

MANDARIN ORIENTAL

HONG KONG

CLIPPER LOUNGE

Autumn Dinner Buffet Menu

Starting 6 October 2021

Mondays to Sundays

6:30pm – 10pm

Deluxe Bread Trolley

Selection of Daily Bread

Hors d'oeuvres

Tomato and Mozzarella Salad, Basil, Pine Nuts, Balsamic Vinegar

Thai Seafood Glass Noodle Salad

Roast Duck Breast Salad

Smoked Salmon, Horseradish, Capers, Onion

Smoked Turkey Breast, Cranberry, Rocket Leaves

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

Crab Claw, Abalone, Blue Mussel, Seasonal Crab, Chilled King Prawn, Sea Whelk

Condiments

Shallot Vinegar, Lemon Wedges, Cocktail Sauce

(Selection of seafood is subject to change)

Seasonal Oyster on Buffet Ice Tray

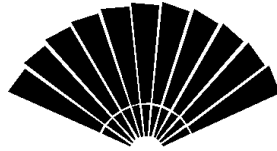
Condiments

Shallot Vinegar, Lemon Wedges, Cocktail Sauce

Hairy Crab

Served to table with classic condiments

(Two pieces per person)



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Whole Fresh Boston Lobster

*Served either hot baked with garlic butter or steamed & served cold with condiments
(Supplement Charge of \$150)*

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

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

Condiments

Dried Apricots, Walnuts, Grapes, Quince Jelly, Crackers

Soup Tureen

Daily Western Soup

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

Hainan Chicken Station

Poached Hainan Chicken, Fragrant Rice

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

Singapore Laksa Noodles Station

Lobster Claw, Shrimp, White Fish Ball, Fish Cake, Scallop, Tofu Puffs

Oil Noodles, Thick Rice Noodles, Egg Noodles, Rice Vermicelli

Chinese Lettuce, Pak Choi, Bean Sprout

Laksa Soup

Condiments

Crispy Garlic, Fresh Ginger, Spring Onion, Chilli Sauce

Indian Salmon Tikka Masala Station

Salmon Tikka, Masala Sauce,

Indian Rice, Papadam, Roti Canai

Condiments

Mint Yoghurt, Fresh Chilli, Coriander, Onion Salad

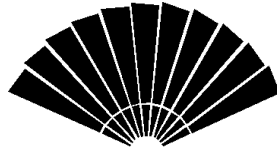
From the Carvery

Roasted Prime Rib of Beef

Yorkshire Pudding, Thyme Jus

Roasted Rack of Pork

Honey Mustard Sauce, Apple & Mango Chutney



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Chafing Dishes

Steamed Halibut, Japanese Teriyaki Sauce
Poached Clam, Japanese Sake, Leek
Braised Prawns with Glass Noodles, Ginger, Garlic, Spring Onion, Yellow Wine
Steamed Whole Grouper, Spring Onion, Ginger & Chilli, Soy and Sesame Sauce
Crispy Chicken with Sand Ginger Salt
Braised Pork Neck, Fresh Yam, Sweet Vinegar Sauce
Grilled King Prawn, Herbs and Butter
Fried Rice, Conpoy, Asparagus, Egg White, X.O. Sauce
Shanghai Fried Noodles, Pork, Pepper, Onion, Black Mushroom, Cabbage
Grilled Beef Flank Steak, Mushroom, Black Pepper Sauce
Stir-fried Snow Peas, Celery, Wood Ear Fungus, Chinese Sausage and Preserved Pork
Roasted New Potatoes, Bacon, Garlic, Butter, Herbs

Desserts

Brandied Cherry Trifle
Pistachio Bavaois
Panna Cotta with Red Fruit
Coffee and Hazelnut Crème Brûlée
Roselle Jelly with Berries
Autumn Fruit and Berry Salad
Cassis and White Chocolate Mousse
Osmanthus Flower Jelly
Cinnamon Orange Pot de Crème
Green Tea and Raspberry Madeleines

Warm Puddings

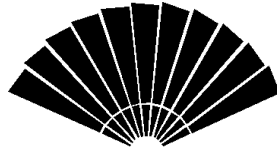
Baked Chestnut and Sago Pudding
Warm Pear Chocolate Pudding
Baked Apple and Cinnamon Crumble

Cake

1963 Mandarin Cheesecake
Mandarin Tiramisu Cake
Chestnut Mont Blanc
Vanilla and Raspberry Mousse Cake
Red Fruit Opera Cake
Mixed Fruit Cream Cake
Chocolate Truffle Cake
Apricot Upside-down Cake
Pear Chocolate Cake
Mandarin Orange Pound Cake

Baked Items

Baked Pear Frangipane Tart
Pecan Nut Tart
Autumn Fruit Jalousie
Assorted Homemade Cookies
Baked Chocolate Brownies



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Homemade Chocolates

Assorted Chocolate Truffle

Dried Fruit Chocolate Slab

Pistachio and Raisin Opalys Chocolate Slab

Ice Cream Station

Mini Assorted Candies

Assorted Marshmallows

Condiments

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

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

Mondays to Thursdays

Adult \$718*

Child (Age 3 to 11) \$438*

Fridays to Sundays,

Public Holiday Eves & Public Holidays

Adult \$748*

Child (Age 3 to 11) \$438*

Additional \$208* with free-flow red and white house wines, beer, mineral water,
soft drinks and juices

Additional \$108* 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***