CLIPPER LOUNGE

SHANGHAI DELIGHTS & HAIRY CRAB FEAST

Dinner Buffet

上海美饌及大閘蟹盛宴自助晚餐

November 2026

Daily
每日

6:00PM – 10:30PM

Sunday to Thursday
星期日至星期四

Adult: HKD 688 per person | Child aged 6–11: HKD 428 per person
成人：每位港幣 688 元 | 兒童（6 至 11 歲）：每位港幣 428 元

Friday, Saturday & Selected Public Holidays
星期五、星期六及部分公眾假期

Adult: HKD 788 per person | Child aged 6–11: HKD 488 per person
成人：每位港幣 788 元 | 兒童（6 至 11 歲）：每位港幣 488 元

**All prices are in Hong Kong Dollar and subject to a 10% service charge.*
所有價格均以港幣計算，另收加一服務費。

CLIPPER LOUNGE

Deluxe Bread Trolley
精選麵包車

Daily Bread Selection
每日精選麵包

Hors d'oeuvres
精選開胃菜

Egg Noodles, Poached Chicken & Spicy Sesame Dressing
麻醬手撕雞拌蛋麵
Roasted Pumpkin & Grilled Shrimp Salad
香烤南瓜鮮蝦沙律
Spicy Seafood & Beef Salad
香辣海鮮牛肉沙律
House-smoked Salmon, Horseradish, Capers, Onion
煙燻三文魚配辣根、水瓜柳及洋蔥
Assorted Cold Cuts
精選冷盤

Garden Greens
田園時蔬

Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves,
澳洲羅馬生菜、嫩葉沙律菜、火箭菜
Red Chicory, Daily Market Greens,
紅菊苣、每日精選蔬菜
Cereals, Seeds, Dried Fruits
穀物、種子、乾果

Dressings
沙律醬
Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing
意大利油醋汁、法式沙律醬、千島醬、凱撒沙律醬

Menu subject to change due to availability and seasonality.
菜單內容可能會因供應情況及季節因素而有所調整.

CLIPPER LOUNGE

Sushi and Sashimi
壽司及刺身

Selection of Sashimi
精選刺身
Hamachi, Ebi, Maguro, Hotate, Salmon
油甘魚、甜蝦、吞拿魚、帶子、三文魚

Selection of Nigiri Sushi Platter
精選手握壽司拼盤
Norwegian Salmon, Tuna, Snapper
三文魚、吞拿魚、鯛魚

Selection of Maki & Sushi Platter
精選卷物壽司拼盤
Assorted Maki & Cooked Sushi
雜錦卷物及熟食壽司

Condiments
配料
Soy Sauce, Pickled Ginger, Wasabi
豉油、壽司薑、日本芥末

Sustainably Sourced Seafood
可持續海鮮

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

Condiments
配料
Shallot Vinegar, Cocktail Sauce, Lemon Wedges
紅蔥頭油醋汁、雞尾醬汁、檸檬角

All our seafood is sustainably sourced and subject to market availability.
所有海鮮均採購自可持續來源，並視市場供應而定。

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Deluxe Cheese Selection
精選芝士

Emmental, Edam, English Cheddar,
愛蒙塔爾芝士、艾登芝士、英國車打芝士
Brie de Meaux, St. Albray, Camembert, Reblochon
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

Condiments
配料
Vegetable Sticks & Crackers
蔬菜條及餅乾

Lobster Caesar Salad Trolley
芝士龍蝦凱撒沙律手推車

Parmesan Wheel, Romaine Lettuce, Caesar Dressing,
巴馬臣芝士輪凱撒沙律
Grilled Lobster, Bacon Bits, Croutons, Parmesan Flakes
香烤龍蝦、香脆煙肉、麵包粒、巴馬臣芝士片

Soup Tureen
精選湯品

Fish Maw Hot & Sour Soup
花膠酸辣湯
Lobster Bisque
龍蝦濃湯

Hainan Chicken, Shanghai Drunken Chicken,
Cantonese Soy Sauce Chicken
海南雞、上海醉雞及廣式豉油雞
Fragrant Jasmine Rice
香油飯

Condiments
調味品
Fresh Local Ginger Sauce, Chilli Sauce, Dark Soy Sauce
薑蓉、辣椒醬、黑豉油

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Homemade Pasta Station
自家製意粉專區

Homemade Pasta, Cream Sauce, Tomato Sauce, Parmesan Wheel
自家製意粉、忌廉汁、番茄汁、巴馬臣芝士輪

Condiments
配料

Crispy Bacon, Parmesan Wheel, Chopped Parsley
香脆煙肉, 巴馬臣芝士, 意大利香芹碎

Shanghainese Dan Dan Noodles Station
上海擔擔麵專區

Shanghai Vegetable & Pork Wonton, Pork & Shrimp Wonton,
上海菜肉餛飩、鮮蝦豬肉餛飩
Braised Pork Knuckle, Braised Spicy Beef Brisket, Pork Dan Dan Sauce,
紅燒豬手、香辣牛腩、秘製擔擔肉醬
Pig Blood Curd, Pig Skin, Braised Pork Intestine
豬血、滷豬皮、秘製滷大腸
Shanghai Thin Noodles, Oil Noodles, Rice Noodles, Thick Egg Noodles
上海幼麵、油麵、米粉、粗蛋麵
Locally Sourced Lettuce, Pak Choy, Baby Kale, Bean Sprouts
本地生菜、白菜、嫩羽衣甘藍、銀芽
Chicken Broth
老火雞湯底

Condiments
配料

Crispy Garlic, Fried Shallot, Spring Onion, Roasted Peanuts Flakes,
香脆蒜酥、炸乾蔥、青蔥花、花生碎
Chilli Bean Sauce, Black Vinegar, Soy Sauce
辣豆瓣醬、鎮江黑醋及醬油

Shanghai Rice Cake in Abalone Chicken Soup
鮑魚雞湯上海年糕

Rice Cake, Mini Cabbage, Chicken Soup
年糕、小棠菜、雞湯
Abalone, Ham, Scallop & Shanghai Brassica
鮑魚、金華火腿、瑤柱及上海青菜

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The Carvery
烤肉

Slow-roasted U.S. Prime Rib of Beef
慢烤特級美國牛肋排

Yorkshire Pudding, Roasted Potatoes, Mashed Potatoes, Veal Jus
約克郡布甸、烤薯仔、薯蓉、牛仔肉汁

Charcoal Grill Station
炭燒美食專區

Lamb Chop, Pork Chop, Salmon
燒羊扒、豬扒及三文魚

Mushroom Sauce, Black Pepper Sauce
蘑菇汁、黑椒汁

Iberico Ham Station
西班牙伊比利亞火腿專區

Whole Iberico on a Stand
Olives, Sliced Bread, Honey Mustard, Pickles
原隻西班牙伊比利亞火腿
橄欖、切片麵包、蜜糖芥末醬、醃製酸菜

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Steamed Delicacies Trolley
蒸點推車
Pork Xiao Long Bao
小籠包
Crab Roe & Pork Xiao Long Bao
蟹粉小籠包
Condiments
配料
Fresh Ginger in Chinkiang Vinegar
薑絲、鎮江香醋

Heat Lamp Trolley
特色煎點推車
Pan-fried Pork Bun
生煎鮮肉包
Pan-fried Shanghai Dumpling
上海鍋貼
Condiments
配料
Chilli Bean Sauce, Black Vinegar, Soy Sauce
辣豆瓣醬、鎮江香醋及醬油

Chef's Specialities Serve at the Table
主廚精選上桌
Seasonal Shanghainese Hairy Crab
時令上海大閘蟹

Condiments
配料
Sweet Ginger Herbal Tea & Ginger Black Vinegar
薑茶及薑絲鎮江黑醋
(One crab per person, served at the table)
（每位賓客一隻，由服務員席間奉上）

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Chafing Dishes

熱菜

Braised Fish Maw & Meat Balls in Premium Broth
濃湯燴花膠肉丸

Steamed Leopard Coral Grouper, Kam Wah Ham, Mushroom & Spring Onion
清蒸東星斑配金華火腿、冬菇及青蔥

Stir-fried Prawn, Chilli, Spring Onion, Soy & Sesame Oil Sauce
豉油麻香炒蝦球配辣椒及青蔥

Miso-glazed Alaskan Black Codfish
味噌照燒阿拉斯加黑鱈魚

Soft-shell Crab & Vegetable Curry
軟殼蟹雜菜咖喱

Roasted Spicy Duck Breast, Orange, Fennel
香辣燒鴨胸配香橙及茴香

Braised Pork Rib in Sweet & Sour Sauce
京都醬燴豬肋骨

Roasted Pork Rack, Honey Mustard Jus
蜜糖芥末醬燒豬鞍架

Grilled Beef Tenderloin, Black Pepper Sauce
香烤牛柳配黑椒汁

Stir-fried Shanghai Thick Noodles, Pork Belly, Mushroom & Dried Shrimp
上海粗炒麵配五花腩、冬菇及蝦米

Steamed Egg, King Crab Meat & Roe, Glass Noodles, Sesame Soy Sauce
帝王蟹肉蟹籽蒸水蛋配粉絲及麻香豉油

Poached Broccoli, Scrambled Egg White & Crab Roe Sauce
蟹籽蛋白汁浸西蘭花

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Selected Dessert
精選甜點

Mandarin Tiramisu
文華意大利芝士餅
Grand Cru Chocolate Mousse
特濃朱古力慕絲
Apricot Panna Cotta
杏桃意式奶凍
Coconut & Black Sesame Pudding
椰香黑芝麻布甸
Fresh Fruit & Berry Salad
時令水果雜莓沙律

Selected Cake
精選蛋糕

1963 Mandarin Cheesecake
1963 文華芝士蛋糕
Strawberry Victoria Cream Cake
草莓維多利亞海綿蛋糕
Vanilla Chestnut Cake
雲呢拿栗子蛋糕
Chocolate Truffle Cake
朱古力松露蛋糕
Lemon & Vanilla Cupcake
檸檬雲呢拿杯子蛋糕

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Baked Items
烘焙甜點

Banana & Cinnamon Cake
肉桂香蕉蛋糕
Maple Syrup Pecan Tart
楓糖山核桃撻
Spice Pumpkin Pie
香料南瓜批
Chocolate Brownies & Caramelised Walnuts
濃香朱古力布朗尼配焦糖合桃
Mixed Fruit & Nut Cake
雜果果仁蛋糕
Assorted Macarons
雜錦法式馬卡龍
Assorted Homemade Cookies
自家製雜錦曲奇餅

Homemade Chocolates
自家製朱古力
Assorted Chocolate Truffles
雜錦松露朱古力
Assorted Chocolate Pralines
雜錦果仁朱古力
Dried Fruit Chocolate Slab
乾果朱古力板

Homemade Ice Cream Trolley
自家製雪糕車

Vanilla, Dark Chocolate, Mango Sorbet
雲呢拿、黑朱古力、芒果雪葩
Waffle & Sesame Cones
窩夫及芝麻甜筒

Selection of Toppings & Fresh Coulis
配料及新鮮果醬
Roasted Almond, Mixed Nuts, Icing Sugar, Whipped Cream, Raspberry Coulis
烤杏仁、雜錦果仁、糖霜、淡忌廉、紅桑子醬

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