



# CLIPPER LOUNGE

## Thanksgiving Dinner Buffet Menu 24 November 2022

1<sup>st</sup> seating 6:00pm – 8:00pm  
2<sup>nd</sup> seating 8:30pm – 10:30pm

### **Deluxe Bread Trolley** *Selection of Daily Bread*

### **Hors d'oeuvres**

*Sichuan Spicy Chicken Salad, Cucumber, Lettuce, Sichuan Pepper Sauce*  
*Fresh Fruit and Shrimp Salad*  
*Thai Beef Salad*  
*Home Cold Smoked Salmon, Horseradish, Capers*  
*Mixed Cold Cut*

### **Sushi and Sashimi**

*Selection of Sashimi*  
*Norwegian Salmon, Ebi, Tai, Maguro, Hamachi, Hokki*

### *Selection of Nigiri*

*Salmon, Saba, Tamago, Ikura, Unagi, Inari*

### *Selection of Maki*

*California Roll, Kappa-Maki, Tekka, Futo*  
*Condiments*  
*Soy Sauce, Pickled Ginger, Wasabi*

### **Seafood**

*Boston Lobster, Abalone, Blue Mussel, Snow Crab Claw, Chilled King Prawn,*  
*Seasonal Crab, Seasonal Shrimp, 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,  
Red Chicory, Market Daily Greens, Cereals, Seeds, Dried Fruit*

*Condiments*

*Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing, Reggiano Flakes,  
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*

*Condiments*

*Dried Apricot, Walnuts, Grapes, Quince Jelly, Crackers*

### **Charcuterie**

*Parma Ham, Dried Beef, Coppa, Antipasti Vegetable*

### **The Carvery**

*Prime Rib of Roasted Beef*

*Yorkshire Pudding, Thyme Jus*

*Roasted Turkey and Honey Glazed Ham*

*Stuffing, Giblet Gravy, Cranberry Sauce, Apple Sauce*

*Mashed Potato, Corn on the Cob, Brussels Sprouts, Cream Sauce*

### **Thai Noodles Station**

*Shrimp, Squid, Mussel, White Fish Ball*

*Oil Noodles, Thai Rice Noodles, Rice Vermicelli*

*Chinese Lettuce, Pak Choy, Baby Kale*

*Condiments*

*Crispy Garlic, Spring Onion, Chilli Flakes, Thai Red Chilli, Fresh Lime*

### **Indian Salmon Tikka Masala Station**

*Salmon Tikka, Masala Sauce*

*Indian Rice, Poppadoms, Roti Canai*

*Condiments*

*Mint Yoghurt, Fresh Chilli, Coriander, Onion Salad*

### **Hainan Chicken Station**

*Poached Hainan Chicken, Fragrant Rice*

*Condiments*

*Ginger Sauce, Chilli Sauce, Dark Soy Sauce*

### **Soups**

*Pumpkin Cream Soup*

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

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### **Chafing Dishes**

*Baked Motoyaki Oyster*  
*Steamed Razor Clam, Garlic, Glass Noodles*  
*Steamed Scallop, Garlic, Soya Sauce*  
*Deep-fried Whole Grouper, Pine Nuts, Sweet and Sour Sauce*  
*Wok-fried Squid, Celery, Black Fungus, Shrimp Head Oil*  
*Sauteed Prawns in Spicy Tomato Sauce*  
*Japanese Fried Pork Chop with Curry Sauce*  
*Roasted Lamb Rump, Grilled Vegetable, Lamb Jus*  
*Fried Rice, Conpoy, Fresh Scallop, Egg White*  
*Braised E-fu Noodles, Lobster Claw, Chinese Cheese Sauce*  
*Steamed Broccoli in Chicken Soup*  
*Roasted New Potatoes, Herb's Butter*  
*Roasted Pumpkin, Honey, Almonds*

### **Desserts**

*Brandy Cherry Trifle*  
*Panna Cotta with Red Fruit*  
*Pumpkin Crème Brûlée*  
*Roselle Jelly with Berries*  
*Autumn Fruit and Berry Salad*  
*Cassis and White Chocolate Mousse*  
*Cinnamon Orange Crème de Pot*  
*Green Tea and Raspberry Madeleine*  
*Pumpkin Cheesecake Trifle*

### **Warm Puddings**

*Baked Chestnut and Sago Pudding*  
*Warm Pear Chocolate Pudding*  
*Baked Apple and Cinnamon Crumble*

### **Cakes**

*1963 Mandarin Cheesecake*  
*Mandarin Tiramisu Cake*  
*Chestnut Mont Blanc*  
*Red Fruit Opera Cake*  
*Mixed Fruit Cream Cake*  
*Chocolate Truffle Cake*  
*Apricot Upside-Down Cake*  
*Pear Chocolate Cake*  
*Mandarin Orange Pound Cake*



**Baked Items**

*Pumpkin Pie*  
*Baked Pear Frangipane Tart*  
*Pecan Nut Tart*  
*Assorted Homemade Cookies*  
*Baked Chocolate Brownies*

**Homemade Chocolate**

*Assorted Chocolate Truffle*  
*Dried Fruit Chocolate Slab*  
*Pistachio and Raisin Opalys Chocolate Slab*

**Ice Cream Station**

*Homemade Ice Cream and Sorbet*  
*Mini Assorted Candies*  
*Assorted Marshmallow*  
*Condiments*  
*Roasted Almond, Icing Sugar, Whipped Cream, Raspberry Coulis, Mixed Nuts*

Adult \$988\*

Child (Age 3 to 11) \$558\*

*Additional \$588\* with free-flow  
house champagne, house wine, aperol spritz, beer, 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***