



# CLIPPER LOUNGE

## **Father's Day Dinner Buffet Menu**

**Effective 18 June 2023**

**6:30pm – 10:00pm**

### **Deluxe Bread Trolley**

*Selection of Daily Bread*

### **Hors d'oeuvres**

*Roasted Duck Breast, Cucumber, Onion, Carrot Salad*

*Fresh Fruit and Shrimp Salad*

*Thai Seafood and Glass Noodles Salad*

*Home 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,*

*Snow Crab Leg, Brown Crab, Chilled Prawn, Sea Whelk*

*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*

### **Soup Tureen**

*Daily Western Soup  
Boiled Pork Shin Soup, Winter Melon, Corn, Peanut, Mung Beans*

### **Homemade Chicken Station**

*Poached Hainan Chicken, Fragrant Rice, Chicken Broth  
Marinated Chicken, Soya Sauce  
Deep-fried Crisp Skin Chicken  
Condiments  
Ginger Sauce, Chilli Sauce, Dark Soy Sauce, Spicy Salt*

### **Thai Noodles Station**

*Sliced Grilled Beef, Roasted Coconut Chicken Breast  
Poached Shrimp, Beef Ball, White Fish Ball  
Pak Choy, Lettuce, Bean Sprout  
Rice Noodles, Oil Noodles, Egg Noodles, Glass Noodles  
Tom Yum Soup, Coconut Chicken Broth  
Condiments  
Thai Basil, Chilli Lime Fish Sauce, Fresh Lime,  
Thai Chilli Flakes, Fried Garlic, Sugar, Crushed Peanuts*

### **Cold Cut & Cheeses Station**

*Parma Ham, Pastrami, Salami, Mortadella, Chorizo  
Emmenthal, Edam, English Cheddar, Brie de Meaux, St. Albray,  
Camembert, Reblochon, Blue Stilton, Taleggio  
Whole Parmesan Wheel  
Condiments  
Dried Apricots, Dried Figs, Quince Jelly, Fresh Grapes, Fresh Figs,  
Fresh Vegetable Sticks, Mini Gherkins, Salted Almonds, Walnuts, Crackers*



### **From the Carvery**

*Roasted Prime Rib of Beef, Yorkshire Pudding, Roasted Potato, Thyme Jus*  
*Roasted Lamb Rack, Garlic Lamb Jus, Mint Jelly*  
*Roasted Pork Rack, Honey Mustard Jus, Apple Sauce*

### **Chafing Dishes**

*Baked Oyster, Lemon Sabayon*  
*Braised Mussel, Thai Red Curry Sauce*  
*Stir-fried Prawn, Salted Duck Egg Yolk*  
*Steamed Whole Snapper, Sesame Sauce*  
*Poached Halibut, Curry Coconut Sauce*  
*Braised Shrimp with Spicy Tomato Sauce*  
*Wok-fried Duck Breast, Bell Pepper, Onion, Asparagus, Sweet Vinegar Sauce*  
*Indian Chicken Tandoori, Tomato, Cucumber, Onion, Coriander Salad*  
*Slow Cooked Lamb Rump, Grilled Vegetable, Mushroom Sauce*  
*Sautéed Pork Neck, Chive Flower, Chilli, Onion, X.O. Sauce*  
*Grilled Mini Beef Tenderloin, Mushroom, Black Pepper Sauce*  
*Pasta Linguine, Onion, Chive Cream Sauce*  
*Fried Rice, Crab Meat, Onion, Carrot, Lettuce, Shrimp Head Oil*  
*Steamed Mixed Vegetables*

### **Table Side**

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



## **Desserts**

### **Dessert**

*Mandarin Tiramisu*  
*Chocolate Mousse with Summer Berries*  
*Pandan Leaf Crème Brûlée*  
*Strawberry Panna Cotta*  
*Summer Berries Pudding*  
*Pineapple & Coconut Mousse*  
*Lemongrass Honey Jelly*  
*Vanilla Crème Caramel*  
*Peach Melba Trifle*  
*Mango and Sago Pudding*  
*Raspberry and Peach Crumble*  
*Chocolate Bread and Butter Pudding*

### **Cake**

*1963 Mandarin Cheesecake*  
*Green Tea and Red Bean Cake*  
*Lychee and Raspberry Mousse Cake*  
*Fresh Mango Cream Cake*  
*Chocolate Truffle Cake*  
*Red Fruit Opera Cake*  
*Caramel Banana Upside-down Cake*  
*Orange Mousse Cake*  
*Lemon & Chocolate Cupcake*

### **Baked Items**

*Lemon Meringue Pie*  
*Sea Salt Chocolate Tart*  
*Apple and Blueberry Crumble Pie*  
*Chocolate Brownies with Caramelised Walnuts*  
*Assorted Homemade Cookies*

### **Homemade Chocolate**

*Peppermint Chocolate Truffle*  
*Assorted Chocolate Praline*  
*Lemon Peel Chocolate*  
*Passion Fruit Chocolate Slab*  
*Chocolate Coated Nuts*



**Ice Cream Station**  
*Assorted Mini Candies*

**Condiments**

*Vanilla Topping, Red Berry Topping, Icing Sugar, Cream, Roasted Almond, Chocolate Sauce*

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

Adult \$888\*  
Child (Aged 3 to 11) \$488\*

*Additional \$208\* with free-flow house wines, mineral water, soft drinks and juices*

*or*

*Additional \$158\* with free-flow mineral water, soft drinks and juices*

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



# CLIPPER LOUNGE

## Father's Day Brunch Menu

18 June 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, Hotate, 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)*

### On Black Board

#### *Egg Royale or Egg Benedict*

*Served from the kitchen upon request*

### 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 Flake, Crispy Bacon,*

*French Bread, Crouton, Kalamata Olive, Cherry Tomato, Red Onion*

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



### **Deluxe Cheeses Selection**

*Emmenthal, Edam, English Cheddar, Brie de Meaux, St. Albray, Camembert, Reblochon  
Dried Apricots, Dried Figs, Salted Almonds, Walnuts, Grapes, Quince Jelly, Crackers*

### **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*

### **Soup Tureen**

*Daily Chinese Soup*

*Lobster Bisque, Tarragon Cream*

### **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*

### **Pan-fried Scallop**

*Mango Salsa*

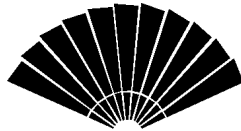
### **Egg Station**

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

*Condiments*

*Ham, Cheddar Cheese, Mushroom, Onion, Tomato,*

*Red Pepper, Yellow Pepper, Green Pepper*



MANDARIN ORIENTAL  
HONG KONG

**From the Carvery**

**Roasted Prime Rib of Beef**  
*Yorkshire Pudding, Thyme Jus*

**Honey Glazed Ham**  
*Honey Mustard Jus*

**Roasted New Potatoes**  
*Herb's Butter*

**Chafing Dishes**

**Selection of Dim Sum**  
**Steamed Chinese Bun**

**Baked Oyster, Lemon Sabayon**

**Sautéed Squid, Garlic, Chilli, Salted Egg Yolk & Butter**

**Poached Halibut, Mussel, Coconut Curry Sauce**

**Braised Sea Conch, Chinese Mushroom, Pak Choy, Abalone Sauce**

**Beef Medallion, Asparagus, Mushroom Sauce**

**Grilled Lamb Chop, Lamb Jus**

**Slow Cooked Pork Rack, Honey Mustard Jus, Honey Glazed Apple**

**Roasted Spring Chicken, Braised Green Peas**

**Pan-fried Cajun Duck Breast, Orange Duck Jus**

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

**Wok-fried Seasonal Vegetable, Garlic, Ginger**

**Table Side**

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

**Dessertss**

*Mandarin Tiramisu*

*Chocolate Mousse with Summer Berries*

*Pandan Leaf Crème Brûlée*

*Strawberry Panna Cotta*

*Summer Berries Pudding*

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*Lemongrass Honey Jelly*

*Vanilla Crème Caramel*

*Peach Melba Trifle*

*Mango and Sago Pudding*

*Raspberry and Peach Crumble*

*Chocolate Bread and Butter Pudding*

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*Apple and Blueberry Crumble Pie*

*Chocolate Brownies with Caramelised Walnuts*

*Assorted Homemade Cookies*





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*Lemon Peel Chocolate*  
*Passion Fruit Chocolate Slab*  
*Chocolate Coated Nuts*

### **Cakes**

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*Chocolate Truffle Cake*  
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*Orange Mousse Cake*  
*Lemon & Chocolate Cupcake*

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*Assorted Chocolate Praline*  
*Lemon Peel Chocolate*  
*Passion Fruit Chocolate Slab*  
*Chocolate Coated Nuts*

### **Ice Cream Station**

*Assorted Mini Candies*  
*Condiments*

*Vanilla Topping, Red Berry Topping, Icing Sugar, Cream, Roasted Almond, Chocolate Sauce*

Adult \$888\*

Child (Aged 3 to 11) \$488\*

*Additional \$588\* with free-flow house champagne, house wines, mineral water, soft drinks and juices*

*or*

*Additional \$158\* with free-flow mineral water, soft drinks and juices*

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