



# CLIPPER LOUNGE

## **Sunday Brunch Menu**

**Effective 2 May 2021**

**12pm – 3pm**

### **Hors d'oeuvres**

*Marinated Beef Shin and Jellyfish Salad, Soy Sauce Dressing*  
*Shredded Chicken and Bean Starch Sheet, Sesame Sauce*  
*Tuna Niçoise Salad*  
*Home-smoked Salmon, Horseradish, Capers*  
*Mixed Cold Cuts*

### **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-Maki, Tekka, Futo*  
*Condiments*  
*Soy Sauce, Pickled Ginger, Wasabi*

### **Seafood**

*Chilled King Prawn, Abalone, Lobster,*  
*Mussel, Snow Crab Leg, Alaskan King Crab Leg, Sea Whelk*  
*Condiments*  
*Shallot Vinegar, Lemon Wedge, Cocktail Sauce*

### **Served to the Table**

#### **Seasonal Oyster**

*Shallot Vinegar, Lemon Wedge, Cocktail Sauce*

#### **Egg Royale or Egg Benedict**



### **Garden Greens**

*Cress Selection, Australian Romaine Lettuce, Mesclun Leaves, Rocket, Red Chicory*

*Condiments*

*Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing, Reggiano Flake, Crispy Bacon,  
French Bread, Crouton, Kalamata Olive, Cherry Tomato, Red Onion*

### **Deluxe Cheeses Selection**

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

*Goat Cheese, Camembert, Reblochon*

*Dried Apricots, 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*

### **Pan-fried Foie Gras**

*Mango Salsa, Baguette Toast*

### **Pasta Station**

*Spaghetti, Penne or Farfalle Pasta, Carbonara Sauce*

*Condiments*

*Parmesan Cheese, Chilli Flakes, Chopped Parsley*

### **Thai Curry Noodle Station**

*Thai Red Curry & Coconut Chicken Broth*

*Shrimp, Scallop, Fish Ball, Chicken,*

*Bean Sprouts, Lettuce, Pak Choy*

*Thai Rice Noodles, Rice Vermicelli, Oil Noodles, Glass Noodle*

*Condiments*

*Coriander, Thai Red Chilli, Sweet Basil, Fried Shallot*

*Toasted Peanut, Sugar, Fresh Lime, Fish Sauce*

### **From the Carvery**

*Prime Rib of Roast Beef*

*Yorkshire Pudding, Thyme Jus*

*Honey Ham*

*Apple Sauce, Honey Mustard Jus*



MANDARIN ORIENTAL

HONG KONG

### **Chafing Dishes**

*Selection of Dim Sum*

*Steamed Chinese Bun*

*Baked King Prawn, Garlic & Herb Butter*

*Wok-fried Squid, Broccoli, X.O. Sauce*

*Steamed Whole Grouper, Ginger, Spring Onion, Soy Sauce*

*Steamed Halibut, Spinach, Teriyaki Sauce*

*Beef Medallion, Asparagus, Mushroom Sauce*

*Grilled Lamb Chop, Lamb Jus*

*Braised E-Fu Noodles, Mushroom, Chive, Onion, Bean Sprout*

*Fried Rice, Beef, Garlic, Onion, Lettuce, Peas,*

*Roast New Potato, Onion, Garlic, Butter, Herbs*

*Wok-fried Seasonal Vegetable, Garlic, Ginger*

### **Dessert**

*Mandarin Tiramisu*

*Strawberry Bavaois*

*Blueberry Panna Cotta*

*Passion Fruit White Chocolate Mousse*

*Green Tea and Red Bean Mousse*

*Chocolate Crème Pot with Mixed Berries*

*Fresh Fruit and Berry Salad*

*Mango and Sago Pudding*

*Green Tea Crème Brûlée*

*Cherry Vanilla Trifle*

#### **Warm Pudding**

*Apricot Chocolate Bread Pudding*

*Baked Cherry Clafoutis*

*Baked Mixed Berries Crumble*

#### **Cake**

*1963 Mandarin Cheesecake*

*Double Vanilla Mousse Cake*

*Strawberry Cream Cake*

*Banana Chocolate Cake*

*Mixed Berries Cream Cake*

*Caramel Pineapple Cake*

*Chocolate Opera Cake*

#### **Baked Item**

*Sea Salt Chocolate Tart*

*Baked Mixed Berries Crumble*

*Lemon Meringue Tart*

*Assorted Homemade Cookies*

#### **Homemade Chocolate**

*Kiwi and Pineapple Chocolate Slab*

*Assorted Chocolate Truffle*

*Assorted Chocolate Praline*

*Mixed Toasted Nuts Chocolate Block*



***Ice Cream Station***

*Mini Assorted Candies*

*Condiments*

*Roast Almond, Icing Sugar, Whipped Cream, Raspberry Coulis, Mixed Nuts*

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

**Adult \$728\***

**Child (Aged 3 to 11) \$428\***

*Premium Champagne package*

*Additional \$538\* to include free-flow Moët & Chandon Grand Vintage Brut 2012,  
house wines, aperol spritz, beer, mineral water, soft drinks and juices*

*or*

*Additional \$438\* to include free-flow Moët & Chandon Impérial Brut Champagne*

*or*

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

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

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