



MANDARIN ORIENTAL
HONG KONG

CLIPPER LOUNGE

CNY DINNER BUFFET MENU

16 – 19 February 2026

6:30pm – 10:00pm

春節自助晚餐菜單

2026 年 2 月 16 日至 19 日

晚上 6 時 30 分至 10 時

Deluxe Bread Trolley

Selection of Daily Bread

精選麵包車

每日精選麵包

Hors d'oeuvres

Spicy Chicken Salad

Poached Salmon, Avocado & Sweet Corn Salad

Thai Seafood & Glass Noodles Salad

Smoked Salmon, Horseradish, Capers, Onion

Assorted Cold Cuts

精選開胃菜

香辣雞肉沙律

水煮三文魚、牛油果、粟米粒沙律

泰式海鮮粉絲沙律

煙燻三文魚、辣根、水瓜柳

混合冷盤

Sushi & Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Maguro, Tai, Hokki

Selection of Nigiri

Salmon, Saba, Ebi, Tamago, Inari

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

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



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Condiments

Soy Sauce, Pickled Ginger, Wasabi

壽司和刺身

精選刺身

挪威三文魚、甜蝦、吞拿魚、鯛魚、北寄貝

精選手握壽司拼盤

挪威三文魚、鯖魚、甜蝦、甜蛋、腐皮

精選手卷壽司拼盤

加州卷、青瓜細卷壽司、鐵火卷、太卷

調味品

豉油、壽司薑、日本芥末

Freshly Shucked Oysters

Condiments

Lemon, Vinegar, Shallot, Chive

新鮮生蠔

調味品

檸檬、醋、青蔥、細香蔥

Sustainably Sourced Seafood

Poached Boston Lobster, Dailan Abalone, French Blue Mussel,
New Zealand Green Mussel, Local Sea Whelk, Snow Crab Leg,
European Brown Crab, Chilled Norwegian Prawn

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(All our seafood is sustainable sourced and is subject to availability at the market)

持續發展海鮮

波士頓龍蝦、大連鮑魚、法國藍青口、
新西蘭青口、本地海螺、雪蟹腳、
歐洲麵包蟹、挪威凍蝦

調味品

紅蔥頭油醋汁、雞尾醬汁、檸檬角

(我們所有海鮮均採購於可持續來源，並視市場實際供應情況而定)

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

田園時蔬

澳洲羅馬生菜、嫩綠沙律菜、火箭菜、
紅菊苣、每日精選蔬菜、
穀物、種子、乾果

調味品

意大利油醋汁、法式沙律醬、千島醬、凱撒沙律醬

Caesar Salad & Deluxe Cheese Trolley

Caesar Salad

Parmesan Wheel, Romaine Lettuce, Caesar Dressing
Bacon Bits, Crouton, Parmesan Flakes

Cheese Section

Emmenthal, Edam, English Cheddar,
Brie de Meaux, St. Albray, Camembert, Reblochon

Condiments

Vegetable Stick & Crackers

凱撒沙律及精選芝士手推車

凱撒沙律

巴馬臣芝士輪、羅馬生菜、凱薩沙律醬
酥脆煙肉、麵包粒、巴馬臣芝士碎

精選芝士

愛蒙塔爾芝士、艾登芝士、英國車打芝士、
莫城布裏芝士、聖阿爾勃列芝士、卡芒貝爾芝士、霍布洛雄芝士

調味品

蔬菜條、餅乾

Soup Tureen

Daily Western Soup
Whelk & Pork Shin Soup

精選湯品

每日西式湯品
海螺豬腱湯



Hainan Chicken & Soy Sauce Chicken Station

Poached Hainan Chicken, Cantonese Soy Sauce Chicken

Fragrant Rice

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

海南雞及豉油雞

海南雞、廣式豉油雞

香油飯

調味品

薑蓉、辣椒醬、黑豉油

Chinese Noodles Station

Clear Broth Beef Brisket, Lobster Claw, Shrimp, White Fish Ball, Beef Ball

Baby Kale, Chinese Lettuce, Pak Choy, Bean Sprout

Oil Noodles, Egg Noodles, Glass Noodles, Rice Noodles

Chicken Broth & Beef Broth

Condiments

Crispy Garlic, Chilli Sauce, Oyster Sauce

中式麵檔

清湯牛腩、龍蝦爪、蝦、白魚蛋、牛肉丸

嫩羽衣甘藍、本地新鮮生菜、白菜、芽菜

油麵、全蛋粗麵、粉絲、米線

雞湯和牛肉湯

調味料

香脆蒜蓉、辣椒醬、蠔油

The Carvery

Slow Roasted U.S. Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

Roasted Lamb Rack

Mint Jelly & Lamb Jus

Side Dish

(Choice of 3 types per day)

Corn on Cob, Braised Carrot, Roasted Sweet Potato,

Green Vegetable, Braised Green Peas, French Bean, Roasted Pumpkin



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烤肉

慢烤特級美國牛肋排

約克郡布甸、烤薯仔、薯蓉、牛仔肉汁

香烤羊排

薄荷醬、羊肉汁

配菜

(每日供應 3 款配菜)

粟米、燴甘筍、烤番薯、蔬菜、燴青豆、法邊豆、香烤南瓜

Braised Abalone Station

Abalone, Broccoli, Abalone Sauce

紅燒鮑魚

鮑魚、西蘭花、鮑魚汁

Chafing Dishes

Chinese Pudding Station

Chinese New Year's Cake, Turnip Cake, Taro Cake, Water Chestnut Cake

Condiments

Chilli Sauce, Soy Sauce, Sweet Sauce

Pan-fried Red Snapper, Garlic Butter Chive Sauce

Stir-fried Prawn, Salted Egg Yolk

Steamed Grouper, Sesame Soy Sauce

Braised Sliced Whelk, Mushroom, Chinese Lettuce, Broccoli

Stir-fried Scallop & Coral Mussel, Bell Pepper, Honey Peas, X.O. Sauce

Braised Dried Oyster, Chinese Mushroom, Black Moss

Stir-fried Beef Tenderloin, Onion & Black Pepper Sauce

Braised Lamb Brisket, Water Chestnut & Bean Curd Stick

Slow Cooked Pork Rack, Honey, Mustard Jus, Honey Glazed Apple

Pan-fried Duck Breast, Orange Duck Jus, Fennel Salad

Fried Rice, Chicken, Abalone



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熱菜

中式年糕

年糕、蘿蔔糕、芋頭糕、馬蹄糕

調味料

辣椒醬、醬油、甜醬

香煎紅鯛魚伴蒜蓉牛油韭菜汁

鹹蛋黃炒蝦

清蒸原條石斑魚、芝麻豉油

紅燒海螺片配冬菇、本地生菜、西蘭花

XO 醬炒帶子珊瑚蚌、甜椒、蜜糖豆

蠔豉炆髮菜冬菇

炒牛柳、洋蔥、黑椒汁

燉羊腩、馬蹄、支竹

慢煮豬柳配蜜汁蘋果和蜂蜜芥末

香煎鴨胸、香橙鴨汁、茴香沙拉

鮑魚雞肉炒飯

Desserts

Mandarin Tiramisu

Mango & Sago Soup with Pomelo

Classic Chocolate Mousse

Osmanthus Pudding

Almond Pudding with Red Bean

Fresh Fruit & Berries Salad

甜點

文華意大利芝士餅

楊枝甘露

經典朱古力慕斯

桂花糕

杏仁布甸配紅豆

鮮果雜莓沙律

Cake

Black Sesame & Coconut Cake

1963 Mandarin Cheesecake

Matcha & Yuzu Mousse Cake

Chocolate Truffle Cake

Mandarin Orange Cupcake



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蛋糕

黑芝麻椰子蛋糕

1963 文華芝士蛋糕

抹茶柚子慕斯蛋糕

松露朱古力蛋糕

文華香橙紙杯蛋糕

Baked Items

Baked Cashew Nut Tart

Blueberry & Chestnut Pie

Chocolate Brownies & Caramelised Walnuts

Tangerine Orange Fruit Cake

Assorted Macaron

Assorted Chinese Cookies

烘焙甜點

焗腰果撻

藍莓栗子批

朱古力布朗尼和焦糖核桃

橘子水果蛋糕蛋糕

精選馬卡龍

自製雜錦曲奇

Homemade Chocolates

Assorted CNY Chocolate Truffle

Assorted CNY Chocolate Praline

Butterfly Cookies Dipped Chocolate

自製朱古力

雜錦春節松露朱古力

雜錦春節果仁朱古力

蝴蝶酥沾朱古力醬

Homemade Ice Cream Trolley

Vanilla, Dark Chocolate, Strawberry

Mango & Coconut Sorbet

Waffle & Sesame Cones

Choice of Different Toppings & Fresh Coulis

Roasted Almond, Mixed Nuts, Icing Sugar,

Whipped Cream, Raspberry Coulis



MANDARIN ORIENTAL
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自家製雪糕車

雲呢拿、黑朱古力、草莓

芒果及椰子雪葩

窩夫及芝麻甜筒

各種配料 及 新鮮果醬可選

烤杏仁、混合堅果、糖霜、忌廉、紅桑子醬

HKD988* per adult

HKD588* per child

每位成人定價為港幣 988 元*

每位兒童（3 至 11 歲）定價為港幣 588 元*



FREE FLOW PACKAGES

HKD 588*

House Champagne, House White & Red Wine

HKD 288*

House Prosecco, Sparking Tea, House White & Red Wine

HKD 188*

House White & Red Wine, Soft Drinks, Juices & Beer

HKD 108*

Soft Drinks, Juices & Beer

可享無限量供應飲品套餐

港幣 588 元*

法國香檳、白酒及紅酒

港幣 288 元*

意大利氣泡酒、氣泡茶、白酒及紅酒

港幣 188 元*

白酒、紅酒、汽水、果汁及啤酒

港幣 108 元*

汽水、果汁及啤酒

*All prices are subject to 10% service charge.

所有價格均以港幣計算，需加收 10% 服務費。