1 – 24
DECEMBER
(except Sundays)

CLIPPER LOUNGE

FESTIVE SEMI-BUFFET LUNCH MENU

節慶半自助午餐

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

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 Claw, Brown Crab,
New Zealand Green Mussel, Australian Blue Mussel, Local Sea Whelk,
Chilled Norwegian Prawn, Local Surf Clam
波士頓龍蝦鉗、麵包蟹、紐西蘭青口、澳洲藍青口、本地海螺、冰鎮挪威蝦及本地翡翠螺
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。

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 & Cheese
凱撒沙律及芝士
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
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

Soup Tureen
湯品精選
Cream of Pumpkin
香濃南瓜忌廉湯
American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red Dates
花旗參杞子蓮子紅棗燉雞湯

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節慶半自助午餐

Selection of Main Courses
主菜精選

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

or 或

Roasted Turkey
傳統香烤火雞
Stuffing, Braised Red Cabbage, Giblet Gravy, Cranberry Sauce
配傳統火雞釀餡、燴紅椰菜、火雞濃汁及紅莓醬

or 或

Grilled Lamb Rack
香烤羊架
Roasted Pumpkin Purée, Grilled Asparagus & Lamb Jus
配香烤南瓜蓉、烤蘆筍及羊肉燒汁

or 或

Pan-fried Crispy Chicken Breast
香煎脆皮雞胸
Mixed Herb's Breadcrumbs, Fried Duck Egg & Asian Salad
配香草麵包糠、香煎鴨蛋及亞洲風味沙律

or 或

Steamed Grouper
清蒸東星斑
Leopard Coral Grouper, Chinese Ham, Mushroom,
Steamed Trio Rice, Brassica & Sesame Soy Sauce
配金華火腿、冬菇、三色蒸飯、唐菜及芝麻豉油汁

or 或

Homemade Pasta Station
即製手工意大利粉
Homemade Pasta, Wild Mushroom Cream Sauce,
Parmesan Flakes, Chopped Fresh Chive, Mixed Nuts & Seeds
配野菌忌廉汁、巴馬臣芝士碎、新鮮細香蔥、雜錦果仁及種子

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

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
Christmas Cupcake
聖誕紙杯蛋糕

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

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FESTIVE SEMI-BUFFET LUNCH MENU

節慶半自助午餐

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

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

Includes One Main Course per person
每位賓客可享一款自選主菜

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。

1 – 24 December 2026
(Except Sundays)
12pm – 2pm

2026年12月1日至24日
（星期日除外）
中午12時至下午2時

HKD658 per adult*
HKD458 per child (Aged 6–11)**
*成人每位港幣658元**
*小童（6至11歲）每位港幣458元**