



# CLIPPER LOUNGE

**Mother's Day Dinner Buffet Menu**  
**9 May 2021**  
**6:30pm – 10:00pm**

**Deluxe Bread Station**  
*Selection of Daily Bread*

**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, Hokki*  
*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**  
*Lobster, Abalone, Blue Mussel, Snow Crab Leg, King Prawn,*  
*Sea Whelk, Brown Crab*  
*Condiments*  
*Shallot Vinegar, Lemon Wedges, Cocktail Sauce*

**Seasonal Oyster**  
*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, Camembert, Reblochon*

*Condiments*

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

### **Soup Tureen**

*Cream of Sweet Corn, Chicken*

*Boiled Pork Shin, Walnuts, Yam, Chestnut Soup*

### **Hainan Chicken Station**

*Poached Hainan Chicken, Fragrant Rice*

*Condiments*

*Ginger Sauce, Chilli Sauce, Dark Soy Sauce*

### **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*

### **Ham, Caesar Salad & Antipasti Station**

*Prosciutto di Parma and Prosciutto di San Daniele*

*Honeydew Melon and Cantaloupe Melon*

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

### **Caesar Salad**

*Australian Romaine Lettuce*

*Condiments*

*Caesar Dressing, Crispy Bacon, Crouton, Parmesan Reggiano Flakes*

### **Antipasti**

*Gherkin, Roasted Chilli, Artichoke, Garlic,  
Grilled Eggplant, Grilled Green & Yellow Zucchini, Grilled Bell Pepper,  
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*



### **Chafing Dishes**

*Braised Sliced Sea Conch, Chinese Lettuce, Green Brassica*  
*Stir-fried Squid and Sea Cucumber, Celery, Chilli, Garlic, X.O. Sauce*  
*Steamed Whole Grouper, Spring Onion, Sesame Soy Sauce*  
*Stir-fried Prawn, Salted Duck Egg York*  
*Poached Snapper, Green Peas, Asparagus, Cherry Tomato*  
*Braised Pork Rib, Sweet Vinegar*  
*Slow Cooked Lamb Shoulder, Grilled Vegetables, Lamb Jus*  
*Roasted Spicy Duck Breast, Orange, Fennel*  
*Grilled Beef Flank Steak, Black Pepper Sauce*  
*Slow Cooked Pork Loin, Honey Mustard Jus, Honey Glazed Pineapple*  
*Fried Rice, Sweet Corn, Peas, Kidney Beans, Lettuce*  
*Pasta Aioli with Parma Ham, Artichoke, Cherry Tomato and Herbs*

### **Dessert**

*Strawberry Religieuse*  
*Mandarin Tiramisu*  
*Blueberry 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*  
*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\***

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

**Child \$428\***

*Additional \$128\* to include non-alcoholic drinks*

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