



CLIPPER LOUNGE

Mother's Day Brunch Menu

9 May 2021

1st seating 11:30am – 1:45pm

2nd seating 2:15pm – 5:00pm

Hors d'oeuvres

Shredded Chicken and Bean Starch Sheet, Sesame Sauce
Mango and Shrimp Salad
French Bean, Tomato Salsa, Tuna Confit Salad
Home Cold Smoked Salmon, Horseradish, Capers
Assorted 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-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Seafood

Chilled King Prawn, Abalone, Lobster,
Mussel, Snow Crab Leg, Alaskan King Crab Leg, Sea Whelk
Condiments
Shallot Vinegar, Lemon Wedge, Cocktail Sauce

Served to the Table

Seasonal Oyster

Shallot Vinegar, Lemon Wedge, Cocktail Sauce

Egg Royale or Egg Benedict



Garden Greens

Cress Selection, Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves, Red Chicory

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

Dried Apricots, 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

Pan-fried Foie Gras

Mango Salsa, Toasted Baguette

Pasta Station

Spaghetti, Penne or Farfalle Pasta, Carbonara Sauce

Condiments

Parmesan Cheese, Chilli Flakes, Chopped Parsley

Braised Beef Noodles Station

Wonton, Dumpling, Braised Beef Brisket,

Oil Noodles, Thick Noodles, Shanghai Noodles, Rice Noodles

Chinese Lettuce, Pak Choy, Choy Sum

Condiments

Crispy Garlic, Fresh Ginger, Spring Onion, Chilli Bean Sauce, Chilli Oil

From the Carvery

Roasted Prime Rib of Beef

Yorkshire Pudding, Thyme Jus

Roasted Whole Spring Chicken

Mushroom Chicken Jus



Chafing Dishes

Selection of Dim Sum

Steamed Chinese Bun

Baked King Prawn, Garlic and Herb Butter

Wok-fried Scallop, Celery, Carrot, Onion, X.O. Sauce

Steamed Whole Grouper, Ginger, Spring Onion, Soy Sauce

Steamed Halibut, Spinach, Teriyaki Sauce

Beef Medallion, Asparagus, Mushroom Sauce

Grilled Lamb Chop, Lamb Jus

Braised E-Fu Noodles, Mushroom, Chive, Onion, Bean Sprout

Fried Rice, Sweet Corn, Peas, Kidney Beans, Lettuce

Roasted New Potato, Onion, Garlic, Butter, Herbs

Wok-fried Seasonal Vegetable, Garlic, Ginger

Dessert

Strawberry Religieuse

Mandarin Tiramisu

Blueberry 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

Jasmine Crème de Pot

Mango and Coconut Pudding

Vanilla Crème Brûlée

Blueberry and White Chocolate Trifle

Champagne Jelly with Rose Petal Jam

Warm Puddings

Warm Chocolate Pudding with Raspberry Compote

Baked Rhubarb Apple Crumble

Cake

1963 Mandarin Cheesecake

Raspberry and Vanilla Mousse Cake

Green Tea and Honey Yuzu Mousse Cake

Chocolate Truffle Cake

Strawberry Victoria Cake

Vanilla Napoleon Cake

Chocolate Opera Cake

Baked Items

Lemon Meringue Tart

Baked Mixed Berries Crumble Pie

Raspberry Fruit Cake

Mother's Day Cookies

Mother's Day Macaron

Baked Chocolate Brownies with Toasted Almond



Homemade Chocolate and Candy

Strawberry Dipped in Chocolate
Assorted Mother's Day Chocolate Truffle
Assorted Mother's Chocolate Praline
Mixed Toasted Nuts Chocolate Block
Assorted Pate de Fruit
Salted Caramel Candy
Nougat Candy

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 \$728*

Child (Age 3 to 11) \$428*

Premium Champagne package

Additional \$538 to include free-flow Moët & Chandon Grand Vintage Brut 2012
house wines, aperol spritz, beer, mineral water, soft drinks and juices*

or

Additional \$438 to include free-flow Moët & Chandon Impérial Brut Champagne
house wines, aperol spritz, beer, mineral water, soft drinks and juices*

or

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

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

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