



CLIPPER LOUNGE

Mother's Day Sunday Brunch

10 May 2020

1st seating 11:00am – 1:00pm

2nd seating 1:30pm – 3:30pm

Menu

Served to the Table

Oyster

Shallot Vinegar, Lemon Wedge, Cocktail Sauce

Egg Dish

Benedict, Royal, Florentine

Main Course

Roast Prime Rib of Beef or Roast Lamb Rack

Yorkshire Pudding, Roast Potato, Thyme Jus

Hainan Chicken

Fragrant Rice, Ginger Sauce, Chilli Sauce, Dark Soy Sauce

Salmon Wellington

Spinach Salad, Hollandaise

Penne

Tomato, Chilli, Onion, Parmesan

Special Dessert

Double-boiled Bird's Nest Soup, Snow Fungus, Crystal Sugar

(One portion per person)

Served on Buffet Station

Deluxe Bread Trolley

Selection of Daily Bread

Hors d'oeuvres

*Thai Pork Neck, Tomato, Cucumber, Lemongrass Vinaigrette
Seafood Salad, Pineapple, Coriander, Lime and Chilli Dressing*

Cherry Tomato, Baby Mozzarella, Pine Nuts, Balsamic

Home Smoked Salmon, Horseradish, Capers

Caesar Salad



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, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Seafood

Lobster, Abalone, Blue Mussel, Spanner Crab,

Snow Crab Leg, King Prawn, Brown Crab

Condiments

Shallot Vinegar, Lemon Wedge, Cocktail Sauce

Soup

Crab Meat and Sweet Corn Soup

Lobster Bisque

Dim Sum Selection

Har Gau, Beef Dumpling, Pork Dumpling, Vegetarian Dumpling, BBQ Pork Bun

Singapore Laksa Noodles Station

Spicy Shrimp Broth, Tofu Puff, Fried Fish Cake, Shrimp,

Soft Boiled Egg, Lettuce, Bean Sprout, Rice Vermicelli and Oil Noodles

Condiments

Fresh Chilli, Fried Shallot, Fried Garlic, Coriander, Fresh Lime

Deluxe Cheese Selection

Aged Stilton, Emmenthal, Edam, English Cheddar, Brie de Meaux, St. Albray,

Goat Cheese, Camembert, Reblochon

Condiments

Dried Apricots, Walnuts, Grapes, Quince Jelly, Crackers

Dessert

Raspberry Tiramisu

Swan Cream Puff

Lemon Bavarois

Champagne Jelly with Rose Petal Jam

Blueberry Panna Cotta

Orange Chocolate Mousse

Banoffee Mousse

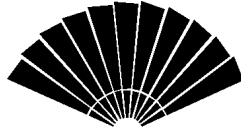
Red Bean and Coconut Pudding

Fresh Fruit and Berries Salad

Earl Grey Tea Crème de Pot

Mango and Coconut Pudding

Green Tea Crème Brûlée



MANDARIN ORIENTAL

HONG KONG

Cherry Trifle

Rose Petal Éclair

Warm Pudding

Warm Chocolate Pudding with Orange Compote

Baked Chestnut and Sago Pudding

Baked Rhubarb Apple Crumble

Cake

Mango Cheesecake

Strawberry Victoria Cake

Green Tea and Honey Yuzu Mousse Cake

Pavlova Cake with Fresh Fruit

Mixed Berry Cream Cake

Napoleon Cake

Chocolate Opera Cake

Baked Item

Mother's Day Cupcake

Baked Lemon and Yuzu Tart

Raspberry Financier Cake

Assorted Homemade Cookies

Baked Chocolate Brownies with Toasted Almond

Homemade Chocolate

Chocolate Lips

Assorted Chocolate Truffle

Assorted Chocolate Praline

Strawberry Dipped in Chocolate

Ice Cream Station

Mini Assorted Candies

Condiments

Roast Almond, Icing Sugar, Whipped Cream, Chocolate Sauce, Raspberry Coulis, Mixed Nuts

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

Adult \$788

*Additional \$358 to include free-flow Champagne "R" de Ruinart Brut NV,
red and white house wines, beer, soft drinks & juices*

Child \$478

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

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

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