



CLIPPER LOUNGE

Mother's Day Brunch Menu **8 May 2022**

1st seating 11:30am – 1:45pm

2nd seating 2:15pm – 5:00pm

Hors d'oeuvres

Roasted Duck Breast, Peking Onion, Cucumber Salad
Fresh Fruit and Shrimp Salad
French Bean, Tomato Salsa, Tuna Confit Salad
Home Cold Smoked Salmon, Horseradish, Capers
Mixed Cold Cut

Sushi and Sashimi

Soy Sauce, Pickled Ginger, Wasabi

Seafood

Boston Lobster, Abalone, Blue Mussel, New Zealand Mussel, Seasonal Crab, King Crab,
Chilled King Prawn, Seasonal Fresh Shrimp, Sea Whelk
Condiments
Shallot Vinegar, Cocktail Sauce, Lemon Wedges
(Seafood is subject to market availability)

Seasonal Oyster on Buffet Ice Tray

Condiments
Shallot Vinegar, Cocktail Sauce, Lemon Wedges

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, Raisins, 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, Baguette Toast

Egg Station
Omelette, Fried Egg, Scrambled Egg or Poached Egg
Condiments
Ham, Red Pepper, Yellow Pepper, Green Pepper, Mushroom, Cheddar Cheese, Onion, Smoked Salmon, Tomato

On Black Board
Egg Royale or Egg Benedict
Served from the kitchen upon request

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

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 & Herb Butter

Stir-fried Sea Cucumber, Celery, Honey Peas, Chilli, Garlic, X.O. Sauce

Steamed Whole Grouper, Ginger, Spring Onion, Soy Sauce

Poached Halibut, Mussel Curry Sauce

Beef Medallion, Asparagus, Mushroom Sauce

Grilled Lamb Chop, Lamb Jus

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

Pasta Aioli with Parma Ham, Artichoke, Cherry Tomato, Herbs

Wok-fried Seasonal Vegetables, Garlic, Ginger

Roasted New Potatoes, Onion, Garlic, Butter, Herbs

Desserts

Mandarin Tiramisu

Strawberry Bavaois

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

Baked Chestnut Pudding

Baked Rhubarb Apple Crumble

Warm Chocolate Pudding with Orange Compote

Cakes

1963 Mandarin Cheesecake

Yoghurt and Blackberry Mousse Cake

Green Tea and Honey Yuzu Mousse Cake

Madeleine with Rose Petal Jam

Mixed Berries Cream Cake

Peach Upside Down Cake

Chocolate Opera Cake

Baked Items

Baked Lemon Tart

Baked Mixed Berries Crumble Pie

Raspberry Cupcake

Flower Cookies Lollipop

Baked Chocolate Brownies with Toasted Almond



Violet and Blueberry Macaron

Homemade Chocolates

Assorted Chocolate Truffle

Assorted Chocolate Praline

Assorted Heart Chocolate Marshmallow

Mixed Toasted Nuts Chocolate Block

Ice Cream Station

Mini Assorted Candies

Condiments

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

Adult \$828*

Child (Aged 3 to 11) \$528*

Additional \$588 with free-flow Moët & Chandon Grand Vintage Champagne, house wine, aperol spritz, beer, mineral water, soft drinks and juice*

Additional \$128 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