



# CLIPPER LOUNGE

## **Homemade Artisan Bread Selection**

Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Soft Bun, Sourdough

## **Hors d'oeuvres Selection**

Poached Chicken, Quinoa, Avocado, Lime Dressing  
Classic Waldorf Salad, Apple Celery and Walnuts  
Thai Beef Salad, Tomato, Cucumber, Chilli, Coriander, Lemongrass  
Homemade Cured Cold Cuts, Baby Cornichons, Pickled Onion  
Home-Smoked Scottish Salmon, Capers, Red Onion, Dill

## **Sushi and Sashimi**

Norwegian Salmon, Japanese Ebi, Tai, Hamachi, Maguro, Scallop, Octopus

## **Selection of Nigiri**

Norwegian Salmon, Japanese Ebi, Hamachi, Scallop, Octopus, Tamago, Inari

## **Selection of Maki**

California Roll, Kappamaki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

## **Freshly Shucked Oysters from France**

Condiments

Lemon, Vinegar, Shallots, Chives



### **Sustainably Sourced Seafood**

Poached Boston Lobster, Local Hong Kong Abalone, French Blue Mussel,  
New Zealand Green Lip Mussel, Local Sea Whelk, Snow Crab Leg, European Brown Crab,  
Chilled Norwegian Prawn, Steamed Scallop, and Local Razor Clam

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(All our Seafood is Sustainable sourced and is subject to availability at the market)

### **International Cheese Selection**

Brie de Meaux, Camembert, Reblochon, Montgomery Cheddar,  
Stilton, Comté, Gorgonzola, Saint-Nectaire, Selles-sur-Cher

Condiments

Dried Apricots, Dried Figs, Salted Almonds, Walnuts, Grapes, Quince Jelly, Crackers

### **Local Garden Greens**

Mixed Romaine Lettuce, Radicchio, Arugula, Chicory,  
Cereals, Seeds, Dried Fruits

Condiments

Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing  
Crispy Bacon, Crouton

### **Soup Tureen**

Daily Homemade Soup of the Day

Hong Kong Blue Crab Meat, Sweetcorn, Egg, Spring Onion, Sesame Oil

### **Hainan Chicken**

Poached Local Yellow Chicken, Cantonese Soy Sauce Chicken  
Lemongrass, Ginger & Coriander Broth

Fragrant Jasmine Rice

Condiments

Fresh local Ginger Sauce, Chilli Sauce, Dark Soy Sauce



### **Singapore Laksa Noodles**

Boston Lobster Claw, Homemade Fish Cake, Local Prawn, Puffed Tofu  
Oil Noodles, Glass Noodles, Rice Noodles  
Locally Sourced Lettuce, Pak Choy, Choy Sum, Bean Sprout  
Classic Spicy Laksa Soup or Chicken Coconut Soup  
Condiments  
Crispy Garlic, Fried Shallot, Spring Onion, Fresh Coriander, Sambal Sauce

### **Korean Delicacies**

Braised Pork Belly, Spicy Kimchi, Cabbage, Onion, Carrot, Mushroom,  
Cheese, Rice Cake, Korean Chilli Paste, Chilli Powder, Sesame, Sesame Oil

### **The Carvery**

Slow Roasted U.S. Prime Rib of Beef, Cabernet Sauvignon Red Wine Jus  
Herb Crusted New Zealand Lamb Leg, Rosemary & Mint Jus  
Roasted New Potatoes, Butter, Bacon, Onion & Parsley  
Yorkshire Pudding

### **Chafing Dishes**

Miso Glazed Local Seabass, Teriyaki Sauce  
Deep-fried King Prawn, Salt & Pepper  
Poached Local Clams, Shallot, Leek, White Wine Cream Sauce  
Madras Marinated Norwegian Salmon, Sweet & Sour, Fresh Coconut Milk, Fried Curry Leaves,  
Crispy Poppadom  
Roasted Yellow Chicken, Local Spinach, Thyme Scented Jus  
Grilled U.S. Beef Tenderloin, Fried Shallot, Garlic & Parsley  
Fried Egg Noodles, Local Abalone, Soybean Sprout, Onion, Yellow Chive, Sesame Seeds  
Local Hong Kong Sausage and BBQ Pork Fried Rice, Egg, Asparagus, Ginger & Garlic  
Steamed Xiao Long Bao, Chinese Red Vinegar  
Braised Glass Noodles, Scallop, Chinese Celery, Homemade X.O. Sauce  
Steamed Seasonal Vegetables from Yuen Long Farms



### **Desserts**

Crème Caramel

Almond Panna Cotta & Apricot Yuzu Compote  
Classic Chocolate Mousse & Dulce Coffee Chantilly  
Coconut & Mango Pudding  
Fresh Fruit & Berries Salad

### **Cake**

Victoria Sponge cake  
1963 Mandarin Cheesecake  
Chestnut & Cassis Cake  
Chocolate Truffle Cake  
Raspberry and Chocolate Cupcake

### **Warm Pudding**

Apple & Cherry Crumble  
Rum and Raisin, Bread and Butter Pudding

### **Baked Items**

Banana Upside Down Polenta Cake  
Maple Glazed Pecan & Walnut Tart  
Chocolate Tart & Strawberry Rose Petal Jam  
Blueberry & Chestnut Crumble Pie  
Chocolate Brownies & Caramelized Walnuts  
Mixed Fruit & Nut Pound Cake  
Assorted Homemade Cookies

### **Homemade Chocolate**

Assorted Chocolate Truffle  
Dried Fruit Chocolate Slab

### **Homemade Ice Cream Trolley\***

Vanilla Seed, Dark Chocolate, Milk Tea and Mango  
Waffle and Sesame Cones



Mondays to Thursdays

HKD888\* per adult

HKD488\* per child

Fridays to Sundays,  
Public Holiday Eves & Public Holidays

HKD988\* per adult

HKD588\* per child

(Additional HKD\$588\* with free flow house champagne, red and white house wines,  
beer, mineral water, soft drinks & juice)

or

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

\*All prices are subject to 10% service charge.