



# CLIPPER LOUNGE

## Thanksgiving Dinner Buffet Menu 28 November 2024

6:00pm – 10:30pm

### Homemade Artisan Bread Selection

Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Soft Bun, Sourdough

### Hors d'oeuvres Selection

Thai Beef Salad  
Roasted Pumpkin & Grilled Shrimp Salad  
Confit Salmon Niçoise Salad  
Home Smoked Salmon, Horseradish, Capers  
Mixed Cold Cuts

### Sushi and Sashimi

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

### Selection of Nigiri

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

### Selection of Maki

California Roll, Kappa-maki, Tekka, Futo

### Condiments

Soy Sauce, Pickled Ginger, Wasabi

### Freshly Shucked Oysters

### Condiments

Lemon, Vinegar, Shallots, Chives

### Sustainably Sourced Seafood

Poached Boston Lobster, Local Hong Kong Abalone, French Blue Mussel,  
New Zealand Green Lip Mussel, Local Sea Whelk, Snow Crab Leg,  
European Brown Crab, and Chilled Norwegian Prawn

### Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(All our Seafood is Sustainable sourced and is subject to availability at the market)



### **Local Garden Greens**

Mixed Romaine Lettuce, Radicchio, Arugula, Chicory,  
Cereals, Seeds, Dried Fruits

#### **Condiments**

Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing  
Crispy Bacon, Crouton

### **International Cheese Selection**

Brie de Meaux, Camembert, Reblochon, Goat Cheese

#### **Condiments**

Dried Apricots, Dried Figs, Salted Almonds, Walnuts, Grapes, Quince Jelly, Crackers

### **Soup Tureen**

Cream of Butternut Squash  
Hot & Sour Soup

### **Cooking Station**

#### **Hainan Chicken & Cantonese Soy Sauce Chicken Station**

Poached Local Yellow Chicken, Cantonese Soy Sauce Chicken  
Lemongrass, Ginger & Coriander Broth  
Fragrant Jasmine Rice

#### **Condiments**

Fresh local Ginger Sauce, Chilli Sauce, Dark Soy Sauce

### **Pasta Station**

Parmesan Wheel, Smoked Bacon & Cream Sauce

#### **Condiments**

Crispy Bacon, Parmesan Flakes, Chopped Parsley

### **Asian Noodles Station**

Boston Lobster Claw, Homemade Fish Cake, Local Prawn, Puffed Tofu  
Oil Noodles, Glass Noodles, Rice Noodles  
Locally Sourced Lettuce, Pak Choy, Baby Kale, Bean Sprout  
Classic Spicy Laksa Soup or Chicken Coconut Soup

#### **Condiments**

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



## **The Carvery**

### **Slow Roasted U.S. Prime Rib of Beef**

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Thyme Jus

### **Roasted Turkey**

Stuffing, Giblet Gravy, Cranberry Sauce,  
Mashed Potato, Corn on the Cob, Braised Red Cabbage

### **Side Dish**

Corn on Cob, Braised Carrot, Braised Green Peas

## **Chafing Dishes**

Miso Glazed Local Seabass, Teriyaki Sauce  
Sautéed Prawn, Garlic, Ginger & Dried Chilli  
Steamed Halibut, Ginger, Spring Onion, Pepper Oil & Sesame Soy Sauce  
Roasted Spicy Duck Breast, Orange, Fennel  
Pork Piccata with Tomato Sauce  
Wok-fried Beef Tenderloin, Celery, Carrot & X.O. Sauce  
Australian Lamb Rump, Grilled Vegetables, Mint Jelly  
Braised E-fu Noodles, Crab Meat, Mushroom & Oyster Sauce  
Fried Rice, Shrimp Paste, Chicken, Lettuce, Green Peas, Spring Onion  
Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce  
Honey Roasted Pumpkin with Almond Flakes & Roasted New Potatoes  
Steamed Broccoli, Conpoy, Egg White Sauce

## **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



**Baked Items**

Banana & Cinnamon Cake  
Pumpkin Pie  
Pecan 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, Dark Chocolate, Mango Sorbet  
Waffle & Sesame Cones

**Choice of Different Toppings & Fresh Coulis**

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

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

HKD988\* per adult

HKD588\* per child

(Additional HKD588\* with free flow champagne & wine package)

(Additional HKD158\* with free flow mineral water, soft drinks & juice)

\*All prices are subject to 10% service charge.