



MANDARIN ORIENTAL
HONG KONG

CLIPPER LOUNGE

MOTHER'S DAY BRUNCH MENU

10 May 2026

母親節早午自助餐菜單

2026年5月10日

Hors d'oeuvres

Pineapple & Chicken Salad

Tuna Niçoise Salad

Thai Beef & Glass Noodles Salad

Smoked Salmon, Horseradish, Capers, Onion

Assorted Cold Cuts & Foie Gras Terrine

精選開胃菜

菠蘿雞肉沙律

尼斯吞拿魚沙律

泰式牛肉粉絲沙律

煙燻三文魚、辣根、水瓜柳及洋蔥

精選冷盤及鵝肝醬

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Maguro, Hamachi, Hotate

Selection of Sashimi Nigiri Platter

Norwegian Salmon, Tuna, Snapper

Selection of Maki & Sushi Platter

Assorted Maki & Cooked Sushi

Condiments

Soy Sauce, Pickled Ginger, Wasabi

壽司及刺身

精選刺身

挪威三文魚、甜蝦、吞拿魚、油甘魚、帶子

精選手握壽司

挪威三文魚、吞拿魚、鯛魚

精選壽司卷

各式壽司卷及熟食壽司卷

配料

豉油、壽司薑、日本芥末

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



MANDARIN ORIENTAL
HONG KONG

Sustainably Sourced Seafood

Poached Boston Lobster, Alaskan King Crab Leg, Dalian Abalone,
New Zealand Green Mussel, Australian Blue Mussel, Local Sea Whelk,
Big Head Live Shrimp, 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、阿拉斯加帝王蟹腳、大連鮑魚、
新西蘭青口、澳洲藍青口、本地海螺、
游水羅氏蝦、挪威凍蝦

配料

紅蔥頭油醋汁、雞尾酒醬、檸檬角

所有海鮮均採購自可持續來源，並視市場供應而定。

Garden Greens

Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves

Dressings

Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing,
Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato

田園時蔬

澳洲羅馬生菜、嫩葉沙律菜、火箭菜、

沙律醬

意大利油醋汁、法式沙律醬、千島醬、凱撒沙律醬
巴馬臣芝士片、香脆煙肉、麵包粒、車厘茄

Caesar Salad & Cheese Trolley

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

Caesar Salad in Parmesan Wheel

Bacon Bits, Parmesan Flakes, Croutons

Condiments

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

凱撒沙律芝士手推車

愛蒙塔爾芝士、艾登芝士、英國車打芝士、史蒂爾頓芝士
莫城布里芝士、聖阿爾布雷芝士、卡芒貝爾芝士、霍布洛雄芝士

巴馬臣芝士輪凱撒沙律

香脆煙肉、巴馬臣芝士片、麵包粒

配料

雞尾酒洋蔥、醃青瓜、
蔬菜條、餅乾、無花果乾和杏脯

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MANDARIN ORIENTAL
HONG KONG

From the Bakery

Daily Selection of Danish

Selection of Muffin – Blueberry, Raspberry, Chocolate

Selection of Sweet Bun – Butter Roll, Raisin Bun

Selection of Croissant – Plain, Almond, Chocolate

Selection of Doughnut – Plain, Strawberry Jam

烘焙麵包精選

烘焙精選

每日精選丹麥麵包

精選鬆餅 – 藍莓、紅桑子、朱古力

精選甜麵包 – 牛油卷、提子麵包

精選牛角包 – 原味、杏仁、朱古力

精選冬甩 – 原味、士多啤梨果醬

Soup Tureen

Lobster Bisque

Hong Kong Imitation Shark Fin Soup

(Red Vinegar, White Pepper Powder)

精選湯品

龍蝦濃湯

港式碗仔翅

配紅醋及白胡椒粉

Hainan Chicken Station

Poached Hainan Chicken, Fragrant Rice

Soy Sauce Chicken

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

海南雞及廣式豉油雞

海南雞、香油飯

豉油雞

調味品

薑蓉、辣椒醬、黑豉油



MANDARIN ORIENTAL
HONG KONG

Hong Kong Cart Noodles

Thick Beef Ball, Braised Pork Knuckle, Braised Beef Brisket,
Pig Blood Curd, Pig Skin, Red Sausage, Curry Fish Ball
Oil Noodles, Egg Noodles, Thick Rice Noodles, Thin Rice Noodles
Condiments

Hong Kong Chilli Oil, Spring Onion, Fried Garlic

港式車仔麵

山竹牛肉球、炆豬手、紅燒牛腩、
豬紅、豬皮、紅燒腸、咖哩魚蛋、
油麵、全蛋麵、粗米線、細米線

配料

港式辣椒油、蔥花、炸蒜茸、薑蓉、鹹花生

Egg Station

Omelette, Fried Egg, Scrambled Egg or Poached Egg
Condiments

Ham, Cheddar Cheese, Mushroom, Onion, Tomato,
Red Pepper, Yellow Pepper, Green Pepper

雞蛋專區

奄列、煎蛋、炒蛋或水煮蛋

配料

火腿、車打芝士、蘑菇、洋蔥、番茄
紅椒、黃椒、青椒

Bacon & Sausage

煙肉及香腸

Chef's Specialties Served from the Kitchen

Seared Foie Gras

Mango Salsa, Toasted Brioche

主廚特選菜餚

香煎鵝肝

芒果莎莎醬、烤牛油布里歐

On Black Board

Egg Royale or Egg Benedict

Served from the kitchen upon request

黑板精選

煙三文魚班尼迪蛋 或 經典班尼迪蛋

由廚房即席烹製，歡迎點選



MANDARIN ORIENTAL
HONG KONG

The Carvery

Roasted Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Thyme Jus

Roasted Honey Ham

Honey Mustard Jus & Apple Sauce

烤肉專區

慢烤特級美國牛肋排

約克郡布甸、烤薯仔、薯蓉、牛肉汁

香烤蜜汁火腿

蜂蜜芥末肉汁及蘋果醬

Chafing Dishes

Selection of Dim Sum

Steamed Chinese Bun

Honey Glazed Alaskan Black Codfish & Braised Peas

Sautéed Lobster, Black Pepper Sauce

Wok-fried Scallop & Coral Mussel, Celery, Carrot, Black Bean X.O. Sauce

Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce

Deep-fried Crab Claw, Sweet Chilli Sauce

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

Grilled Beef Tenderloin, Black Pepper Sauce

Australian Lamb Chop, Grilled Vegetables, Mint Jelly

Braised E-fu Noodles, Onion, Ginger, Yellow Chive, Lobster & Supreme Soup

Poached Spring Green Vegetable

熱菜

精選港式點心

中式蒸包

蜜汁阿拉斯加黑鱈魚配豌豆

黑椒汁炒龍蝦

X.O. 醬西芹甘筍炒帶子及珊瑚蚌

清蒸原條石斑魚配薑蔥芝麻豉油

醬爆辣蟹鉗

慢煮豬柳配蜂蜜芥末肉汁及蜜汁蘋果

黑椒汁烤牛柳

澳洲羊扒配烤蔬菜及薄荷啫喱

龍蝦濃湯燴伊麵

清灼春季蔬菜



MANDARIN ORIENTAL
HONG KONG

Dessert

Mandarin Tiramisu
Classic Chocolate Mousse
Mango & Coconut Mochi
Steamed Milk Pudding
Ginger Egg Custard
Mango & Pomelo Sago
Put Chai Ko
Fruit & Berries Salad

甜點

文華意大利芝士餅
經典朱古力慕斯
芒果椰絲糯米糍
香滑燉奶
薑汁燉蛋
楊枝甘露
砵仔糕
時令水果雜莓沙律

Cake

1963 Mandarin Cheesecake
French Toasted Mousse Cake
Seasonal Berries & Vanilla Cream Cake
Green Tea & Red Bean Cake
Strawberry & Lychee Roll
Strawberry & Rose Petal Cupcake

蛋糕

1963 文華芝士蛋糕
法式慕斯蛋糕
時令莓果雲呢拿忌廉蛋糕
抹茶紅豆蛋糕
士多啤梨荔枝蛋糕捲
草莓玫瑰花瓣紙杯蛋糕

Baked Items

Baked Bird's Nest Egg Tarts
Napoleon with Walnut Praline
Chocolate Brownies
Raspberry Swirl Pound Cake
Mother's Day Macaron
Mother's Day Cookies



MANDARIN ORIENTAL
HONG KONG

烘焙甜點

烘烤燕窩蛋撻
合桃果仁拿破倫蛋糕
朱古力布朗尼
紅桑子扭紋磅蛋糕
母親節馬卡龍
母親節曲奇

Homemade Chocolates

Assorted Mother's Day Chocolate Truffle
Assorted Mother's Day Chocolate Praline
Dried Fruit Chocolate Slab

自家製朱古力

母親節雜錦松露朱古力
母親節雜錦果仁朱古力
乾果朱古力板

Homemade Ice Cream Trolley

Vanilla, Dark Chocolate, Milk Tea Ice Cream, Mango Sorbet
Waffle & Sesame Cones

Choice of Different Toppings & Fresh Coulis

Roasted Nuts, Mochi Cube, Chocolate Pop Candy,
Whipped Cream, Raspberry Coulis

自家製雪糕車

雲呢拿、黑朱古力、奶茶雪糕、芒果雪葩
窩夫及芝麻甜筒

配料及新鮮果醬

烤杏仁、麻糬切丁、爆炸糖朱古力、
淡忌廉、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

無限暢飲套餐

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

MOTHER'S DAY DINNER BUFFET MENU

10 May 2026

母親節自助晚餐菜單

2026年5月10日

Deluxe Bread Trolley

Selection of Daily Bread

Barbecued Pork Bun with Sweet Crust

Pineapple Bun with Salted Egg Custard

精選麵包車

每日精選麵包

酥皮焗叉燒包

菠蘿流沙包

Hors d'oeuvres

Shrimp & Fresh Fruit Salad

Roasted Root Vegetable Salad, Beetroot, Celeriac, Pumpkin, Sweet Potato

Tuna Niçoise Salad

Smoked Salmon, Horseradish, Capers, Onion

Assorted Cold Cuts

精選開胃菜

鮮蝦生果沙律

烤根莖蔬菜沙律配紅菜頭、西芹頭、南瓜及番薯

吞拿魚尼斯沙律

煙燻三文魚配辣根、水瓜柳及洋蔥

精選冷盤

Sushi and Sashimi

Selection of Sashimi

Hamachi, Ebi, Hotate, Tai, Hokki, Salmon

Selection of Nigiri

Saba, Ebi, Tamago, Inari

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

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MANDARIN ORIENTAL
HONG KONG

壽司及刺身

精選刺身

油甘魚、甜蝦、帶子、鯛魚、北寄貝、三文魚

精選手握壽司拼盤

鯖魚、甜蝦、甜蛋、腐皮

精選卷物

加州卷、青瓜細卷壽司、鐵火卷、太卷

配料

豉油、壽司薑、日本芥末

Sustainably Sourced Seafood

Poached Boston Lobster, Alaskan King Crab Leg, Dalian Abalone,
New Zealand Green Mussel, Australian Blue Mussel, Local Sea Whelk,
Big Head Live Shrimp, Chilled Norwegian Prawn, Local Surf Clam
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、阿拉斯加帝王蟹腳、大連鮑魚、
新西蘭青口、澳洲藍青口、本地海螺、
羅氏蝦、挪威凍蝦、本地白蜆

配料

紅蔥頭油醋汁、雞尾醬汁、檸檬角

所有海鮮均採購自可持續來源，並視市場供應而定。

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、嫩葉沙律菜、火箭菜、
紅菊苣、每日精選蔬菜、
穀物、種子、乾果

沙律醬

意大利油醋汁、法式沙律醬、千島醬、凱撒沙律醬



MANDARIN ORIENTAL
HONG KONG

Deluxe Cheese Selection

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

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

配料

蔬菜條及餅乾

Lobster Caesar Salad Trolley

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

龍蝦凱撒沙律芝士手推車

巴馬臣芝士輪凱撒沙律
香烤龍蝦、香脆煙肉、麵包粒、巴馬臣芝士片

Soup Tureen

Hong Kong Imitation Shark Fin Soup
(Red Vinegar, White Pepper Powder)

Daily Western Soup

精選湯品

港式碗仔翅

配紅醋及白胡椒粉

精選西式湯品

Chinese Barbecue Station

Roasted Duck, Soy Chicken,
Roasted Pork Belly, Honey Barbecued Pork
Condiments
Ginger Sauce, Yellow Mustard, Sweet Plum Sauce

中式燒味

港式燒鴨、豉油雞、
烤五花腩、蜜汁叉燒

配料

薑蓉醬、芥末醬、蘇梅醬



MANDARIN ORIENTAL
HONG KONG

Hong Kong Cart Noodles & Shatin Chicken Congee

Thick Beef Ball, Braised Pork Knuckle, Braised Beef Brisket,
Pig Blood Curd, Pig Skin, Red Sausage, Curry Fish Ball
Oil Noodles, Egg Noodles, Thick Rice Noodles, Thin Rice Noodles
Condiments
Hong Kong Chilli Oil, Spring Onion, Fried Garlic, Ginger, Salted Peanuts

Shatin Chicken Congee

Spring Onion, Wonton Crisps, Salted Peanuts, Fresh Ginger

港式車仔麵及沙田雞粥

山竹牛肉球、炆豬手、紅燒牛腩、
豬紅、豬皮、紅燒腸、咖哩魚蛋、
油麵、全蛋麵、粗米線、細米線

配料

港式辣椒油、蔥花、炸蒜茸、薑蓉、鹹花生

沙田雞粥

蔥花、脆卜卜、鹹花生、生薑

Lobster Pasta Station

Parmesan Wheel, Lobster & Smoked Bacon Cream Sauce
Condiments

Crispy Bacon, Parmesan Flakes, Chopped Parsley

龍蝦意粉

巴馬臣芝士輪即製
龍蝦、煙肉忌廉汁

配料

香脆煙肉、巴馬臣芝士碎、番茜碎

The Carvery

Slow Roasted U.S. Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

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

Deep-fried Pigeon

Spicy Salt

生炸乳鴿

椒鹽



MANDARIN ORIENTAL
HONG KONG

Hong Kong Egg Waffle Station

Fresh Made Egg Waffle

Original Flavour, Chocolate Flavour, Cheese & Truffle Flavour
Icing Sugar, Strawberry Sauce, Vanilla Sauce, Peanut Butter

香港雞蛋仔檔

即製雞蛋仔

原味、朱古力味、芝士松露味
糖粉、士多啤梨醬、雲呢拿醬、花生醬

Chafing Dishes

Stir-fried Razor Clam, Black Bean Sauce

Steamed Whole Grouper, Sesame Soy Sauce

Stir-fried Scallop & Coral Mussel, Celery, Lily Bulb, Onion, Garlic, X.O. Sauce

Braised Sea Snail in Spicy Wine

Deep-fried Crab Claw, Sweet Chilli Sauce

Steamed Scallop, Toasted Garlic & Soy Sauce

Steamed Chicken, Mushroom, Kam Wah Ham & Superior Soup

Grilled Beef Tenderloin, Black Pepper Sauce

Grilled Lamb Chop, Lamb Jus & Mint Jelly

Fried Rice, Salt Fish & Chicken, Lettuce, Spring Onion

Stir-fried Thick Ho Fan Noodles, Beef, Onion, Bean Sprout, Ginger & Yellow Chive

Stir-fried Kale, Chinese Sausage & Pork Belly

熱菜

豉椒炒蜆子

頭抽王蒸龍躉

XO 醬帶子珊瑚蚌炒西芹

辣酒煮花螺

醬爆辣蟹鉗

金銀蒜蒸帶子

金華玉樹蒸雞

香煎牛柳配黑胡椒醬

薄荷醬烤羊架

鹹魚雞粒炒飯

乾炒牛河

臘味炒芥蘭

Chef's Specialities Served from the Kitchen

Baked Lobster with Cheese

主廚特選料理

芝士焗龍蝦



MANDARIN ORIENTAL
HONG KONG

Mother's Day Surprise

Double-boiled Bird's Nest, Crystal Sugar & Snow Fungus

母親節驚喜

燕窩冰糖燉銀耳

Dessert

Mandarin Tiramisu

Classic Chocolate Mousse

Mango & Coconut Mochi

Steamed Milk Pudding

Ginger Egg Custard

Mango & Pomelo Sago

Put Chai Ko

Fruit & Berries Salad

甜點

文華意大利芝士餅

經典朱古力慕斯

芒果椰絲糯米糍

香滑燉奶

薑汁燉蛋

楊枝甘露

砵仔糕

時令水果雜莓沙律

Cake

1963 Mandarin Cheesecake

French Toasted Mousse Cake

Seasonal Berries & Vanilla Cream Cake

Green Tea & Red Bean Cake

Strawberry & Lychee Roll

Strawberry & Rose Petal Cupcake

1963 文華芝士蛋糕

法式慕斯蛋糕

時令莓果雲呢拿忌廉蛋糕

抹茶紅豆蛋糕

士多啤梨荔枝蛋糕捲

草莓玫瑰花瓣紙杯蛋糕



MANDARIN ORIENTAL
HONG KONG

Baked Items

Baked Bird's Nest Egg Tarts
Napoleon with Walnut Praline
Chocolate Brownies
Raspberry Swirl Pound Cake
Mother's Day Macaron
Mother's Day Cookies

烘焙甜點

烘烤燕窩蛋撻
合桃果仁拿破倫蛋糕
朱古力布朗尼
紅桑子扭紋磅蛋糕
母親節馬卡龍
母親節曲奇

Homemade Chocolates

Assorted Mother's Day Chocolate Truffle
Assorted Mother's Day Chocolate Praline
Dried Fruit Chocolate Slab

自家製朱古力

母親節雜錦松露朱古力
母親節雜錦果仁朱古力
乾果朱古力板

Homemade Ice Cream Trolley

Vanilla, Dark Chocolate, Milk Tea Ice Cream, Mango Sorbet
Waffle & Sesame Cones

Choice of Different Toppings & Fresh Coulis

Roasted Nuts, Mochi Cube, Chocolate Pop Candy,
Whipped Cream, Raspberry Coulis

自家製雪糕車

雲呢拿、黑朱古力、奶茶雪糕、芒果雪葩
窩夫及芝麻甜筒

配料及新鮮果醬

烤杏仁、麻糬切丁、爆炸糖朱古力、
淡忌廉、紅桑子醬



MANDARIN ORIENTAL
HONG KONG

HKD988* per adult

HKD588* per child

*All prices are subject to 10% service charge.

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, Sparking Tea, House White & Red Wine

HKD 188*

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

HKD 108*

Soft Drinks, Juices & Beer

無限暢飲套餐

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。