



# CLIPPER LOUNGE

## Sunday Brunch Menu Effective from 14 April 2024

### 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, Alaska King Crab Leg  
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, Reggiano Flakes,  
Crispy Bacon, French Bread, Crouton, Kalamata Olive, Cherry Tomato, Red Onion

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



### **Deluxe Cheeses Selection**

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

### **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  
Condiments

Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce

### **Sausage & Bacon**

Traditional English Breakfast Sausage  
Baked Streaky Bacon

### **Egg Station**

Omelette, Fried Egg, Scrambled Egg or Poached Egg  
Condiments

Ham, Cheddar Cheese, Mushroom, Onion, Tomato,  
Red Pepper, Yellow Pepper, Green Pepper

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



### **On Black Board**

Egg Royale or Egg Benedict  
Served from the kitchen upon request

### **The Carvery**

Roasted Prime Rib of Beef  
Yorkshire Pudding, Thyme Jus  
Roasted New Potatoes, Herb's Butter

Roasted Honey Ham  
Honey Mustard Jus & Apple Sauce

### **Chafing Dishes**

Selection of Dim Sum  
Steamed Chinese Bun  
Baked Oyster, Motoyaki  
Baked King Prawn, Garlic & Herb Butter  
Sautéed Scallop, Honey Peas, Garlic, Chilli, Onion & X.O. Sauce  
Miso Glazed Seabass, Teriyaki Sauce  
Steamed Grouper, Spring Onion, Chilli, Ginger & Sesame Soy Sauce  
Beef Medallion, Asparagus, Mushroom Sauce  
Grilled Lamb Chop, Lamb Jus  
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  
Fresh Fruit & Berries Salad

### **Cake**

1963 Mandarin Cheesecake  
Raspberry & Vanilla Mousse Cake  
Green Tea & Honey Yuzu Mousse Cake

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



Chocolate Truffle Cake  
Victoria Sponge cake with Strawberries  
Strawberry 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

**Homemade Chocolates**

Assorted Chocolate Truffle  
Assorted Chocolate Praline  
Dried Fruit Chocolate Slab  
Mixed Toasted Nuts Chocolate Block

Ice Cream Station  
Assorted Mini Candies

**Condiments**

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

Adult \$768\*  
Child (Aged 3 to 11) \$478\*

*Additional \$588\* with free-flow house champagne, house wines, mineral water, soft drinks and juices*

*or*

*Additional \$158\* 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.***

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