddar Cheese, Mushroom, Onion, Tomato,
Red Pepper, Yellow Pepper, Green Pepper

On Black Board

Egg Royale or Egg Benedict
Served from the kitchen upon request

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

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Condiments

Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce

From the Carvery

Roasted Prime Rib of Beef, Yorkshire Pudding, Black Pepper Sauce

Roasted Lamb Rack, Minted Lamb Jus, Mint Jelly

Honey Ham, Honey Mustard Jus

Roasted New Potatoes, Butter, Bacon, Onion & Parsley

Chafing Dishes

Selection of Dim Sum

Steamed Chinese Bun

Baked Oyster, Cheese & Truffle Sauce

Baked King Prawn, Garlic & Herb Butter

Miso Glazed Seabass, Teriyaki Sauce

Deep-fried Squid, Garlic, Chilli and Spiced Salt

Deep-fried Soft Shell Crab, Sweet Chilli Sauce

Beef Medallion, Asparagus, Mushroom Sauce

Grilled Lamb Chop, Lamb Jus

Slow Cooked Pork Rack, Honey Mustard Jus

Chicken Tikka, Tomato, Butter, Yogurt, Aromatic Spices, Poppadom

Squid Ink Pasta, Mixed Seafood, Chilli, Garlic, Olive Oil

Fried Rice, Conpoy and Fresh Scallop, Egg White

Wok-fried Seasonal Vegetables, Garlic, Ginger

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

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Hot Cross Bun Pudding
Baked Rhubarb Apple Crumble
Warm Chocolate Pudding with Orange Compote

Cakes

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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

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