



# CLIPPER LOUNGE

## Spring Dinner Buffet Menu Effective 4 March 2024

### Deluxe Bread Trolley

Selection of Daily Bread

### Hors d'oeuvres

Sichuan Spicy Chicken Salad, Cucumber, Sichuan Pepper Sauce

Waldorf Salad

Thai Beef Salad, Lemongrass Vinaigrette

Homemade Cold Cuts

Homemade Smoked Salmon, Horseradish, Capers

### Sushi and Sashimi

#### Selection of Sashimi

Norwegian Salmon, Ebi, Tai, Hamachi, Maguro

#### Selection of Nigiri

Norwegian Salmon, Ebi, Hamachi, Tamago, Inari

#### Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

### Seafood

Poached Lobster, Abalone, Blue Mussel, New Zealand Green Mussel,

Sea Whelk, Snow Crab Leg, Brown Crab, Chilled Prawn

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(Seafood is subject to availability on market)



### **Garden Greens**

Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves,  
Red Chicory, Market Daily Greens  
Cereals, Seeds, Dried Fruits  
Condiments  
Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing  
Crispy Bacon, Crouton

### **Deluxe Cheese Selection**

Emmenthal, Edam, English Cheddar, Brie de Meaux, St. Albray, Camembert, Reblochon  
Condiments  
Dried Apricots, Dried Figs, Salted Almonds, Walnuts, Grapes, Quince Jelly, Crackers

### **Soup Tureen**

Daily Western Soup  
Boiled Pork Shin Soup, Carrot, Corn

### **Chicken Station**

Poached Hainan Chicken, Cantonese Soy Sauce Chicken,  
Roasted Spring Chicken  
Fragrant Rice  
Condiments  
Ginger Sauce, Chilli Sauce, Dark Soy Sauce

### **Singapore 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

### **Seafood Soup Station**

Cooked Mixed Seafood in Fish Broth  
Cooked Mixed Seafood in Lobster Broth  
Condiments  
Chilli Flakes, Parmesan Cheese, Fresh Chive, Mayonnaise, Garlic Toast



### **From the Carvery**

Roasted Prime Rib of Beef, Black Pepper Sauce  
Roasted Pork Rack, Honey Mustard Jus, Apple Sauce  
Roasted New Potatoes, Butter, Bacon, Onion & Parsley  
Yorkshire Pudding

### **Chafing Dishes**

Baked Oyster, Motoyaki  
Miso Glazed Seabass, Teriyaki Sauce  
Deep-fried Soft Shell Crab, Sweet Chilli Sauce  
Poached Clam, Red Chilli, Yellow Wine  
Braised Sea Conch, Chinese Mushroom, Pak Choy, Abalone Sauce  
Braised Glass Noodles, Prawn, Chinese Celery, X.O. Sauce  
Slow Cooked Lamb Rump, Green Pea, Minted Lamb Jus  
Steamed Beef Brisket in Clear Broth  
Chicken Tikka, Mint Yogurt, Aromatic Spices, Poppadom  
Stir-fried Thick Rice Noodles, Squid & Shrimp, Puffed Tofu, Egg, Chilli Paste  
Fried Rice, Soft Scrambled Duck Egg with Beef  
Steamed Mixed Green Vegetable

### **Desserts**

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Mango & Coconut Pudding with Lime  
Cherry Blossom Cream & Red Bean  
Strawberry & Guava Verrine  
Chocolate Banoffee Pot  
Ginger Crème Brûlée & Tangerine  
Blueberry & Lemon Trifle  
Fresh Fruit & Berries Salad

#### **Cake**

1963 Mandarin Cheesecake  
Raspberry & Vanilla Mousse Cake  
Green Tea & Honey Yuzu Mousse Cake  
Chocolate Truffle Cake  
Victoria Sponge cake with Strawberries  
Strawberry Cream Cake



Banana Upside Down Cake

**Warm Pudding**

Baked Wild Strawberry & Rhubarb Crumble

Mocha Bread & Butter Pudding

**Baked Items**

Traditional Lemon Tart

Baked Mixed Berries Crumble Pie

Baked Peach Fruit Cake

Baked Chocolate Brownies with Toasted Walnuts

Assorted Homemade Cookies

**Homemade Chocolates**

Assorted Chocolate Truffle

Assorted Chocolate Praline

Dried Fruit Chocolate Slab

Mixed Toasted Nuts Chocolate Block

**Ice Cream Station**

Assorted Mini Candies

**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\*