

1 – 24

DECEMBER
(except Sundays)

CLIPPER LOUNGE

FESTIVE SEMI-BUFFET LUNCH MENU

Deluxe Bread Trolley

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

Hors d'oeuvres

Potato & Sausage Salad

Roasted Pumpkin & Shrimp Salad

Tuna Niçoise Salad

Home-Smoked Salmon, Horseradish, Capers

Mixed Cold Cuts

Garden Greens

Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves

Condiments

Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing,

Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato

Sustainably Sourced Seafood

Poached Boston Lobster Claw, 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 sustainably sourced and is subject to availability on the market)

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Tai, Hokkigai, Maguro

Selection of Sashimi Nigiri Platter

Norwegian Salmon, Tuna, Snapper

Selection of Maki & Sushi Platter

Assorted Maki & Cooked Sushi

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Caesar Salad & Cheese

Caesar Salad in Parmesan Wheel

Bacon Bits, Parmesan Flakes, Croutons

Emmenthal, Edam, English Cheddar,

Brie de Meaux, St Albay, Camembert, Reblochon

Condiments

Cocktail Onion, Cucumber Pickle, Vegetable Stick, Crackers, Dried Fig & Apricot

Soup Tureen

Cream of Butternut Squash

American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red Dates

Selection of Main Courses

Chicken Cordon Bleu

Poached Asparagus, Creamy Mashed Potato

or

Steamed Salmon

Couscous, Spinach, Salsa Verde

or

Slow Cooked Iberico Pork Rack

Roasted Pumpkin, Grilled Pineapple, Honey Mustard Jus & Apple Sauce

or

Spicy Black Pepper Prawn

Steamed Rice, Broccoli & Peppers

or

Stir-fried Thai Rice Noodles (Vegan)

Baby Kale, Baby Carrot, Baby Corn, Soy & Sesame Sauce

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FESTIVE SEMI-BUFFET LUNCH MENU

Desserts

Mandarin Tiramisu
Black Forest Trifle
Cassis & White Chocolate Mousse
Ginger Crème Brûlée
Winter Fruit and Berries Salad

Cakes

1963 Mandarin Cheesecake
Traditional Dark Chocolate Yule Log
Paris Brest, Hazelnut
Vanilla Chestnut Mont Blanc
Red Fruit Cream Cake
Christmas Cupcake

Baked

Spiced Pear Pound Cake
Christmas English Fruit Cake
Baked Mixed Nuts Tart
Assorted Homemade Christmas Cookies
Assorted Homemade Christmas Macaron
Christmas Stollen
Gingerbread Man
Panettone

Homemade Chocolates

Assorted Christmas Chocolate Truffle
Assorted Christmas Chocolate Praline
Dried Fruit Chocolate Slab
Pistachio & Raisin Ancho Chocolate Slab

Ice Cream Station

Selection of Ice Cream & Sorbet
Assortment of Marshmallows & Candies

Condiments

Roasted Almonds, Icing Sugar, Whipped Cream,
Chocolate Sauce, Raspberry Coulis, Mixed Nuts

Includes One Main Course per person

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

1 – 24 December 2025
(Except Sundays)
12 pm – 2 pm

HKD658* per adult
HKD458* per child