



# CLIPPER LOUNGE

## VALENTINE'S DAY DINNER BUFFET MENU

14 February 2023

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

### **Sushi and Sashimi**

#### **Selection of Sashimi**

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

#### **Selection of Nigiri**

Salmon, Saba, Tamago, Ebi, Inari

#### **Selection of Maki**

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

### **Seafood**

Boston Lobster, Abalone, Blue Mussel, New Zealand Green Mussel,

Snow Crab Claw & Leg, Brown Crab, Alaskan King Crab Leg,

Chilled King Prawn, Seasonal Shrimp, Sea Whelk

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(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 Fruits  
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**

Emmenthal, Edam, English Cheddar, Brie de Meaux, St. Albray, Camembert, Reblochon  
Condiments  
Dried Apricots, Walnuts, Grapes, Quince Jelly, Crackers

### **Soup Tureen**

Sweet Corn Chowder  
Boiled Pork Shin Soup, Carrot, Corn

### **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  
Condiments  
Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce

### **Antipasto Station**

Mixed Cold Cut Platter, Parma Ham  
Honeydew Melon, Hami Melon

### **Salad Jar**

Grilled Zucchini, Eggplant, Bell Pepper, Onion  
Roasted Garlic, Chilli Pickle, Olive, Gherkin, Artichoke, Diced Feta Cheese  
Cold Pressed Olive Oil, Basil Oil, Walnut Oil, Curry Oil, Balsamic  
Garlic Bread

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### **From the Carvery**

Roasted Prime Rib of Beef, Yorkshire Pudding, Black Pepper Sauce  
Roasted Lamb Rack, Minted Lamb Jus, Mint Jelly

### **Chafing Dishes**

Baked Oyster, Cheese & Truffle Sauce  
Pan-fried Scallop, Lemon Butter, Tomato Sauce  
Sautéed Prawn in Sichuan Pepper Sauce  
Steamed Whole Fish, Sesame Soy Sauce  
Wok-fried Squid & Coral Mussels, Celery, Black Fungus, Shrimp Head Oil  
Deep-fried Soft Shell Crab, Sweet Chilli Sauce  
Grilled Lamb Chop & Vegetable, Lamb Jus  
Grilled Beef Tenderloin, Veal Jus, Asparagus Salad  
Slow Cooked Pork Rack, Honey Mustard Jus  
Braised Sea Conch in Abalone Sauce, Pak Choy  
Lobster Claw, E-fu Noodles, Chinese Cheese Sauce  
Fried Rice, Conpoy and Fresh Scallop, Egg White  
Roasted New Potatoes, Herb's Butter  
Steamed Broccoli in Chicken Soup

### **Desserts**

Raspberry Tiramisu  
Strawberry and Mascarpone Mousse  
Vanilla Panna Cotta with Mango  
Blueberry and Lemon White Chocolate Mousse  
Passion Fruit White Chocolate Crème Brûlée  
Banoffee Trifle  
Fresh Fruit and Berries Salad  
Chocolate Crème de Pot  
Champagne Jelly with Rose Petal Jam  
Mango and Sago Chilled Soup  
Rose and Ginger Tea Bavarois  
Swan Cream Puff

### **Warm Puddings**

Traditional Bread and Butter Pudding  
Chestnut and Sago Pudding  
Chocolate Pudding with Whisky Sauce

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### **Cakes**

1963 Mandarin Cheesecake  
Mandarin Orange and Chocolate Mousse Cake  
Blueberry and Lemon Mousse Cake  
Raspberry Chocolate Truffle Cake  
Victoria Cake with Rose Petal Jam  
Cherry Upside Down Cake  
Red Fruit Opera Cake  
Strawberry Pavlova Cake

### **Baked Items**

Violet Blueberry Macaron  
Baked Lemon Meringue Tart  
Baked Mixed Berries Crumble Pie  
Baked Cashew Nut Tart  
Heart Shape Jam Cookies  
Red Velvet Raspberry Cupcake  
Baked Chocolate Brownies with Caramelised Walnuts  
Hazelnut and Rum Financier

### **Homemade Chocolates**

Assorted Valentine's Chocolate Truffle  
Assorted Valentine's Chocolate Praline  
Fresh Strawberry Dipped in Chocolate  
Kissing Lips Lollipop

### **Ice Cream Station**

Mini Assorted Candies

### **Condiments**

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

Adult \$888\*

Child (Age 3 to 11) \$528\*

*Additional \$588\* with free flow Moët & Chandon Grand Vintage Champagne, House Wine, Aperol Spritz, Beef, Mineral Water & Juice*

*or*

*Additional \$128\* 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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