

MANDARIN ORIENTAL
HONG KONG

CLIPPER LOUNGE

VALENTINE'S DAY DINNER BUFFET

14 February 2020

1st Seating 6:00pm – 8:00pm

2nd Seating 8:30pm – 10:30pm

Deluxe Bread Trolley

Selection of Daily Bread

Hors d'oeuvres

Japanese Crab Salad

Shredded Chicken and Bean Starch Sheet, Sesame Sauce

Niçoise Salad

Thai Beef Salad

Couscous Salad with Prawn, Tomato Sauce

Chilled Black Fungus, Aged Vinegar

Smoked Salmon, Horseradish, Capers, Onion

Foie Gras Terrine

Seafood

Lobster, Blue Mussel, Abalone, Alaskan Crab Leg,

Snow Crab Leg, Chilled King Prawn, Brown Crab, Spanner Crab

Condiments

Shallot Vinegar, Lemon Wedges, Cocktail Sauce

Oyster Rockefeller

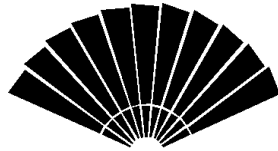
Garden Greens

Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves

Condiments

Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing,

Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato



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Sushi and Sashimi

Selection of Sashimi

Hamachi, Norwegian Salmon, Scallop, Ebi, Tuna

Selection of Nigiri

Saba, Tamago, Ikura, Unagi, Inari, Salmon

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Deluxe Cheeses Selection

*Aged Stilton, Emmenthal, Edam, English Cheddar, Brie de Meaux, St. Albray,
Goat Cheese, Camembert, Reblochon*

Dried Apricots, Walnuts, Grapes, Quince Jelly, Crackers

Cantonese Tossed Noodles Station

Lobster Claw, Wonton, Dumpling, Beef Brisket, Fish Cake

Oil Noodles, Thick Noodles, Egg Noodles, Rice Noodles

Chinese Lettuce, Pak Choy, Choy Sum

Condiments

Crispy Garlic, Fresh Ginger, Spring Onion, Chilli Sauce, Oyster Sauce

Peking Duck Station

Roast Duck, Momo Pancake

Condiments

Cucumber, Spring Onion, Celery, Sweet Paste

Ham Station

Parma Ham

Honeydew Melon and Cantaloupe Melon

Truffle Honey, Whole Grain Mustard, Pickles, Gherkin

Pan-fried Foie Gras

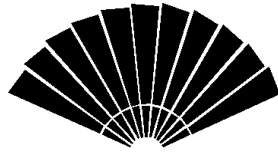
French Baguette Toast, Mango Salsa

Caesar Salad Station

Australian Romaine Lettuce

Condiments

Caesar Dressing, Crispy Bacon, Crouton, Parmesan Reggiano Flakes, Parmesan Wheel



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The Carvery

Roast Prime Rib of Beef

Yorkshire Pudding, Thyme Jus

Roast Honey Ham

Honey Mustard Jus, Apple Sauce

Soup

Lobster Bisque

Double-boiled Silkie Chicken Soup, Snow Fungus, Coconut

Chafing Dishes

Steamed Whole Grouper, Soy Sauce, Sesame Oil

Stir-fried Prawn, Crispy Garlic, Chilli, Spring Onion

Stir-fried Squid, Honey Peas, Chilli, Garlic, X.O. Sauce

Pan-fried Spicy Salmon, Caper Butter Sauce

Pan-fried Scallop, Tomato Sauce, Rocket Salad

Slow-cooked Lamb Shoulder, Grilled Vegetable, Lamb Jus

Deep-fried Crispy Chicken, Fermented Red Bean Curd, Spicy Salt

Roast Duck Breast, Orange, Fennel

Braised Rice Noodles, Pork, Chinese Pickles

Fried Rice Wrapped in Lotus Leaf, Chinese Sausage, Dried Shrimp, Flower Mushroom

Potato Lyonnaise, Onion, Chive, Veal Jus

Steamed Broccoli, Mushroom, Conpoy, Egg White Sauce

Dessert

Warm Pudding

Warm Traditional Bread and Butter Pudding

Baked Chestnut and Sago Pudding

Warm Chocolate Pudding with Whisky Sauce

Cake

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

Dessert

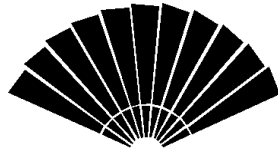
Raspberry Tiramisu

Strawberry and Mascarpone Mousse

Vanilla Panna Cotta with Mango

Blueberry and Lemon White Chocolate Mousse

Passion Fruit and White Chocolate Crème Brûlée



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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 Fresh Cream Puff

Baked Items

Violet Blueberry Macaron

Baked Lemon Meringue Tart

Baked Mixed Berries Crumble Pie

Kumquat Fruit Cake

Heart-shaped Jam Cookies

Red Velvet Raspberry Cupcake

Baked Chocolate Brownies with Caramelised Walnuts

Hazelnut and Rum Financier

Homemade Chocolate

Assorted Valentine's Chocolate Truffle

Assorted Valentine's Chocolate Praline

Fresh Strawberry Dipped in Chocolate

Kissing Lips Lollipop

Ice Cream Station

Assorted Mini Candies

Condiments

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

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

HKD888* per person

HKD999* per person including 1 glass of Ruinart, Brut Rosé Champagne NV

HKD1,288* per person including free flow of Ruinart, Brut Rosé Champagne NV

****Prices are in Hong Kong Dollar and subject to 10% service charge***

For reservations, please visit [here](#) or call +852 2825 4007