



CLIPPER LOUNGE

Easter Good Friday Lunch Buffet Menu 29 March 2024

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

Norwegian Salmon, Ebi, Hamachi, 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, Reggiano Flakes,
Crispy Bacon, French Bread, Crouton, Kalamata Olive, Cherry Tomato, Red Onion

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 Station

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

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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

Stir-fried Mussel, Coconut Sambal Sauce
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
Orange Carrot Cake

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Warm Pudding

Baked Wild Strawberry & Rhubarb Crumble
Mocha Bread & Butter Pudding

Baked Items

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

Homemade Chocolate

Assorted Easter Chocolate Truffle
Assorted Easter Chocolate Praline
Assorted Easter Chocolate Egg
Mixed Toasted Nuts Chocolate Block

Ice Cream Station

Assorted Mini Candies

Condiments

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

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HKD688*per adult

HKD488*per child

(Additional HKD588* with free flow house champagne & red and white house wines,
beer, mineral water, soft drinks & juices)

(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 & juices)

*All prices are subject to 10% service charge.

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CLIPPER LOUNGE

Easter Brunch Buffet Menu

31 March 2024

12:00pm – 3:00pm

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

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

Norwegian Salmon, Ebi, Hamachi, Tamago, Inari

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

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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)

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, Reggiano Flakes,
Crispy Bacon, French Bread, Crouton, Kalamata Olive, Cherry Tomato, Red Onion

Soup Tureen

Lobster Bisque, Tarragon Cream
Boiled Pork Shin Soup, Carrot, Corn

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

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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
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, Motoyaki
Baked King Prawn, Garlic & Herb Butter
Miso Glazed Seabass, Teriyaki Sauce
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
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

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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
Orange Carrot Cake

Warm Pudding

Baked Wild Strawberry & Rhubarb Crumble
Hot Cross Bun Pudding

Baked Items

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

Homemade Chocolate

Assorted Easter Chocolate Truffle
Assorted Easter Chocolate Praline
Assorted Easter Chocolate Egg
Mixed Toasted Nuts Chocolate Block



Ice Cream Station

Assorted Mini Candies

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