



MANDARIN ORIENTAL  
HONG KONG

# CLIPPER LOUNGE

CNY AFTERNOON TEA

16 – 19 February 2026

2:30pm – 5:00pm

春節下午茶餐菜單  
2026年2月16日至19日  
下午2時30分至5時

## Sandwiches

*Prawn Cocktail, Mango, Lettuce* 

鮮蝦雞尾酒、芒果、生菜

*Egg Salad, Mayonnaise, Cilantro, Cucumber*  

雞蛋沙律、青瓜、香菜、蛋黃醬

*Smoked Salmon, Cream Cheese, Herbs, Pumpernickel*

煙燻三文魚、奶油芝士、香草、黑麥麵包

*Ham, Cheddar Cheese, Cabbage Salad, Mustard* 

火腿、車打芝士、椰菜沙律、芥末

## Desserts

(For one person, please select three items from below)

*Raspberry & Vanilla Macaron* 覆盆子和雲呢拿馬卡龍  

*1963 Mandarin Cheesecake, Strawberry 1963* 文華芝士餅士多啤梨   

*Osmanthus Entremet, Coconut, Goji* 桂花甜點、椰子、枸杞 

*Mandarin Orange, Matcha Dacquoise* 橘子、抹茶杏仁奶油撻 

*Grand Cru Chocolate Cake* 特級朱古力蛋糕 

*Cashew Nuts & Macadamia Tart* 腰果和夏威夷果仁塔 

## Baked

*Tangerine Financier* 橘子金磚蛋糕 

*Palmier Cookie Dipped in Chocolate* 朱古力沾蝴蝶酥 



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### Scones

*Plain Scone* 傳統鬆餅  

*Raisin Scone* 提子鬆餅  

*Rose Petal Jam* 玫瑰花果醬    

*Clotted Cream* 牛油忌廉   

### Arabica Coffee or Selection of Tea

咖啡或茶

HKD468\* for one person / HKD888\* for two persons

定價為港幣 468 元\* 一位/定價為港幣 888 元\* 兩位

\*Additional HKD208 for a glass of house champagne

\*Additional HKD248 for a glass of Rosé champagne

\*附加一杯香檳需另付港幣 208 元。

\*附加一杯粉紅香檳需另付港幣 248 元。

\*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。

 Dairy Free     Gluten Free     Nut Free     Halal     Cage Free Egg  
 Vegetarian     Vegan     Healthy     Lactose Free



MANDARIN ORIENTAL  
HONG KONG

# CLIPPER LOUNGE

## CNY LUNCH BUFFET MENU

17 – 19 February 2026

12:00nn – 2:00pm

春節午餐自助餐菜單

2026年2月17日至19日

中午12時至2時

### Deluxe Bread Trolley

Selection of Daily Bread

精選麵包車

每日精選麵包

### Hors d'oeuvres

Spicy Chicken Salad

Poached Salmon, Avocado & Sweet Corn Salad

Thai Seafood & Glass Noodles Salad

Smoked Salmon, Horseradish, Capers, Onion

Assorted Cold Cuts

### 精選開胃菜

香辣雞肉沙律

水煮三文魚、牛油果、粟米粒沙律

泰式海鮮粉絲沙律

煙燻三文魚、辣根、水瓜柳

混合冷盤

### Sushi & Sashimi

#### Selection of Sashimi

Norwegian Salmon, Ebi, Maguro, Tai, Hokki

#### Selection of Nigiri

Salmon, Saba, Ebi, Tamago, Inari

#### Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

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



**MANDARIN ORIENTAL**  
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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、鯖魚、甜蝦、甜蛋、腐皮

**精選手卷壽司拼盤**

加州卷、青瓜細卷壽司、鐵火卷、太卷

**調味品**

豉油、壽司薑、日本芥末

**Sustainably Sourced Seafood**

Poached Boston Lobster Claw, French Blue Mussel,  
New Zealand Green Mussel, Local 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

**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



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### Caesar Salad & Deluxe Cheese Trolley

#### Caesar Salad

Parmesan Wheel, Romaine Lettuce, Caesar Dressing  
Bacon Bits, Crouton, Parmesan Flakes

#### Cheese Section

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

#### Condiments

Vegetable Stick & Crackers

#### 凱撒沙律及精選芝士手推車

##### 凱撒沙律

巴馬臣芝士輪、羅馬生菜、凱薩沙律醬  
酥脆煙肉、麵包粒、巴馬臣芝士碎

##### 精選芝士

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

##### 調味品

蔬菜條、餅乾

### Soup Tureen

Daily Western Soup  
Whelk & Pork Shin Soup

#### 精選湯品

每日西式湯品  
海螺豬腩湯

### Hainan Chicken & Soy Sauce Chicken Station

Poached Hainan Chicken, Cantonese Soy Sauce Chicken

Fragrant Rice

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

#### 海南雞及豉油雞

海南雞、廣式豉油雞  
香油飯

##### 調味品

薑蓉、辣椒醬、黑豉油

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



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### Chinese Noodles Station

Clear Broth Beef Brisket, Lobster Claw, Shrimp, White Fish Ball, Beef Ball

Baby Kale, Chinese Lettuce, Pak Choy, Bean Sprout

Oil Noodles, Egg Noodles, Glass Noodles, Rice Noodles

Chicken Broth & Beef Broth

Condiments

Crispy Garlic, Chilli Sauce, Oyster Sauce

### 中式麵檔

清湯牛腩、龍蝦爪、蝦、白魚蛋、牛肉丸

嫩羽衣甘藍、本地新鮮生菜、白菜、芽菜

油麵、全蛋粗麵、粉絲、米線

雞湯和牛肉湯

### 調味料

香脆蒜蓉、辣椒醬、蠔油

### The Carvery

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

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

#### Roasted Lamb Leg

Minted Lamb Jus, Mint Jelly

#### 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

#### 烤肉

##### 慢烤特級美國牛肋排

約克郡布甸、烤薯仔、薯蓉、牛肉汁

##### 香烤羊排

薄荷醬、羊肉汁

#### 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

### Braised Abalone Station

Abalone, Broccoli, Abalone Sauce

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



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**紅燒鮑魚**

鮑魚、西蘭花、鮑魚汁

**Chafing Dishes**

**Chinese Pudding Station**

Chinese New Year's Cake, Turnip Cake, Taro Cake, Water Chestnut Cake

**Condiments**

Chilli Sauce, Soy Sauce, Sweet Sauce

Pan-fried Red Snapper, Garlic Butter Chive Sauce

Stir-fried Prawn, Salted Egg Yolk

Steamed Whole Seabass, Sesame Soy Sauce

Braised Sliced Whelk, Mushroom, Chinese Lettuce, Broccoli

Stir-fried Squid & Coral Mussel, Bell Pepper, Honey Peas, X.O. Sauce

Braised Dried Oyster, Chinese Mushroom, Black Moss

Stir-fried Beef Tenderloin, Onion & Black Pepper Sauce

Braised Lamb Brisket, Water Chestnut & Bean Curd Stick

Slow Cooked Pork Rack, Honey, Mustard Jus, Honey Glazed Apple

Pan-fried Duck Breast, Orange Duck Jus, Fennel Salad

Fried Rice, Chicken, Abalone

**熱菜**

**中式年糕**

年糕、蘿蔔糕、芋頭糕、馬蹄糕

**調味料**

辣椒醬、醬油、甜醬

香煎紅鯛魚伴蒜蓉牛油韭菜汁

鹹蛋黃炒蝦

清蒸原條鱸魚、芝麻豉油

紅燒海螺片配冬菇、本地生菜、西蘭花

XO 醬炒帶子珊瑚蚌、甜椒、蜜糖豆

蠔豉炆髮菜冬菇

炒牛柳、洋蔥、黑椒汁

燉羊腩、馬蹄、支竹

慢煮豬柳配蜜汁蘋果和蜂蜜芥末

香煎鴨胸、香橙鴨汁、茴香沙拉

鮑魚雞肉炒飯



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**Desserts**

Mandarin Tiramisu  
Mango & Sago Soup with Pomelo  
Classic Chocolate Mousse  
Osmanthus Pudding  
Almond Pudding with Red Bean  
Fresh Fruit & Berries Salad

**甜點**

文華意大利芝士餅  
楊枝甘露  
經典朱古力慕斯  
桂花糕  
杏仁布甸配紅豆  
鮮果雜莓沙律

**Cake**

Black Sesame & Coconut Cake  
1963 Mandarin Cheesecake  
Matcha & Yuzu Mousse Cake  
Chocolate Truffle Cake  
Mandarin Orange Cupcake

**蛋糕**

黑芝麻椰子蛋糕  
1963 文華芝士蛋糕  
抹茶柚子慕斯蛋糕  
松露朱古力蛋糕  
文華香橙紙杯蛋糕

**Baked Items**

Baked Cashew Nut Tart  
Blueberry & Chestnut Pie  
Chocolate Brownies & Caramelised Walnuts  
Tangerine Orange Fruit Cake  
Assorted Macaron  
Assorted Chinese Cookies



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烘焙甜點  
焗腰果撻  
藍莓栗子批  
朱古力布朗尼配焦糖核桃  
橘子水果蛋糕  
精選馬卡龍  
自製雜錦曲奇

**Homemade Chocolates**

Assorted CNY Chocolate Truffle  
Assorted CNY Chocolate Praline  
Butterfly Cookies Dipped Chocolate

**自製朱古力**

雜錦春節松露朱古力  
雜錦春節果仁朱古力  
蝴蝶酥沾朱古力醬

**Homemade Ice Cream Trolley**

Vanilla, Dark Chocolate, Strawberry  
Mango & Coconut Sorbet  
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、草莓  
芒果及椰子雪葩  
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

HKD688\* per adult

HKD428\* per child

每位成人定價為港幣 688 元\*

每位兒童（3 至 11 歲）定價為港幣 428 元\*



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FREE FLOW PACKAGES

HKD 588\*

House Champagne, House White & Red Wine

HKD 288\*

House Prosecco, Sparking Tea, House White & Red Wine

HKD 188\*

House White & Red Wine, Soft Drinks, Juices & Beer

HKD 108\*

Soft Drinks, Juices & Beer

可享無限量供應飲品套餐

港幣 588 元\*

法國香檳、白酒及紅酒

港幣 288 元\*

意大利氣泡酒、氣泡茶、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。



MANDARIN ORIENTAL  
HONG KONG

# CLIPPER LOUNGE

## CNY DINNER BUFFET MENU

16 – 19 February 2026

6:30pm – 10:00pm

春節自助晚餐菜單

2026年2月16日至19日

晚上6時30分至10時

### Deluxe Bread Trolley

Selection of Daily Bread

精選麵包車

每日精選麵包

### Hors d'oeuvres

Spicy Chicken Salad

Poached Salmon, Avocado & Sweet Corn Salad

Thai Seafood & Glass Noodles Salad

Smoked Salmon, Horseradish, Capers, Onion

Assorted Cold Cuts

### 精選開胃菜

香辣雞肉沙律

水煮三文魚、牛油果、粟米粒沙律

泰式海鮮粉絲沙律

煙燻三文魚、辣根、水瓜柳

混合冷盤

### Sushi & Sashimi

#### Selection of Sashimi

Norwegian Salmon, Ebi, Maguro, Tai, Hokki

#### Selection of Nigiri

Salmon, Saba, Ebi, Tamago, Inari

#### Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

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



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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、鯖魚、甜蝦、甜蛋、腐皮

**精選手卷壽司拼盤**

加州卷、青瓜細卷壽司、鐵火卷、太卷

**調味品**

豉油、壽司薑、日本芥末

**Freshly Shucked Oysters**

Condiments

Lemon, Vinegar, Shallot, Chive

**新鮮生蠔**

**調味品**

檸檬、醋、青蔥、細香蔥

**Sustainably Sourced Seafood**

Poached Boston Lobster, Dailan 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



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**Condiments**

Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing

**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 & Deluxe Cheese Trolley**

**Caesar Salad**

Parmesan Wheel, Romaine Lettuce, Caesar Dressing  
Bacon Bits, Crouton, Parmesan Flakes

**Cheese Section**

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

**Condiments**

Vegetable Stick & Crackers

**凱撒沙律及精選芝士手推車**

**凱撒沙律**

巴馬臣芝士輪、羅馬生菜、凱薩沙律醬  
酥脆煙肉、麵包粒、巴馬臣芝士碎

**精選芝士**

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

**調味品**

蔬菜條、餅乾

**Soup Tureen**

Daily Western Soup  
Whelk & Pork Shin Soup

**精選湯品**

每日西式湯品  
海螺豬腱湯



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

Poached Hainan Chicken, Cantonese Soy Sauce Chicken

Fragrant Rice

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

#### **海南雞及豉油雞**

海南雞、廣式豉油雞

香油飯

調味品

薑蓉、辣椒醬、黑豉油

### **Chinese Noodles Station**

Clear Broth Beef Brisket, Lobster Claw, Shrimp, White Fish Ball, Beef Ball

Baby Kale, Chinese Lettuce, Pak Choy, Bean Sprout

Oil Noodles, Egg Noodles, Glass Noodles, Rice Noodles

Chicken Broth & Beef Broth

Condiments

Crispy Garlic, Chilli Sauce, Oyster Sauce

#### **中式麵檔**

清湯牛腩、龍蝦爪、蝦、白魚蛋、牛肉丸

嫩羽衣甘藍、本地新鮮生菜、白菜、芽菜

油麵、全蛋粗麵、粉絲、米線

雞湯和牛肉湯

#### **調味料**

香脆蒜蓉、辣椒醬、蠔油

### **The Carvery**

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

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

#### **Roasted Lamb Rack**

Mint Jelly & Lamb Jus

#### **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

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



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**烤肉**

**慢烤特級美國牛肋排**

約克郡布甸、烤薯仔、薯蓉、牛仔肉汁

**香烤羊排**

薄荷醬、羊肉汁

**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

**Braised Abalone Station**

Abalone, Broccoli, Abalone Sauce

**紅燒鮑魚**

鮑魚、西蘭花、鮑魚汁

**Chafing Dishes**

**Chinese Pudding Station**

Chinese New Year's Cake, Turnip Cake, Taro Cake, Water Chestnut Cake

Condiments

Chilli Sauce, Soy Sauce, Sweet Sauce

Pan-fried Red Snapper, Garlic Butter Chive Sauce

Stir-fried Prawn, Salted Egg Yolk

Steamed Grouper, Sesame Soy Sauce

Braised Sliced Whelk, Mushroom, Chinese Lettuce, Broccoli

Stir-fried Scallop & Coral Mussel, Bell Pepper, Honey Peas, X.O. Sauce

Braised Dried Oyster, Chinese Mushroom, Black Moss

Stir-fried Beef Tenderloin, Onion & Black Pepper Sauce

Braised Lamb Brisket, Water Chestnut & Bean Curd Stick

Slow Cooked Pork Rack, Honey, Mustard Jus, Honey Glazed Apple

Pan-fried Duck Breast, Orange Duck Jus, Fennel Salad

Fried Rice, Chicken, Abalone



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### 熱菜

#### 中式年糕

年糕、蘿蔔糕、芋頭糕、馬蹄糕

#### 調味料

辣椒醬、醬油、甜醬

香煎紅鯛魚伴蒜蓉牛油韭菜汁

鹹蛋黃炒蝦

清蒸原條石斑魚、芝麻豉油

紅燒海螺片配冬菇、本地生菜、西蘭花

XO 醬炒帶子珊瑚蚌、甜椒、蜜糖豆

蠔豉炆髮菜冬菇

炒牛柳、洋蔥、黑椒汁

燉羊腩、馬蹄、支竹

慢煮豬柳配蜜汁蘋果和蜂蜜芥末

香煎鴨胸、香橙鴨汁、茴香沙拉

鮑魚雞肉炒飯

### Desserts

Mandarin Tiramisu

Mango & Sago Soup with Pomelo

Classic Chocolate Mousse

Osmanthus Pudding

Almond Pudding with Red Bean

Fresh Fruit & Berries Salad

### 甜點

文華意大利芝士餅

楊枝甘露

經典朱古力慕斯

桂花糕

杏仁布甸配紅豆

鮮果雜莓沙律

### Cake

Black Sesame & Coconut Cake

1963 Mandarin Cheesecake

Matcha & Yuzu Mousse Cake

Chocolate Truffle Cake

Mandarin Orange Cupcake



MANDARIN ORIENTAL

HONG KONG

**蛋糕**

黑芝麻椰子蛋糕

1963 文華芝士蛋糕

抹茶柚子慕斯蛋糕

松露朱古力蛋糕

文華香橙紙杯蛋糕

**Baked Items**

Baked Cashew Nut Tart

Blueberry & Chestnut Pie

Chocolate Brownies & Caramelised Walnuts

Tangerine Orange Fruit Cake

Assorted Macaron

Assorted Chinese Cookies

**烘焙甜點**

焗腰果撻

藍莓栗子批

朱古力布朗尼和焦糖核桃

橘子水果蛋糕蛋糕

精選馬卡龍

自製雜錦曲奇

**Homemade Chocolates**

Assorted CNY Chocolate Truffle

Assorted CNY Chocolate Praline

Butterfly Cookies Dipped Chocolate

**自製朱古力**

雜錦春節松露朱古力

雜錦春節果仁朱古力

蝴蝶酥沾朱古力醬

**Homemade Ice Cream Trolley**

Vanilla, Dark Chocolate, Strawberry

Mango & Coconut Sorbet

Waffle & Sesame Cones

**Choice of Different Toppings & Fresh Coulis**

Roasted Almond, Mixed Nuts, Icing Sugar,

Whipped Cream, Raspberry Coulis



MANDARIN ORIENTAL  
HONG KONG

**自家製雪糕車**

雲呢拿、黑朱古力、草莓  
芒果及椰子雪葩  
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

HKD988\* per adult

HKD588\* per child

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\*



MANDARIN ORIENTAL  
HONG KONG

FREE FLOW PACKAGES

HKD 588\*

House Champagne, House White & Red Wine

HKD 288\*

House Prosecco, Sparking Tea, House White & Red Wine

HKD 188\*

House White & Red Wine, Soft Drinks, Juices & Beer

HKD 108\*

Soft Drinks, Juices & Beer

可享無限量供應飲品套餐

港幣 588 元\*

法國香檳、白酒及紅酒

港幣 288 元\*

意大利氣泡酒、氣泡茶、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。



MANDARIN ORIENTAL  
HONG KONG

# CLIPPER LOUNGE

## CNY DINNER BUFFET MENU

16 – 19 February 2026

6:30pm – 10:00pm

春節自助晚餐菜單

2026年2月16日至19日

晚上6時30分至10時

### Deluxe Bread Trolley

Selection of Daily Bread

精選麵包車

每日精選麵包

### Hors d'oeuvres

Spicy Chicken Salad

Poached Salmon, Avocado & Sweet Corn Salad

Thai Seafood & Glass Noodles Salad

Smoked Salmon, Horseradish, Capers, Onion

Assorted Cold Cuts

### 精選開胃菜

香辣雞肉沙律

水煮三文魚、牛油果、粟米粒沙律

泰式海鮮粉絲沙律

煙燻三文魚、辣根、水瓜柳

混合冷盤

### Sushi & Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Maguro, Tai, Hokki

Selection of Nigiri

Salmon, Saba, Ebi, Tamago, Inari

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

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



**MANDARIN ORIENTAL**  
HONG KONG

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、北寄貝

**精選手握壽司拼盤**

挪威三文魚、鯖魚、甜蝦、甜蛋、腐皮

**精選手卷壽司拼盤**

加州卷、青瓜細卷壽司、鐵火卷、太卷

**調味品**

豉油、壽司薑、日本芥末

**Sustainably Sourced Seafood**

Poached Boston Lobster, Dailan 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

**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



MANDARIN ORIENTAL  
HONG KONG

### Caesar Salad & Deluxe Cheese Trolley

#### Caesar Salad

Parmesan Wheel, Romaine Lettuce, Caesar Dressing  
Bacon Bits, Crouton, Parmesan Flakes

#### Cheese Section

Emmenthal, Edam, English Cheddar,  
Brie de Meaux, St. Albray, Camembert, Reblochon  
Condiments  
Vegetable Stick & Crackers

#### 凱撒沙律及精選芝士手推車

##### 凱撒沙律

巴馬臣芝士輪、羅馬生菜、凱薩沙律醬  
酥脆煙肉、麵包粒、巴馬臣芝士碎

##### 精選芝士

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

##### 調味品

蔬菜條、餅乾

#### Soup Trolley

Daily Western Soup  
Whelk & Pork Shin Soup

##### 精選湯品

每日西式湯品  
海螺豬腩湯

#### Hainan Chicken & Soy Sauce Chicken Station

Poached Hainan Chicken, Cantonese Soy Sauce Chicken  
Fragrant Rice  
Condiments  
Ginger Sauce, Chilli Sauce, Dark Soy Sauce

##### 海南雞及豉油雞

海南雞、廣式豉油雞  
香油飯  
調味品  
薑蓉、辣椒醬、黑豉油

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



MANDARIN ORIENTAL  
HONG KONG

### Chinese Noodles Station

Clear Broth Beef Brisket, Lobster Claw, Shrimp, White Fish Ball, Beef Ball

Baby Kale, Chinese Lettuce, Pak Choy, Bean Sprout

Oil Noodles, Egg Noodles, Glass Noodles, Rice Noodles

Chicken Broth & Beef Broth

Condiments

Crispy Garlic, Chilli Sauce, Oyster Sauce

### 中式麵檔

清湯牛腩、龍蝦爪、蝦、白魚蛋、牛肉丸

嫩羽衣甘藍、本地新鮮生菜、白菜、芽菜

油麵、全蛋粗麵、粉絲、米線

雞湯和牛肉湯

### 調味料

香脆蒜蓉、辣椒醬、蠔油

### The Carvery

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

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

#### Roasted Lamb Rack

Mint Jelly & Lamb Jus

#### 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

#### 烤肉

#### 慢烤特級美國牛肋排

約克郡布甸、烤薯仔、薯蓉、牛仔肉汁

#### 香烤羊排

薄荷醬、羊肉汁

#### 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



MANDARIN ORIENTAL  
HONG KONG

### **Braised Abalone Station**

Abalone, Broccoli, Abalone Sauce

紅燒鮑魚

鮑魚、西蘭花、鮑魚汁

### **Chafing Dishes**

#### **Chinese Pudding Station**

Chinese New Year's Cake, Turnip Cake, Taro Cake, Water Chestnut Cake  
Condiments

Chilli Sauce, Soy Sauce, Sweet Sauce

Pan-fried Red Snapper, Garlic Butter Chive Sauce

Stir-fried Prawn, Salted Egg Yolk

Steamed Grouper, Sesame Soy Sauce

Braised Sliced Whelk, Mushroom, Chinese Lettuce, Broccoli

Stir-fried Scallop & Coral Mussel, Bell Pepper, Honey Peas, X.O. Sauce

Braised Dried Oyster, Chinese Mushroom, Black Moss

Stir-fried Beef Tenderloin, Onion & Black Pepper Sauce

Braised Lamb Brisket, Water Chestnut & Bean Curd Stick

Slow Cooked Pork Rack, Honey, Mustard Jus, Honey Glazed Apple

Pan-fried Duck Breast, Orange Duck Jus, Fennel Salad

Fried Rice, Chicken, Abalone

### **熱菜**

#### **中式年糕**

年糕、蘿蔔糕、芋頭糕、馬蹄糕

#### **調味料**

辣椒醬、醬油、甜醬

香煎紅鯛魚伴蒜蓉牛油韭菜汁

鹹蛋黃炒蝦

清蒸原條石斑魚、芝麻豉油

紅燒海螺片配冬菇、本地生菜、西蘭花

XO 醬炒帶子珊瑚蚌、甜椒、蜜糖豆

蠔豉炆髮菜冬菇

炒牛柳、洋蔥、黑椒汁

燉羊腩、馬蹄、支竹

慢煮豬柳配蜜汁蘋果和蜂蜜芥末

香煎鴨胸、香橙鴨汁、茴香沙拉

鮑魚雞肉炒飯



**MANDARIN ORIENTAL**  
HONG KONG

**Desserts**

Mandarin Tiramisu  
Mango & Sago Soup with Pomelo  
Classic Chocolate Mousse  
Osmanthus Pudding  
Almond Pudding with Red Bean  
Fresh Fruit & Berries Salad

**甜點**

文華意大利芝士餅  
楊枝甘露  
經典朱古力慕斯  
桂花糕  
杏仁布甸配紅豆  
鮮果雜莓沙律

**Cake**

Black Sesame & Coconut Cake  
1963 Mandarin Cheesecake  
Matcha & Yuzu Mousse Cake  
Chocolate Truffle Cake  
Mandarin Orange Cupcake

**蛋糕**

黑芝麻椰子蛋糕  
1963 文華芝士蛋糕  
抹茶柚子慕斯蛋糕  
松露朱古力蛋糕  
文華香橙紙杯蛋糕

**Baked Items**

Baked Cashew Nut Tart  
Blueberry & Chestnut Pie  
Chocolate Brownies & Caramelised Walnuts  
Tangerine Orange Fruit Cake  
Assorted Macaron  
Assorted Chinese Cookies



MANDARIN ORIENTAL  
HONG KONG

**烘焙甜點**

焗腰果撻

藍莓栗子批

朱古力布朗尼和焦糖核桃

橘子水果蛋糕蛋糕

精選馬卡龍

自製雜錦曲奇

**Homemade Chocolates**

Assorted CNY Chocolate Truffle

Assorted CNY Chocolate Praline

Butterfly Cookies Dipped Chocolate

**自製朱古力**

雜錦春節松露朱古力

雜錦春節果仁朱古力

蝴蝶酥沾朱古力醬

**Homemade Ice Cream Trolley**

Vanilla, Dark Chocolate, Strawberry

Mango & Coconut Sorbet

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、草莓

芒果及椰子雪葩

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

HKD988\* per adult

HKD588\* per child

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\*



MANDARIN ORIENTAL  
HONG KONG

FREE FLOW PACKAGES

HKD 588\*

House Champagne, House White & Red Wine

HKD 288\*

House Prosecco, Sparking Tea, House White & Red Wine

HKD 188\*

House White & Red Wine, Soft Drinks, Juices & Beer

HKD 108\*

Soft Drinks, Juices & Beer

可享無限量供應飲品套餐

港幣 588 元\*

法國香檳、白酒及紅酒

港幣 288 元\*

意大利氣泡酒、氣泡茶、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。



MANDARIN ORIENTAL  
HONG KONG

# CLIPPER LOUNGE

## CNY DINNER BUFFET MENU

16 – 19 February 2026

6:30pm – 10:00pm

春節自助晚餐菜單

2026年2月16日至19日

晚上6時30分至10時

### Deluxe Bread Trolley

Selection of Daily Bread

精選麵包車

每日精選麵包

### Hors d'oeuvres

Spicy Chicken Salad

Poached Salmon, Avocado & Sweet Corn Salad

Thai Seafood & Glass Noodles Salad

Smoked Salmon, Horseradish, Capers, Onion

Assorted Cold Cuts

### 精選開胃菜

香辣雞肉沙律

水煮三文魚、牛油果、粟米粒沙律

泰式海鮮粉絲沙律

煙燻三文魚、辣根、水瓜柳

混合冷盤

### Sushi & Sashimi

Selection of Sashimi

Ebi, Tai, Hokki

Selection of Nigiri

Saba, Ebi, Tamago, Inari

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

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



**MANDARIN ORIENTAL**  
HONG KONG

**Condiments**

Soy Sauce, Pickled Ginger, Wasabi

**壽司和刺身**

**精選刺身**

甜蝦、鯛魚、北寄貝

**精選手握壽司拼盤**

鯖魚、甜蝦、甜蛋、腐皮

**精選手卷壽司拼盤**

加州卷、青瓜細卷壽司、鐵火卷、太卷

**調味品**

豉油、壽司薑、日本芥末

**Sustainably Sourced Seafood**

Poached Boston Lobster, Dailan Abalone, French Blue Mussel,  
New Zealand Green Mussel, Local Sea Whelk, Alaskan Crab Leg,  
Chilled Norwegian Prawn, Big Head River Shrimp

**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、阿拉斯加蟹腳、  
挪威凍蝦、羅氏蝦

**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

**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



MANDARIN ORIENTAL  
HONG KONG

### Caesar Salad & Deluxe Cheese Trolley

#### Caesar Salad

Parmesan Wheel, Romaine Lettuce, Caesar Dressing  
Bacon Bits, Crouton, Parmesan Flakes

#### Cheese Section

Emmenthal, Edam, English Cheddar,  
Brie de Meaux, St. Albray, Camembert, Reblochon  
Condiments  
Vegetable Stick & Crackers

#### 凱撒沙律及精選芝士手推車

##### 凱撒沙律

巴馬臣芝士輪、羅馬生菜、凱薩沙律醬  
酥脆煙肉、麵包粒、巴馬臣芝士碎

##### 精選芝士

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

##### 調味品

蔬菜條、餅乾

### Soup Trolley

Daily Western Soup  
Whelk & Pork Shin Soup

#### 精選湯品

每日西式湯品  
海螺豬腱湯

### Hainan Chicken & Soy Sauce Chicken Station

Poached Hainan Chicken, Cantonese Soy Sauce Chicken  
Fragrant Rice  
Condiments  
Ginger Sauce, Chilli Sauce, Dark Soy Sauce

#### 海南雞及豉油雞

海南雞、廣式豉油雞  
香油飯  
調味品  
薑蓉、辣椒醬、黑豉油

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



MANDARIN ORIENTAL  
HONG KONG

### Chinese Noodles Station

Clear Broth Beef Brisket, Lobster Claw, Shrimp, White Fish Ball, Beef Ball

Baby Kale, Chinese Lettuce, Pak Choy, Bean Sprout

Oil Noodles, Egg Noodles, Glass Noodles, Rice Noodles

Chicken Broth & Beef Broth

Condiments

Crispy Garlic, Chilli Sauce, Oyster Sauce

### 中式麵檔

清湯牛腩、龍蝦爪、蝦、白魚蛋、牛肉丸

嫩羽衣甘藍、本地新鮮生菜、白菜、芽菜

油麵、全蛋粗麵、粉絲、米線

雞湯和牛肉湯

### 調味料

香脆蒜蓉、辣椒醬、蠔油

### The Carvery

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

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

#### Roasted Lamb Rack

Mint Jelly & Lamb Jus

#### 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

#### 烤肉

#### 慢烤特級美國牛肋排

約克郡布甸、烤薯仔、薯蓉、牛仔肉汁

#### 香烤羊排

薄荷醬、羊肉汁

#### 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



MANDARIN ORIENTAL  
HONG KONG

### **Braised Abalone Station**

Abalone, Broccoli, Abalone Sauce

#### 紅燒鮑魚

鮑魚、西蘭花、鮑魚汁

### **Chafing Dishes**

#### **Chinese Pudding Station**

Chinese New Year's Cake, Turnip Cake, Taro Cake, Water Chestnut Cake

Condiments

Chilli Sauce, Soy Sauce, Sweet Sauce

Pan-fried Red Snapper, Garlic Butter Chive Sauce

Stir-fried Prawn, Salted Egg Yolk

Steamed Grouper, Sesame Soy Sauce

Braised Sliced Whelk, Mushroom, Chinese Lettuce, Broccoli

Stir-fried Scallop & Coral Mussel, Bell Pepper, Honey Peas, X.O. Sauce

Braised Dried Oyster, Chinese Mushroom, Black Moss

Stir-fried Beef Tenderloin, Onion & Black Pepper Sauce

Braised Lamb Brisket, Water Chestnut & Bean Curd Stick

Slow Cooked Pork Rack, Honey, Mustard Jus, Honey Glazed Apple

Pan-fried Duck Breast, Orange Duck Jus, Fennel Salad

Fried Rice, Chicken, Abalone

#### 熱菜

#### 中式年糕

年糕、蘿蔔糕、芋頭糕、馬蹄糕

#### 調味料

辣椒醬、醬油、甜醬

香煎紅鯛魚伴蒜蓉牛油韭菜汁

鹹蛋黃炒蝦

清蒸原條石斑魚、芝麻豉油

紅燒海螺片配冬菇、本地生菜、西蘭花

XO 醬炒帶子珊瑚蚌、甜椒、蜜糖豆

蠔豉炆髮菜冬菇

炒牛柳、洋蔥、黑椒汁

燉羊腩、馬蹄、支竹

慢煮豬柳配蜜汁蘋果和蜂蜜芥末

香煎鴨胸、香橙鴨汁、茴香沙拉

鮑魚雞肉炒飯



**MANDARIN ORIENTAL**  
HONG KONG

**Desserts**

Mandarin Tiramisu  
Mango & Sago Soup with Pomelo  
Classic Chocolate Mousse  
Osmanthus Pudding  
Almond Pudding with Red Bean  
Fresh Fruit & Berries Salad

**甜點**

文華意大利芝士餅  
楊枝甘露  
經典朱古力慕斯  
桂花糕  
杏仁布甸配紅豆  
鮮果雜莓沙律

**Cake**

Black Sesame & Coconut Cake  
1963 Mandarin Cheesecake  
Matcha & Yuzu Mousse Cake  
Chocolate Truffle Cake  
Mandarin Orange Cupcake

**蛋糕**

黑芝麻椰子蛋糕  
1963 文華芝士蛋糕  
抹茶柚子慕斯蛋糕  
松露朱古力蛋糕  
文華香橙紙杯蛋糕

**Baked Items**

Baked Cashew Nut Tart  
Blueberry & Chestnut Pie  
Chocolate Brownies & Caramelised Walnuts  
Tangerine Orange Fruit Cake  
Assorted Macaron  
Assorted Chinese Cookies



MANDARIN ORIENTAL  
HONG KONG

**烘焙甜點**

焗腰果撻

藍莓栗子批

朱古力布朗尼和焦糖核桃

橘子水果蛋糕蛋糕

精選馬卡龍

自製雜錦曲奇

**Homemade Chocolates**

Assorted CNY Chocolate Truffle

Assorted CNY Chocolate Praline

Butterfly Cookies Dipped Chocolate

**自製朱古力**

雜錦春節松露朱古力

雜錦春節果仁朱古力

蝴蝶酥沾朱古力醬

**Homemade Ice Cream Trolley**

Vanilla, Dark Chocolate, Strawberry

Mango & Coconut Sorbet

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、草莓

芒果及椰子雪葩

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

HKD988\* per adult

HKD588\* per child

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\*



MANDARIN ORIENTAL  
HONG KONG

FREE FLOW PACKAGES

HKD 588\*

House Champagne, House White & Red Wine

HKD 288\*

House Prosecco, Sparking Tea, House White & Red Wine

HKD 188\*

House White & Red Wine, Soft Drinks, Juices & Beer

HKD 108\*

Soft Drinks, Juices & Beer

可享無限量供應飲品套餐

港幣 588 元\*

法國香檳、白酒及紅酒

港幣 288 元\*

意大利氣泡酒、氣泡茶、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。