



CLIPPER LOUNGE

Sunday Brunch Menu Effective from 25 August 2024

Hors d'oeuvres

Poached Chicken, Quinoa, Avocado, Lime Dressing
Waldorf Salad
Thai Beef Salad, Tomato, Cucumber, Chilli, Coriander, Lemongrass
Homemade Cold Cuts, Cornichons, Pickled Onions
Homemade Smoked Salmon, Capers, Red Onion, Dill

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Tai, Hamachi, Maguro, Scallop, Octopus

Selection of Nigiri

Norwegian Salmon, Ebi, Hamachi, Scallop, Octopus, Tamago, Inari

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Fresh Shucked Oyster from the Kitchen

Seafood

Poached Lobster, Abalone, Blue Mussel, New Zealand Green Mussel,
Sea Whelk, Snow Crab Leg, Brown Crab, Chilled Prawn,
Scallop, Razor Clam, 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, Rocket Leaves,
Red Chicory, Market Daily Greens
Cereals, Seeds, Dried Fruits
Condiments
Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing
Crispy Bacon, Crouton

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, Walnuts, Grapes, Crackers

From the Bakery

Daily Selection of Danish

Selection of Muffin

Blueberry, Peach Crumble , Chocolate

Selection of Sweet Bun

Butter Roll, Raisin Bun

Selection of Croissant

Plain, 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

Spicy Laksa Soup, Chicken Coconut Soup

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

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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
Poached Clam, Shallot, Leek, White Wine Cream Sauce
Miso Glazed Seabass, Teriyaki Sauce
Stir-fried King Prawn, Black Pepper Sauce
Braised Glass Noodles, Scallop, Chinese Celery, X.O. Sauce
Steamed Grouper, Spring Onion, Chilli, Ginger & Sesame Soy Sauce
Roasted Yellow Chicken, Local Spinach, Thyme Scented Jus
Grilled Beef Tenderloin, Crispy Shallot, Garlic & Parsley
Grilled Lamb Chop, Lamb Jus
Fried Egg Noodles, Abalone, Soybean Sprout, Onion, Yellow Chive, Sesame Seeds
Steamed Mixed Green Vegetable

Desserts

Mandarin Tiramisu
Almond Panna Cotta & Apricot Yuzu Compote
Classic Chocolate Mousse
Coconut & Black Sesame Pudding
Fresh Fruit & Berries Salad

Cake

Victoria Sponge cake
1963 Mandarin Cheesecake
Classic Carrot Cake
Chocolate Truffle Cake
Lemon & Vanilla Cupcake

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Baked Items

Banana & Cinnamon Cake
Maple Glazed Pecan & Walnut Tart
Blueberry & Chestnut Pie
Chocolate Brownies & Caramelised Walnuts
Mixed Fruit & Nut Cake
Assorted Macaron
Assorted Homemade Cookies

Homemade Chocolates

Assorted Chocolate Truffle
Assorted Chocolate Praline
Dried Fruit Chocolate Slab

Homemade Ice Cream Trolley

Vanilla Seed, Dark Chocolate, Milk Tea and Mango
Waffle and Sesame Cones

Choice of Different Toppings & Fresh Coulis

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

Adult \$888*

Child (Aged 3 to 11) \$488*

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.***

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