

8, 15, 22 & 29

DECEMBER

CLIPPER LOUNGE

FESTIVE BRUNCH MENU

Desserts

Pastries and Danish

Daily Selection of Danish

Selection of Muffin – Blueberry, Raspberry, Chocolate

Selection of Sweet Bun – Butter Roll, Raisin Bun

Selection of Croissant – Plain, Almond, Chocolate

Selection of Doughnut – Plain, Strawberry Jam

Hors d'oeuvres

Thai Beef Salad

Roasted Pumpkin & Grilled Shrimp Salad

Poached Salmon Niçoise Salad

Home Smoked Salmon, Horseradish, Capers

Mixed Cold Cuts

Foie Gras Terrine

Garden Greens

Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves

Condiments

Italian Vinaigrette, French Dressing, Thousand Island, Caesar

Dressing,

Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato

Seafood

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

Sea Whelk, Snow Crab Leg, Alaskan King Crab Leg

Brown Crab, Chilled Prawn, Scallop, Razor Clam

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(Seafood is subject to availability on market)

Fresh Shucked Oyster

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Tai, Hokkai, Maguro

Selection of Nigiri

Norwegian Salmon, Ebi, Octopus, Tamago, Inari

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Deluxe Cheeses Selection

Aged Stilton, Emmenthal, Edam, English Cheddar, Brie de Meaux, St Albay,

Goat Cheese, Camembert, Reblochon, Parmesan Wheel

Dried Apricot, Walnuts, Grapes, Quince Jelly, Crackers

Soup Tureen

Cream of Butternut Squash

American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red Dates

The Carvery

Roasted Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Thyme Jus

Roasted Turkey

Stuffing, Giblet Gravy, Cranberry Sauce,

Mashed Potato, Corn on the Cob, Braised Red Cabbage

Cooking Station

Hainan Chicken & Cantonese Soy Sauce Chicken Station

Poached Hainan Chicken, Fragrant Rice

Soy Sauce Chicken

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy 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

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

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Chafing Dishes

Selection of Dim Sum
Steamed Chinese Bun
Sautéed Lobster Claw in Coconut Curry Sauce
Wok-fried Scallop, Celery, Carrot, Black Fungus, X.O. Sauce
Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce
Baked Miso Halibut, Spinach, Teriyaki Sauce
Braised Pork Rib in Sweet Vinegar
Pork Piccata with Tomato Sauce
Grilled Beef Tenderloin, Black Pepper Sauce
Australian Lamb Chop, Grilled Vegetables, Mint Jelly
Fried Rice, Shrimp Head Oil, Chicken, Lettuce, Green Peas, Spring Onion
Steamed Broccoli in Chicken Broth
Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce
Honey Roasted Pumpkin with Almond Flakes

Egg Royale or Egg Benedict

Served from the kitchen upon request

Desserts

Orange & Chocolate Mousse, Hazelnut Streusel
Gingerbread Panna Cotta & Winter Berries
Cassis Gel & White Chocolate Bavarois
Winter Fruit & Berries Salad

Cakes

1963 Mandarin Cheesecake
Christmas Yule Log
Coffee Opera Cake
Red Fruit Cream Cake
Cinnamon Pear Chocolate Pound Cake

Tarts and Cookies

Cherry Frangipane Tart
Assorted Homemade Christmas Cookies

Bakeries

Christmas Stollen
Mince Pie
Panettone

Homemade Chocolates

Assorted Christmas Chocolate Truffle
Assorted Christmas Chocolate Praline
Dried Fruit Chocolate Slab
Pistachio & Raisin Ancho Chocolate Slab

Ice Cream Station

Selection of Ice Cream & Sorbet
Assortment of Marshmallows & Candies

Condiments

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

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

8, 15, 22 & 29 December 2024

12 pm – 3 pm

HKD988 per adult

HKD588 per child

Additional HKD688 with free flow house champagne and wine*
Additional HKD168 with free flow juices, soft drinks & mineral water*