



MANDARIN ORIENTAL
HONG KONG

CLIPPER LOUNGE

Lobster & Seafood Spring Buffet Menu
Effective 23 March 2026

Mondays to Sundays
6:00pm – 10:30pm

龍蝦海鮮春季自助晚餐
2026年3月23日
星期一至星期日
晚上6時至10時30分

Lobster Extravaganza

Lobster & Fresh Fruit Salad, Pink Cocktail Sauce
Lobster Bisque
Baked Lobster, Garlic Herb's Butter
Stir-fried Lobster, Black Pepper Sauce

龍蝦盛宴

龍蝦鮮果沙律粉紅雞尾酒醬
龍蝦濃湯
蒜香香草牛油焗龍蝦
黑椒醬炒龍蝦
龍蝦海鮮配蝦油炒飯

Lobster Caesar Salad Trolley

Served from a Parmesan Wheel

Romaine Lettuce with Caesar Dressing
Grilled Lobster, Bacon Bits, Crouton, Parmesan Shavings

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

Lobster Pasta Station

Prepared in a Parmesan Wheel

Lobster, Smoked Bacon & Cream Sauce
Condiments
Crispy Bacon, Parmesan Shavings, Chopped Parsley

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



MANDARIN ORIENTAL
HONG KONG

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

Deluxe Bread Trolley

Selection of Artisan Breads

精選麵包車

每日精選麵包

Hors d'oeuvres

Tuna Niçoise Salad

Thai Seafood Glass Noodle Salad

Smoked Salmon with Horseradish, Capers & Onion

Assorted Cold Cuts

精選開胃菜

吞拿魚香薯沙律

泰式海鮮粉絲沙律

煙燻三文魚配辣根、水瓜柳及洋蔥

精選冷盤

Sushi and Sashimi

Sashimi Selection

Hamachi, Ebi, Octopus, Tai, Hokki

Nigiri Selection

Saba, Ebi, Tamago, Inari

Maki Selection

California Roll, Kappa-Maki, Tekka, Futo

Condiments

Soy Sauce, Pickled Ginger, Wasabi

壽司和刺身

精選刺身

油甘魚、甜蝦、八爪魚、鯛魚、北寄貝

精選手握壽司拼盤

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



MANDARIN ORIENTAL
HONG KONG

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, Dailan Abalone,
New Zealand Green Mussel, Australian Blue Mussel, Local Sea Whelk,
Big Head River Shrimp, Chilled Norwegian Prawn

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

All seafood is sustainably sourced and subject to market availability.

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

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

Dressings

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

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



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
配蔬菜條及餅乾

Soup Tureen

Double-boiled Pork Shin Soup, Peanut, Black Eye Bean

精選湯品

花生眉豆燉豬腱湯

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

配料

薑蓉、辣椒醬、黑豉油

Beef Noodles Station

Clear Broth Beef Brisket, Fresh Sliced Beef, Beef Ball
Baby Kale, Chinese Lettuce, Pak Choy, Bean Sprout
Oil Noodles, Egg Noodles, Glass Noodles, Rice Noodles
Beef Brisket Broth

Condiments

Crispy Garlic, Chilli Sauce, Oyster Sauce



MANDARIN ORIENTAL
HONG KONG

牛肉麵檔

清湯牛腩、新鮮切片牛肉、牛肉丸
嫩羽衣甘藍、本地新鮮生菜、白菜、芽菜
油麵、全蛋麵、粉絲、米線、
牛腩清湯
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

Lamb Jus & Mint Jelly

Side Dish

(Three selections daily)

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

香烤羊架

羊肉汁和薄荷啫喱

配菜

(每日供應三款)

粟米、燴甘筍、烤番薯、蔬菜、燴青豆、法邊豆、香烤南瓜

Chafing Dishes

Steamed Whole Grouper, Sesame Soy Sauce
Honey Glazed Alaskan Black Cod & Braised Peas
Braised Clam, Onion, Chilli, Ginger, Garlic, Coconut Cream & Champagne Sauce
Braised Sliced Whelk, Mushroom, Chinese Lettuce, Broccoli
Roasted Spring Chicken, Lemon, Garlic & Rosemary
Slow Cooked Pork Loin, Honey, Mustard Jus, Honey Glazed Apple
Stir-fried Beef Tenderloin, Chinese Black Pepper Sauce
Braised E-Fu Noodles, Onion, Ginger, Yellow Chive, Lobster & Supreme Soup
Poached Spring Green Vegetable

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



MANDARIN ORIENTAL
HONG KONG

熱菜

清蒸原條石斑魚、芝麻豉油
蜜汁阿拉斯加黑鱈魚配豌豆
椰香香檳汁燴蜆配洋蔥、辣椒、薑及蒜
紅燒海螺片配冬菇、生菜及西蘭花
檸檬蒜香迷迭香烤春雞
慢煮豬柳配蜂蜜芥末肉汁及焦糖蘋果
黑椒炒牛柳
龍蝦濃湯燴伊麵
清蒸嫩綠蔬菜

Chef's Specialities Served from the Kitchen
(Rotating daily selection, one serving per person)

Seared Foie Gras

Mango Salsa, Toasted Brioche

Braised Sustainable Fish Maw

Tossed Egg Noodles & Shrimp Head Oil

Braised Abalone with Orzo

主廚特選料理

(每日輪換, 每人一份)

香煎法國鵝肝

芒果莎莎醬配焦糖牛油布里歐

紅燒可持續來源花膠

拌蛋麵配蝦頭精華

原隻紅燒鮑魚配米形意大利粉

Chef's Specialities Served from the Kitchen
(Rotating daily selection)

Stewed Bird's Nest with Fresh Papaya & Fresh Milk

Baked Bird's Nest Egg Tarts

Stewed Bird's Nest with Peach Gum & Dried Longan

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



MANDARIN ORIENTAL
HONG KONG

主廚特選料理
(每日精選)

木瓜鮮奶燉燕窩

焗燕窩蛋撻

桃膠龍眼燉燕窩

Dessert

Mandarin Tiramisu
Classic Chocolate Mousse
Strawberry & Vanilla Trifle
Matcha Crème Brûlée
Red Bean & Coconut Pudding
Seasonal Fruit and Berries Salad

甜點

文華意大利芝士餅
經典朱古力慕斯
草莓英式布甸
抹茶焦糖布甸
紅豆椰子布甸
時令水果雜莓沙律

Cake

1963 Mandarin Cheesecake
Raspberry & Chocolate Truffle Cake
Seasonal Berries & Vanilla Cream Cake
Apple & Vanilla Mousse Cake
Orange & Chocolate Cupcake

蛋糕

1963 文華芝士蛋糕
覆盆子朱古力松露蛋糕
時令雜莓雲呢拿忌廉蛋糕
蘋果雲呢拿慕斯蛋糕
香橙朱古力紙杯蛋糕

Baked Items

Baked Lemon Tart
Mixed Berries Crumble Pie

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



MANDARIN ORIENTAL
HONG KONG

Chocolate Brownies
Raspberry Swirl Pound Cake
Assorted Macaron
Assorted Homemade Cookies

烘焙甜點

焗檸檬撻
雜莓酥皮批
朱古力布朗尼
覆盆子漩渦蛋糕
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, Matcha Ice Cream, Mango Sorbet
Waffle & Sesame Cones

Selection of 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、抹茶雪糕、芒果雪葩
窩夫及芝麻甜筒

配料及新鮮果醬

烤杏仁、混合堅果、糖霜、忌廉、紅桑子醬



MANDARIN ORIENTAL
HONG KONG

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, 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。

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