



# CLIPPER LOUNGE

## **Dinner Buffet Menu**

**Mondays to Sundays**

**6:30pm – 10:00pm**

### **Deluxe Bread Trolley**

Selection of Daily Bread

### **Hors d'oeuvres**

Tomato and Mozzarella Salad, Basil, Pine Nuts, Balsamic

Thai Seafood Glass Noodle Salad

Roasted Duck Breast Salad

Smoked Salmon, Horseradish, Capers, Onion

Mixed Cold Cut

### **Sushi and Sashimi**

#### **Selection of Sashimi**

Norwegian Salmon, Maguro, Tai, Hamachi, Hotate

#### **Selection of Nigiri**

Abalone, Norwegian Salmon, Saba, Ebi, Ikura, Tamago, Inari

#### **Selection of Maki**

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

### **Seafood**

Lobster, Abalone, Blue Mussel, New Zealand Green Mussel,  
Snow Crab Leg, Brown Crab, Chilled King Prawn, Sea Whelk

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(Seafood is subject to availability on market)

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



### **Deluxe Cheese Selection**

Aged Stilton, Emmenthal, Edam, English Cheddar, Brie de Meaux, St. Albray,  
Goat Cheese, Camembert, Reblochon, Parmesan Wheel  
Condiments  
Dried Apricots, Walnuts, Grapes, Quince Jelly, Crackers

### **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

### **Soup Tureen**

Clam Chowder  
Boiled Pork Shin Soup, Snow Fungus, Pear

### **Homemade Chicken Station**

Poached Hainan Chicken, Fragrant Rice,  
Roasted Crispy Pigeon, Spicy Salt  
Condiments  
Ginger Sauce, Chilli Sauce, Dark Soya Sauce, Spicy Salt

### **Chinese Noodles Station**

Minced Pork & Preserved Vegetable, Roasted Pork Neck, Poached Shrimp,  
Deep-fried Fish Cake, White Fish Ball, Beef Ball  
Oil Noodles, Rice Noodles, Rice Vermicelli, Thick Egg Noodles  
Chinese Lettuce, Bean Sprout, Baby Kale  
Condiments  
Crispy Garlic, Spring Onion, Chili Sauce, Soy Sauce, Vinegar

### **Caesar Salad Station**

Romaine Lettuce, Caesar Dressing, Crispy Bacon Bits, Crouton, Parmesan Cheese Flakes

### **From the Carvery**

Roasted Prime Rib of Beef, Yorkshire Pudding, Thyme Jus  
Roasted Pork Rack, Honey Mustard Jus, Apple Sauce

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



### **Chafing Dishes**

Baked Oyster, Herb Butter  
Sautéed Prawn, Chili Garlic, Sichuan Pepper, Ginger, Spring Onion  
Steamed Whole Snapper, Chinese Chili Pickle  
Wok-fried Squid, Celery, Black Fungus, Shrimp Head Oil  
Steamed Halibut, Spicy Tomato Sauce  
Braised Mussel, Spicy Coconut Sauce  
Stir-fried Pork Rib, Cumin Seeds, Green Chili, Garlic, Ginger  
Barbecued Chicken Leg, Coriander, Garlic, Ginger, Chili  
Grilled Beef Flank Steak, Mushroom Veal Jus  
Roasted Duck, Orange Duck Jus  
Roasted Lamb Rump, Grilled Vegetable, Lamb Jus  
Fried Rice, Onion, Chili, Sichuan Pepper, Spring Onion  
Fried Rice Noodles, Shrimp, Egg, Tofu Puff, Preserved Black Bean  
Steamed Broccoli in Chicken Soup

### **Desserts**

#### **Dessert**

Brandy Cherry Trifle  
Pistachio Bavarois  
Panna Cotta with Red Fruit  
Coffee and Hazelnut Crème Brûlée  
Roselle Jelly with Mixed Berries  
Autumn Fruit and Berry Salad  
Double Chocolate Mousse with Orange  
Osmanthus Pudding  
Cassis White Chocolate Crème de Pot  
Green Tea and Raspberry Madeleine



### **Cake**

1963 Mandarin Cheesecake  
Mandarin Tiramisu Cake  
Chestnut Mont Blanc  
Vanilla and Raspberry Mousse Cake  
Red Fruit Opera Cake  
Mixed Fruit Cream Cake  
Chocolate Truffle Cake  
Apricot Upside-down Cake  
Pear Chocolate Cake  
Cinnamon Orange Pound Cake

### **Warm Pudding**

Baked Chestnut and Sago Pudding  
Warm Pear Chocolate Pudding  
Baked Apple and Cinnamon Crumble

### **Baked Items**

Baked Pear Frangipane Tart  
Pecan Nut Tart  
Autumn Fruit Jalousie  
Assorted Homemade Cookies  
Baked Chocolate Brownies

### **Homemade Chocolate**

Assorted Chocolate Truffle  
Dried Fruit Chocolate Slab  
Pistachio and Raisin Opals Chocolate Slab

### **Ice Cream Station**

Assorted Mini Candies  
Assorted Marshmallow

### **Condiments**

Roasted Almond Mixed Nuts, Icing Sugar, Whipped Cream, Raspberry Coulis

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



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