

MANDARIN ORIENTAL
HONG KONG

CLIPPER LOUNGE

FATHER'S DAY DINNER BUFFET MENU

15 June 2025

1st seating 6:00pm – 8:00pm

2nd seating 8:30pm – 10:30pm

Deluxe Bread Trolley

Selection of Daily Bread

精選麵包車

精選每日麵包

Hors d'oeuvres

Chicken & Pineapple Salad

Waldorf Salad

Thai Beef Salad, Lemongrass Vinaigrette

Homemade Cold Cuts

Homemade Smoked Salmon, Horseradish, Capers

精選開胃菜

雞肉菠蘿沙律

華道夫沙律

泰式牛肉沙律，檸檬葉，油醋汁

自家製雜錦冷盤

煙燻三文魚，辣根，水瓜柳

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Maguro, Tai, Hokkigai

Selection of Nigiri

Norwegian Salmon, Saba, Ebi, Tamago, Inari

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi



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壽司和刺身

精選刺身

挪威三文魚、甜蝦、鯛魚、帶子、吞拿魚

精選握壽司

挪威三文魚、甜蝦、油甘魚、玉子燒、腐皮壽司

精選手卷壽司

加州卷、青瓜細卷壽司、吞拿魚卷、太卷

調味品

豉油、壽司薑、日本芥辣

Freshly Shucked Oysters

Condiments

Lemon, Vinegar, Shallot, Chive

鮮開生蠔

調味品

檸檬、醋、青蔥、細香蔥

Sustainably Sourced Seafood

Poached Boston Lobster, Local Hong Kong Abalone, French Blue Mussel,

New Zealand Green Mussel, Local Sea Whelk, Snow Crab Leg,

European Brown Crab, Chilled Norwegian Prawn

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(All our seafood is sustainable sourced and is subject to availability at the market)

持續發展海鮮

波士頓龍蝦、香港本地鮑魚、法國藍青口、

新西蘭青口、本地海螺、雪蟹腳、

阿拉斯加帝王蟹腳、歐洲麵包蟹、挪威凍蝦

調味品

紅蔥頭油醋汁、雞尾醬汁、檸檬角

(我們所有海鮮均採購於可持續來源，並視市場實際供應情況而定)

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

田園時蔬

澳洲羅馬生菜、嫩綠沙律菜、火箭菜、

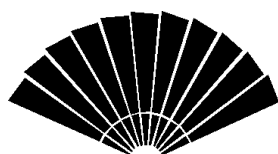
紅菊苣、每日精選蔬菜、

穀物、種子、乾果

調味品

意大利油醋汁、法式沙律醬、千島醬、凱撒沙律

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



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Caesar Salad in Parmesan Wheel

Bacon Bits, Parmesan Flakes, Croutons

巴馬臣芝士輪凱撒沙律

香脆煙肉、巴馬臣芝士粉、脆麵包粒

Charcuterie & Cheese Trolley

Emmenthal, Edam, English Cheddar,

Brie de Meaux, St. Albray, Camembert, Reblochon

Parma Ham, Salami, Mortadella, Pastrami

Condiments

Cocktail Onion, Cucumber Pickle,

Vegetable Stick, Crackers, Dried Fig & Apricot

熟食及精選國際芝士

愛蒙塔爾芝士、艾登芝士、英國車打芝士、
莫城布里芝士、聖阿爾勃列芝士、金文畢芝士、霍布洛雄芝士

帕爾馬、辣肉腸、意式香腸、煙燻牛肉

調味品

醋漬小洋蔥、酸黃瓜、

蔬菜棒、餅乾、無花果乾及杏脯乾

Soup Tureen

Daily Western Soup

Winter Melon, Barley, Pork Shin Soup

精選湯品

每日西式湯品

冬瓜薏米豬腱湯

Hainan Chicken & Soy Sauce Chicken Station

Poached Hainan Chicken, Cantonese Soy Sauce Chicken

Fragrant Rice

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

海南雞及豉油雞

海南雞、廣式豉油雞

香油飯

調味品

薑蓉、辣椒醬、黑豉油



Thai Noodles Station

Squid, Lobster Claw, Shrimp, White Fish Ball,
Baby Kale, Chinese Lettuce, Pak Choy, Bean Sprout
Old Noodles, Egg Noodles, Glass Noodles, Rice Noodles
Spicy Tom Yum Broth & Hainan Chicken Broth

Condiments

Crispy Garlic, Chilli Sauce, Oyster Sauce

泰式麵檔

魷魚、龍蝦鉗、蝦、白魚蛋、
嫩芥蘭、唐生菜、白菜、芽菜
油麵、全蛋面、粉絲、米粉
辣味冬陰湯、海南雞湯

調味品

香脆蒜蓉、參峇辣椒醬、蠔油

Pasta Station

Parmesan Wheel, Smoked Bacon & Cream Sauce

Condiments

Crispy Bacon, Parmesan Flakes, Chopped Parsley

意大利粉

車輪巴馬臣芝士、煙肉及白汁
調味品

香脆煙肉、巴馬臣芝士粉、碎番茜

The Carvery

Slow Roasted U.S. Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

Roasted Lamb Rack

Garlic Lamb Jus, Mint Jelly

烤肉

慢烤特級美國牛肋排

約克郡布甸、烤薯仔、薯蓉、小牛仔肉汁

烤羊鞍

蜂蜜芥末汁及蘋果醬



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Side Dish

Corn on Cob, Braised Carrot, Braised Green Peas

配菜

(每日可選擇 3 款配菜)

粟米、紅蘿蔔、燴青豆

Chafing Dishes

Steamed Whole Grouper, Sesame Soy Sauce

Stir-fried Prawn, Coconut Red Curry Sauce

Poached Mussel, White Wine & Herbs

Pan-fried Halibut, Garlic Cream Sauce

Grilled Beef Flank Steak, Black Pepper Sauce

Stir-fried Beef Brisket, Onion, Bell Pepper & Green Chilli

Australian Lamb Rump, Grilled Vegetable, Mint Jelly

Barbecued Pork Rib, Grilled Pineapple, BBQ Sauce

Chicken Piccata, Lemon Herb's Butter Sauce

Fried Rice, Shrimp & Shrimp Head Oil, Peas, Lettuce, Spring Onion

Braised Rice Noodles, Shredded Pork, Yellow Chive, Onion, Carrot, X.O. Sauce

Steamed Broccoli & Cauliflower

熱菜

清蒸原條東星，芝麻豉油

椰汁紅咖喱大蝦

水煮青口，白酒和香草

香煎比目魚，蒜蓉忌廉汁

烤牛肉，黑椒汁

炒牛腩，洋蔥，甜椒和青椒

澳洲羊霖肉，烤蔬菜，薄荷啫喱

烤豬肋排，烤菠蘿，燒烤汁

烤雞扒、檸檬香草牛油汁

大蝦蝦頭油炒飯、青豆、生菜、香蔥

炒米粉、肉絲、韭黃、洋蔥、紅蘿蔔、X.O.醬汁

蒸西蘭花、椰菜花

Desserts

Mandarin Tiramisu

Mango & Passion Fruit Mousse

Classic Chocolate Mousse

Apricot Panna Cotta

Fresh Fruit & Berries Salad

Red Wine Jelly with Poached Pear

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甜點

文華意大利芝士餅
芒果熱情果慕斯
經典朱古力慕斯
杏脯意式奶凍
鮮果雜莓沙律
紅酒啫喱配水煮香梨

Cakes

Strawberry Victoria Cream Cake
1963 Mandarin Cheesecake
Tropical Fruit & Coconut Cake
Double Chocolate Cake
Lemon & Vanilla Cupcake

蛋糕

士多啤梨忌廉蛋糕
1963 文華芝士蛋糕
熱帶水果椰子蛋糕
雙重朱古力蛋糕
檸檬雲呢拿紙杯蛋糕

Baked Items

Yuzu & Kaffir Lime Tart
Mixed Berries Crumble Pie
White Chocolate Brownies & Caramelised Macadamia Nuts
Mixed Fruits & Nuts Cake
Irish Whisky Macaron
Father's Day Cupcake

烘焙甜點

柚子青檸撻
雜莓金寶批
白朱古力布朗尼及焦糖夏威夷果仁
雜果堅果蛋糕
愛爾蘭威士忌馬卡龍
父親節紙杯蛋糕

Homemade Chocolates

Assorted Chocolate Truffle
Assorted Chocolate Praline
Dried Fruit Chocolate Slab
Vegan Tuxedo Strawberries



自家製朱古力
各式松露朱古力
各式朱古力乾果糖
乾果朱古力板
素食燕尾服士多啤梨

Homemade Ice Cream Trolley
Vanilla, Dark Chocolate, Mango
Waffles & Sesame Cones

自家製雪糕車
雲呢拿、黑朱古力、芒果
窩夫和芝麻甜筒

Choice of Different Toppings & Fresh Coulis
Roasted Almonds, Mixed Nuts, Icing Sugar, Whipped Cream, Raspberry Coulis
多種配料和新鮮果醬
烤杏仁、雜錦堅果、糖霜、
鮮忌廉、紅桑子果醬

HKD988* per adult
HKD588* per child
每位成人定價為港幣 988 元*
每位兒童定價為港幣 588 元*

(Additional HKD588* Champagne & Wine)
(Additional HKD158* with free flow Juices, Soft Drinks & Mineral Water)
額外另加港幣 588 元*, 可享無限量供應香檳、紅酒及白酒、
啤酒、礦泉水、汽水及果汁
或
額外另加港幣 158 元*, 可享無限量供應礦泉水、汽水及果汁

*All prices are subject to 10% service charge.
*所有價格, 需加收 10% 服務費。