



# CLIPPER LOUNGE

## Summer Dinner Buffet Menu

Effective 12 May 2025

**Mondays to Sundays**

**6:00pm – 10:30pm**

夏日自助晚餐菜單

2025 年 5 月 12 日起

星期一至星期日

晚上 6 時至 10 時 30 分

### Deluxe Bread Trolley

Selection of Daily Bread

精選麵包車

精選每日麵包

### Hors d'oeuvres

Chicken & Pineapple Salad

Waldorf Salad

Thai Beef Salad, Lemongrass Vinaigrette

Homemade Cold Cuts

Homemade Smoked Salmon, Horseradish, Capers

精選開胃菜

雞肉菠蘿沙律

華道夫沙律

泰式牛肉沙律，檸檬葉，油醋醬

自家制混合冷盤

煙熏三文魚，辣根，刺山柑

### Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Maguro, Tai, Hokki

Selection of Nigiri

Norwegian Salmon, Saba, Ebi, Tamago, Inari

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

Condiments

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Soy Sauce, Pickled Ginger, Wasabi

**壽司和刺身**

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挪威三文魚、日本甜蝦、吞拿魚、鯛魚、鱈魚

**精選握壽司**

挪威三文魚、日本甜蝦、鰹魚、玉子燒、腐皮壽司

**精選手卷壽司**

加州卷、青瓜細卷壽司、鮪魚卷、太卷

**調味品**

豉油、壽司薑、日本芥辣

**Sustainably Sourced Seafood**

Poached Boston Lobster, Local Hong Kong Abalone, French Blue Mussel,

New Zealand Green Mussel, Local Sea Whelk, Snow Crab Leg,

European Brown Crab, Chilled Norwegian Prawn

**Condiments**

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(All our seafood is sustainable sourced and is subject to availability at the market)

**可持續發展海鮮**

白灼波士頓龍蝦、香港本地鮑魚、法國藍青口貝、

新西蘭青口貝、本地海螺、雪蟹腳、

歐洲麵包蟹和挪威冰鮮蝦

**調味品**

紅蔥頭油醋汁、海鮮雞尾醬汁、檸檬角

(我們所有海鮮均採購於可持續來源，並視市場實際供應情況而定)

**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

**本地時蔬**

澳洲羅馬生菜、混合嫩葉沙律菜、火箭菜、

意大利紅菊苣、每日精選蔬菜、

穀物、種子、乾果

**調味品**

意大利油醋汁、法式沙律醬、千島醬、凱撒沙律醬

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### **Caesar Salad In Parmesan Wheel**

Bacon Bits, Parmesan Flakes, Croutons

**巴馬臣芝士輪凱撒沙律**

酥脆煙肉，巴馬臣芝士碎，麵包粒

### **Charcuterie & Cheese Trolley**

Emmenthal, Edam, English Cheddar,

Brie de Meaux, St. Albray, Camembert, Reblochon

Parma Ham, Salami, Mortadella, Pastrami

Condiments

Cocktail Onion, Cucumber Pickle,

Vegetable Stick, Crackers, Dried Fig & Apricot

### **精選國際芝士**

愛蒙塔爾芝士、艾登芝士、英國車打芝士、

莫城布裏芝士、聖阿爾勃列芝士、卡芒貝爾芝士、霍布洛雄芝士

巴馬火腿、薩拉米、意式香腸、煙燻牛肉

### **調味品**

杏果乾、無花果乾、鹽烤杏仁、核桃、提子乾、檸檬啫喱、餅乾

### **Soup Tureen**

Daily Western Soup

Winter Melon, Barley, Pork Shin Soup

### **精選湯品**

每日西式湯品

冬瓜薏米瘦肉湯

### **Hainan Chicken & Soy Sauce Chicken Station**

Poached Hainan Chicken, Cantonese Soy Sauce Chicken

Fragrant Rice

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

### **海南雞和豉油雞**

海南雞、廣式豉油雞

香米

調味品 薑蓉、辣椒醬、黑豉油

### **Thai Noodles Station**

Squid, Lobster Claw, Shrimp, White Fish Ball,

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Baby Kale, Chinese Lettuce, Pak Choy, Bean Sprout  
Oil Noodles, Egg Noodles, Glass Noodles, Rice Noodles  
Spicy Tom Yum Broth & Hainan Chicken Broth

Condiments

Crispy Garlic, Chilli Sauce, Oyster Sauce

### 泰式麵檔

魷魚、龍蝦爪、蝦、白魚蛋、釀豆腐卜

嫩甘藍、唐生菜、白菜、芽菜

油麵、蛋面、粉絲、米粉 辣味叻沙湯、椰子雞湯

### 調味品

香脆蒜蓉、參峇辣椒醬、耗油

### Pasta Station

Parmesan Wheel, Smoked Bacon & Cream Sauce

Condiments

Crispy Bacon, Parmesan Flakes, Chopped Parsley

### 意粉

車輪巴馬臣芝士、煙肉 & 白汁

### 調味品

香脆煙肉、巴馬臣芝士粉、番茜碎

### The Carvery

#### Slow Roasted U.S. Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

#### Roasted Pork Rack

Honey Mustard Jus & Apple Sauce

### 烤肉

#### 烤特級美國牛肋排

約克郡布甸、烤薯仔、薯泥、小牛肉醬汁

### 烤豬架

蜂蜜芥末汁和苹果醬

### Side Dish

(Choice of 3 types per day)

Corn on Cob, Braised Carrot, Roasted Sweet Potato,  
Green Vegetable, Braised Green Peas, French Bean, Roasted Pumpkin  
配菜 (每日可選擇 3 款配菜)

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粟米、紅蘿蔔、上湯豌豆  
玉米棒、紅蘿蔔、烤番薯、  
青菜、煮青豆、法邊豆、烤南瓜

### **Chafing Dishes**

Steamed Whole Fish, Sesame Soy Sauce  
Stir-fried Prawn, Coconut Red Curry Sauce  
Poached Mussel, White Wine & Herbs  
Pan-fried Halibut, Garlic Cream Sauce  
Grilled Beef Flank Steak, Black Pepper Sauce  
Stir-fried Beef Brisket, Onion, Bell Pepper & Green Chilli  
Australian Lamb Rump, Grilled Vegetable, Mint Jelly  
Barbecued Pork Rib, Grilled Pineapple, BBQ Sauce  
Chicken Piccata, Lemon Herb's Butter Sauce  
Fried Rice, Shrimp & Shrimp Head Oil, Peas, Lettuce, Spring Onion  
Braised Rice Noodles, Shredded Pork, Yellow Chive, Onion, Carrot, X.O. Sauce  
Steamed Broccoli & Cauliflower

### **熱菜**

清蒸原條魚，芝麻豉油  
椰汁紅咖喱大蝦  
水煮青口，白酒和香草  
香煎比目魚，蒜蓉忌廉汁  
烤牛肉，黑椒汁  
炒牛腩，洋蔥，甜椒和青椒  
澳洲羊臀肉，烤蔬菜，薄荷啫喱  
烤豬扒，烤菠蘿，燒烤汁  
烤雞肉、檸檬香草牛油汁  
大蝦蝦頭油炒飯、豌豆、生菜、香蔥  
炒米粉、肉絲、韭黃、洋蔥、紅蘿蔔、X.O.醬汁  
蒸西蘭花、椰菜花

### **Desserts**

Mandarin Tiramisu  
Mango & Passion Fruit Mousse  
Classic Chocolate Mousse  
Apricot Panna Cotta  
Fresh Fruit & Berries Salad

### **甜點**

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文華提拉米蘇  
芒果熱情果慕斯  
經典朱古力慕斯  
杏子意式奶凍  
新鮮水果 & 雜梅沙律

### **Cake**

Strawberry Victoria Cream Cake  
1963 Mandarin Cheesecake  
Tropical Fruit & Coconut Cake  
Double Chocolate Cake  
Lemon & Vanilla Cupcake

### **蛋糕**

士多啤梨忌廉蛋糕  
1963 文華芝士蛋糕  
熱帶水果椰子蛋糕  
雙重朱古力蛋糕  
檸檬雲呢拿紙杯蛋糕

### **Baked Items**

Yuzu & Kaffir Lime Tart  
Mixed Berries Crumble Pie  
White Chocolate Brownies & Caramelised Macadamia Nuts  
Mixed Fruits & Nuts Cake  
Assorted Macaron  
Assorted Homemade Cookies

### **烘焙甜點**

柚子檸檬撻  
雜莓碎批  
朱古力布朗尼 & 焦糖核桃  
雜果堅果蛋糕  
什錦馬卡龍  
什錦自家製曲奇

### **Homemade Chocolates**

Assorted Chocolate Truffle  
Assorted Chocolate Praline  
Dried Fruit Chocolate Slab  
自家製朱古力

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什錦松露朱古力  
什錦朱古力乾果糖  
乾果朱古力板

### **Homemade Ice Cream Trolley**

Vanilla, Dark Chocolate, Mango  
Waffle & Sesame Cones

#### **自家製雪糕車**

雲呢拿、黑朱古力、芒果  
窩夫和芝麻甜筒

### **Choice of Different Toppings & Fresh Coulis**

Roasted Almond, Mixed Nuts, Icing Sugar,  
Whipped Cream, Raspberry Coulis  
多种配料和新鲜果酱选择  
烤杏仁、混合乾果、糖霜、  
鲜忌廉、覆盆子果酱

Mondays to Sunday,  
Public Holiday Eves & Public Holidays

星期一至星期日、  
公眾假期前夕及公眾假期

HKD988\* per adult

HKD588\* per child

每位成人定價為港幣 988 元\*

每位兒童定價為港幣 588 元\*

(Additional HKD588\* with free flow house champagne, red and white house wines,  
beer, mineral water, soft drinks & juice)

or

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

額外另加港幣 588 元\*，可享無限量供應香檳、紅酒

或

額外另加港幣 158 元\*，可享無限量供應礦泉水、軟飲和果汁

\*All prices are subject to 10% service charge.

\*所有價格，需加收 10% 服務費。

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