

1 – 31

DECEMBER 2025

CLIPPER LOUNGE

FESTIVE AFTERNOON TEA MENU

Sandwiches

Smoked Turkey, Cranberry, Butternut Squash
Prime Rib Eye, Horseradish, Arugula, Red Onion Jam
Prawn Cocktail, Mango, Chive, Lettuce
Truffle Egg Salad, Mayonnaise, Herbs, Cucumber

Desserts

Salted Caramel & Baked Apple Macaron
Traditional English Fruitcake
Blackcurrant & Chestnut Bauble
Yule Log, Raspberry Chocolate, Hazelnut Mousseline
Roasted Cashew Nut Praline, Milk Chocolate Tartlet

Baked

Mince Pie
Traditional Stollen
Gingerbread

Scones

Plain Scone
Raisin Scone
Rose Petal Jam
Clotted Cream

1 – 23 December 2025

HKD468 for one person

HKD888 for two persons

24 – 31 December 2025

1 January 2026

HKD488 for one person

HKD928 for two persons

Including a glass of sparkling tea

Additional HKD208 for a glass of house champagne

Additional HKD248 for a glass of Rosé champagne

1 – 24

DECEMBER
(except Sundays)

CLIPPER LOUNGE

FESTIVE SEMI-BUFFET LUNCH MENU

Deluxe Bread Trolley
Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Soft Bun

Hors d'oeuvres
Potato & Sausage Salad
Roasted Pumpkin & Shrimp Salad
Tuna Niçoise Salad
Home-Smoked Salmon, Horseradish, Capers
Mixed Cold Cuts

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

Sustainably Sourced Seafood
Poached Boston Lobster Claw, 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 sustainably sourced and is subject to availability on the market)

Sushi and Sashimi

Selection of Sashimi
Norwegian Salmon, Ebi, Tai, Hokkigai, Maguro
Selection of Sashimi Nigiri Platter
Norwegian Salmon, Tuna, Snapper
Selection of Maki & Sushi Platter
Assorted Maki & Cooked Sushi
Condiments
Soy Sauce, Pickled Ginger, Wasabi

Caesar Salad & Cheese

Caesar Salad in Parmesan Wheel
Bacon Bits, Parmesan Flakes, Croutons

Emmenthal, Edam, English Cheddar,
Brie de Meaux, St Albray, Camembert, Reblochon
Condiments
Cocktail Onion, Cucumber Pickle, Vegetable Stick, Crackers, Dried Fig & Apricot

Soup Tureen
Cream of Butternut Squash
American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red Dates

Selection of Main Courses

Chicken Cordon Bleu
Poached Asparagus, Creamy Mashed Potato

or

Steamed Salmon
Couscous, Spinach, Salsa Verde

or

Slow Cooked Iberico Pork Rack
Roasted Pumpkin, Grilled Pineapple, Honey Mustard Jus & Apple Sauce

or

Spicy Black Pepper Prawn
Steamed Rice, Broccoli & Peppers

or

Stir-fried Thai Rice Noodles (Vegan)
Baby Kale, Baby Carrot, Baby Corn, Soy & Sesame Sauce

1 – 24

DECEMBER
(except Sundays)

CLIPPER LOUNGE

FESTIVE SEMI-BUFFET LUNCH MENU

Desserts

Mandarin Tiramisu
Black Forest Trifle
Cassis & White Chocolate Mousse
Ginger Crème Brûlée
Winter Fruit and Berries Salad

Cakes

1963 Mandarin Cheesecake
Traditional Dark Chocolate Yule Log
Paris Brest, Hazelnut
Vanilla Chestnut Mont Blanc
Red Fruit Cream Cake
Christmas Cupcake

Baked

Spiced Pear Pound Cake
Christmas English Fruit Cake
Baked Mixed Nuts Tart
Assorted Homemade Christmas Cookies
Assorted Homemade Christmas Macaron
Christmas Stollen
Gingerbread Man
Panettone

Homemade Chocolates

Assorted Christmas Chocolate Truffle
Assorted Christmas Chocolate Praline
Dried Fruit Chocolate Slab
Pistachio & Raisin Ancho Chocolate Slab

Ice Cream Station

Selection of Ice Cream & Sorbet
Assortment of Marshmallows & Candies

Condiments

Roasted Almonds, Icing Sugar, Whipped Cream,
Chocolate Sauce, Raspberry Coulis, Mixed Nuts

Includes One Main Course per person

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

1 – 24 December 2025
(Except Sundays)
12 pm – 2 pm

HKD658 per adult
HKD458 per child

1 – 23 & 27 – 30

DECEMBER

CLIPPER LOUNGE

FESTIVE DINNER BUFFET MENU

Deluxe Bread Trolley
Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Soft Bun

Hors d'oeuvres
Potato & Sausage Salad
Roasted Pumpkin & Shrimp Salad
Tuna Niçoise Salad
Home-Smoked Salmon, Horseradish, Capers
Foie Gras Terrine

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

Sustainably Sourced Seafood
Poached Boston Lobster, Local Hong Kong Abalone, 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 sustainably sourced and is subject to availability on the market)

Fresh Shucked Oyster
Condiments
Lemon, Vinegar, Shallot, Chive
Selection of Sashimi
Norwegian Salmon, Ebi, Tai, Hokkigai, Maguro
Selection of Sashimi Nigiri Platter
Norwegian Salmon, Tuna, Snapper
Selection of Maki & Sushi Platter
Assorted Maki & Cooked Sushi
Condiments, Soy Sauce, Pickled Ginger, Wasabi
Caesar Salad in Parmesan Wheel
Bacon Bits, Parmesan Flakes, Croutons

Charcuterie & Cheese Trolley
Emmenthal, Edam, English Cheddar, Stilton,
Brie de Meaux, St Albay, Camembert, Reblochon
Parma Ham, Salami, Mortadella, Pastrami
Condiments, Cocktail Onion, Cucumber Pickle, Vegetable Stick, Crackers, Dried Fig & Apricot

Soup Tureen
Cream of Butternut Squash
American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red Dates

The Carvery
Roasted Prime Rib of Beef
Yorkshire Pudding, Roasted Potatoes, Thyme Jus

Roasted Turkey
Stuffing, Giblet Gravy, Cranberry Sauce,
Mashed Potato, Corn on the Cob, Braised Red Cabbage

Cooking Station
Hainan Chicken & Cantonese Soy Sauce Chicken Station
Poached Hainan Chicken, Fragrant Rice
Soy Sauce Chicken
Condiments
Ginger Sauce, Chilli Sauce, Dark Soy Sauce

Pasta Station
Parmesan Wheel, Smoked Bacon & Cream Sauce
Condiments
Crispy Bacon, Parmesan Flakes, Chopped Parsley

Singaporean Laksa Noodles Station
Lobster Claw, Fish Cake, Prawn, Puffed Tofu
Oil Noodles, Glass Noodles, Rice Noodles
Chinese Lettuce, Pak Choy, Choy Sum, Bean Sprout
Spicy Laksa Soup, Chicken Coconut Soup
Condiments
Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce

1 – 23 & 27–30

DECEMBER

CLIPPER LOUNGE

FESTIVE DINNER BUFFET MENU

Chafing Dishes

Baked Miso Halibut, Spinach, Teriyaki Sauce

Sautéed Lobster Claw, Black Pepper Sauce

Wok-fried Squid, Celery, Honey Peas, Carrot, Black Bean X.O. Sauce

Steamed Whole Seabass, Ginger, Spring Onion, Chilli & Sesame Soy Sauce

Chicken Cordon Bleu

Stir-fried Pork Rib, Sweet Vinegar Sauce

Grilled Beef Flank Steak, Black Pepper Sauce

Australian Lamb Rump, Grilled Vegetables, Mint Jelly

Fried Rice, Shrimp Head Oil, Chicken, Lettuce, Green Peas, Spring Onion

Poached Broccoli in Chicken Broth

Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce

Honey Roasted Pumpkin with Almond Flakes

Desserts

Desserts

Mandarin Tiramisu

Black Forest Trifle

Cassis & White Chocolate Mousse

Ginger Crème Brûlée

Winter Fruit and Berries Salad

Cakes

1963 Mandarin Cheesecake

Traditional Dark Chocolate Yule Log

Paris Brest, Hazelnut

Vanilla Chestnut Mont Blanc

Red Fruit Cream Cake

Christmas Cupcake

Baked

Spiced Pear Pound Cake

Christmas English Fruit Cake

Baked Mixed Nuts Tart

Assorted Homemade Christmas Cookies

Assorted Homemade Christmas Macaron

Christmas Stollen

Gingerbread Man

Panettone

Homemade Chocolates

Assorted Christmas Chocolate Truffle

Assorted Christmas Chocolate Praline

Dried Fruit Chocolate Slab

Pistachio & Raisin Ancho Chocolate Slab

Ice Cream Station

Selection of Ice Cream & Sorbet

Assortment of Marshmallows & Candies

Condiments

Roasted Almonds, Icing Sugar, Whipped Cream,

Chocolate Sauce, Raspberry Coulis, Mixed Nuts

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

1 – 23 & 27 – 30 December 2025

6:30 pm – 10 pm

Monday to Sunday

HKD988 per adult

HKD588 per child

Additional HKD538 free flow house champagne and wine

Additional HKD280 for free flow sparkling tea, juice & soft drinks

25

DECEMBER

CLIPPER LOUNGE

CHRISTMAS DAY BRUNCH MENU

Pastries and Danish

Daily Selection of Danish

Selection of Muffin – Blueberry, Raspberry, Chocolate

Selection of Sweet Bun – Butter Roll, Raisin Bun

Selection of Croissant – Plain, Almond, Chocolate

Selection of Doughnut – Plain, Strawberry Jam

Hors d'oeuvres

Potato & Sausage Salad

Roasted Pumpkin & Shrimp Salad

Tuna Niçoise Salad

Home-Smoked Salmon, Horseradish, Capers

Foie Gras Terrine

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

Sustainably Sourced Seafood

Poached Boston Lobster, Local Hong Kong Abalone,

New Zealand Green Mussel, Local Sea Whelk, Snow Crab Leg,

European Brown Crab,

Chilled Norwegian Prawn, Alaskan King Crab Leg

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(All our seafood is sustainably sourced and is subject to availability on the market)

Fresh Shucked Oyster

Condiments

Lemon, Vinegar, Shallot, Chive

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Maguro, Hamachi, Hotate

Selection of Sashimi Nigiri Platter

Norwegian Salmon, Tuna, Snapper

Selection of Maki & Sushi Platter

Assorted Maki & Cooked Sushi

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Caesar Salad in Parmesan Wheel

Bacon Bits, Parmesan Flakes, Croutons

Charcuterie & Cheese Trolley

Emmenthal, Edam, English Cheddar, Stilton,

Brie de Meaux, St Albray, Camembert, Reblochon

Parma Ham, Salami, Mortadella, Pastrami

Condiments

Cocktail Onion, Cucumber Pickle, Vegetable Stick, Crackers,

Dried Fig & Apricot

Soup Tureen

Lobster Bisque

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

Dates

The Carvery

Roasted Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Thyme Jus

Roasted Turkey

Stuffing, Giblet Gravy, Cranberry Sauce,

Mashed Potato, Corn on the Cob, Braised Red Cabbage

25

DECEMBER

CLIPPER LOUNGE

CHRISTMAS DAY BRUNCH MENU

Cooking Station

Hainan Chicken & Cantonese Soy Sauce Chicken Station

Poached Hainan Chicken, Fragrant Rice

Soy Sauce Chicken

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

Egg Station

Omelette, Fried Egg, Scrambled Egg or Poached Egg

Condiments

Ham, Cheddar Cheese, Mushroom, Onion, Tomato,

Red Pepper, Yellow Pepper, Green Pepper

Singaporean Laksa Noodles Station

Lobster Claw, Fish Cake, Prawn, Puffed Tofu

Oil Noodles, Glass Noodles, Rice Noodles

Chinese Lettuce, Pak Choy, Choy Sum, Bean Sprout

Spicy Laksa Soup, Chicken Coconut Soup

Condiments

Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce

Chafing Dishes

Selection of Dim Sum

Steamed Chinese Bun

Baked Miso Alaskan Black Cod, Spinach, Teriyaki Sauce

Sautéed Lobster, Black Pepper Sauce

Wok-fried Scallop & Coral Mussel, Celery, Carrot, Black Bean X.O. Sauce

Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce

Chicken Cordon Bleu

Grilled Beef Tenderloin, Black Pepper Sauce

Australian Lamb Rump, Grilled Vegetables, Mint Jelly

Poached Broccoli in Chicken Broth

Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce

Honey Roasted Pumpkin with Almond Flakes

Egg Royale or Egg Benedict

Served from the kitchen upon request

Desserts

Mandarin Tiramisu

Black Forest Trifle

Cassis & White Chocolate Mousse

Ginger Crème Brûlée

Winter Fruit and Berries Salad

Champagne Jelly & Berries

Traditional Christmas Pudding

Cakes

1963 Mandarin Cheesecake

Traditional Dark Chocolate Yule Log

Paris Brest, Hazelnut

Vanilla Chestnut Mont Blanc

Red Fruit Cream Cake

Christmas Cupcake

Baked

Spiced Pear Pound Cake

Christmas English Fruit Cake

Baked Mixed Nuts Tart

Assorted Homemade Christmas Cookies

Assorted Homemade Christmas Macaron

Christmas Stollen

Gingerbread Man

Panettone

Mince Pie

Hazelnut

Vanilla Chestnut Mont Blanc

Red Fruit Cream Cake

Christmas Cupcake

25

DECEMBER

CLIPPER LOUNGE

CHRISTMAS DAY BRUNCH MENU

Homemade Chocolates

Assorted Christmas Chocolate Truffle

Assorted Christmas Chocolate Praline

Dried Fruit Chocolate Slab

Pistachio & Raisin Ancho Chocolate Slab

Ice Cream Station

Selection of Ice Cream & Sorbet

Assortment of Marshmallows & Candies

Condiments

Roasted Almonds, Icing Sugar, Whipped Cream,

Chocolate Sauce, Raspberry Coulis, Mixed Nuts

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

25 December 2025

1st seating 12 pm – 2 pm

2nd seating 2:30 pm – 5 pm

*HKD1,888*per adult*

(Indulge in a festive feast with free flow champagne)

HKD1,688 per adult

HKD788 per child

(Enjoy free flow soft drinks & juices)

24 – 25

DECEMBER

CLIPPER LOUNGE

CHRISTMAS EVE & CHRISTMAS DAY DINNER BUFFET MENU

Deluxe Bread Trolley
Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Soft Bun

Hors d'oeuvres
Potato & Sausage Salad
Roasted Pumpkin & Shrimp Salad
Tuna Niçoise Salad
Home-Smoked Salmon, Horseradish, Capers
Foie Gras Terrine

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

Sustainably Sourced Seafood
Poached Boston Lobster, Local Hong Kong Abalone,
New Zealand Green Mussel, Local Sea Whelk, Snow Crab Leg,
European Brown Crab,
Chilled Norwegian Prawn, Alaskan King Crab Leg
Condiments
Shallot Vinegar, Cocktail Sauce, Lemon Wedges
(All our seafood is sustainably sourced and is subject to availability on the market)

Fresh Shucked Oyster
Condiments
Lemon, Vinegar, Shallot, Chive

Sushi and Sashimi
Selection of Sashimi
Norwegian Salmon, Ebi, Maguro, Hamachi, Hotate
Selection of Sashimi Nigiri Platter
Norwegian Salmon, Tuna, Snapper
Selection of Maki & Sushi Platter
Assorted Maki & Cooked Sushi
Condiments
Soy Sauce, Pickled Ginger, Wasabi

Caesar Salad in Parmesan Wheel
Bacon Bits, Parmesan Flakes, Croutons

Charcuterie & Cheese Trolley
Emmenthal, Edam, English Cheddar, Stilton,
Brie de Meaux, St Albay, Camembert, Reblochon
Parma Ham, Salami, Mortadella, Prosciutto
Condiments
Cocktail Onion, Cucumber Pickle, Vegetable Stick, Crackers, Dried Fig & Apricot

Soup Tureen
Lobster Bisque
American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red Dates

The Carvery
Roasted Prime Rib of Beef
Yorkshire Pudding, Roasted Potatoes, Thyme Jus

Roasted Turkey
Stuffing, Giblet Gravy, Cranberry Sauce,
Mashed Potato, Corn on the Cob, Braised Red Cabbage

Cooking Station
Hainan Chicken & Cantonese Soy Sauce Chicken Station
Poached Hainan Chicken, Fragrant Rice
Soy Sauce Chicken
Condiments
Ginger Sauce, Chilli Sauce, Dark Soy Sauce

Pasta Station
Parmesan Wheel, Smoked Bacon & Cream Sauce
Condiments
Crispy Bacon, Parmesan Flakes, Chopped Parsley

24 – 25

DECEMBER

CLIPPER LOUNGE

CHRISTMAS EVE & CHRISTMAS DAY DINNER BUFFET MENU

Chafing Dishes

Baked Miso Alaskan Black Cod, Spinach, Teriyaki Sauce
Sautéed Lobster Claw, Black Pepper Sauce
Wok-fried Scallop & Coral Mussel, Celery, Carrot, Black Bean X.O. Sauce
Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce
Chicken Cordon Bleu
Stir-fried Pork Rib, Sweet Vinegar Sauce
Grilled Beef Tenderloin, Black Pepper Sauce
Australian Lamb Rump, Grilled Vegetables, Mint Jelly
Fried Rice, Chicken & Abalone, Lettuce, Green Peas, Spring Onion
Poached Broccoli in Chicken Broth
Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce
Honey Roasted Pumpkin with Almond Flakes

Desserts

Mandarin Tiramisu
Black Forest Trifle
Cassis & White Chocolate Mousse
Ginger Crème Brûlée
Winter Fruit and Berries Salad
Champagne Jelly & Berries
Traditional Christmas Pudding

Cakes

1963 Mandarin Cheesecake
Traditional Dark Chocolate Yule Log
Paris Brest, Hazelnut
Vanilla Chestnut Mont Blanc
Red Fruit Cream Cake
Christmas Cupcake

Baked

Spiced Pear Pound Cake
Christmas English Fruit Cake
Baked Mixed Nuts Tart
Assorted Homemade Christmas Cookies
Assorted Homemade Christmas Macaron
Christmas Stollen
Gingerbread Man
Panettone
Mince Pie

Homemade Chocolates

Assorted Christmas Chocolate Truffle
Assorted Christmas Chocolate Praline
Dried Fruit Chocolate Slab
Pistachio & Raisin Ancho Chocolate Slab

Ice Cream Station

Selection of Ice Cream & Sorbet
Assortment of Marshmallows & Candies

Condiments

Roasted Almonds, Icing Sugar, Whipped Cream,
Chocolate Sauce, Raspberry Coulis, Mixed Nuts

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

24 – 25

DECEMBER

CLIPPER LOUNGE
CHRISTMAS EVE & CHRISTMAS DAY
DINNER BUFFET MENU

24 December 2025

6:30 pm – 10:00 pm

25 December 2025

1st seating 6 pm – 8 pm

2nd seating 8:30 pm – 10:30 pm

HKD1,488 per adult

HKD788 per child

26 December 2025

(6:30pm – 10:00pm)

HKD1,288 per adult*

HKD688 per child*

Additional HKD538 free flow house champagne and wines

Additional HKD280 free flow sparkling tea, juice & soft drinks

7, 14, 21, 26 & 28

DECEMBER

CLIPPER LOUNGE

FESTIVE BRUNCH BUFFET MENU

Pastries and Danish

Daily Selection of Danish

Selection of Muffin – Blueberry, Raspberry, Chocolate

Selection of Sweet Bun – Butter Roll, Raisin Bun

Selection of Croissant – Plain, Almond, Chocolate

Selection of Doughnut – Plain, Strawberry Jam

Hors d'oeuvres

Potato & Sausage Salad

Roasted Pumpkin & Shrimp Salad

Tuna Niçoise Salad

Home-Smoked Salmon, Horseradish, Capers

Foie Gras Terrine

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

Sustainably Sourced Seafood

Poached Boston Lobster, Local Hong Kong Abalone,

New Zealand Green Mussel, Local Sea Whelk, Snow Crab Leg,

European Brown Crab,

Chilled Norwegian Prawn, Alaskan King Crab Leg

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(All our seafood is sustainably sourced and is subject to availability on the market)

Fresh Shucked Oyster

Condiments

Lemon, Vinegar, Shallot, Chive

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Maguro, Hamachi, Hotate

Selection of Sashimi Nigiri Platter

Norwegian Salmon, Tuna, Snapper

Selection of Maki & Sushi Platter

Assorted Maki & Cooked Sushi

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Caesar Salad in Parmesan Wheel

Bacon Bits, Parmesan Flakes, Croutons

Charcuterie & Cheese Trolley

Emmenthal, Edam, English Cheddar, Stilton,

Brie de Meaux, St Albay, Camembert, Reblochon

Parma Ham, Salami, Mortadella, Pastrami

Condiments

Cocktail Onion, Cucumber Pickle, Vegetable Stick, Crackers, Dried Fig & Apricot

Soup Tureen

Lobster Bisque

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

The Carvery

Roasted Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Thyme Jus

Roasted Turkey

Stuffing, Giblet Gravy, Cranberry Sauce,

Mashed Potato, Corn on the Cob, Braised Red Cabbage

Cooking Station

Hainan Chicken & Cantonese Soy Sauce Chicken Station

Poached Hainan Chicken, Fragrant Rice

Soy Sauce Chicken

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

7, 14, 21, 26 & 28

DECEMBER

CLIPPER LOUNGE

FESTIVE BRUNCH BUFFET MENU

Egg Station

Omelette, Fried Egg, Scrambled Egg or Poached Egg

Condiments

Ham, Cheddar Cheese, Mushroom, Onion, Tomato,

Red Pepper, Yellow Pepper, Green Pepper

Singaporean Laksa Noodles Station

Lobster Claw, Fish Cake, Prawn, Puffed Tofu

Oil Noodles, Glass Noodles, Rice Noodles

Chinese Lettuce, Pak Choy, Choy Sum, Bean Sprout

Spicy Laksa Soup, Chicken Coconut Soup

Condiments

Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce

Chafing Dishes

Selection of Dim Sum

Steamed Chinese Bun

Baked Miso Alaskan Black Cod, Spinach, Teriyaki Sauce

Sautéed Lobster Claw, Black Pepper Sauce

Wok-fried Scallop & Coral Mussel, Celery, Carrot, Black Bean X.O. Sauce

Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce

Chicken Cordon Bleu

Grilled Beef Tenderloin, Black Pepper Sauce

Australian Lamb Rump, Grilled Vegetables, Mint Jelly

Poached Broccoli in Chicken Broth

Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce

Honey Roasted Pumpkin with Almond Flakes

Egg Royale or Egg Benedict

Served from the kitchen upon request

Baked

Spiced Pear Pound Cake

Christmas English Fruit Cake

Baked Mixed Nuts Tart

Assorted Homemade Christmas Cookies

Assorted Homemade Christmas Macaron

Christmas Stollen

Gingerbread Man

Panettone

Mince Pie

Homemade Chocolates

Assorted Christmas Chocolate Truffle

Assorted Christmas Chocolate Praline

Dried Fruit Chocolate Slab

Pistachio & Raisin Ancho Chocolate Slab

Ice Cream Station

Selection of Ice Cream & Sorbet

Assortment of Marshmallows & Candies

Condiments

Roasted Almonds, Icing Sugar, Whipped Cream,

Chocolate Sauce, Raspberry Coulis, Mixed Nuts

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

7, 14, 21, 26 & 28

DECEMBER

CLIPPER LOUNGE

FESTIVE BRUNCH BUFFET MENU

7, 14, 21 & 28 December 2025

12 pm – 3 pm

HKD988 per adult

HKD588 per child

26 December 2025

HKD1,088 per adult

HKD588 per child

Additional HKD538 free flow house champagne and wine

Additional HKD280 free flow sparkling tea, juice & soft drinks

31

DECEMBER

CLIPPER LOUNGE

NEW YEAR'S EVE DINNER MENU

Deluxe Bread Trolley

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

Hors d'oeuvres

Potato & Sausage Salad

Roasted Pumpkin & Shrimp Salad

Tuna Niçoise Salad

Home-Smoked Salmon, Horseradish, Capers

Foie Gras Terrine

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

Sustainably Sourced Seafood

Poached Boston Lobster, Local Hong Kong Abalone,

New Zealand Green Mussel, Local Sea Whelk, Snow Crab Leg,

European Brown Crab,

Chilled Norwegian Prawn, Alaskan King Crab Leg

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

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

Fresh Shucked Oyster

Condiments

Lemon, Vinegar, Shallot, Chive

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Maguro, Hamachi, Hotate

Selection of Sashimi Nigiri Platter

Norwegian Salmon, Tuna, Snapper

Selection of Maki & Sushi Platter

Assorted Maki & Cooked Sushi

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Caesar Salad in Parmesan Wheel

Bacon Bits, Parmesan Flakes, Croutons

Charcuterie & Cheese Trolley

Emmenthal, Edam, English Cheddar, Stilton,

Brie de Meaux, St Albay, Camembert, Reblochon

Parma Ham, Salami, Mortadella, Pastrami

Condiments

Cocktail Onion, Cucumber Pickle, Vegetable Stick, Crackers,

Dried Fig & Apricot

Soup Tureen

Lobster Bisque

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

The Carvery

Roasted Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Thyme Jus

Roasted Turkey

Stuffing, Giblet Gravy, Cranberry Sauce,

Mashed Potato, Corn on the Cob, Braised Red Cabbage

Cooking Station

Hainan Chicken & Cantonese Soy Sauce Chicken Station

Poached Hainan Chicken, Fragrant Rice

Soy Sauce Chicken

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

Pasta Station

Parmesan Wheel, Smoked Bacon & Cream Sauce

Condiments

Crispy Bacon, Parmesan Flakes, Chopped Parsley

31

DECEMBER

CLIPPER LOUNGE

NEW YEAR'S EVE DINNER MENU

Singaporean Laksa Noodles Station

Lobster Claw, Fish Cake, Prawn, Puffed Tofu

Oil Noodles, Glass Noodles, Rice Noodles

Chinese Lettuce, Pak Choy, Choy Sum, Bean Sprout

Spicy Laksa Soup, Chicken Coconut Soup

Condiments

Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce

Chafing Dishes

Baked Miso Alaskan Black Cod, Spinach, Teriyaki Sauce

Santéed Lobster Claw, Black Pepper Sauce

Wok-fried Scallop & Coral Mussel, Celery, Carrot, Black Bean X.O. Sauce

Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce

Chicken Cordon Bleu

Stir-fried Pork Rib, Sweet Vinegar Sauce

Grilled Beef Tenderloin, Black Pepper Sauce

Australian Lamb Rump, Grilled Vegetables, Mint Jelly

Fried Rice, Chicken & Abalone, Lettuce, Green Peas, Spring Onion

Poached Broccoli in Chicken Broth

Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce

Honey Roasted Pumpkin with Almond Flakes

Desserts

Mandarin Tiramisu

Black Forest Trifle

Cassis & White Chocolate Mousse

Ginger Crème Brûlée

Winter Fruit and Berries Salad

Champagne Jelly & Berries

Sticky Toffee Pudding

Cakes

1963 Mandarin Cheesecake

Traditional Dark Chocolate Yule Log

Paris Brest, Hazelnut

Vanilla Chestnut Mont Blanc

Red Fruit Cream Cake

Assorted Cupcake

Baked

Spiced Pear Pound Cake

English Fruit Cake

Baked Mixed Nuts Tart

Assorted Homemade Cookies

Assorted Homemade Macaron

Stollen

Gingerbread

Panettone

Mince Pie

Homemade Chocolates

Assorted Chocolate Truffle

Assorted Chocolate Praline

Dried Fruit Chocolate Slab

Pistachio & Raisin Ancho Chocolate Slab

Ice Cream Station

Selection of Ice Cream & Sorbet

Assortment of Marshmallows & Candies

Condiments

Roasted Almonds, Icing Sugar, Whipped Cream,

Chocolate Sauce, Raspberry Coulis, Mixed Nuts

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

31

DECEMBER

CLIPPER LOUNGE

NEW YEAR'S EVE DINNER MENU

31 December 2025

1st seating 6 pm – 8 pm

2nd seating 8:30 pm – onwards

HKD1,888 per adult

(Includes free flow champagne)

HKD1,588 per adult

HKD788 per child

(Includes free flow soft drinks & juices)

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JANUARY

CLIPPER LOUNGE

NEW YEAR BRUNCH BUFFET MENU

Pastries and Danish

Daily Selection of Danish

Selection of Muffin – Blueberry, Raspberry, Chocolate

Selection of Sweet Bun – Butter Roll, Raisin Bun

Selection of Croissant – Plain, Almond, Chocolate

Selection of Doughnut – Plain, Strawberry Jam

Hors d'oeuvres

Potato & Sausage Salad

Roasted Pumpkin & Shrimp Salad

Tuna Niçoise Salad

Home-Smoked Salmon, Horseradish, Capers

Foie Gras Terrine

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

Sustainably Sourced Seafood

Poached Boston Lobster, Local Hong Kong Abalone,

New Zealand Green Mussel, Local Sea Whelk, Snow Crab Leg,

European Brown Crab,

Chilled Norwegian Prawn, Alaskan King Crab Leg

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(All our seafood is sustainably sourced and is subject to availability on the market)

Fresh Shucked Oyster

Condiments

Lemon, Vinegar, Shallot, Chive

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Maguro, Hamachi, Hotate

Selection of Sashimi Nigiri Platter

Norwegian Salmon, Tuna, Snapper

Selection of Maki & Sushi Platter

Assorted Maki & Cooked Sushi

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Caesar Salad in Parmesan Wheel

Bacon Bits, Parmesan Flakes, Croutons

Charcuterie & Cheese Trolley

Emmenthal, Edam, English Cheddar, Stilton,

Brie de Meaux, St Albray, Camembert, Reblochon

Parma Ham, Salami, Mortadella, Pastrami

Condiments

Cocktail Onion, Cucumber Pickle, Vegetable Stick, Crackers, Dried Fig & Apricot

Soup Tureen

Lobster Bisque

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

The Carvery

Roasted Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Thyme Jus

Roasted Turkey

Stuffing, Giblet Gravy, Cranberry Sauce,

Mashed Potato, Corn on the Cob, Braised Red Cabbage

Cooking Station

Hainan Chicken & Cantonese Soy Sauce Chicken Station

Poached Hainan Chicken, Fragrant Rice

Soy Sauce Chicken

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

Egg Station

Omelette, Fried Egg, Scrambled Egg or Poached Egg

Condiments

Ham, Cheddar Cheese, Mushroom, Onion, Tomato,

Red Pepper, Yellow Pepper, Green Pepper

1

JANUARY

CLIPPER LOUNGE

NEW YEAR BRUNCH BUFFET MENU

Singaporean Laksa Noodles Station

Lobster Claw, Fish Cake, Prawn, Puffed Tofu

Oil Noodles, Glass Noodles, Rice Noodles

Chinese Lettuce, Pak Choy, Choy Sum, Bean Sprout

Spicy Laksa Soup, Chicken Coconut Soup

Condiments

**Crispy Garlic, Crispy Shallot, Spring Onion, Fresh
Coriander, Sambal Sauce**

Chafing Dishes

Selection of Dim Sum

Steamed Chinese Bun

Baked Miso Alaskan Black Cod, Spinach, Teriyaki Sauce

Sautéed Lobster Claw, Black Pepper Sauce

*Wok-fried Scallop & Coral Mussel, Celery, Carrot, Black Bean X.O.
Sauce*

Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce

Chicken Cordon Bleu

Grilled Beef Tenderloin, Black Pepper Sauce

Australian Lamb Rump, Grilled Vegetables, Mint Jelly

Poached Broccoli in Chicken Broth

Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce

Honey Roasted Pumpkin with Almond Flakes

Egg Royale or Egg Benedict

Served from the kitchen upon request

Desserts

Mandarin Tiramisu

Black Forest Trifle

Cassis & White Chocolate Mousse

Ginger Crème Brûlée

Winter Fruit and Berries Salad

Champagne Jelly & Berries

Sticky Toffee Pudding

Cakes

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Traditional Dark Chocolate Yule Log

Paris Brest, Hazelnut

Vanilla Chestnut Mont Blanc

Red Fruit Cream Cake

Assorted Cupcake

Baked

Spiced Pear Pound Cake

English Fruit Cake

Baked Mixed Nuts Tart

Assorted Homemade Cookies

Assorted Homemade Macaron

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Panettone

Mince Pie

Homemade Chocolates

Assorted Chocolate Truffle

Assorted Chocolate Praline

Dried Fruit Chocolate Slab

Pistachio & Raisin Ancho Chocolate Slab

Ice Cream Station

Selection of Ice Cream & Sorbet

Assortment of Marshmallows & Candies

Condiments

Roasted Almonds, Icing Sugar, Whipped Cream,

Chocolate Sauce, Raspberry Coulis, Mixed Nuts

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

1

JANUARY

CLIPPER LOUNGE

NEW YEAR BRUNCH BUFFET MENU

1 January 2025

12 pm – 3 pm

HKD988 per adult

HKD588 per child

Additional HKD538 free flow house champagne and wine

Additional HKD280 free flow sparkling tea, juice & soft drinks