



# CLIPPER LOUNGE

**Easter Lunch Buffet**  
**15 – 16 April 2022**  
**12pm – 3pm**

**Deluxe Bread Trolley**  
*Selection of Daily Bread*

**Hors d'oeuvres**  
*Roasted Duck Breast, Peking Onion, Cucumber, Salad*  
*Fresh Fruit and Shrimp Salad*  
*French Bean, Tomato Salsa, Tuna Confit Salad*  
*Homemade Cold Smoked Salmon, Horseradish, Capers*  
*Mixed Cold Cuts*

**Sushi and Sashimi**  
*Selection of Sashimi*  
*Hamachi, Norwegian Salmon, Ebi, Hokki, Maguro*  
*Selection of Nigiri*  
*Salmon, Saba, Tamago, Ikura, Unagi, Inari*  
*Selection of Maki*  
*California Roll, Kappa-Maki, Tekka, Futo*  
*Condiments*  
*Soy Sauce, Pickled Ginger, Wasabi*

**Seafood**  
*Boston Lobster, Blue Mussel, New Zealand Mussel, Seasonal Crab,*  
*Chilled King Prawn, Seasonal Fresh Shrimp, Sea Whelk*  
*Condiments*  
*Shallot Vinegar, Lemon Wedges, Cocktail Sauce*

**Seasonal Oyster on Buffet Ice Tray**  
*Condiments*  
*Shallot Vinegar, Lemon Wedges, Cocktail Sauce*

**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*



**Deluxe Cheeses Selection**

*Emmenthal, Edam, English Cheddar, Brie de Meaux, St. Albray,  
Goat Cheese, Camembert, Reblochon*

*Condiments*

*Dried Apricots, Walnuts, Grapes, Quince Jelly, Crackers*

**Soup Tureen**

*Cream of Carrot*

*Pork Shin Soup, Dried Octopus, Mung Beans, Lotus Roots*

**Hainan Chicken Station**

*Poached Hainan Chicken, Fragrant Rice*

*Condiments*

*Ginger Sauce, Chilli Sauce, Dark Soy Sauce*

**Poached Spring Vegetables Station**

*Asparagus, Baby Kale, Mini Cabbage, Carrot, Chinese Lettuce, Pak Choy*

*Conpoy Egg White Sauce, Portuguese Sauce, Chicken Broth*

*Condiments*

*Crispy Garlic, Oyster Sauce, Chilli Sauce*

**Parma Ham Station**

*Prosciutto di Parma*

*Honeydew Melon and Cantaloupe Melon*

*Truffle Honey, Whole Grain Mustard, Pickles, Gherkin*

**Thai Mango & Papaya Salad**

*Thai Green Mango & Papaya, Onion, Tomato, Thai Pomelo*

*Condiments*

*Thai Salad Dressing, Fish Sauce, Chilli Flakes, Crushed Peanuts, Sugar*

**Grilled Vegetable Station**

*Chilli, Artichoke, Eggplant, Green & Yellow Zucchini, Bell Pepper*

*Condiments*

*Feta Cheese Dices, Kalamata Olives, Green Olives*

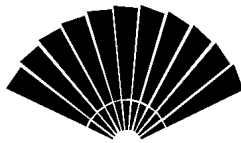
**From The Carvery**

*Roasted Prime Rib of Beef*

*Yorkshire Pudding, Thyme Jus*

*Roasted Whole Spring Chicken*

*Mushroom Chicken Jus*



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### **Chafing Dishes**

*Braised Sliced Sea Conch, Chinese Lettuce, Green Brassica*  
*Stir-fried Sea Cucumber, Celery, Honey Peas, Chilli, Garlic, X.O. Sauce*  
*Steamed Whole Grouper, Spring Onion, Sesame Soy Sauce*  
*Poached Halibut, Mussel Curry Sauce*  
*Stir-fried Prawn, Sweet and Sour Sauce*  
*Roasted Lamb Shoulder, Grilled Vegetables, Lamb Jus*  
*Roasted Spicy Duck Breast, Orange, Fennel*  
*Grilled Beef Tenderloin, Black Pepper Sauce*  
*Slow-cooked Pork Rack, Honey Mustard Jus, Honey Glazed Apple*  
*Pasta Aioli with Parma Ham, Artichoke, Cherry Tomato & Herbs*  
*Fried Rice, Sweet Corn, Peas, Kidney Beans, Lettuce*  
*Roasted New Potatoes, Garlic & Herb Butter*

### **Desserts**

*Mandarin Tiramisu*  
*Strawberry Bavarois*  
*Panna Cotta with Lemon Curd*  
*Raspberry Chocolate Mousse*  
*Green Tea and Red Bean Mousse*  
*Red Bean and Coconut Pudding*  
*Fresh Fruit and Berries Salad*  
*Coffee Crème de Pot*  
*Mango and Coconut Pudding*  
*Vanilla Crème Brûlée*  
*Blueberry and White Chocolate Trifle*

### **Warm Puddings**

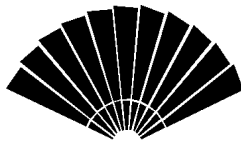
*Hot Cross Bun Pudding*  
*Baked Rhubarb Apple Crumble*  
*Warm Chocolate Pudding with Orange Compote*

### **Cakes**

*1963 Mandarin Cheesecake*  
*Raspberry and Vanilla Mousse Cake*  
*Green Tea and Honey Yuzu Mousse Cake*  
*Orange Carrot Cake*  
*Mixed Berries Cream Cake*  
*Peach Upside Down Cake*  
*Chocolate Opera Cake*

### **Baked Items**

*Baked Lemon Tart*  
*Baked Mixed Berries Crumble Pie*  
*Raspberry Fruit Cake*  
*Assorted Easter Cookies*  
*Baked Chocolate Brownies with Toasted Almond*



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***Homemade Chocolates***

*Assorted Easter Chocolate Truffle*

*Assorted Easter Chocolate Praline*

*Assorted Easter Chocolate Egg*

*Mixed Toasted Nuts Chocolate Block*

***Ice Cream Station***

*Mini Assorted Candies*

***Condiments***

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

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

Adult \$698\*

Child \$428\*

*Additional \$438\* with free-flow house champagne and wine*

*Additional \$648\* with premium champagne and wine*

*Additional \$128\* with free-flow juices, soft drinks and mineral water*

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

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