

MANDARIN ORIENTAL  
HONG KONG

# CLIPPER LOUNGE

## Semi-buffet Lunch

**Monday to Friday**  
**(Except Public Holiday)**  
**12pm – 2pm**

### Menu

#### Hors d'oeuvres

*Japanese Crab Salad*  
*Shredded Chicken and Bean Starch Sheet, Sesame Sauce*  
*Tuna Niçoise Salad*  
*Couscous Salad with Prawn, Tomato Sauce*

#### Antipasti

*Smoked Salmon, Capers, Onion Ring*  
*Assorted Cold Cuts*  
*Smoked Duck Breast*  
*Grilled Zucchini*  
*Roast Mushroom*  
*Kalamata Olives in Herb Olive Oil*  
*Hummus, Guacamole*  
*Grissini*

#### Garden Greens

*Mesclun Leaves, Rocket Leaves, Butter Lettuce, Baby Spinach*  
*Condiments*  
*Italian Vinaigrette, French Dressing, Thousand Island,*  
*Crispy Bacon, Crouton, Cherry Tomato, Carrot, Corn, Cucumber,*  
*Sunflower Seeds, Pumpkin Seeds, Pine Nuts, Flaxseed*

#### Seafood

*Cooked Prawn, Blue Mussel, Snow Crab Leg, Brown Crab*  
*Condiments and Dressing*  
*Red Wine Shallot Vinegar, Cocktail Sauce, Lemon Wedges*

#### Sushi and Sashimi

*Selection of Sashimi*  
*Norwegian Salmon, Maguro, Ebi, Hokkigai*



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***Selection of Nigiri***

*Salmon, Unagi, Maguro, Ebi*

***Selection of Maki***

*California Roll, Mixed Maki Roll*

*Condiments*

*Soy Sauce, Pickled Ginger, Wasabi*

**Bread Station**

**Selection of Artisan Cheeses**

*Cheddar, Brie de Meaux, St. Albray, Emmental*

*Condiments*

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

**Soup**

*Cream of Pumpkin*

*Minced Beef Soup, Egg White, Coriander*

**Main Course**

***Roast Prime Rib of Beef \$488***

*Yorkshire Pudding, Lyonnaise Potato, Thyme Jus*

***or***

***Hainan Chicken \$318***

*Poached Hainan Chicken, Fragrant Rice*

*Condiments*

*Ginger Sauce, Chilli Sauce, Dark Soy Sauce*

***or***

***Steamed Grouper \$328***

*Seasonal Vegetable, Soy Sauce, Shanghai Vegetable Rice*

***or***

***Vegetable Wellington \$288***

*Organic, Couscous, Tomato Sauce, Spinach Sauce*

**Desserts**

*Mandarin Tiramisu*

*Blueberry Panna Cotta*

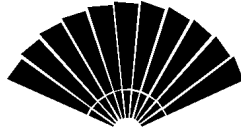
*Strawberry White Chocolate Mousse*

*Green Tea and Red Bean Mousse*

*Passion Fruit Jelly with Mixed Berries*

*Fresh Fruit and Berries Salad*

*Chocolate Crème Brûlée*



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***Warm Puddings***

*Bread and Butter Pudding*

*Baked Rhubarb Apple Crumble*

***Cake***

*1963 Mandarin Cheesecake*

*Green Tea and Honey Yuzu Mousse Cake*

*Raspberry Chocolate Truffle Cake*

*Mixed Berries Cream Cake*

*Chocolate Opera Cake*

***Baked Items***

*Baked Mixed Berries Crumble Pie*

*Raspberry Fruit Cake*

*Assorted Homemade Cookies*

***Homemade Chocolate***

*Assorted Chocolate Truffle*

*Assorted Chocolate Praline*

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

Adult \$438

Child \$278

*Including choice of main course and buffet bar*

Adult \$338

Child \$208

*Buffet bar includes assortment of appetizers and desserts only*

*Additional \$208 to include free-flow red and white house wines,  
beer, mineral water, soft drinks & juices*

*Additional \$108 to include free-flow mineral water, soft drinks & juices*

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

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