



CLIPPER LOUNGE

Sunday Brunch Menu
Effective from 27 June 2021
12pm – 3pm

Hors d'oeuvres

Marinated Beef Shin and Jellyfish Salad, Soy Sauce Dressing
Shredded Chicken and Bean Starch Sheet, Sesame Sauce
Tuna Niçoise Salad
Home-smoked Salmon, Horseradish, Capers
Mixed Cold Cuts

Sushi and Sashimi

Selection of Sashimi
Norwegian Salmon, Ebi, Tai, Maguro, Hamachi, Hotate
Selection of Nigiri
Salmon, Saba, Tamago, Ikura, Unagi, Inari, Hamachi
Selection of Maki
California Roll, Kappa-Maki, Tekka, Futo
Condiments
Soy Sauce, Pickled Ginger, Wasabi

Seafood

Chilled King Prawn, Abalone, Lobster,
Mussel, Snow Crab Leg, Alaskan King Crab Leg, Sea Whelk
Condiments
Shallot Vinegar, Lemon Wedge, Cocktail Sauce

Served to the Table

Seasonal Oyster

Shallot Vinegar, Lemon Wedge, Cocktail Sauce

Egg Royale or Egg Benedict



Garden Greens

Cress Selection, Australian Romaine Lettuce, Mesclun Leaves, Rocket, Red Chicory

Condiments

*Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing, Reggiano Flake, Crispy Bacon,
French Bread, Crouton, Kalamata Olive, Cherry Tomato, Red Onion*

Deluxe Cheeses Selection

Aged Stilton, Emmenthal, Edam, English Cheddar, Brie de Meaux, St. Albray,

Goat Cheese, Camembert, Reblochon

Dried Apricots, Walnuts, Grapes, Quince Jelly, Crackers

From the Bakery

Daily Selection of Danish

Selection of Muffin – Blueberry, Apple Bran, Chocolate

Selection of Sweet Bun – Butter Roll, Raisin Bun

Selection of Croissant – Plain, Wheat, Almond, Chocolate

Selection of Doughnut – Plain, Strawberry Jam

Soup Tureen

Daily Chinese Soup

Lobster Bisque, Tarragon Cream

Hainan Chicken Station

Poached Hainan Chicken, Fragrant Rice

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

Pan-fried Foie Gras

Mango Salsa, Baguette Toast

Pasta Station

Spaghetti, Penne or Farfalle Pasta, Carbonara Sauce

Condiments

Parmesan Cheese, Chilli Flakes, Chopped Parsley

Thai Curry Noodle Station

Thai Red Curry & Coconut Chicken Broth

Shrimp, Scallop, Fish Ball, Chicken,

Bean Sprouts, Lettuce, Pak Choy

Thai Rice Noodles, Rice Vermicelli, Oil Noodles, Glass Noodle

Condiments

Coriander, Thai Red Chilli, Sweet Basil, Fried Shallot

Toasted Peanut, Sugar, Fresh Lime, Fish Sauce

From the Carvery

Prime Rib of Roast Beef

Yorkshire Pudding, Thyme Jus

Honey Ham

Apple Sauce, Honey Mustard Jus



MANDARIN ORIENTAL

HONG KONG

Chafing Dishes

Selection of Dim Sum

Steamed Chinese Bun

Baked King Prawn, Garlic & Herb Butter

Wok-fried Squid, Broccoli, X.O. Sauce

Steamed Whole Grouper, Ginger, Spring Onion, Soy Sauce

Steamed Halibut, Spinach, Teriyaki Sauce

Beef Medallion, Asparagus, Mushroom Sauce

Grilled Lamb Chop, Lamb Jus

Braised E-Fu Noodles, Mushroom, Chive, Onion, Bean Sprout

Fried Rice, Beef, Garlic, Onion, Lettuce, Peas,

Roast New Potato, Onion, Garlic, Butter, Herbs

Wok-fried Seasonal Vegetable, Garlic, Ginger

Dessert

Mandarin Tiramisu

Strawberry Bavaois

Blueberry Panna Cotta

Passion Fruit White Chocolate Mousse

Green Tea and Red Bean Mousse

Chocolate Crème Pot with Mixed Berries

Fresh Fruit and Berry Salad

Mango and Sago Pudding

Green Tea Crème Brûlée

Cherry Vanilla Trifle

Warm Pudding

Apricot Chocolate Bread Pudding

Baked Cherry Clafoutis

Baked Mixed Berries Crumble

Cake

1963 Mandarin Cheesecake

Double Vanilla Mousse Cake

Strawberry Cream Cake

Banana Chocolate Cake

Mixed Berries Cream Cake

Caramel Pineapple Cake

Chocolate Opera Cake

Baked Item

Sea Salt Chocolate Tart

Baked Mixed Berries Crumble

Lemon Meringue Tart

Assorted Homemade Cookies

Homemade Chocolate

Kiwi and Pineapple Chocolate Slab

Assorted Chocolate Truffle

Assorted Chocolate Praline

Mixed Toasted Nuts Chocolate Block



Ice Cream Station

Mini Assorted Candies

Condiments

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

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

Adult \$748*

Child (Aged 3 to 11) \$438*

Premium Champagne package

Additional \$538 to include for free flow Moët & Chandon Grand Vintage Brut 2012,
house wines, aperol spritz, beer, mineral water, soft drinks & juices*

or

Additional \$438 to include for free-flow Moët & Chandon Imperial Brut Champagne,
house wines, aperol spritz, beer, mineral water, soft drinks & juices*

or

Additional \$108 to include free-flow mineral water, soft drinks & juices*

****Prices are in Hong Kong Dollar and subject to 10% service charge.***

For reservations, please visit [here](#) or call +852 2825 4007.