6, 13, 20, 26 & 27

DECEMBER

CLIPPER LOUNGE

FESTIVE BRUNCH BUFFET MENU

節慶早午餐自助餐

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

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

Egg Station
即製蛋品專區
Omelette, Fried Egg, Scrambled Egg or Poached Egg
奄列、太陽蛋、炒蛋或水波蛋
Condiments
配料
Ham, Cheddar Cheese, Mushroom, Onion, Tomato, Red Pepper, Yellow Pepper, Green Pepper
火腿, 車打芝士, 蘑菇, 洋蔥, 番茄, 紅甜椒, 黃甜椒, 青甜椒

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

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Chafing Dishes
熱葷精選
Selection of Dim Sum
精選點心
Steamed Chinese Bun
蒸中式包點
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
Sautéed Lobster, Black Pepper Sauce
黑椒龍蝦鉗
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
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燒蔬菜及薄荷啫喱
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

Egg Royale or Egg Benedict
皇家班尼迪蛋或班尼迪蛋
Served from the kitchen upon request
由廚房即席製作，請向服務員點選

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
Traditional Christmas Pudding
傳統聖誕布甸

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
Christmas Cupcake
聖誕紙杯蛋糕

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節慶早午餐自助餐

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

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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節慶早午餐自助餐

6, 13, 20 & 27 December 2026
12 pm – 3 pm
2026年12月6日、13日、20日及27日
中午12時至下午3時

HKD888 per adult*
HKD528 per child*
*成人每位港幣888元**
*小童（6至11歲）每位港幣528元**

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*

26 December 2026
2026年12月26日

HKD988 per adult*
HKD528 per child*

*成人每位港幣988元**
*小童（6至11歲）每位港幣528元**

Additional HKD538 free flow house champagne and wine*
*Additional HKD280 * free flow sparkling tea, juice & soft drinks*
*另加港幣538元*可享精選香檳及葡萄酒無限暢飲*
*另加港幣280元*可享氣泡茶、果汁及汽水無限暢飲*