



# CLIPPER LOUNGE

## **Valentine's Dinner Buffet Menu**

**13 – 14 February 2022**

**6:30pm – 10:30pm**

### **Deluxe Bread Trolley**

*Selection of Daily Bread*

### **Hors d'oeuvres**

*Roasted Duck Breast, Peking Onion, Cucumber, Salad*

*Fresh Fruit and Shrimp Salad*

*French Bean, Tomato Salsa, Tuna Confit Salad*

*Home Cold Smoked Salmon, Horseradish, Capers*

*Mixed Cold Cuts*

*Foie Gras Terrine*

### **Sushi and Sashimi**

*Selection of Sashimi*

*Norwegian Salmon, Ebi, Scallop, Maguro, Hamachi*

*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, New Zealand Mussel, Seasonal Crab,*

*Chilled King Prawn, Seasonal Shrimp, Sea Whelk*

*Condiments*

*Shallot Vinegar, Lemon Wedges, Cocktail Sauce*

*(Seafood is subject to market availability)*

### **Seasonal Oyster**

*Condiments*

*Shallot Vinegar, Lemon Wedges, Cocktail Sauce*



### **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**

*Emmenthal, Edam, English Cheddar,*

*Brie de Meaux, St. Albray, Goat Cheese, Camembert, Reblochon*

*Condiments*

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

### **Soup Tureen**

*Clam Chowder*

*Sweet Corn Soup, Fish Maw, Conpoy, Egg White*

### **Hainan Chicken Station**

*Poached Hainan Chicken, Fragrant Rice*

*Condiments*

*Ginger Sauce, Chilli Sauce, Dark Soy Sauce*

### **Japanese Poached Clam Station**

*Fresh Clam, Japanese Fish Broth, Japanese Sake Wine*

*Condiments*

*Garlic, Chilli, Onion, Spring Onion*

### **Pan-fried Foie Gras Station**

*French Baguette Toast, Mango Salsa*

### **Poached Vegetables Station**

*Asparagus, Baby Kale, Mini Cabbage, Carrot, Chinese Lettuce, Pak Choy*

*Conpoy Egg White Sauce, Portuguese Sauce, Chicken Broth*

*Condiments*

*Crispy Garlic, Oyster Sauce, Chilli Sauce*

### **The Carvery**

*Prime Rib of Roast Beef*

*Yorkshire Pudding, Thyme Jus*

*Honey Glazed Ham*

*Roasted Potato, Steamed Vegetable, Apple Sauce*



### **Chafing Dishes**

*Stir-fried Scallop, Celery, Chilli, Garlic, Black Fungus, X.O. Sauce*  
*Stir-fried Prawn, Garlic, Ginger*  
*Steamed Whole Grouper, Ginger, Spring Onion, Soy Sauce, Sesame Oil*  
*Wok-fried Green Crab with Pepper*  
*Pan-fried Halibut Wrapped by Parma Ham, Lemon Butter Sauce*  
*Baked Burgundy Escargots on Mashed Potato*  
*Grilled Beef Tenderloin, Veal Jus, Asparagus Salad*  
*Roasted Lamb Chop, Grilled Vegetables, Thyme Jus*  
*Confit Duck Leg, Orange Duck Jus and Fennel Salad*  
*Fried Rice, Abalone, Chicken, Lettuce, Spring Onion*  
*Fried Rice Vermicelli, Singapore Style*  
*Potato Lyonnaise, Bacon, Fresh Chive*

### **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 Bavares*  
*Swan Cream Puff*

### **Warm Puddings**

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

### **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-shaped 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*

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

Adult \$888\*

Additional HKD438\* with free-flow house champagne and wine  
Additional HKD648\* with Ruinart Blanc de Blancs champagne and wine

Child (Aged 3 to 11) \$588\*

Additional HKD128\* 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***