



CLIPPER LOUNGE

Autumn Dinner Buffet Menu Effective 22 September 2025

Mondays to Sundays

6:00pm – 10:30pm

秋日自助晚餐菜單

2025 年 9 月 22 日起

星期一至星期日

晚上 6 時至 10 時 30 分

Homemade Artisan Bread Selection

Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Soft Bun, Sourdough

精選自製手工麵包

黑麥麵包、全麥麵包、意大利香草麵包、法式麵包、軟麵包、酸種麵包

Hors d'oeuvres

Egg Noodles, Poached Chicken & Spicy Sesame Dressing

Roasted Pumpkin & Grilled Shrimp Salad

Niçoise Salad with Confit Salmon

Home Smoked Salmon, Horseradish, Capers

Assorted Cold Cuts

精選開胃菜

全蛋麵配水煮雞肉辣芝麻醬

燒南瓜及烤蝦沙律

油封三文魚薯仔沙律

煙燻三文魚，辣根，水瓜柳

混合冷盤



Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Maguro, Tai, Hokki

Selection of Sashimi Nigiri Platter

Norwegian Salmon, Tuna, Snapper

Selection of Maki & Sushi Platter

Assorted Maki & Cooked Sushi

Condiments

Soy Sauce, Pickled Ginger, Wasabi

壽司和刺身

精選刺身

挪威三文魚、甜蝦、吞拿魚、鯛魚、帶子

精選手握壽司拼盤

挪威三文魚、吞拿魚、鯛魚

精選手卷壽司拼盤

什錦卷壽司和熟壽司

調味品

豉油、壽司薑、日本芥末

Sustainably Sourced Seafood

Poached Boston Lobster, Dalian 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)

持續發展海鮮

波士頓龍蝦、大連鮑魚、法國藍青口、

新西蘭青口、本地海螺、雪蟹腳、

歐洲麵包蟹、挪威凍蝦

調味品

紅蔥頭油醋汁、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

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



田園時蔬

澳洲羅馬生菜、嫩綠沙律菜、火箭菜、
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

Caesar Salad & Cheese Trolley

Caesar Salad in Parmesan Wheel

Bacon Bits, Parmesan Flakes, Croutons

Emmenthal, Edam, English Cheddar,

Brie de Meaux, St. Albray, Camembert, Reblochon

Condiments

Cocktail Onion, Cucumber Pickle, Quince Jelly,

Vegetable Stick, Crackers, Dried Fig, Apricot & Olives

凱撒沙律及芝士手推車

巴馬臣芝士輪凱撒沙律

酥脆煙肉，巴馬臣芝士碎，麵包粒

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

調味品

雞尾酒小洋蔥、醃青瓜、檸梓啫喱、
蔬菜條、餅乾、無花果乾、杏果乾和橄欖

Soup Trolley

Daily Homemade Soup of the Day

Hot & Sour Soup

精選湯品

每日西式湯品

酸辣湯

Cooking Station

現場製作

Hainan Chicken & Cantonese Soy Sauce Chicken

Poached Local Yellow Chicken, Soy Sauce Chicken

Fragrant Jasmine Rice

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

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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

Asian Noodles Station

Shanghai Vegetable & Pork Wonton, Pork & Shrimp Wonton,
Squid, Fish Cake & Stir-fried Longjing Shrimp
Shanghai Thin Noodles, Oil Noodles, Rice Noodles, Thick Egg Noodles
Locally Sourced Lettuce, Pak Choy, Baby Kale, Bean Sprout
Hainan Chicken Broth, Pork Bone Broth

Condiments

Crispy Garlic, Fried Shallot, Spring Onion, Fresh Coriander, Sambal Sauce

亞洲麵檔

上海蔬菜豬肉餃子、豬肉蝦餃子、
魷魚、魚餅和炒龍井蝦仁
上海幼麵、油麵、米線、全蛋粗麵
本地新鮮生菜、白菜、羽衣甘藍、芽菜
海南雞湯、豬骨湯
調味品
香脆蒜蓉、炸紅蔥、香蔥、新鮮香菜、參峇辣椒醬

Pasta Station

Parmesan Wheel, Smoked Bacon & Cream Sauce
Condiments
Crispy Bacon, Parmesan Flakes, Chopped Parsley

意粉

車輪巴馬臣芝士、煙肉和白汁
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

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

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烤肉

慢烤特級美國牛肋排

約克郡布甸、烤薯仔、薯泥、小牛肉醬汁

香烤豬排

蜂蜜芥末醬、蘋果醬

配菜

(每日供應 3 款配菜)

粟米、燴甘筍、烤番薯、蔬菜、燴青豆、法邊豆、香烤南瓜

Chafing Dishes

Sautéed Prawn, Garlic, Ginger, Chilli & Black Bean Sauce

Pan-fried Barramundi, Lemon Butter Sauce

Braised Mussels, Coconut Curry Sauce

Steamed Seabass, Jinhua Ham, Mushroom, Spring Onion & Chicken Oil Sauce

Roasted Spicy Duck Breast, Orange, Fennel

Stir-fried Pork Belly, Green Chilli, Garlic, Ginger & Green Chive Flower

Grilled Beef Flank Steak, Black Pepper Sauce

Wok-fried Beef Brisket, Celery, Carrot & X.O. Sauce

Australian Lamb Rump, Grilled Vegetables, Mint Jelly

Stir-fried Rice Noodles, Pork, Pepper, Dried Shrimp & Cabbage

Fried Rice, Chicken & Shrimp, Lettuce, Spring Onion

Poached Green Vegetable in Chicken Broth

熱菜

蒜蓉、薑、辣椒、豉汁炒大蝦

香煎澳洲鱸魚檸檬牛油汁

椰汁炆青口

蒸海鱸魚，金華火腿、冬菇、青蔥和雞油醬

香煎鴨胸，香橙鴨汁，茴香沙拉

五花肉炒青辣椒韭菜花

烤牛扒，黑椒汁

炒牛腩，芹菜、紅蘿蔔和 XO 醬

澳洲羊腩肉，烤蔬菜，薄荷啫喱

炒米粉、豬肉、辣椒、蝦乾、卷心菜

炒飯、雞肉、蝦，生菜，青蔥

雞湯浸青菜



Desserts

Mandarin Tiramisu
Classic Chocolate Mousse
Apricot Panna Cotta
Coconut & Black Sesame Pudding
Fresh Fruit & Berries Salad

甜點

文華意大利芝士餅
經典朱古力慕斯
杏脯意式奶凍
椰子黑芝麻布甸
鮮果雜莓沙律

Cake

Strawberry Victoria Cream Cake
1963 Mandarin Cheesecake
Vanilla Chestnut Cake
Chocolate Truffle Cake
Lemon & Vanilla Cupcake

蛋糕

士多啤梨忌廉蛋糕
1963 文華芝士蛋糕
雲呢拿栗子蛋糕
朱古力松露蛋糕
檸檬雲呢拿紙杯蛋糕

Baked Items

Pear & Cinnamon Cake
Maple Syrup Pecan Tart
Spiced Pumpkin Pie
Chocolate Brownies & Caramelised Walnuts
Mixed Fruits & Nuts Cake
Assorted Macaron
Assorted Homemade Cookies



烘焙甜點

香梨肉桂蛋糕
楓糖胡桃核桃撻
香料南瓜批
朱古力布朗尼和焦糖核桃
雜果及堅果蛋糕
精選馬卡龍
自製雜錦曲奇

Homemade Chocolates

Assorted Chocolate Truffle
Assorted Chocolate Praline
Dried Fruit Chocolate Slab

自製朱古力

雜錦松露朱古力
雜錦果仁朱古力
乾果朱古力板

Homemade Ice Cream Trolley

Vanilla, Dark Chocolate, Mango
Waffle & Sesame Cones

Choice of Different Toppings & Fresh Coulis

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

自家製雪糕車

雲呢拿、黑朱古力及芒果
窩夫及芝麻甜筒

各種配料 及 新鮮果醬可選

烤杏仁、混合堅果、糖霜、忌廉、紅桑子醬



Mondays to Sunday,
Public Holiday Eves & Public Holidays
HKD988* per adult
HKD588* per child

星期一至星期日
公眾假期前夕 & 公眾假期
每位成人定價為港幣 988 元*
每位兒童（3 至 11 歲）定價為港幣 588 元*

FREE FLOW PACKAGES

HKD 588*
House Champagne, house white & red wine

HKD 288*
House Prosecco, house white & red wine

HKD 188*
House white & red wine, soft drinks, juices & beer

HKD 108*
Soft drinks, juices & beer

可享無限量供應套餐

港幣 588 元*
香檳、白酒及紅酒

港幣 288 元*
氣泡酒、白酒及紅酒

港幣 188 元*
白酒、紅酒、汽水、果汁及啤酒

港幣 108 元*
汽水、果汁及啤酒

*All prices are subject to 10% service charge.
所有價格均以港幣計算，需加收 10% 服務費。

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