



CLIPPER LOUNGE

Summer Dinner Buffet Menu

Starting 21 June 2021

Mondays to Sundays

6:30pm – 10pm

Deluxe Bread Trolley

Selection of Daily Bread

Hors d'oeuvres

Sichuan Spicy Chicken Salad, Cucumber, Lettuce, Sichuan Pepper Sauce

Fresh Fruit and Shrimp Salad

Thai Beef Salad

Home Cold Smoked Salmon, Horseradish, Capers

Mixed Cold Cut

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Tai, Maguro, Hamachi, Hokki

Selection of Nigiri

Salmon, Saba, Tamago, Ikura, Unagi, Inari

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Seafood

Lobster, Abalone, Blue Mussel, Spanner Crab, King Prawn

Sea Whelk, Brown Crab

Condiments

Shallot Vinegar, Lemon Wedges, Cocktail Sauce

Seasonal Oyster from Kitchen

Condiments

Shallot Vinegar, Lemon Wedges, Cocktail Sauce



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*

Deluxe Cheeses Selection

*Emmenthal, Edam, English Cheddar,
Brie de Meaux, St. Albray, Camembert, Reblochon*

Condiments

Dried Apricots, Walnuts, Grapes, Quince Jelly, Crackers

Soup Tureen

Cream of Sweet Corn and Chicken

Boiled Pork Shin, Walnuts, Yam and Chestnut Soup

Hainan Chicken Station

Poached Hainan Chicken, Fragrant Rice

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

Braised Beef Noodles Station

*Wonton, Dumpling, Braised Beef Brisket,
Oil Noodles, Thick Noodles, Shanghai Noodles, Rice Noodles
Chinese Lettuce, Pak Choy, Choy Sum*

Condiments

Crispy Garlic, Fresh Ginger, Spring Onion, Chilli Bean Sauce, Chilli Oil

Tteokbokki Station

Korean Cheese Rice Cake

Smoked Pork Belly, Cabbage, Onion, Mushroom, Carrot

Korean Kimchi, Garlic, Korean Chilli Paste

Condiments

Spring Onion, Sesame Seed, Korean Chilli Flakes, Sesame Oil

From the Carvery

Roasted Prime Rib of Beef

Yorkshire Pudding, Thyme Jus

Roast Lamb Rack

Thyme Lamb Jus, Mint Jelly



Chafing Dishes

Sautéed Prawn with Crispy Garlic, Dried Chilli, Spring Onion
Steamed Whole Grouper, Fish Broth, Fresh Green Pepper, Sichuan Peppercorn, Sour Pickle
Pan-fried Red Snapper, Chive, Lemon Butter Sauce
Wok-fried Scallop & Squid, Celery, X.O. Sauce
Mussel and Clam in Saffron Fish Broth, Onion, Leek, Carrot, Garlic
Wok-fried Spicy Chicken with Cumin Seed and Chilli, Onion, Garlic
Beef Medallion, Asparagus, Mushroom Sauce
Pork Saltimbocca, Sage, Tomato Sauce
Fried Rice, Chicken, Pineapple, Lettuce, Raisin, Spring Onion
Indian Chicken Tikka Masala, Basmati Rice, Popadum
Sautéed French Bean, Samba Sauce, Carrot, Chilli, Garlic
Roasted New Potatoes, Butter, Bacon, Onion, Parsley

Desserts

Mandarin Tiramisu
Lemon and Blueberry Panna Cotta
66% Dark Chocolate Mousse
Vanilla Crème Caramel
Passion Fruit Jelly with Berry Soup
Fresh Fruit Salad with Orange Syrup
Fresh Fruit Pavlova
Green Tea and Red Bean Mousse
Coconut Bavarois with Passion Fruit
Chilled Mango Pudding with Sago Soup
Pandan Leaves Crème Brûlée
Warm Puddings
Baked Berry and Apple Crumble
Warm Chocolate Pudding, Butterscotch Sauce
Cake
1963 Mandarin Cheesecake
Caramel Banana Upside Down Cake
Double Chocolate Cake
Chocolate Opera Cake
Lychee and Raspberry Mousse Cake
Mango and Passion Fruit Layer Cake
Fresh Berries Cream Cake
Cookie
Homemade Chocolate Chips Cookie
Chocolate Brownies
Lemon Madeleine
Dried Cake
Hazelnut Financier with Rum Syrup
Summer Berries Fruit Cake



Pies and Tarts

Banoffee Tart

Chocolate Caramel Hazelnut Pie

Baked Mixed Berries Tart

Lemon Meringue Pie

Chocolates

Champagne and Whisky Chocolate Truffle

Mixed Chocolate Nuts

Assorted Chocolate Blocks

Ice Cream Station

Mini Assorted Candies

Condiments

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

Please note that all buffet items are subject to change due to availability

Mondays to Thursdays

Adult \$718*

Child (Age 3 to 11) \$438*

Fridays to Sundays,

Public Holiday Eves & Public Holidays

Adult \$748*

Child (Age 3 to 11) \$438*

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

Additional \$108* with free-flow mineral water, soft drinks and juices

****Prices are in Hong Kong Dollar and subject to 10% service charge
For reservations, please visit [here](#) or call +852 2825 4007***