



CLIPPER LOUNGE

Summer Dinner Buffet Menu

Effective 5 June 2023

Mondays to Sundays

6:30pm – 10:00pm

Deluxe Bread Trolley

Selection of Daily Bread

Hors d'oeuvres

Roasted Duck Breast, Cucumber, Onion, Carrot Salad

Fresh Fruit and Shrimp Salad

Thai Seafood and Glass Noodles Salad

Home-made Cold 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,

Snow Crab Leg, Brown Crab, Chilled 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



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, Reggiano Flakes,
Crispy Bacon, French Bread, Crouton, Kalamata Olive, Cherry Tomato, Red Onion

Soup Tureen

Daily Western Soup
Boiled Pork Shin Soup, Winter Melon, Corn, Peanut, Mung Beans

Homemade Chicken Station

Poached Hainan Chicken, Fragrant Rice, Chicken Broth
Cantonese Sweet Soy Sauce Chicken
Deep-fried Crispy Skin Chicken
Condiments
Ginger Sauce, Chilli Sauce, Dark Soy Sauce, Spicy Salt

Thai Noodles Station

Sliced Grilled Beef, Roasted Coconut Chicken Breast
Poached Shrimp, Beef Ball, White Fish Ball
Pak Choy, Lettuce, Bean Sprout
Rice Noodles, Oil Noodles, Egg Noodles, Glass Noodles
Tom Yum Soup, Coconut Chicken Broth
Condiments
Thai Basil, Chilli Lime Fish Sauce, Fresh Lime,
Thai Chilli Flakes, Fried Garlic, Sugar, Crushed Peanuts

Cold Cut & Cheeses Station

Parma Ham, Pastrami, Salami, Mortadella, Chorizo
Emmenthal, Edam, English Cheddar, Brie de Meaux, St. Albray,
Camembert, Reblochon, Blue Stilton, Taleggio
Whole Parmesan Wheel
Condiments
Dried Apricots, Dried Figs, Quince Jelly, Fresh Grapes, Fresh Figs,
Fresh Vegetable Sticks, Mini Gherkins, Salted Almonds, Walnuts, Crackers

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From the Carvery

Roasted Prime Rib of Beef, Yorkshire Pudding, Roasted Potato, Thyme Jus
Roasted Lamb Rack, Garlic Lamb Jus, Mint Jelly
Roasted Pork Rack, Honey Mustard Jus, Apple Sauce

Chafing Dishes

Baked Oyster, Lemon Sabayon
Braised Mussel, Thai Red Curry Sauce
Stir-fried Prawn, Salted Duck Egg Yolk
Steamed Whole Snapper, Sesame Sauce
Poached Halibut, Curry Coconut Sauce
Braised Shrimp with Spicy Tomato Sauce
Wok-fried Duck Breast, Bell Pepper, Onion, Asparagus, Sweet Vinegar Sauce
Indian Chicken Tandoori, Tomato, Cucumber, Onion, Coriander Salad
Slow Cooked Lamb Rump, Grilled Vegetable, Mushroom Sauce
Sautéed Pork Neck, Chive Flower, Chilli, Onion, X.O. Sauce
Grilled Mini Beef Tenderloin, Mushroom, Black Pepper Sauce
Pasta Linguine, Onion, Chive Cream Sauce
Fried Rice, Crab Meat, Onion, Carrot, Lettuce, Shrimp Head Oil
Steamed Mixed Vegetables

Desserts

Dessert

Mandarin Tiramisu
Chocolate Mousse with Summer Berries
Pandan Leaf Crème Brûlée
Strawberry Panna Cotta
Summer Berries Pudding
Pineapple & Coconut Mousse
Lemongrass Honey Jelly
Vanilla Crème Caramel
Peach Melba Trifle
Mango and Sago Pudding
Raspberry and Peach Crumble
Chocolate Bread and Butter Pudding



Cake

1963 Mandarin Cheesecake
Green Tea and Red Bean Cake
Lychee and Raspberry Mousse Cake
Fresh Mango Cream Cake
Chocolate Truffle Cake
Red Fruit Opera Cake
Caramel Banana Upside-down Cake
Orange Mousse Cake
Lemon & Chocolate Cupcake

Baked Items

Lemon Meringue Pie
Sea Salt Chocolate Tart
Apple and Blueberry Crumble Pie
Chocolate Brownies with Caramelised Walnuts
Assorted Homemade Cookies

Homemade Chocolate

Peppermint Chocolate Truffle
Assorted Chocolate Praline
Lemon Peel Chocolate
Passion Fruit Chocolate Slab
Chocolate Coated Nuts

Ice Cream Station

Assorted Mini Candies

Condiments

Vanilla Topping, Red Berry Topping, Icing Sugar, Cream, Roasted Almond, Chocolate Sauce

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Mondays to Thursdays

HKD688* per adult

HKD448* per child

Fridays to Sundays,
Public Holiday Eves & Public Holidays

HKD728* per adult

HKD468* per child

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(Additional HKD\$208* with free flow red and white house wines,
beer, mineral water, soft drinks & juices)

or

(Additional HKD158* with free flow mineral water, soft drinks & juices)

*All prices are subject to 10% service charge.