



CLIPPER LOUNGE

Thanksgiving Dinner Buffet

23 November 2023

6:30pm – 10:00pm

Deluxe Bread Trolley

Selection of Daily Bread

Hors d'oeuvres

Thai Beef Salad

Roasted Pumpkin & Grilled Shrimp Salad

Confit Tuna Niçoise Salad

Home Smoked Salmon, Horseradish, Capers

Mixed Cold Cuts

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Maguro, Tai, Hamachi, Hotate

Selection of Nigiri

Abalone, Norwegian Salmon, Saba, Ebi, Tamago, Ikura, Inari

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Seafood

Lobster, Abalone, Blue Mussel, New Zealand Green Mussel, Snow Crab Leg,

Chilled King Prawn, Brown Crab, Sea Whelk

Condiments

Shallot Vinegar, Lemon Wedges, Cocktail Sauce

(Seafood is subject to availability on market)

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



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

Deluxe Cheeses Selection

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

Goat Cheese, Camembert, Reblochon, Parmesan Wheel

Dried Apricot, Walnuts, Grapes, Quince Jelly, Crackers

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

Braised Wild Mushroom Station

Cream Sauce & Garlic Butter Brioche Toast

Condiments

Chilli Flakes, Parmesan Cheese, Chopped Fresh Chive

Asian Noodles Station

Lobster Claw, Fish Cake, Prawn, Tofu Puff

Oil Noodles, Glass Noodles, Rice Noodles

Chinese Lettuce, Pak Choy, Baby Kale, Bean Sprout

Laksa Soup & Coconut Chicken Soup

Condiments

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

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Soup

Cream of Butternut Squash

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

Chafing Dishes

Baked Oyster Florentine

Sauteed Prawn, Garlic & Black Pepper

Wok-fried Squid, Celery, Carrot, Black Fungus, X.O. Sauce

Steamed Whole Fish, Ginger, Spring Onion, Chilli & Sesame Soy Sauce

Baked Miso Halibut, Spinach, Teriyaki Sauce

Stir-Fried Pork Belly, Garlic, Chilli, Pepper & Sea Salt

Pork Piccata, Tomato Sauce

Roasted Spicy Duck Breast, Orange, Fennel

Australian Lamb Rump, Grilled Vegetables, Mint Jelly

Fried Rice, Shrimp Paste, Chicken, Lettuce, Green Peas, Spring Onion

Braised E-fu Noodles, Mushroom & Sesame Soy Sauce

Steamed Broccoli, Conpoy, Egg White Sauce

Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce

Honey Roasted Pumpkin with Almond Flakes & Roasted New Potatoes

Desserts

Dessert

Brandy Cherry Trifle

Pistachio Bavarois

Panna Cotta with Red Fruit

Pumpkin Crème Brûlée

Roselle Jelly with Mixed Berries

Autumn Fruit & Berry Salad

Double Chocolate Mousse with Orange

Osmanthus Pudding

Cassis White Chocolate Crème de Pot

Green Tea & Raspberry Madeleine

Cake

1963 Mandarin Cheesecake

Mandarin Tiramisu Cake

Chestnut Mont Blanc

Vanilla and Raspberry Mousse Cake

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Red Fruit Opera Cake
Mixed Fruit Cream Cake
Chocolate Truffle Cake
Apricot Upside-Down Cake
Pear Chocolate Cake
Cinnamon Orange Pound Cake
Warm Pudding
Baked Chestnut & Sago Pudding
Warm Pear Chocolate Pudding
Baked Apple & Cinnamon Crumble

Baked Items
Classic Pumpkin Pie
Pecan Nut Tart
Autumn Fruit Jalousie
Assorted Homemade Cookies
Baked Chocolate Brownies
Homemade Chocolate
Assorted Chocolate Truffle
Dried Fruit Chocolate Slab
Pistachio & Raisin Opalys Chocolate Slab

Ice Cream Station
Mini Assorted Candies
Assorted Marshmallow

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

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HKD788* per adult
HKD488* per child

(Additional HKD\$208* with free flow red and white house wines,
beer, mineral water, soft drinks & juices)

or

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

*All prices are subject to 10% service charge.

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