31

DECEMBER

CLIPPER LOUNGE

NEW YEAR'S EVE DINNER MENU

除夕自助晚餐

Deluxe Bread Trolley
豪華麵包車
Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Soft Bun
黑麥麵包、全麥麵包、意式香草佛卡夏、法國長棍麵及精選餐包

Hors d'oeuvres
精選冷盤前菜
Seafood & Fresh Fruit Salad
海鮮鮮果沙律
Roasted Pumpkin & Shrimp Salad
爐烤南瓜伴鮮蝦沙律
Tuna Niçoise Salad
經典尼斯吞拿魚沙律
Home-Smoked Salmon, Horseradish, Capers
自家煙燻三文魚配辣根忌廉及水瓜柳
Foie Gras Terrine
法式鵝肝凍派

Garden Greens
時令田園沙律
Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves
澳洲羅馬生菜、雜錦沙律菜及火箭菜
Condiments
配料
Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing,
意大利油醋汁、法式沙律醬、千島醬、凱撒沙律醬
Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato
巴馬臣芝士碎、香脆煙肉粒、香草脆麵包粒、車厘茄

Sustainably Sourced Seafood
可持續發展海鮮精選
Poached Boston Lobster, Alaskan King Crab Leg, Dalian Abalone, New Zealand Green Mussel, Australian Blue Mussel, Local Sea Whelk,
Big Head Live Shrimp, Chilled Norwegian Prawn, Local Surf Clam
波士頓龍蝦, 阿拉斯加帝王蟹腳, 大連鮑魚, 紐西蘭青口, 澳洲藍青口, 本地海螺, 游水大頭蝦, 冰鎮挪威蝦, 本地翡翠螺
Condiments
配料
Shallot Vinegar, Cocktail Sauce, Lemon Wedges
(All our seafood is sustainably sourced and is subject to availability on the market)
紅蔥頭醋, 雞尾酒醬, 檸檬角
所有海鮮均來自可持續發展供應商，並視市場供應情況而定。

Fresh Shucked Oyster
3 pieces of oyster per person served from the kitchen
每位賓客可享即開生蠔三隻，由廚房即席奉上

Sushi and Sashimi
壽司及刺身
Selection of Sashimi
精選刺身
Hamachi, Ebi, Tai, Hokkigai, Salmon
油甘魚、熟蝦、鯛魚、北寄貝、三文魚
Selection of Sashimi Nigiri Platter
精選手握壽司
Saba, Ebi, Tamago, Inari
鯖魚、熟蝦、玉子燒、稻荷壽司
Selection of Maki & Sushi Platter
精選壽司卷拼盤
California Roll, Kappa-Maki, Tekka, Futo
加州卷、青瓜卷、吞拿魚卷、太卷
Condiments
配料
Soy Sauce, Pickled Ginger, Wasabi
日本醬油、醃嫩薑及山葵

Caesar Salad in Parmesan Wheel
巴馬臣芝士輪即拌凱撒沙律
Bacon Bits, Parmesan Flakes, Croutons
煙肉脆粒、巴馬臣芝士碎及香草脆麵包粒

Charcuterie & Cheese Trolley
冷盤肉類及芝士車
Emmenthal, Edam, English Cheddar, Stilton, Brie de Meaux, St Albray, Camembert, Reblochon
埃文達芝士、伊頓芝士、英國車打芝士、斯蒂爾頓藍芝士、法國梅奧布里芝士、聖阿布雷芝士、金文拔芝士及瑞布羅申芝士
Parma Ham, Salami, Mortadella, Pastrami
巴馬火腿、意大利莎樂美腸、莫爾塔德拉火腿及煙燻牛肉
Condiments
配料
Cocktail Onion, Cucumber Pickle, Vegetable Stick, Crackers, Dried Fig & Apricot
雞尾洋蔥、醃青瓜、田園蔬菜條、脆餅乾、乾無花果及杏脯

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Soup Tureen
湯品精選

Lobster Bisque
龍蝦濃湯

American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red Dates
花旗參杞子蓮子紅棗燉雞湯

The Carvery
精選烤肉

Roasted Prime Rib of Beef
香烤特級牛肋扒

Yorkshire Pudding, Roasted Potatoes, Thyme Jus
配約克郡布甸、香烤薯仔及百里香燒汁

Roasted Turkey
傳統香烤火雞

Stuffing, Giblet Gravy, Cranberry Sauce, Mashed Potato, Corn on the Cob, Braised Red Cabbage
傳統火雞釀餡、火雞濃汁、紅莓醬、薯蓉、粟米及燴紅椰菜

Cooking Station
即席烹調

Hainan Chicken & Cantonese Soy Sauce Chicken Station
海南雞及豉油雞專區

Poached Hainan Chicken, Fragrant Rice
海南雞配香苗飯

Soy Sauce Chicken
廣東豉油雞

Condiments
配料

Ginger Sauce, Chilli Sauce, Dark Soy Sauce
薑蓉醬, 辣椒醬, 甜豉油

Homemade Pasta Station
即製手工意大利粉

Homemade Pasta, Cream Sauce, Tomato Sauce, Parmesan Wheel
即製手工意大利粉配忌廉汁、番茄汁及巴馬臣芝士輪

Condiments
配料

Crispy Bacon, Parmesan Flakes, Chopped Parsley
香脆煙肉粒, 巴馬臣芝士碎, 意大利香芹碎

Singaporean Laksa Noodles Station
新加坡叻沙

Lobster Claw, Fish Cake, Prawn, Puffed Tofu
龍蝦鉗、魚餅、鮮蝦及豆卜

Oil Noodles, Glass Noodles, Rice Noodles
油麵、粉絲及米粉

Chinese Lettuce, Pak Choy, Choy Sum, Bean Sprout
唐生菜、白菜苗、菜心及芽菜

Spicy Laksa Soup, Chicken Coconut Soup
惹味叻沙湯底及椰香雞湯底

Condiments
配料

Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce
蒜酥、紅蔥酥、蔥花、新鮮芫荽及參巴辣椒醬

Chafing Dishes
熱菜精選

Bakery Alaskan Black Cod, Mixed Nuts & Herb's Crumb
焗阿拉斯加黑鱈魚配果仁香草脆麵包糠

Stir-fried Prawn, Dried Chilli & Sichuan Pepper
川椒乾辣椒炒蝦球

Wok-fried Scallop & Coral Mussel, Celery, Carrot, Black Bean X.O. Sauce
X.O.醬豉椒西芹甘筍炒帶子珊瑚蚌

Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce
薑蔥豉油蒸東星斑

Chicken Cordon Bleu
芝士火腿釀雞胸

Stir-fried Pork Rib, Garlic & Chilli
蒜香辣椒骨

Grilled Beef Tenderloin, Black Pepper Sauce
黑椒汁燒牛柳

Australian Lamb Chop, Grilled Vegetables, Mint Jelly
香烤澳洲羊扒配時令蔬菜及薄荷啫喱

Fried Rice, Chicken & Abalone, Lettuce, Green Peas, Spring Onion
鮑魚雞粒生菜炒飯

Poached Broccoli in Chicken Broth
上湯浸西蘭花

Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce
巴馬臣芝士煙肉忌廉抱子甘藍

Honey Roasted Pumpkin with Almond Flakes
蜜糖烤南瓜伴杏仁片

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Desserts
精緻甜點

Mandarin Tiramisu
文華提拉米蘇
Grand Cru Chocolate Mousse
特級朱古力慕絲蛋糕
Black Forest Trifle
黑森林松露杯
Gingerbread Panna Cotta with Winter Berries
薑餅意式奶凍配冬季莓果
Ginger Crème Brûlée
薑味焦糖燉蛋
Winter Fruit and Berries Salad
冬日鮮果及莓果沙律
Champagne Jelly & Berries
香檳啫喱配雜莓
Sticky Toffee Pudding
英式黏糖太妃布甸

Cakes
精選蛋糕

1963 Mandarin Cheesecake
1963文華經典芝士蛋糕
Traditional Dark Chocolate Yule Log
傳統黑朱古力聖誕樹頭蛋糕
Paris Brest, Hazelnut
榛子巴黎布雷斯特泡芙
Vanilla Chestnut Mont Blanc
雲呢拿栗子蒙布朗蛋糕
Red Fruit Cream Cake
紅莓忌廉蛋糕
Assorted Cupcake
精選紙杯蛋糕

Bakery
節慶烘焙精選

Spiced Pear Pound Cake
香料梨磅蛋糕
Christmas English Fruit Cake
傳統英式聖誕水果蛋糕
Bakery Mixed Nuts Tart
雜錦果仁撻
Assorted Homemade Christmas Cookies
自家製聖誕曲奇精選
Assorted Homemade Christmas Macaron
自家製法式馬卡龍精選
Christmas Stollen
傳統史多倫聖誕蛋糕
Gingerbread Man
薑餅人曲奇
Panettone
意大利聖誕麵包
Mince Pie
傳統免治果餡批

Homemade Chocolates
自家製朱古力

Assorted Christmas Chocolate Truffle
精選聖誕松露朱古力
Assorted Christmas Chocolate Praline
精選聖誕果仁夾心朱古力
Dried Fruit Chocolate Slab
果乾朱古力磚
Pistachio & Raisin Aneo Chocolate Slab
開心果及提子乾朱古力磚

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Ice Cream Station
雪糕專區
Selection of Ice Cream & Sorbet
精選雪糕及雪葩
Assortment of Marshmallows & Candies
棉花糖及糖果精選
Condiments
配料
Roasted Almonds, Icing Sugar, Whipped Cream,
Chocolate Sauce, Raspberry Coulis, Mixed Nuts
香烤杏仁, 糖霜, 鮮忌廉, 朱古力醬, 紅桑子醬,
雜錦果仁

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

所有自助餐食品將因應季節及市場供應情況而有所調整。

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NEW YEAR'S EVE DINNER MENU
除夕自助晚餐

31 December 2026
1st seating 6 pm – 8 pm
2nd seating 8:30 pm – onwards

2026年12月31日
第一輪下午6時至8時
第二輪晚上8時30分起

HKD1,588 per adult*
HKD788 per child*
*成人每位港幣1,588元**
*小童（6至11歲）每位港幣788元**

(Includes a Glass of Champagne)
每位賓客均可獲贈香檳一杯

Beverage Packages:
HKD588 – Champagne, Wines, Beer, Juices & Soft Drinks*
HKD288 – Prosecco, Wines, Beer, Juices & Soft Drinks*
HKD188 – Wines, Beer, Sparking Tea, Juices & Soft Drinks*
HKD108 – Juices & Soft Drinks*

無限暢飲飲品套餐
港幣588元- 香檳、精選葡萄酒、啤酒、果汁及汽水無限暢飲*
港幣288元- 普羅賽克氣泡酒、精選葡萄酒、啤酒、果汁及汽水無限暢飲*
港幣188元-精選葡萄酒、啤酒、氣泡茶、果汁及汽水無限暢飲*
港幣108元- 果汁及汽水無限暢飲*