



# CLIPPER LOUNGE

## **Father's Day Sunday Brunch**

**21 June 2020**

**1<sup>st</sup> seating 11am – 1pm**

**2<sup>nd</sup> seating 1:30pm – 3:30pm**

### **Menu**

#### **Served to the Table**

##### **Seasonal Oyster**

*Shallot Vinegar, Lemon Wedge, Cocktail Sauce*

##### **Egg Dish**

*Benedict, Royal, Florentine*

##### **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*

*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, Spanner Crab,*

*Snow Crab Leg, King Prawn, Brown Crab*

*Condiments*

*Shallot Vinegar, Lemon Wedge, Cocktail Sauce*

### **Soup**

*Fish Maw, Conpoy and Sweet Corn Soup*

*Lobster Bisque*

### **Dim Sum Selection**

*Har Gau, Beef Dumpling, Pork Dumpling, Vegetarian Dumpling, BBQ Pork Bun*

### **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*



### **Egg Station**

*Fresh Omelette*

*Fried Egg*

*Scrambled Egg*

*Condiments*

*Ham, Red Peppers, Yellow Peppers, Green Peppers*

*Tomato, Onion, Mushroom, Cheese*

### **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*

#### **Cookie**

*Homemade Chocolate Chips Cookie*

*Brandy Snap with Irish Cream*

#### **Dried Cake**

*Hazelnut Financier with Rum Syrup*

*Peanut Butter Cupcake*

#### **Pies and Tarts**

*Crème Brûlée Tart*

*Chocolate Caramel Hazelnut Pie*

*Baked Fruit Tart*

*Lemon Meringue Pie*

#### **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***

*Mother's Day Cupcake*  
*Baked Lemon and Yuzu Tart*  
*Raspberry Financier Cake*  
*Assorted Homemade Cookies*  
*Baked Chocolate Brownies with Toasted Almond*

***Homemade Chocolate***

*Champagne and Whisky Chocolate Truffle*  
*Chocolate Cigar Box*  
*Mixed Chocolate Nuts*  
*Assorted Chocolate Blocks*

***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 \$788

*Additional \$358 to include free-flow Champagne "R" de Ruinart Brut NV,  
red and white house wines, beer, soft drinks & juices*

Child \$478

*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***