MANDARIN ORIENTAL
HONG KONG

CLIPPER LOUNGE

SEMI-BUFFET LUNCH MENU
2 February 2026
12:00pm – 2:00pm

半自助餐午餐菜單
2026 年 2 月 2 日
中午 12 時至 2 時

Deluxe Bread Trolley
Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Soft Bun
精選麵包車
黑麥麵包、全麥麵包、香草麵包、法式麵包、軟麵包

Hors d'oeuvres
Orange and Seafood Salad, Squid, Prawn, Pink Sauce
Greek Salad and Feta Cheese
Chilled Black Fungus with Aged Vinegar
Home Smoked Salmon, Horseradish, Capers
Mixed Cold Cuts
精選開胃菜
香橙海鮮沙律（魷魚、鮮蝦、粉紅蕃茄醬）
希臘沙律菲達芝士
冰鎮黑木耳佐陳年醋
煙燻三文魚、辣根、水瓜柳
雜錦冷盤

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
田園時蔬
澳洲羅馬生菜、沙律菜、火箭菜、
調味品
意大利油醋汁、法式沙律醬、千島醬、凱撒沙律醬
巴馬臣芝士碎、酥脆煙肉、麵包粒、車厘茄

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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)

持續發展海鮮
波士頓龍蝦鉗、 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）

Sushi and Sashimi

Selection of Sashimi
Norwegian Salmon, Ebi, Tai, Hokki, Maguro
Selection of Sushi 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、鯛魚、北寄貝、吞拿魚
精選手握壽司拼盤
挪威三文魚、吞拿魚、鯖魚
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

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Caesar Salad & Cheese

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, Vegetable Stick, Crackers, Dried Fig & Apricot
凱撒沙律及精選芝士

凱撒沙律巴馬臣芝士輪
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
雞尾酒洋蔥、醃黃瓜、蔬菜條、餅乾、乾無花果和乾杏脯

Soup Tureen
Cream of Butternut Squash
American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red Dates
精選湯品
南瓜濃湯
西洋參雞湯，枸杞，蓮子，紅棗

Antipasti
Capers
Onion Ring
Grilled Zucchini
Grilled Bell Pepper
Grilled Eggplant
Roasted Mushroom
Marinated Artichoke, Kalamata Olives, Cherry Tomato

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開胃菜
水瓜柳、洋蔥圈、烤翠玉瓜、烤燈籠椒、烤茄子
烤蘑菇、醃雅枝竹、卡拉馬塔橄欖、車厘茄

Taco Shell
Hummus, Guacamole and Tomato Salsa,
Poached Baby Asparagus, Baby Carrot, Okra,
Baby Corn and French Bean
粟米餅皮
鷹嘴豆泥、牛油果醬和番茄莎莎醬
水煮嫩蘆筍、嫩胡蘿蔔、秋葵
粟米筍和法式豆莢

Live Cooking Station Main Courses
(One main course per person)

Roasted U.S. Prime Rib of Beef
Yorkshire Pudding, Roasted Potatoes, Broccolini, Veal Jus

or

Roasted Lamb Rack
Yorkshire Pudding, Roasted Potatoes, Broccolini, Lamb Jus

or

Beef Noodle Soup
Braised Spicy Beef Brisket, Pak Choy, Beef Broth
(Thick Rice Noodles, Oil Noodles or Thick Egg Noodles)

or

Hainan Chicken
Fragrant Jasmine Rice, Chicken Soup, Pak Choy
Chilli Sauce, Ginger Sauce and Dark Soy Sauce

or

Braised Fish Maw and Abalone
Orzo Pasta, Broccolini, Garlic, Onion, X.O. Cream Sauce

or

From Kitchen

Pan-fried Vegetarian Tofu wrap (Vegan)
Celtuce, Bean Sprouts, Thai Asparugas,
Chinese Lettuce, Carrot and Sweet Vinegar Sauce

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現煮主菜
（每人一份主菜）
烤美國頂級牛肋排
英式布甸、烤馬鈴薯、西蘭花、小牛肉汁
或
烤羊扒
英式布甸、烤馬鈴薯、西蘭花、羊肉汁
或
牛肉湯麵
紅燒辣牛腩、白菜、牛肉湯
(河粉、油麵或粗雞蛋麵）
或
海南雞飯
雞油飯、雞湯、白菜
辣椒醬、薑蓉、黑醬油
或
紅燒魚肚拌鮑魚
米形意粉、西蘭花、蒜蓉、洋蔥、XO 忌廉汁
或
廚師精選
香煎素豆腐卷（純素）
萵筍、芽菜、泰國蘆筍、
中式生菜、紅蘿蔔和糖醋汁

Desserts
Mandarin Tiramisu
Classic Chocolate Mousse
Panna Cotta with Strawberry
Ginger Crème Brûlée
Winter Fruit and Berries Salad
Black Sesame Coconut Pudding
甜點
文華提拉米蘇
經典朱古力慕斯
士多啤梨意式奶凍
薑汁焦糖布甸
鮮果雜莓沙律
黑芝麻椰汁布甸

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Cakes
1963 Mandarin Cheesecake
Green Tea and Yuzu Mousse Cake
Strawberry Victoria Cream Cake
Chocolate Truffle Cake
Lemon Vanilla Cupcake
蛋糕
1963 文華芝士蛋糕
抹茶柚子慕斯蛋糕
士多啤梨維多利亞蛋糕
松露朱古力蛋糕
文華檸檬雲呢拿紙杯蛋糕

Baked Items
Baked Cashew Nut Tart
Blueberry and Chestnut Pie
Chocolate Brownies and Caramelised Walnuts
Tangerine Orange Fruit Cake
Assorted Macaron
Assorted Homemade Cookies
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 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
朱古力乾果塊

Homemade Ice Cream Trolley
Vanilla, Dark Chocolate, Mango Sorbet
Waffle and Sesame Cones

Choice of Different Toppings & Fresh Coulis
Roasted Almond, Mixed Nuts, Icing Sugar,

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Whipped Cream, Raspberry Coulis
自家製雪糕車
雲呢拿、黑朱古力、芒果雪葩
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

HKD658* per adult
HKD458* per child

每位成人定價為港幣 658 元*
每位兒童（3 至 11 歲）定價為港幣 458 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。

Please note that all buffet items are subject to change due to availability
請注意，自助餐菜餚可能因供應情況而有所變動