



CLIPPER LOUNGE

Father's Day Dinner Buffet

21 June 2020

6:30pm – 10pm

Menu

Served to the Table

Seasonal Oyster

Shallot Vinegar, Lemon Wedge, Cocktail Sauce

Main Course

Roast Prime Rib of Beef

*Yorkshire Pudding, Roast Potato, Thyme Jus
(From Carvery Station)*

Roast Lamb Rack

Roast Potato, Broccolini, Lamb Jus

Hainan Chicken

Fragrant Rice, Ginger Sauce, Chilli Sauce, Dark Soy Sauce

Salmon Wellington

Spinach Salad, Hollandaise

Wild Mushroom Penne Pasta

Mushroom Cream Sauce, Garlic, Onion, Parmesan

Special Dessert

Double-boiled Bird's Nest Soup, Snow Fungus, Crystal Sugar
(One portion per person)

Served on Buffet Station

Deluxe Bread Trolley

Selection of Daily Bread

Hors d'oeuvres

Japanese Crab and Cucumber Salad

Shredded Chicken and Bean Starch Sheet, Sesame Sauce

Mango and Shrimp Salad

Australian Rocket Leaves

Mesclun Leaves

Condiments

***Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing, Reggiano Flakes,
Kalamata Olive, Cherry Tomato, Red Onion***



MANDARIN ORIENTAL

HONG KONG

***Home Cold Smoked Salmon, Horseradish, Capers
Mixed Cold Cut***

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Tai, Maguro, Hamachi, Hotate

Selection of Nigiri

Salmon, Saba, Tamago, Ikura, Unagi, Inari, Hamachi

Selection of Maki

California Roll, Kappa, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Seafood

Lobster, Abalone, Blue Mussel, Alaskan King Crab,

Snow Crab Leg, King Prawn, Sea Whelk

Condiments

Shallot Vinegar, Lemon Wedge, Cocktail Sauce

Soup

Fish Maw, Conpoy and Sweet Corn Soup

Lobster Bisque

Chinese Noodles Soup Station

Shrimp, Wonton, Pork Dumpling, Beef Brisket, Fish Cake,

Oil Noodles, Egg Noodles, Rice Noodles

Chinese Lettuce, Pak Choy, Choy Sum

Condiments

Crispy Garlic, Fresh Ginger, Spring Onion, Chilli Sauce, Oyster Sauce

Deluxe Cheese Selection

Aged Stilton, Emmenthal, Edam, English Cheddar, Brie de Meaux, St. Albray,

Goat Cheese, Camembert, Reblochon

Condiments

Dried Apricots, Walnuts, Grapes, Quince Jelly, Crackers

Dessert

Mandarin Tiramisu

Strawberry Panna Cotta

66% Dark Chocolate Mousse

Chocolate Brownies

Crème Caramel

Brandy Rum Vanilla Jelly with Berry Soup

Fresh Fruit Salad with Orange Syrup

Fresh Fruit Pavlova

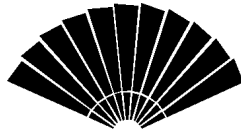
Rum Baba

Green Tea and Red Bean Mousse

Cherry Brandy Trifle

Lemon Éclair

Black Sesame Crème Brûlée



MANDARIN ORIENTAL

HONG KONG

Warm Pudding

Baked Berry and Apple Crumble

Baked Banoffee Pudding

Dark Chocolate Bread and Butter Pudding

Cake

1963 Mandarin Cheesecake

Caramel Banana Upside Down Cake

Sacher Cake

Black Forest Cake

Chocolate Whisky Cake

Strawberry Mascarpone Mousse Cake

Fresh Mango Cream Cake

Baked Item

Crème Brûlée Tart

Chocolate Caramel Hazelnut Pie

Baked Fruit Tart

Lemon Meringue Pie

Hazelnut Financier with Rum Syrup

Peanut Butter Cupcake

Homemade Chocolate Chips Cookies

Brandy Snap with Irish Cream

Homemade Chocolate

Champagne and Whisky Chocolate Truffle

Chocolate Cigar Box

Candies

Royal Jelly Nougat

Almond Tuiles

Ice Cream Station

Mini Assorted Candies

Condiments

Roast Almond, Icing Sugar, Whipped Cream, Chocolate Sauce, Raspberry Coulis, Mixed Nuts

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

Adult \$628

Additional \$198 to include free-flow red and white house wines, beer, soft drinks & juices

Child (Aged 3 to 11) \$328

Additional \$128 to include free-flow juices, soft drinks & mineral water

****Prices are in Hong Kong Dollar and subject to 10% service charge***

For reservations, please visit [here](#) or call +852 2825 4007