



MANDARIN ORIENTAL  
HONG KONG

# CLIPPER LOUNGE

## MOTHER'S DAY DINNER BUFFET MENU

12 May 2024

6:00pm – 10:30pm

### **Deluxe Bread Station**

Selection of Daily Bread

### **Hors d'oeuvres**

Sichuan Spicy Chicken Salad, Cucumber, Sichuan Pepper Sauce

Waldorf Salad

Thai Beef Salad, Lemongrass Vinaigrette

Homemade Cold Cuts

Homemade Smoked Salmon, Horseradish, Capers

### **Sushi and Sashimi**

#### **Selection of Sashimi**

Norwegian Salmon, Ebi, Tai, Hamachi, Maguro

#### **Selection of Nigiri**

Norwegian Salmon, Ebi, Hamachi, Tamago, Inari

#### **Selection of Maki**

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

### **Seafood**

Poached Lobster, Abalone, Blue Mussel, New Zealand Green Mussel,

Sea Whelk, Snow Crab Leg, Brown Crab, Chilled Prawn

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(Seafood is subject to availability on market)

### **Garden Greens**

Australian Romaine Lettuce, Mesclun Leaves, Arugula,

Red Chicory, Market Daily Greens

Cereals, Seeds, Dried Fruits

Condiments

Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing,

Crispy Bacon, Crouton

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



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### **Deluxe Cheeses Selection**

Emmenthal, Edam, English Cheddar, Brie de Meaux, St. Albrey, Camembert, Reblochon  
Condiments  
Dried Apricots, Dried Figs, Salted Almonds, Walnuts, Grapes, Quince Jelly, Crackers

### **Soup Tureen**

Daily Western Soup  
Boiled Pork Shin Soup, Carrot, Corn

### **Chicken Station**

Poached Hainan Chicken, Cantonese Soy Sauce Chicken,  
Roasted Spring Chicken  
Fragrant Rice  
Condiments  
Ginger Sauce, Chilli Sauce, Dark Soy Sauce

### **Singapore Laksa Noodles Station**

Lobster Claw, Fish Cake, Prawn, Puffed Tofu  
Oil Noodles, Glass Noodles, Rice Noodles  
Chinese Lettuce, Pak Choy, Choy Sum, Bean Sprout  
Spicy Laksa Soup, Chicken Coconut Soup  
Condiments  
Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce

### **Antipasto Station**

Parma Ham, Pastrami, Salami, Mortadella, Chorizo  
Honeydew Melon, Hami Melon  
Parmesan Wheel

### **Salad Bar**

Grilled Zucchini, Eggplant, Bell Pepper, Onion  
Roasted Garlic, Chilli Pickle, Olive, Gherkin, Artichoke, Diced Feta Cheese  
Cold Pressed Olive Oil, Basil Oil, Walnut Oil, Curry Oil, Balsamic  
Garlic Bread

### **The Carvery**

#### **Roasted Prime Rib of Beef**

Yorkshire Pudding, Black Pepper Sauce

#### **Roasted Pork Rack**

Honey Mustard Jus, Apple Sauce

#### **Roasted New Potatoes**

Butter, Bacon, Onion & Parsley

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### **Chafing Dishes**

Baked Oyster, Motoyaki  
Miso Glazed Seabass, Teriyaki Sauce  
Deep-fried Soft Shell Crab, Sweet Chilli Sauce  
Poached Clam, Red Chilli, Yellow Wine  
Braised Sea Conch, Chinese Mushroom, Pak Choy, Abalone Sauce  
Braised Glass Noodles, Prawn, Chinese Celery, X.O. Sauce  
Slow Cooked Lamb Chop, Green Peas, Minted Lamb Jus  
Steamed Beef Brisket in Clear Broth  
Chicken Tikka, Mint Yoghurt, Aromatic Spices, Poppadom  
Stir-fried Thick Rice Noodles, Squid & Shrimp, Puffed Tofu, Egg, Chilli Paste  
Fried Rice, Soft Scrambled Duck Egg with Beef  
Steamed Mixed Green Vegetable

### **Table Side**

Double-boiled Bird's Nest Soup, Snow Fungus, Crystal Sugar  
(One per person)

### **Desserts**

Mango & Coconut Pudding with Lime  
Cherry Blossom Cream & Red Bean  
Strawberry & Guava Verrine  
Chocolate Banoffee Pot  
Ginger Crème Brûlée & Tangerine  
Blueberry & Lemon Trifle  
Champagne Jelly with Berries Soup  
Fresh Fruit & Berries Salad

### **Cakes**

1963 Mandarin Cheesecake  
Raspberry & Vanilla Mousse Cake  
Green Tea and Honey Yuzu Mousse Cake  
Chocolate Truffle Cake  
Victoria Sponge Cake with Strawberries  
Red Velvet Cream Cake  
Banana Upside Down Cake

### **Warm Pudding**

Baked Wild Strawberry & Rhubarb Crumble  
Mocha Bread & Butter Pudding



### **Baked Items**

Traditional Lemon Tart  
Baked Mixed Berries Crumble Pie  
Baked Peach Fruit Cake  
Baked Chocolate Brownies with Toasted Walnuts  
Assorted Homemade Cookies  
Rose Petal Jam Macaron  
Mother's Day Cupcake

### **Homemade Chocolates**

Strawberry Dipped in Vegan Chocolate  
Assorted Chocolate Truffle  
Assorted Chocolate Praline  
Raspberry Chocolate Slab  
Mixed Toasted Nuts Chocolate Block

### **Ice Cream Station**

Assorted Mini Candies

### **Condiments**

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

HKD888\* per adult  
(Additional HKD588\* with Champagne & Wine)  
HKD488\* per child  
(Additional HKD158\* with free flow Juices, Soft Drinks & Mineral Water)

\*All prices are subject to 10% service charge.

Prepared by: Ng Keung & Paul Chan  
Vetted by: Robin Zavou  
9 April 2024