1 – 24
DECEMBER
(except Sundays)

CLIPPER LOUNGE

FESTIVE SEMI-BUFFET LUNCH MENU

節慶半自助午餐

Deluxe Bread Trolley
豪華麵包車
Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Soft Bun
黑麥麵包、全麥麵包、意式香草佛卡夏、法國長棍麵及精選餐包

Hors d'oeuvres
精選冷盤前菜
Seafood & Fresh Fruit Salad
海鮮鮮果沙律
Roasted Pumpkin & Shrimp Salad
爐烤南瓜伴鮮蝦沙律
Tuna Niçoise Salad
經典尼斯吞拿魚沙律
Home-Smoked Salmon, Horseradish, Capers
自家煙燻三文魚配辣根忌廉及水瓜柳

Garden Greens
時令田園沙律
Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves
澳洲羅馬生菜、雜錦沙律菜及火箭菜
Condiments
配料
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
Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato
巴馬臣芝士碎、香脆煙肉粒、香草脆麵包粒、車厘茄

Sustainably Sourced Seafood
可持續發展海鮮精選
Poached Boston Lobster Claw, Brown Crab,
New Zealand Green Mussel, Australian Blue Mussel, Local Sea Whelk,
Chilled Norwegian Prawn, Local Surf Clam
波士頓龍蝦鉗、麵包蟹、紐西蘭青口、澳洲藍青口、本地海螺、冰鎮挪威蝦及本地翡翠螺
Condiments
配料
Shallot Vinegar, Cocktail Sauce, Lemon Wedges
(All our seafood is sustainably sourced and is subject to availability on the market)
紅蔥頭醋, 雞尾酒醬, 檸檬角
所有海鮮均來自可持續發展供應商，並視市場供應情況而定。

Sushi and Sashimi
壽司及刺身
Selection of Sashimi
精選刺身
Hamachi, Ebi, Tai, Hokkigai, Salmon
油甘魚、熟蝦、鯛魚、北寄貝、三文魚
Selection of Sashimi Nigiri Platter
精選手握壽司
Saba, Ebi, Tamago, Inari
鯖魚、熟蝦、玉子燒、稻荷壽司
Selection of Maki & Sushi Platter
精選壽司卷拼盤
California Roll, Kappa-Maki, Tekka, Futo
加州卷、青瓜卷、吞拿魚卷、太卷
Condiments
配料
Soy Sauce, Pickled Ginger, Wasabi
日本醬油、醃嫩薑及山葵

Caesar Salad & Cheese
凱撒沙律及芝士
Caesar Salad in Parmesan Wheel
巴馬臣芝士輪即拌凱撒沙律
Bacon Bits, Parmesan Flakes, Croutons
煙肉脆粒、巴馬臣芝士碎及香草脆麵包粒
Emmenthal, Edam, English Cheddar, Stilton,
Brie de Meaux, St Albray, Camembert, Reblochon
埃文達芝士、伊頓芝士、英國車打芝士、斯蒂爾頓藍芝士、法國梅奧布里芝士、聖阿布雷芝士、金文拔芝士及瑞布羅申芝士
Parma Ham, Salami, Mortadella, Pastrami
巴馬火腿、意大利莎樂美腸、莫爾塔德拉火腿及煙燻牛肉
Condiments
配料
Cocktail Onion, Cucumber Pickle, Vegetable Stick, Crackers, Dried Fig & Apricot
雞尾洋蔥、醃青瓜、田園蔬菜條、脆餅乾、乾無花果及杏脯

Soup Tureen
湯品精選
Cream of Pumpkin
香濃南瓜忌廉湯
American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red Dates
花旗參杞子蓮子紅棗燉雞湯

1 – 24
DECEMBER
(except Sundays)

CLIPPER LOUNGE

FESTIVE SEMI-BUFFET LUNCH MENU

節慶半自助午餐

Selection of Main Courses
主菜精選

Roasted Prime Rib of Beef
香烤特級牛肋扒
Yorkshire Pudding, Roasted Potatoes, Thyme Jus
配約克郡布甸、香烤薯仔及百里香燒汁

or 或

Roasted Turkey
傳統香烤火雞
Stuffing, Braised Red Cabbage, Giblet Gravy, Cranberry Sauce
配傳統火雞釀餡、燴紅椰菜、火雞濃汁及紅莓醬

or 或

Grilled Lamb Rack
香烤羊架
Roasted Pumpkin Purée, Grilled Asparagus & Lamb Jus
配香烤南瓜蓉、烤蘆筍及羊肉燒汁

or 或

Pan-fried Crispy Chicken Breast
香煎脆皮雞胸
Mixed Herb's Breadcrumbs, Fried Duck Egg & Asian Salad
配香草麵包糠、香煎鴨蛋及亞洲風味沙律

or 或

Steamed Grouper
清蒸東星斑
Leopard Coral Grouper, Chinese Ham, Mushroom,
Steamed Trio Rice, Brassica & Sesame Soy Sauce
配金華火腿、冬菇、三色蒸飯、唐菜及芝麻豉油汁

or 或

Homemade Pasta Station
即製手工意大利粉
Homemade Pasta, Wild Mushroom Cream Sauce,
Parmesan Flakes, Chopped Fresh Chive, Mixed Nuts & Seeds
配野菌忌廉汁、巴馬臣芝士碎、新鮮細香蔥、雜錦果仁及種子

Desserts
精緻甜點
Mandarin Tiramisu
文華提拉米蘇
Grand Cru Chocolate Mousse
特級朱古力慕絲蛋糕
Black Forest Trifle
黑森林松露杯
Gingerbread Panna Cotta with Winter Berries
薑餅意式奶凍配冬季莓果
Ginger Crème Brûlée
薑味焦糖燉蛋
Winter Fruit and Berries Salad
冬日鮮果及莓果沙律

Cakes
精選蛋糕
1963 Mandarin Cheesecake
1963文華經典芝士蛋糕
Traditional Dark Chocolate Yule Log
傳統黑朱古力聖誕樹頭蛋糕
Paris Brest, Hazelnut
榛子巴黎布雷斯特泡芙
Vanilla Chestnut Mont Blanc
雲呢拿栗子蒙布朗蛋糕
Red Fruit Cream Cake
紅莓忌廉蛋糕
Christmas Cupcake
聖誕紙杯蛋糕

Bakery
節慶烘焙精選
Spiced Pear Pound Cake
香料梨磅蛋糕
Christmas English Fruit Cake
傳統英式聖誕水果蛋糕
Bakery Mixed Nuts Tart
雜錦果仁撻
Assorted Homemade Christmas Cookies
自家製聖誕曲奇精選
Assorted Homemade Christmas Macaron
自家製法式馬卡龍精選
Christmas Stollen
傳統史多倫聖誕蛋糕
Gingerbread Man
薑餅人曲奇
Panettone
意大利聖誕麵包

1 – 24
DECEMBER
(except Sundays)

CLIPPER LOUNGE

FESTIVE SEMI-BUFFET LUNCH MENU

節慶半自助午餐

Homemade Chocolates
自家製朱古力
Assorted Christmas Chocolate Truffle
精選聖誕松露朱古力
Assorted Christmas Chocolate Praline
精選聖誕果仁夾心朱古力
Dried Fruit Chocolate Slab
果乾朱古力磚
Pistachio & Raisin Aneo Chocolate Slab
開心果及提子乾朱古力磚

Ice Cream Station
雪糕專區
Selection of Ice Cream & Sorbet
精選雪糕及雪葩
Assortment of Marshmallows & Candies
棉花糖及糖果精選
Condiments
配料
Roasted Almonds, Icing Sugar, Whipped Cream,
Chocolate Sauce, Raspberry Coulis, Mixed Nuts
香烤杏仁, 糖霜, 鮮忌廉, 朱古力醬, 紅桑子醬,
雜錦果仁

Includes One Main Course per person
每位賓客可享一款自選主菜

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

所有自助餐食品將因應季節及市場供應情況而有所調整。

1 – 24 December 2026
(Except Sundays)
12pm – 2pm

2026年12月1日至24日
(星期日除外)
中午12時至下午2時

HKD658 per adult*
HKD458 per child (Aged 6–11)**
*成人每位港幣658元**
*小童 (6至11歲) 每位港幣458元**

1 – 31

DECEMBER 2026

&

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JANUARY 2027

CLIPPER LOUNGE

FESTIVE AFTERNOON TEA MENU

節日下午茶餐單

Sandwiches

精選三文治

Smoked Turkey, Cranberry, Butternut Squash

煙燻火雞、蔓越莓及南瓜蓉三文治

Truffle Egg Salad, Mayonnaise, Herbs, Cucumber

松露蛋沙律配香草蛋黃醬及青瓜三文治

Smoked, Poached Salmon, Sour Cream, Lemon, Dill

煙燻及水煮三文魚配酸忌廉、檸檬及蒔蘿三文治

Pepper Pastrami, Fig & Apple Chutney, Cheese, Arugula

黑椒煙燻牛肉配無花果蘋果酸辣醬、芝士及火箭菜三文治

Desserts

精緻甜點

1963 Mandarin Cheesecake

1963 文華經典芝士蛋糕

Yule Log, 70% Chocolate

70%特濃朱古力聖誕樹頭蛋糕

Blackcurrant Chestnut Entremets

黑加侖子栗子法式慕絲蛋糕

Spiced Pear Tart

香料梨撻

Bakery

節慶烘焙精選

Mince Pie

傳統免治果餡批

Traditional Stollen

傳統史多倫聖誕蛋糕

Chocolate

朱古力美點

Gingerbread Truffle

薑餅松露朱古力

1 – 31

DECEMBER 2026

&

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JANUARY 2027

CLIPPER LOUNGE

FESTIVE AFTERNOON TEA MENU

節日下午茶餐單

Scones
英式鬆餅
Plain Scone
原味英式鬆餅
Raisin Scone
提子乾英式鬆餅
Rose Petal Jam
玫瑰花瓣果醬
Clotted Cream
英式凝脂忌廉

Arabica Coffee or Selection of Tea
精選阿拉比卡咖啡或茗茶

1 – 24, 27 – 31 December 2026
Mon – Sat 14:30 – 17:30
Sun 15:30 – 17:30

2026年12月1日至24日及12月27日至31日
星期一至六 下午2時30分至5時30分
星期日 下午3時30分至5時30分

26 December 2026 & 1 January 2027
15:30 – 17:30
2026年12月26日及2027年1月1日
下午3時30分至5時30分

HKD468 for one person*
HKD888 for two persons*
*每位港幣468元**
*兩位港幣888元**

Additional HKD188 for a glass of house Champagne*
Additional HKD208 for a glass of Rosé Champagne*
*另加港幣188元*可享精選香檳一杯*
*另加港幣208元*可享粉紅香檳一杯*

1 – 23 & 27 - 30

DECEMBER 2026

&

1 JANUARY 2027

CLIPPER LOUNGE

FESTIVE DINNER BUFFET MENU

節慶自助晚餐

The Carvery
精選烤肉
Roasted Prime Rib of Beef
香烤特級牛肋扒
Yorkshire Pudding, Roasted Potatoes, Thyme Jus
配約克郡布甸、香烤薯仔及百里香燒汁

Roasted Turkey
傳統香烤火雞
Stuffing, Giblet Gravy, Cranberry Sauce,
Mashed Potato, Corn on the Cob, Braised Red Cabbage
傳統火雞釀餡、火雞濃汁、紅莓醬、薯蓉、粟米及燴紅椰菜

Cooking Station
即席烹調
Hainan Chicken & Cantonese Soy Sauce Chicken Station
海南雞及豉油雞專區
Poached Hainan Chicken, Fragrant Rice
海南雞配香苗飯
Soy Sauce Chicken
廣東豉油雞
Condiments
配料
Ginger Sauce, Chilli Sauce, Dark Soy Sauce
薑蓉醬, 辣椒醬, 甜豉油

Homemade Pasta Station
即製手工意大利粉
Homemade Pasta, Cream Sauce, Tomato Sauce, Parmesan Wheel
即製手工意大利粉配忌廉汁、番茄汁及巴馬臣芝士輪
Condiments
配料
Crispy Bacon, Parmesan Flakes, Chopped Parsley
香脆煙肉粒, 巴馬臣芝士碎, 意大利香芹碎

Singaporean Laksa Noodles Station
新加坡叻沙
Lobster Claw, Fish Cake, Prawn, Puffed Tofu
龍蝦鉗、魚餅、鮮蝦及豆卜
Oil Noodles, Glass Noodles, Rice Noodles
油麵、粉絲及米粉
Chinese Lettuce, Pak Choy, Choy Sum, Bean Sprout
唐生菜、白菜苗、菜心及芽菜
Spicy Laksa Soup, Chicken Coconut Soup
惹味叻沙湯底及椰香雞湯底
Condiments
配料
Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce
蒜酥、紅蔥酥、蔥花、新鮮芫荽及參巴辣椒醬

Chafing Dishes
熱菜精選
Bakery Alaskan Black Cod, Mixed Nuts & Herb's Crumb
焗阿拉斯加黑鱈魚配果仁香草脆麵包糠
Stir-fried Prawn, Dried Chilli & Sichuan Pepper
川椒乾辣椒炒蝦球
Wok-fried Scallop & Coral Mussel, Celery, Carrot, Black Bean X.O. Sauce
X.O.醬豉椒西芹甘筍炒帶子珊瑚蚌
Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce
薑蔥豉油蒸東星斑
Chicken Cordon Bleu
芝士火腿釀雞胸
Stir-fried Pork Rib, Garlic & Chilli
蒜香辣椒骨
Grilled Beef Tenderloin, Black Pepper Sauce
黑椒汁燒牛柳
Australian Lamb Chop, Grilled Vegetables, Mint Jelly
香烤澳洲羊扒配時令蔬菜及薄荷啫喱
Fried Rice, Chicken & Abalone, Lettuce, Green Peas, Spring Onion
鮑魚雞粒生菜炒飯
Poached Broccoli in Chicken Broth
上湯浸西蘭花
Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce
巴馬臣芝士煙肉忌廉抱子甘藍
Honey Roasted Pumpkin with Almond Flakes
蜜糖烤南瓜伴杏仁片

1 – 23 & 27 - 30
DECEMBER 2026
&
1 JANUARY 2027

CLIPPER LOUNGE

FESTIVE DINNER BUFFET MENU

節慶自助晚餐

Desserts
精緻甜點
Mandarin Tiramisu
文華提拉米蘇
Grand Cru Chocolate Mousse
特級朱古力慕絲蛋糕
Black Forest Trifle
黑森林松露杯
Gingerbread Panna Cotta with Winter Berries
薑餅意式奶凍配冬季莓果
Ginger Crème Brûlée
薑味焦糖燉蛋
Winter Fruit and Berries Salad
冬日鮮果及莓果沙律

Cakes
精選蛋糕
1963 Mandarin Cheesecake
1963文華經典芝士蛋糕
Traditional Dark Chocolate Yule Log
傳統黑朱古力聖誕樹頭蛋糕
Paris Brest, Hazelnut
榛子巴黎布雷斯特泡芙
Vanilla Chestnut Mont Blanc
雲呢拿栗子蒙布朗蛋糕
Red Fruit Cream Cake
紅莓忌廉蛋糕
Christmas Cupcake
聖誕紙杯蛋糕

Bakery
節慶烘焙精選
Spiced Pear Pound Cake
香料梨磅蛋糕
Christmas English Fruit Cake
傳統英式聖誕水果蛋糕
Bakery Mixed Nuts Tart
雜錦果仁撻
Assorted Homemade Christmas Cookies
自家製聖誕曲奇精選
Assorted Homemade Christmas Macaron
自家製法式馬卡龍精選
Christmas Stollen
傳統史多倫聖誕蛋糕
Gingerbread Man
薑餅人曲奇
Panettone
意大利聖誕麵包

Homemade Chocolates
自家製朱古力
Assorted Christmas Chocolate Truffle
精選聖誕松露朱古力
Assorted Christmas Chocolate Praline
精選聖誕果仁夾心朱古力
Dried Fruit Chocolate Slab
果乾朱古力磚
Pistachio & Raisin Aneo Chocolate Slab
開心果及提子乾朱古力磚

Ice Cream Station
雪糕專區
Selection of Ice Cream & Sorbet
精選雪糕及雪葩
Assortment of Marshmallows & Candies
棉花糖及糖果精選
Condiments
配料
Roasted Almonds, Icing Sugar, Whipped Cream,
Chocolate Sauce, Raspberry Coulis, Mixed Nuts
香烤杏仁, 糖霜, 鮮忌廉, 朱古力醬, 紅桑子醬,
雜錦果仁

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

所有自助餐食品將因應季節及市場供應情況而有所調整。

1 – 23 & 27 - 30

DECEMBER 2026

&

1 JANUARY 2027

CLIPPER LOUNGE

FESTIVE DINNER BUFFET MENU

節慶自助晚餐

1 – 23 December 2026
Sunday - Thursday
HKD688 per adult*
HKD428 per child*

2026年12月1日至23日
星期日至星期四
*成人每位港幣688元**
*小童（6至11歲）每位港幣428元**

Friday, Saturday & Selected Public Holidays
HKD788 per adult*
HKD488 per child*

星期五、星期六及指定公眾假期
*成人每位港幣788元**
*小童（6至11歲）每位港幣488元**

27 – 30 December 2026
HKD688 per adult*
HKD428 per child*

2026年12月27日至30日
*成人每位港幣688元**
*小童（6至11歲）每位港幣428元**

1 – 23 & 27 - 30

DECEMBER 2026

&

1 JANUARY 2027

CLIPPER LOUNGE

FESTIVE DINNER BUFFET MENU

節慶自助晚餐

1 January 2027
HKD788 per adult*
HKD488 per child*

2027年1月1日
*成人每位港幣788元**
*小童（6至11歲）每位港幣488元**

6:30 pm – 10:00 pm
晚上6時30分至10時正

Beverage Packages:
HKD588 – Champagne, Wines, Beer, Juices & Soft Drinks*
HKD288 – Prosecco, Wines, Beer, Juices & Soft Drinks*
HKD188 – Wines, Beer, Sparking Tea, Juices & Soft Drinks*
HKD108 – Juices & Soft Drinks*

無限暢飲飲品套餐
港幣588元-香檳、精選葡萄酒、啤酒、果汁及汽水無限暢飲*
港幣288元-普羅賽克氣泡酒、精選葡萄酒、啤酒、果汁及汽水無限暢飲*
港幣188元-精選葡萄酒、啤酒、氣泡茶、果汁及汽水無限暢飲*
港幣108元- 果汁及汽水無限暢飲*

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DECEMBER

CLIPPER LOUNGE

CHRISTMAS DAY BRUNCH MENU

聖誕節早午餐自助餐

Pastries and Danish
酥點及丹麥酥

Daily Selection of Danish
每日精選丹麥酥

Selection of Muffin – Blueberry, Raspberry, Chocolate
精選鬆餅-藍莓、紅桑子、朱古力

Selection of Sweet Bun – Butter Roll, Raisin Bun
精選甜餐包-牛油餐包、提子餐包

Selection of Croissant – Plain, Almond, Chocolate
精選牛角酥- 原味、杏仁、朱古力

Selection of Doughnut – Plain, Strawberry Jam
精選冬甩- 原味、士多啤梨果醬

Hors d'oeuvres
精選冷盤前菜

Potato & Sausage Salad
德式馬鈴薯香腸沙律

Roasted Pumpkin & Shrimp Salad
爐烤南瓜伴鮮蝦沙律

Tuna Niçoise Salad
經典尼斯吞拿魚沙律

Home-Smoked Salmon, Horseradish, Capers
自家煙燻三文魚配辣根忌廉及水瓜柳

Foie Gras Terrine
法式鵝肝凍派

Garden Greens
時令田園沙律

Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves
澳洲羅馬生菜、雜錦沙律菜及火箭菜

Condiments
配料

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

Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato
巴馬臣芝士碎、香脆煙肉粒、香草脆麵包粒、車厘茄

Sustainably Sourced Seafood
可持續發展海鮮精選

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
波士頓龍蝦, 阿拉斯加帝王蟹腳, 大連鮑魚, 紐西蘭青口, 澳洲藍青口, 本地海螺, 游水大頭蝦, 冰鎮挪威蝦, 本地翡翠螺

Condiments
配料

Shallot Vinegar, Cocktail Sauce, Lemon Wedges
(All our seafood is sustainably sourced and is subject to availability on the market)
紅蔥頭醋, 雞尾酒醬, 檸檬角
所有海鮮均來自可持續發展供應商, 並視市場供應情況而定。

Fresh Shucked Oyster

3 pieces of oyster per person served from the kitchen
每位賓客可享即開生蠔三隻, 由廚房即席奉上

Sushi and Sashimi
壽司及刺身

Selection of Sashimi
精選刺身

Norwegian Salmon, Ebi, Maguro, Hamachi, Hotate
挪威三文魚、熟蝦、吞拿魚、油甘魚及帶子

Selection of Sashimi Nigiri Platter
精選手握壽司

Norwegian Salmon, Tuna, Snapper
挪威三文魚、吞拿魚及鯛魚

Selection of Maki & Sushi Platter
精選壽司卷拼盤

Assorted Maki & Cooked Sushi
精選壽司卷及熟壽司拼盤

Condiments
配料

Soy Sauce, Pickled Ginger, Wasabi
日本醬油、醃嫩薑及山葵

25

DECEMBER

CLIPPER LOUNGE

CHRISTMAS DAY BRUNCH MENU

聖誕節早午餐自助餐

Caesar Salad & Cheese
凱撒沙律及芝士
Caesar Salad in Parmesan Wheel
巴馬臣芝士輪即拌凱撒沙律
Bacon Bits, Parmesan Flakes, Croutons
煙肉脆粒、巴馬臣芝士碎及香草脆麵包粒

Charcuterie & Cheese Trolley
冷盤肉類及芝士車
Emmenthal, Edam, English Cheddar, Stilton, Brie de Meaux, St Albray, Camembert, Reblochon
埃文達芝士、伊頓芝士、英國車打芝士、斯蒂爾頓藍芝士、法國梅奧布里芝士、聖阿布雷芝士、金文拔芝士及瑞布羅申芝士
Parma Ham, Salami, Mortadella, Pastrami
巴馬火腿、意大利莎樂美腸、莫爾塔德拉火腿及煙燻牛肉
Condiments
配料
Cocktail Onion, Cucumber Pickle, Vegetable Stick, Crackers, Dried Fig & Apricot
雞尾洋蔥、醃青瓜、田園蔬菜條、脆餅乾、乾無花果及杏脯

Soup Tureen
湯品精選
Lobster Bisque
龍蝦濃湯
American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red Dates
花旗參杞子蓮子紅棗燉雞湯

The Carvery
精選烤肉
Roasted Prime Rib of Beef
香烤特級牛肋扒
Yorkshire Pudding, Roasted Potatoes, Thyme Jus
配約克郡布甸、香烤薯仔及百里香燒汁

Roasted Turkey
傳統香烤火雞
Stuffing, Giblet Gravy, Cranberry Sauce, Mashed Potato, Corn on the Cob, Braised Red Cabbage
傳統火雞釀餡、火雞濃汁、紅莓醬、薯蓉、粟米及燴紅椰菜

Cooking Station
即席烹調
Hainan Chicken & Cantonese Soy Sauce Chicken Station
海南雞及豉油雞專區
Poached Hainan Chicken, Fragrant Rice
海南雞配香苗飯
Soy Sauce Chicken
廣東豉油雞
Condiments
配料
Ginger Sauce, Chilli Sauce, Dark Soy Sauce
薑蓉醬, 辣椒醬, 甜豉油

Egg Station
即製蛋品專區
Omelette, Fried Egg, Scrambled Egg or Poached Egg
奄列、太陽蛋、炒蛋或水波蛋
Condiments
配料
Ham, Cheddar Cheese, Mushroom, Onion, Tomato, Red Pepper, Yellow Pepper, Green Pepper
火腿, 車打芝士, 蘑菇, 洋蔥, 番茄, 紅甜椒, 黃甜椒, 青甜椒

Singaporean Laksa Noodles Station
新加坡叻沙
Lobster Claw, Fish Cake, Prawn, Puffed Tofu
龍蝦鉗、魚餅、鮮蝦及豆卜
Oil Noodles, Glass Noodles, Rice Noodles
油麵、粉絲及米粉
Chinese Lettuce, Pak Choy, Choy Sum, Bean Sprout
唐生菜、白菜苗、菜心及芽菜
Spicy Laksa Soup, Chicken Coconut Soup
惹味叻沙湯底及椰香雞湯底
Condiments
配料
Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce
蒜酥、紅蔥酥、蔥花、新鮮芫荽及參巴辣椒醬

25

DECEMBER

CLIPPER LOUNGE

CHRISTMAS DAY BRUNCH MENU

聖誕節早午餐自助餐

Chafing Dishes

熱菜精選

Selection of Dim Sum

精選點心

Steamed Chinese Bun

蒸中式包點

Bakery Alaskan Black Cod, Mixed Nuts & Herb's Crumb

焗阿拉斯加黑鱈魚配果仁香草脆麵包糠

Sautéed Lobster, Black Pepper Sauce

黑椒龍蝦鉗

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

X.O.醬豉椒西芹甘筍炒帶子珊瑚蚌

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

薑蔥豉油蒸東星斑

Chicken Cordon Bleu

芝士火腿釀雞胸

Grilled Beef Tenderloin, Black Pepper Sauce

黑椒汁燒牛柳

Australian Lamb Chop, Grilled Vegetables, Mint Jelly

香烤澳洲羊扒配時令燒蔬菜及薄荷啫喱

Poached Broccoli in Chicken Broth

上湯浸西蘭花

Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce

巴馬臣芝士煙肉忌廉抱子甘藍

Honey Roasted Pumpkin with Almond Flakes

蜜糖烤南瓜伴杏仁片

Egg Royale or Egg Benedict

皇家班尼迪蛋或班尼迪蛋

Served from the kitchen upon request

由廚房即席製作，請向服務員點選

Desserts

精緻甜點

Mandarin Tiramisu

文華提拉米蘇

Grand Cru Chocolate Mousse

特級朱古力慕絲蛋糕

Black Forest Trifle

黑森林松露杯

Gingerbread Panna Cotta with Winter Berries

薑餅意式奶凍配冬季莓果

Ginger Crème Brûlée

薑味焦糖燉蛋

Winter Fruit and Berries Salad

冬日鮮果及莓果沙律

Champagne Jelly & Berries

香檳啫喱配雜莓

Traditional Christmas Pudding

傳統聖誕布甸

Cakes

精選蛋糕

1963 Mandarin Cheesecake

1963文華經典芝士蛋糕

Traditional Dark Chocolate Yule Log

傳統黑朱古力聖誕樹頭蛋糕

Paris Brest, Hazelnut

榛子巴黎布雷斯特泡芙

Vanilla Chestnut Mont Blanc

雲呢拿栗子蒙布朗蛋糕

Red Fruit Cream Cake

紅莓忌廉蛋糕

Christmas Cupcake

聖誕紙杯蛋糕

25

DECEMBER

CLIPPER LOUNGE

CHRISTMAS DAY BRUNCH MENU

聖誕節早午餐自助餐

Bakery
節慶烘焙精選
Spiced Pear Pound Cake
香料梨磅蛋糕
Christmas English Fruit Cake
傳統英式聖誕水果蛋糕
Bakery Mixed Nuts Tart
雜錦果仁撻
Assorted Homemade Christmas Cookies
自家製聖誕曲奇精選
Assorted Homemade Christmas Macaron
自家製法式馬卡龍精選
Christmas Stollen
傳統史多倫聖誕蛋糕
Gingerbread Man
薑餅人曲奇
Panettone
意大利聖誕麵包
Mince Pie
傳統免治果餡批

Homemade Chocolates
自家製朱古力
Assorted Christmas Chocolate Truffle
精選聖誕松露朱古力
Assorted Christmas Chocolate Praline
精選聖誕果仁夾心朱古力
Dried Fruit Chocolate Slab
果乾朱古力磚
Pistachio & Raisin Aneo Chocolate Slab
開心果及提子乾朱古力磚

Ice Cream Station
雪糕專區
Selection of Ice Cream & Sorbet
精選雪糕及雪葩
Assortment of Marshmallows & Candies
棉花糖及糖果精選
Condiments
配料
Roasted Almonds, Icing Sugar, Whipped Cream,
Chocolate Sauce, Raspberry Coulis, Mixed Nuts
香烤杏仁, 糖霜, 鮮忌廉, 朱古力醬, 紅桑子醬,
雜錦果仁

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

所有自助餐食品將因應季節及市場供應情況而有所調整。

25

DECEMBER

CLIPPER LOUNGE

CHRISTMAS DAY BRUNCH MENU

聖誕節早午餐自助餐

25 December 2026
1st seating 12 pm – 2 pm
2nd seating 2:30 pm – 5 pm

2026年12月25日
第一輪 中午12時至下午2時
第二輪下午2時30分至5時正

HKD1,688 per adult*
*HKD788*per child*
*成人每位港幣1,688元**
*小童（6至11歲）每位港幣788元**

(Enjoy free flow soft drinks & juices)
免費享用果汁及汽水無限暢飲

Beverage Packages:
HKD588 – Champagne, Wines, Beer, Juices & Soft Drinks*
HKD288 – Prosecco, Wines, Beer, Juices & Soft Drinks*
HKD188 – Wines, Beer, Sparking Tea, Juices & Soft Drinks*
HKD108 – Juices & Soft Drinks*

無限暢飲飲品套餐
港幣588元-香檳、精選葡萄酒、啤酒、果汁及汽水無限暢飲*
港幣288元-普羅賽克氣泡酒、精選葡萄酒、啤酒、果汁及汽水無限暢飲*
港幣188元-精選葡萄酒、啤酒、氣泡茶、果汁及汽水無限暢飲*
港幣108元- 果汁及汽水無限暢飲*

24 – 25
DECEMBER

CLIPPER LOUNGE

CHRISTMAS EVE & CHRISTMAS DAY DINNER BUFFET MENU

聖誕前夕及聖誕節自助晚餐

Deluxe Bread Trolley
豪華麵包車
Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Soft Bun
黑麥麵包、全麥麵包、意式香草佛卡夏、法國長棍麵及精選餐包

Hors d'oeuvres
精選冷盤前菜
Seafood & Fresh Fruit Salad
海鮮鮮果沙律
Roasted Pumpkin & Shrimp Salad
爐烤南瓜伴鮮蝦沙律
Tuna Niçoise Salad
經典尼斯吞拿魚沙律
Home-Smoked Salmon, Horseradish, Capers
自家煙燻三文魚配辣根忌廉及水瓜柳
Foie Gras Terrine
法式鵝肝凍派

Garden Greens
時令田園沙律
Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves
澳洲羅馬生菜、雜錦沙律菜及火箭菜
Condiments
配料
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
Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato
巴馬臣芝士碎、香脆煙肉粒、香草脆麵包粒、車厘茄

Sustainably Sourced Seafood
可持續發展海鮮精選
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
波士頓龍蝦, 阿拉斯加帝王蟹腳, 大連鮑魚, 紐西蘭青口, 澳洲藍青口, 本地海螺, 游水大頭蝦, 冰鎮挪威蝦, 本地翡翠螺
Condiments
配料
Shallot Vinegar, Cocktail Sauce, Lemon Wedges
(All our seafood is sustainably sourced and is subject to availability on the market)
紅蔥頭醋, 雞尾酒醬, 檸檬角
所有海鮮均來自可持續發展供應商, 並視市場供應情況而定。

Fresh Shucked Oyster
3 pieces of oyster per person served from the kitchen
每位賓客可享即開生蠔三隻, 由廚房即席奉上

Sushi and Sashimi
壽司及刺身
Selection of Sashimi
精選刺身
Hamachi, Ebi, Tai, Hokkigai, Salmon
油甘魚、熟蝦、鯛魚、北寄貝、三文魚
Selection of Sashimi Nigiri Platter
精選手握壽司
Saba, Ebi, Tamago, Inari
鯖魚、熟蝦、玉子燒、稻荷壽司
Selection of Maki & Sushi Platter
精選壽司卷拼盤
California Roll, Kappa-Maki, Tekka, Futo
加州卷、青瓜卷、吞拿魚卷、太卷
Condiments
配料
Soy Sauce, Pickled Ginger, Wasabi
日本醬油、醃嫩薑及山葵

Caesar Salad in Parmesan Wheel
巴馬臣芝士輪即拌凱撒沙律
Bacon Bits, Parmesan Flakes, Croutons
煙肉脆粒、巴馬臣芝士碎及香草脆麵包粒

Charcuterie & Cheese Trolley
冷盤肉類及芝士車
Emmenthal, Edam, English Cheddar, Stilton,
Brie de Meaux, St Albray, Camembert, Reblochon
埃文達芝士、伊頓芝士、英國車打芝士、斯蒂爾頓藍芝士、法國梅奧布里芝士、聖阿布雷芝士、金文拔芝士及瑞布羅申芝士
Parma Ham, Salami, Mortadella, Pastrami
巴馬火腿、意大利莎樂美腸、莫爾塔德拉火腿及煙燻牛肉
Condiments
配料
Cocktail Onion, Cucumber Pickle, Vegetable Stick, Crackers, Dried Fig & Apricot
雞尾洋蔥、醃青瓜、田園蔬菜條、脆餅乾、乾無花果及杏脯

24 – 25
DECEMBER

CLIPPER LOUNGE

CHRISTMAS EVE & CHRISTMAS DAY DINNER BUFFET MENU

聖誕前夕及聖誕節自助晚餐

Soup Tureen
湯品精選
Lobster Bisque
龍蝦濃湯
American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red Dates
花旗參杞子蓮子紅棗燉雞湯

The Carvery
精選烤肉
Roasted Prime Rib of Beef
香烤特級牛肋扒
Yorkshire Pudding, Roasted Potatoes, Thyme Jus
配約克郡布甸、香烤薯仔及百里香燒汁

Roasted Turkey
傳統香烤火雞
Stuffing, Giblet Gravy, Cranberry Sauce, Mashed Potato, Corn on the Cob, Braised Red Cabbage
傳統火雞釀餡、火雞濃汁、紅莓醬、薯蓉、粟米及燴紅椰菜

Cooking Station
即席烹調
Hainan Chicken & Cantonese Soy Sauce Chicken Station
海南雞及豉油雞專區
Poached Hainan Chicken, Fragrant Rice
海南雞配香苗飯
Soy Sauce Chicken
廣東豉油雞
Condiments
配料
Ginger Sauce, Chilli Sauce, Dark Soy Sauce
薑蓉醬, 辣椒醬, 甜豉油

Homemade Pasta Station
即製手工意大利粉
Homemade Pasta, Cream Sauce, Tomato Sauce, Parmesan Wheel
即製手工意大利粉配忌廉汁、番茄汁及巴馬臣芝士輪
Condiments
配料
Crispy Bacon, Parmesan Flakes, Chopped Parsley
香脆煙肉粒, 巴馬臣芝士碎, 意大利香芹碎

Singaporean Laksa Noodles Station
新加坡叻沙
Lobster Claw, Fish Cake, Prawn, Puffed Tofu
龍蝦鉗、魚餅、鮮蝦及豆卜
Oil Noodles, Glass Noodles, Rice Noodles
油麵、粉絲及米粉
Chinese Lettuce, Pak Choy, Choy Sum, Bean Sprout
唐生菜、白菜苗、菜心及芽菜
Spicy Laksa Soup, Chicken Coconut Soup
惹味叻沙湯底及椰香雞湯底
Condiments
配料
Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce
蒜酥、紅蔥酥、蔥花、新鮮芫荽及參巴辣椒醬

Chafing Dishes
熱菜精選
Bakery Alaskan Black Cod, Mixed Nuts & Herb's Crumb
焗阿拉斯加黑鱈魚配果仁香草脆麵包糠
Stir-fried Prawn, Dried Chilli & Sichuan Pepper
川椒乾辣椒炒蝦球
Wok-fried Scallop & Coral Mussel, Celery, Carrot, Black Bean X.O. Sauce
X.O.醬豉椒西芹甘筍炒帶子珊瑚蚌
Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce
薑蔥豉油蒸東星斑
Chicken Cordon Bleu
芝士火腿釀雞胸
Stir-fried Pork Rib, Garlic & Chilli
蒜香辣椒骨
Grilled Beef Tenderloin, Black Pepper Sauce
黑椒汁燒牛柳
Australian Lamb Chop, Grilled Vegetables, Mint Jelly
香烤澳洲羊扒配時令蔬菜及薄荷啫喱
Fried Rice, Chicken & Abalone, Lettuce, Green Peas, Spring Onion
鮑魚雞粒生菜炒飯
Poached Broccoli in Chicken Broth
上湯浸西蘭花
Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce
巴馬臣芝士煙肉忌廉抱子甘藍
Honey Roasted Pumpkin with Almond Flakes
蜜糖烤南瓜伴杏仁片

24 – 25
DECEMBER

CLIPPER LOUNGE

CHRISTMAS EVE & CHRISTMAS DAY DINNER BUFFET MENU

聖誕前夕及聖誕節自助晚餐

Desserts
精緻甜點
Mandarin Tiramisu
文華提拉米蘇
Grand Cru Chocolate Mousse
特級朱古力慕絲蛋糕
Black Forest Trifle
黑森林松露杯
Gingerbread Panna Cotta with Winter Berries
薑餅意式奶凍配冬季莓果
Ginger Crème Brûlée
薑味焦糖燉蛋
Winter Fruit and Berries Salad
冬日鮮果及莓果沙律
Champagne Jelly & Berries
香檳啫喱配雜莓
Traditional Christmas Pudding
傳統聖誕布甸

Cakes
精選蛋糕
1963 Mandarin Cheesecake
1963文華經典芝士蛋糕
Traditional Dark Chocolate Yule Log
傳統黑朱古力聖誕樹頭蛋糕
Paris Brest, Hazelnut
榛子巴黎布雷斯特泡芙
Vanilla Chestnut Mont Blanc
雲呢拿栗子蒙布朗蛋糕
Red Fruit Cream Cake
紅莓忌廉蛋糕
Christmas Cupcake
聖誕紙杯蛋糕

Bakery
節慶烘焙精選
Spiced Pear Pound Cake
香料梨磅蛋糕
Christmas English Fruit Cake
傳統英式聖誕水果蛋糕
Bakery Mixed Nuts Tart
雜錦果仁撻
Assorted Homemade Christmas Cookies
自家製聖誕曲奇精選
Assorted Homemade Christmas Macaron
自家製法式馬卡龍精選
Christmas Stollen
傳統史多倫聖誕蛋糕
Gingerbread Man
薑餅人曲奇
Panettone
意大利聖誕麵包
Mince Pie
傳統免治果餡批

Homemade Chocolates
自家製朱古力
Assorted Christmas Chocolate Truffle
精選聖誕松露朱古力
Assorted Christmas Chocolate Praline
精選聖誕果仁夾心朱古力
Dried Fruit Chocolate Slab
果乾朱古力磚
Pistachio & Raisin Aneo Chocolate Slab
開心果及提子乾朱古力磚

24 – 25

DECEMBER

CLIPPER LOUNGE

CHRISTMAS EVE & CHRISTMAS DAY DINNER BUFFET MENU

聖誕前夕及聖誕節自助晚餐

Ice Cream Station
雪糕專區
Selection of Ice Cream & Sorbet
精選雪糕及雪葩
Assortment of Marshmallows & Candies
棉花糖及糖果精選
Condiments
配料
Roasted Almonds, Icing Sugar, Whipped Cream,
Chocolate Sauce, Raspberry Coulis, Mixed Nuts
香烤杏仁, 糖霜, 鮮忌廉, 朱古力醬, 紅桑子醬,
雜錦果仁

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

所有自助餐食品將因應季節及市場供應情況而有所調整。

24 – 25

DECEMBER

CLIPPER LOUNGE

CHRISTMAS EVE & CHRISTMAS DAY DINNER BUFFET MENU

聖誕前夕及聖誕節自助晚餐

24 December 2026
6:30 pm – 10:00 pm
2026年12月24日
晚上6時30分至10時正

25 December 2026
1st seating 6 pm – 8 pm
2nd seating 8:30 pm – 10:30 pm
2026年12月25日
第一輪下午6時至8時
第二輪晚上8時30分至10時30分

HKD1,488 per adult*
HKD788 per child*
*成人每位港幣1,488元**
*HKD788 per Child (Aged 6–11)**

Beverage Packages:
HKD588 – Champagne, Wines, Beer, Juices & Soft Drinks*
HKD288 – Prosecco, Wines, Beer, Juices & Soft Drinks*
HKD188 – Wines, Beer, Sparking Tea, Juices & Soft Drinks*
HKD108 – Juices & Soft Drinks*

無限暢飲飲品套餐
港幣588元-香檳、精選葡萄酒、啤酒、果汁及汽水無限暢飲*
港幣288元-普羅賽克氣泡酒、精選葡萄酒、啤酒、果汁及汽水無限暢飲*
港幣188元-精選葡萄酒、啤酒、氣泡茶、果汁及汽水無限暢飲*
港幣108元- 果汁及汽水無限暢飲*

6, 13, 20, 26 & 27

DECEMBER

CLIPPER LOUNGE

FESTIVE BRUNCH BUFFET MENU

節慶早午餐自助餐

Pastries and Danish
酥點及丹麥酥
Daily Selection of Danish
每日精選丹麥酥
Selection of Muffin – Blueberry, Raspberry, Chocolate
精選鬆餅-藍莓、紅桑子、朱古力
Selection of Sweet Bun – Butter Roll, Raisin Bun
精選甜餐包-牛油餐包、提子餐包
Selection of Croissant – Plain, Almond, Chocolate
精選牛角酥- 原味、杏仁、朱古力
Selection of Doughnut – Plain, Strawberry Jam
精選冬甩- 原味、士多啤梨果醬

Hors d'oeuvres
精選冷盤前菜
Seafood & Fresh Fruit Salad
海鮮鮮果沙律
Roasted Pumpkin & Shrimp Salad
爐烤南瓜伴鮮蝦沙律
Tuna Niçoise Salad
經典尼斯吞拿魚沙律
Home-Smoked Salmon, Horseradish, Capers
自家煙燻三文魚配辣根忌廉及水瓜柳
Foie Gras Terrine
法式鵝肝凍派

Garden Greens
時令田園沙律
Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves
澳洲羅馬生菜、雜錦沙律菜及火箭菜
Condiments
配料
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
Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato
巴馬臣芝士碎、香脆煙肉粒、香草脆麵包粒、車厘茄

Sustainably Sourced Seafood
可持續發展海鮮精選
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
波士頓龍蝦, 阿拉斯加帝王蟹腳, 大連鮑魚, 紐西蘭青口, 澳洲藍青口, 本地海螺, 游水大頭蝦, 冰鎮挪威蝦, 本地翡翠螺
Condiments
配料
Shallot Vinegar, Cocktail Sauce, Lemon Wedges
(All our seafood is sustainably sourced and is subject to availability on the market)
紅蔥頭醋, 雞尾酒醬, 檸檬角
所有海鮮均來自可持續發展供應商, 並視市場供應情況而定。

Sushi and Sashimi
壽司及刺身
Selection of Sashimi
精選刺身
Hamachi, Ebi, Tai, Hokkigai, Salmon
油甘魚、熟蝦、鯛魚、北寄貝、三文魚
Selection of Sashimi Nigiri Platter
精選手握壽司
Saba, Ebi, Tamago, Inari
鯖魚、熟蝦、玉子燒、稻荷壽司
Selection of Maki & Sushi Platter
精選壽司卷拼盤
California Roll, Kappa-Maki, Tekka, Futo
加州卷、青瓜卷、吞拿魚卷、太卷
Condiments
配料
Soy Sauce, Pickled Ginger, Wasabi
日本醬油、醃嫩薑及山葵

Caesar Salad in Parmesan Wheel
巴馬臣芝士輪即拌凱撒沙律
Bacon Bits, Parmesan Flakes, Croutons
煙肉脆粒、巴馬臣芝士碎及香草脆麵包粒

6, 13, 20, 26 & 27
DECEMBER

CLIPPER LOUNGE

FESTIVE BRUNCH BUFFET MENU

節慶早午餐自助餐

Charcuterie & Cheese Trolley
冷盤肉類及芝士車
Emmenthal, Edam, English Cheddar, Stilton, Brie de Meaux, St Albray, Camembert, Reblochon
埃文達芝士、伊頓芝士、英國車打芝士、斯蒂爾頓藍芝士、法國梅奧布里芝士、聖阿布雷芝士、金文拔芝士及瑞布羅申芝士
Parma Ham, Salami, Mortadella, Pastrami
巴馬火腿、意大利莎樂美腸、莫爾塔德拉火腿及煙燻牛肉
Condiments
配料
Cocktail Onion, Cucumber Pickle, Vegetable Stick, Crackers, Dried Fig & Apricot
雞尾洋蔥、醃青瓜、田園蔬菜條、脆餅乾、乾無花果及杏脯

Soup Tureen
湯品精選
Lobster Bisque
龍蝦濃湯
American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red Dates
花旗參杞子蓮子紅棗燉雞湯

The Carvery
精選烤肉
Roasted Prime Rib of Beef
香烤特級牛肋扒
Yorkshire Pudding, Roasted Potatoes, Thyme Jus
配約克郡布甸、香烤薯仔及百里香燒汁

Roasted Turkey
傳統香烤火雞
Stuffing, Giblet Gravy, Cranberry Sauce, Mashed Potato, Corn on the Cob, Braised Red Cabbage
傳統火雞釀餡、火雞濃汁、紅莓醬、薯蓉、粟米及燴紅椰菜

Cooking Station
即席烹調
Hainan Chicken & Cantonese Soy Sauce Chicken Station
海南雞及豉油雞專區
Poached Hainan Chicken, Fragrant Rice
海南雞配香苗飯
Soy Sauce Chicken
廣東豉油雞
Condiments
配料
Ginger Sauce, Chilli Sauce, Dark Soy Sauce
薑蓉醬, 辣椒醬, 甜豉油

Egg Station
即製蛋品專區
Omelette, Fried Egg, Scrambled Egg or Poached Egg
奄列、太陽蛋、炒蛋或水波蛋
Condiments
配料
Ham, Cheddar Cheese, Mushroom, Onion, Tomato, Red Pepper, Yellow Pepper, Green Pepper
火腿, 車打芝士, 蘑菇, 洋蔥, 番茄, 紅甜椒, 黃甜椒, 青甜椒

Singaporean Laksa Noodles Station
新加坡叻沙
Lobster Claw, Fish Cake, Prawn, Puffed Tofu
龍蝦鉗、魚餅、鮮蝦及豆卜
Oil Noodles, Glass Noodles, Rice Noodles
油麵、粉絲及米粉
Chinese Lettuce, Pak Choy, Choy Sum, Bean Sprout
唐生菜、白菜苗、菜心及芽菜
Spicy Laksa Soup, Chicken Coconut Soup
惹味叻沙湯底及椰香雞湯底
Condiments
配料
Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce
蒜酥、紅蔥酥、蔥花、新鮮芫荽及參巴辣椒醬

6, 13, 20, 26 & 27
DECEMBER

CLIPPER LOUNGE

FESTIVE BRUNCH BUFFET MENU

節慶早午餐自助餐

Chafing Dishes
熱葷精選
Selection of Dim Sum
精選點心
Steamed Chinese Bun
蒸中式包點
Bakery Alaskan Black Cod, Mixed Nuts & Herb's Crumb
焗阿拉斯加黑鱈魚配果仁香草脆麵包糠
Sautéed Lobster, Black Pepper Sauce
黑椒龍蝦鉗
Wok-fried Scallop & Coral Mussel, Celery, Carrot, Black Bean X.O. Sauce
X.O.醬豉椒西芹甘筍炒帶子珊瑚蚌
Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce
薑蔥豉油蒸東星斑
Chicken Cordon Bleu
芝士火腿釀雞胸
Grilled Beef Tenderloin, Black Pepper Sauce
黑椒汁燒牛柳
Australian Lamb Chop, Grilled Vegetables, Mint Jelly
香烤澳洲羊扒配時令燒蔬菜及薄荷啫喱
Poached Broccoli in Chicken Broth
上湯浸西蘭花
Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce
巴馬臣芝士煙肉忌廉抱子甘藍
Honey Roasted Pumpkin with Almond Flakes
蜜糖烤南瓜伴杏仁片

Egg Royale or Egg Benedict
皇家班尼迪蛋或班尼迪蛋
Served from the kitchen upon request
由廚房即席製作，請向服務員點選

Desserts
精緻甜點
Mandarin Tiramisu
文華提拉米蘇
Grand Cru Chocolate Mousse
特級朱古力慕絲蛋糕
Black Forest Trifle
黑森林松露杯
Gingerbread Panna Cotta with Winter Berries
薑餅意式奶凍配冬季莓果
Ginger Crème Brûlée
薑味焦糖燉蛋
Winter Fruit and Berries Salad
冬日鮮果及莓果沙律
Champagne Jelly & Berries
香檳啫喱配雜莓
Traditional Christmas Pudding
傳統聖誕布甸

Cakes
精選蛋糕
1963 Mandarin Cheesecake
1963文華經典芝士蛋糕
Traditional Dark Chocolate Yule Log
傳統黑朱古力聖誕樹頭蛋糕
Paris Brest, Hazelnut
榛子巴黎布雷斯特泡芙
Vanilla Chestnut Mont Blanc
雲呢拿栗子蒙布朗蛋糕
Red Fruit Cream Cake
紅莓忌廉蛋糕
Christmas Cupcake
聖誕紙杯蛋糕

6, 13, 20, 26 & 27
DECEMBER

CLIPPER LOUNGE

FESTIVE BRUNCH BUFFET MENU

節慶早午餐自助餐

Bakery
節慶烘焙精選
Spiced Pear Pound Cake
香料梨磅蛋糕
Christmas English Fruit Cake
傳統英式聖誕水果蛋糕
Bakery Mixed Nuts Tart
雜錦果仁撻
Assorted Homemade Christmas Cookies
自家製聖誕曲奇精選
Assorted Homemade Christmas Macaron
自家製法式馬卡龍精選
Christmas Stollen
傳統史多倫聖誕蛋糕
Gingerbread Man
薑餅人曲奇
Panettone
意大利聖誕麵包
Mince Pie
傳統免治果餡批

Homemade Chocolates
自家製朱古力
Assorted Christmas Chocolate Truffle
精選聖誕松露朱古力
Assorted Christmas Chocolate Praline
精選聖誕果仁夾心朱古力
Dried Fruit Chocolate Slab
果乾朱古力磚
Pistachio & Raisin Aneo Chocolate Slab
開心果及提子乾朱古力磚

Ice Cream Station
雪糕專區
Selection of Ice Cream & Sorbet
精選雪糕及雪葩
Assortment of Marshmallows & Candies
棉花糖及糖果精選
Condiments
配料
Roasted Almonds, Icing Sugar, Whipped Cream,
Chocolate Sauce, Raspberry Coulis, Mixed Nuts
香烤杏仁, 糖霜, 鮮忌廉, 朱古力醬, 紅桑子醬,
雜錦果仁

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

所有自助餐食品將因應季節及市場供應情況而有所調整。

6, 13, 20, 26 & 27

DECEMBER

CLIPPER LOUNGE

FESTIVE BRUNCH BUFFET MENU

節慶早午餐自助餐

6, 13, 20 & 27 December 2026
12 pm – 3 pm
2026年12月6日、13日、20日及27日
中午12時至下午3時

HKD888 per adult*
HKD528 per child*
*成人每位港幣888元**
*小童（6至11歲）每位港幣528元**

Beverage Packages:
HKD588 – Champagne, Wines, Beer, Juices & Soft Drinks*
HKD288 – Prosecco, Wines, Beer, Juices & Soft Drinks*
HKD188 – Wines, Beer, Sparking Tea, Juices & Soft Drinks*
HKD108 – Juices & Soft Drinks*

無限暢飲飲品套餐
港幣588元-香檳、精選葡萄酒、啤酒、果汁及汽水無限暢飲*
港幣288元-普羅賽克氣泡酒、精選葡萄酒、啤酒、果汁及汽水無限暢飲*
港幣188元-精選葡萄酒、啤酒、氣泡茶、果汁及汽水無限暢飲*
港幣108元- 果汁及汽水無限暢飲*

26 December 2026
2026年12月26日

HKD988 per adult*
HKD528 per child*

*成人每位港幣988元**
*小童（6至11歲）每位港幣528元**

Additional HKD538 free flow house champagne and wine*
*Additional HKD280 * free flow sparkling tea, juice & soft drinks*
*另加港幣538元*可享精選香檳及葡萄酒無限暢飲*
*另加港幣280元*可享氣泡茶、果汁及汽水無限暢飲*

26

DECEMBER

CLIPPER LOUNGE

BOXING DAY DINNER MENU

節禮日自助晚餐

Deluxe Bread Trolley
豪華麵包車
Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Soft Bun
黑麥麵包、全麥麵包、意式香草佛卡夏、法國長棍麵及精選餐包

Hors d'oeuvres
精選冷盤前菜
Seafood & Fresh Fruit Salad
海鮮鮮果沙律
Roasted Pumpkin & Shrimp Salad
爐烤南瓜伴鮮蝦沙律
Tuna Niçoise Salad
經典尼斯吞拿魚沙律
Home-Smoked Salmon, Horseradish, Capers
自家煙燻三文魚配辣根忌廉及水瓜柳
Foie Gras Terrine
法式鵝肝凍派

Garden Greens
時令田園沙律
Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves
澳洲羅馬生菜、雜錦沙律菜及火箭菜
Condiments
配料
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
Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato
巴馬臣芝士碎、香脆煙肉粒、香草脆麵包粒、車厘茄

Sustainably Sourced Seafood
可持續發展海鮮精選
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
波士頓龍蝦, 阿拉斯加帝王蟹腳, 大連鮑魚, 紐西蘭青口, 澳洲藍青口, 本地海螺, 游水大頭蝦, 冰鎮挪威蝦, 本地翡翠螺
Condiments
配料
Shallot Vinegar, Cocktail Sauce, Lemon Wedges
(All our seafood is sustainably sourced and is subject to availability on the market)
紅蔥頭醋, 雞尾酒醬, 檸檬角
所有海鮮均來自可持續發展供應商, 並視市場供應情況而定。

Sushi and Sashimi
壽司及刺身
Selection of Sashimi
精選刺身
Hamachi, Ebi, Tai, Hokkigai, Salmon
油甘魚、熟蝦、鯛魚、北寄貝、三文魚
Selection of Sashimi Nigiri Platter
精選手握壽司
Saba, Ebi, Tamago, Inari
鯖魚、熟蝦、玉子燒、稻荷壽司
Selection of Maki & Sushi Platter
精選壽司卷拼盤
California Roll, Kappa-Maki, Tekka, Futo
加州卷、青瓜卷、吞拿魚卷、太卷
Condiments
配料
Soy Sauce, Pickled Ginger, Wasabi
日本醬油、醃嫩薑及山葵

Caesar Salad in Parmesan Wheel
巴馬臣芝士輪即拌凱撒沙律
Bacon Bits, Parmesan Flakes, Croutons
煙肉脆粒、巴馬臣芝士碎及香草脆麵包粒

Charcuterie & Cheese Trolley
冷盤肉類及芝士車
Emmenthal, Edam, English Cheddar, Stilton,
Brie de Meaux, St Albray, Camembert, Reblochon
埃文達芝士、伊頓芝士、英國車打芝士、斯蒂爾頓藍芝士、法國梅奧布里芝士、聖阿布雷芝士、金文拔芝士及瑞布羅申芝士
Parma Ham, Salami, Mortadella, Pastrami
巴馬火腿、意大利莎樂美腸、莫爾塔德拉火腿及煙燻牛肉
Condiments
配料
Cocktail Onion, Cucumber Pickle, Vegetable Stick,
Crackers, Dried Fig & Apricot
雞尾洋蔥、醃青瓜、田園蔬菜條、脆餅乾、乾無花果及杏脯

26

DECEMBER

CLIPPER LOUNGE

BOXING DAY DINNER MENU

節禮日自助晚餐

Soup Tureen
湯品精選

Lobster Bisque
龍蝦濃湯

American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red Dates
花旗參杞子蓮子紅棗燉雞湯

The Carvery
精選烤肉

Roasted Prime Rib of Beef
香烤特級牛肋扒

Yorkshire Pudding, Roasted Potatoes, Thyme Jus
配約克郡布甸、香烤薯仔及百里香燒汁

Roasted Turkey
傳統香烤火雞

Stuffing, Giblet Gravy, Cranberry Sauce, Mashed Potato, Corn on the Cob, Braised Red Cabbage
傳統火雞釀餡、火雞濃汁、紅莓醬、薯蓉、粟米及燴紅椰菜

Cooking Station
即席烹調

Hainan Chicken & Cantonese Soy Sauce Chicken Station
海南雞及豉油雞專區

Poached Hainan Chicken, Fragrant Rice
海南雞配香苗飯

Soy Sauce Chicken
廣東豉油雞

Condiments
配料

Ginger Sauce, Chilli Sauce, Dark Soy Sauce
薑蓉醬, 辣椒醬, 甜豉油

Homemade Pasta Station
即製手工意大利粉

Homemade Pasta, Cream Sauce, Tomato Sauce, Parmesan Wheel
即製手工意大利粉配忌廉汁、番茄汁及巴馬臣芝士輪

Condiments
配料

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

Singaporean Laksa Noodles Station
新加坡叻沙

Lobster Claw, Fish Cake, Prawn, Puffed Tofu
龍蝦鉗、魚餅、鮮蝦及豆卜

Oil Noodles, Glass Noodles, Rice Noodles
油麵、粉絲及米粉

Chinese Lettuce, Pak Choy, Choy Sum, Bean Sprout
唐生菜、白菜苗、菜心及芽菜

Spicy Laksa Soup, Chicken Coconut Soup
惹味叻沙湯底及椰香雞湯底

Condiments
配料

Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce
蒜酥、紅蔥酥、蔥花、新鮮芫荽及參巴辣椒醬

Chafing Dishes
熱葷精選

Bakery Alaskan Black Cod, Mixed Nuts & Herb's Crumb
焗阿拉斯加黑鱈魚配果仁香草脆麵包糠

Stir-fried Prawn, Dried Chilli & Sichuan Pepper
川椒乾辣椒炒蝦球

Wok-fried Scallop & Coral Mussel, Celery, Carrot, Black Bean X.O. Sauce
X.O.醬豉椒西芹甘筍炒帶子珊瑚蚌

Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce
薑蔥豉油蒸東星斑

Chicken Cordon Bleu
芝士火腿釀雞胸

Stir-fried Pork Rib, Garlic & Chilli
蒜香辣椒骨

Grilled Beef Tenderloin, Black Pepper Sauce
黑椒汁燒牛柳

Australian Lamb Chop, Grilled Vegetables, Mint Jelly
香烤澳洲羊扒配時令蔬菜及薄荷啫喱

Fried Rice, Chicken & Abalone, Lettuce, Green Peas, Spring Onion
鮑魚雞粒生菜炒飯

Poached Broccoli in Chicken Broth
上湯浸西蘭花

Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce
巴馬臣芝士煙肉忌廉抱子甘藍

Honey Roasted Pumpkin with Almond Flakes
蜜糖烤南瓜伴杏仁片

26

DECEMBER

CLIPPER LOUNGE

BOXING DAY DINNER MENU

節禮日自助晚餐

Desserts
精緻甜點

Mandarin Tiramisu
文華提拉米蘇

Grand Cru Chocolate Mousse
特級朱古力慕絲蛋糕

Black Forest Trifle
黑森林松露杯

Gingerbread Panna Cotta with Winter Berries
薑餅意式奶凍配冬季莓果

Ginger Crème Brûlée
薑味焦糖燉蛋

Winter Fruit and Berries Salad
冬日鮮果及莓果沙律

Champagne Jelly & Berries
香檳啫喱配雜莓

Sticky Toffee Pudding
英式黏糖太妃布甸

Cakes
精選蛋糕

1963 Mandarin Cheesecake
1963文華經典芝士蛋糕

Traditional Dark Chocolate Yule Log
傳統黑朱古力聖誕樹頭蛋糕

Paris Brest, Hazelnut
榛子巴黎布雷斯特泡芙

Vanilla Chestnut Mont Blanc
雲呢拿栗子蒙布朗蛋糕

Red Fruit Cream Cake
紅莓忌廉蛋糕

Assorted Cupcake
精選紙杯蛋糕

Bakery
節慶烘焙精選

Spiced Pear Pound Cake
香料梨磅蛋糕

Christmas English Fruit Cake
傳統英式聖誕水果蛋糕

Bakery Mixed Nuts Tart
雜錦果仁撻

Assorted Homemade Christmas Cookies
自家製聖誕曲奇精選

Assorted Homemade Christmas Macaron
自家製法式馬卡龍精選

Christmas Stollen
傳統史多倫聖誕蛋糕

Gingerbread Man
薑餅人曲奇

Panettone
意大利聖誕麵包

Mince Pie
傳統免治果餡批

Homemade Chocolates
自家製朱古力

Assorted Christmas Chocolate Truffle
精選聖誕松露朱古力

Assorted Christmas Chocolate Praline
精選聖誕果仁夾心朱古力

Dried Fruit Chocolate Slab
果乾朱古力磚

Pistachio & Raisin Aneo Chocolate Slab
開心果及提子乾朱古力磚

26

DECEMBER

CLIPPER LOUNGE

BOXING DAY DINNER MENU

節禮日自助晚餐

Ice Cream Station
雪糕專區
Selection of Ice Cream & Sorbet
精選雪糕及雪葩
Assortment of Marshmallows & Candies
棉花糖及糖果精選
Condiments
配料
Roasted Almonds, Icing Sugar, Whipped Cream,
Chocolate Sauce, Raspberry Coulis, Mixed Nuts
香烤杏仁, 糖霜, 鮮忌廉, 朱古力醬, 紅桑子醬,
雜錦果仁

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

所有自助餐食品將因應季節及市場供應情況而有所調整。

26

DECEMBER

CLIPPER LOUNGE

BOXING DAY DINNER MENU
節禮日自助晚餐

26 December 2026
6:30 pm – 10 pm
2026年12月26日
晚上6時30分至10時正

HKD888 per adult*
HKD688 per child*
*成人每位港幣888元**
*小童（6至11歲）每位港幣688元**
*另加港幣100元*可享即開生蠔三隻（每位一次）*

Additional HKD538 free flow house champagne and wine*
*Additional HKD280 * free flow sparkling tea, juice & soft drinks*
*另加港幣538元*可享精選香檳及葡萄酒無限暢飲*
*另加港幣280元*可享氣泡茶、果汁及汽水無限暢飲*

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DECEMBER

CLIPPER LOUNGE

NEW YEAR'S EVE DINNER MENU

除夕自助晚餐

Deluxe Bread Trolley
豪華麵包車
Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Soft Bun
黑麥麵包、全麥麵包、意式香草佛卡夏、法國長棍麵及精選餐包

Hors d'oeuvres
精選冷盤前菜
Seafood & Fresh Fruit Salad
海鮮鮮果沙律
Roasted Pumpkin & Shrimp Salad
爐烤南瓜伴鮮蝦沙律
Tuna Niçoise Salad
經典尼斯吞拿魚沙律
Home-Smoked Salmon, Horseradish, Capers
自家煙燻三文魚配辣根忌廉及水瓜柳
Foie Gras Terrine
法式鵝肝凍派

Garden Greens
時令田園沙律
Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves
澳洲羅馬生菜、雜錦沙律菜及火箭菜
Condiments
配料
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
Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato
巴馬臣芝士碎、香脆煙肉粒、香草脆麵包粒、車厘茄

Sustainably Sourced Seafood
可持續發展海鮮精選
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
波士頓龍蝦, 阿拉斯加帝王蟹腳, 大連鮑魚, 紐西蘭青口, 澳洲藍青口, 本地海螺, 游水大頭蝦, 冰鎮挪威蝦, 本地翡翠螺
Condiments
配料
Shallot Vinegar, Cocktail Sauce, Lemon Wedges
(All our seafood is sustainably sourced and is subject to availability on the market)
紅蔥頭醋, 雞尾酒醬, 檸檬角
所有海鮮均來自可持續發展供應商，並視市場供應情況而定。

Fresh Shucked Oyster
3 pieces of oyster per person served from the kitchen
每位賓客可享即開生蠔三隻，由廚房即席奉上

Sushi and Sashimi
壽司及刺身
Selection of Sashimi
精選刺身
Hamachi, Ebi, Tai, Hokkigai, Salmon
油甘魚、熟蝦、鯛魚、北寄貝、三文魚
Selection of Sashimi Nigiri Platter
精選手握壽司
Saba, Ebi, Tamago, Inari
鯖魚、熟蝦、玉子燒、稻荷壽司
Selection of Maki & Sushi Platter
精選壽司卷拼盤
California Roll, Kappa-Maki, Tekka, Futo
加州卷、青瓜卷、吞拿魚卷、太卷
Condiments
配料
Soy Sauce, Pickled Ginger, Wasabi
日本醬油、醃嫩薑及山葵

Caesar Salad in Parmesan Wheel
巴馬臣芝士輪即拌凱撒沙律
Bacon Bits, Parmesan Flakes, Croutons
煙肉脆粒、巴馬臣芝士碎及香草脆麵包粒

Charcuterie & Cheese Trolley
冷盤肉類及芝士車
Emmenthal, Edam, English Cheddar, Stilton,
Brie de Meaux, St Albray, Camembert, Reblochon
埃文達芝士、伊頓芝士、英國車打芝士、斯蒂爾頓藍芝士、法國梅奧布里芝士、聖阿布雷芝士、金文拔芝士及瑞布羅申芝士
Parma Ham, Salami, Mortadella, Pastrami
巴馬火腿、意大利莎樂美腸、莫爾塔德拉火腿及煙燻牛肉
Condiments
配料
Cocktail Onion, Cucumber Pickle, Vegetable Stick, Crackers, Dried Fig & Apricot
雞尾洋蔥、醃青瓜、田園蔬菜條、脆餅乾、乾無花果及杏脯

31

DECEMBER

CLIPPER LOUNGE

NEW YEAR'S EVE DINNER MENU

除夕自助晚餐

Soup Tureen
湯品精選
Lobster Bisque
龍蝦濃湯
American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red Dates
花旗參杞子蓮子紅棗燉雞湯

The Carvery
精選烤肉
Roasted Prime Rib of Beef
香烤特級牛肋扒
Yorkshire Pudding, Roasted Potatoes, Thyme Jus
配約克郡布甸、香烤薯仔及百里香燒汁

Roasted Turkey
傳統香烤火雞
Stuffing, Giblet Gravy, Cranberry Sauce,
Mashed Potato, Corn on the Cob, Braised Red Cabbage
傳統火雞釀餡、火雞濃汁、紅莓醬、薯蓉、粟米及燴紅椰菜

Cooking Station
即席烹調
Hainan Chicken & Cantonese Soy Sauce Chicken Station
海南雞及豉油雞專區
Poached Hainan Chicken, Fragrant Rice
海南雞配香苗飯
Soy Sauce Chicken
廣東豉油雞
Condiments
配料
Ginger Sauce, Chilli Sauce, Dark Soy Sauce
薑蓉醬, 辣椒醬, 甜豉油

Homemade Pasta Station
即製手工意大利粉
Homemade Pasta, Cream Sauce, Tomato Sauce, Parmesan Wheel
即製手工意大利粉配忌廉汁、番茄汁及巴馬臣芝士輪
Condiments
配料
Crispy Bacon, Parmesan Flakes, Chopped Parsley
香脆煙肉粒, 巴馬臣芝士碎, 意大利香芹碎

Singaporean Laksa Noodles Station
新加坡叻沙
Lobster Claw, Fish Cake, Prawn, Puffed Tofu
龍蝦鉗、魚餅、鮮蝦及豆卜
Oil Noodles, Glass Noodles, Rice Noodles
油麵、粉絲及米粉
Chinese Lettuce, Pak Choy, Choy Sum, Bean Sprout
唐生菜、白菜苗、菜心及芽菜
Spicy Laksa Soup, Chicken Coconut Soup
惹味叻沙湯底及椰香雞湯底
Condiments
配料
Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce
蒜酥、紅蔥酥、蔥花、新鮮芫荽及參巴辣椒醬

Chafing Dishes
熱菜精選
Bakery Alaskan Black Cod, Mixed Nuts & Herb's Crumb
焗阿拉斯加黑鱈魚配果仁香草脆麵包糠
Stir-fried Prawn, Dried Chilli & Sichuan Pepper
川椒乾辣椒炒蝦球
Wok-fried Scallop & Coral Mussel, Celery, Carrot, Black Bean X.O. Sauce
X.O.醬豉椒西芹甘筍炒帶子珊瑚蚌
Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce
薑蔥豉油蒸東星斑
Chicken Cordon Bleu
芝士火腿釀雞胸
Stir-fried Pork Rib, Garlic & Chilli
蒜香辣椒骨
Grilled Beef Tenderloin, Black Pepper Sauce
黑椒汁燒牛柳
Australian Lamb Chop, Grilled Vegetables, Mint Jelly
香烤澳洲羊扒配時令蔬菜及薄荷啫喱
Fried Rice, Chicken & Abalone, Lettuce, Green Peas, Spring Onion
鮑魚雞粒生菜炒飯
Poached Broccoli in Chicken Broth
上湯浸西蘭花
Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce
巴馬臣芝士煙肉忌廉抱子甘藍
Honey Roasted Pumpkin with Almond Flakes
蜜糖烤南瓜伴杏仁片

31

DECEMBER

CLIPPER LOUNGE

NEW YEAR'S EVE DINNER MENU

除夕自助晚餐

Desserts
精緻甜點
Mandarin Tiramisu
文華提拉米蘇
Grand Cru Chocolate Mousse
特級朱古力慕絲蛋糕
Black Forest Trifle
黑森林松露杯
Gingerbread Panna Cotta with Winter Berries
薑餅意式奶凍配冬季莓果
Ginger Crème Brûlée
薑味焦糖燉蛋
Winter Fruit and Berries Salad
冬日鮮果及莓果沙律
Champagne Jelly & Berries
香檳啫喱配雜莓
Sticky Toffee Pudding
英式黏糖太妃布甸

Cakes
精選蛋糕
1963 Mandarin Cheesecake
1963文華經典芝士蛋糕
Traditional Dark Chocolate Yule Log
傳統黑朱古力聖誕樹頭蛋糕
Paris Brest, Hazelnut
榛子巴黎布雷斯特泡芙
Vanilla Chestnut Mont Blanc
雲呢拿栗子蒙布朗蛋糕
Red Fruit Cream Cake
紅莓忌廉蛋糕
Assorted Cupcake
精選紙杯蛋糕

Bakery
節慶烘焙精選
Spiced Pear Pound Cake
香料梨磅蛋糕
Christmas English Fruit Cake
傳統英式聖誕水果蛋糕
Bakery Mixed Nuts Tart
雜錦果仁撻
Assorted Homemade Christmas Cookies
自家製聖誕曲奇精選
Assorted Homemade Christmas Macaron
自家製法式馬卡龍精選
Christmas Stollen
傳統史多倫聖誕蛋糕
Gingerbread Man
薑餅人曲奇
Panettone
意大利聖誕麵包
Mince Pie
傳統免治果餡批

Homemade Chocolates
自家製朱古力
Assorted Christmas Chocolate Truffle
精選聖誕松露朱古力
Assorted Christmas Chocolate Praline
精選聖誕果仁夾心朱古力
Dried Fruit Chocolate Slab
果乾朱古力磚
Pistachio & Raisin Aneo Chocolate Slab
開心果及提子乾朱古力磚

31

DECEMBER

CLIPPER LOUNGE

NEW YEAR'S EVE DINNER MENU

除夕自助晚餐

Ice Cream Station
雪糕專區
Selection of Ice Cream & Sorbet
精選雪糕及雪葩
Assortment of Marshmallows & Candies
棉花糖及糖果精選
Condiments
配料
Roasted Almonds, Icing Sugar, Whipped Cream,
Chocolate Sauce, Raspberry Coulis, Mixed Nuts
香烤杏仁, 糖霜, 鮮忌廉, 朱古力醬, 紅桑子醬,
雜錦果仁

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

所有自助餐食品將因應季節及市場供應情況而有所調整。

31

DECEMBER

CLIPPER LOUNGE

NEW YEAR'S EVE DINNER MENU
除夕自助晚餐

31 December 2026
1st seating 6 pm – 8 pm
2nd seating 8:30 pm – onwards

2026年12月31日
第一輪下午6時至8時
第二輪晚上8時30分起

HKD1,588 per adult*
HKD788 per child*
*成人每位港幣1,588元**
*小童（6至11歲）每位港幣788元**

(Includes a Glass of Champagne)
每位賓客均可獲贈香檳一杯

Beverage Packages:
HKD588 – Champagne, Wines, Beer, Juices & Soft Drinks*
HKD288 – Prosecco, Wines, Beer, Juices & Soft Drinks*
HKD188 – Wines, Beer, Sparking Tea, Juices & Soft Drinks*
HKD108 – Juices & Soft Drinks*

無限暢飲飲品套餐
港幣588元- 香檳、精選葡萄酒、啤酒、果汁及汽水無限暢飲*
港幣288元- 普羅賽克氣泡酒、精選葡萄酒、啤酒、果汁及汽水無限暢飲*
港幣188元- 精選葡萄酒、啤酒、氣泡茶、果汁及汽水無限暢飲*
港幣108元- 果汁及汽水無限暢飲*

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JANUARY

CLIPPER LOUNGE

NEW YEAR BRUNCH BUFFET MENU

元旦早午餐自助餐

Pastries and Danish
酥點及丹麥酥
Daily Selection of Danish
每日精選丹麥酥
Selection of Muffin – Blueberry, Raspberry, Chocolate
精選鬆餅-藍莓、紅桑子、朱古力
Selection of Sweet Bun – Butter Roll, Raisin Bun
精選甜餐包-牛油餐包、提子餐包
Selection of Croissant – Plain, Almond, Chocolate
精選牛角酥- 原味、杏仁、朱古力
Selection of Doughnut – Plain, Strawberry Jam
精選冬甩- 原味、士多啤梨果醬

Hors d'oeuvres
精選冷盤前菜
Seafood & Fresh Fruit Salad
海鮮鮮果沙律
Roasted Pumpkin & Shrimp Salad
爐烤南瓜伴鮮蝦沙律
Tuna Niçoise Salad
經典尼斯吞拿魚沙律
Home-Smoked Salmon, Horseradish, Capers
自家煙燻三文魚配辣根忌廉及水瓜柳
Foie Gras Terrine
法式鵝肝凍派

Garden Greens
時令田園沙律
Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves
澳洲羅馬生菜、雜錦沙律菜及火箭菜
Condiments
配料
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
Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato
巴馬臣芝士碎、香脆煙肉粒、香草脆麵包粒、車厘茄

Sustainably Sourced Seafood
可持續發展海鮮精選
Poached Boston Lobster,
Dalian Abalone, New Zealand Green Mussel,
Local Sea Whelk, Snow Crab Leg, European Brown Crab, Chilled Norwegian Prawn, Alaskan King Crab Leg 波士頓龍蝦,, 大連鮑魚, 紐西蘭青口, 本地海螺, 雪蟹腳, 歐洲麵包蟹, 冰鎮挪威蝦, 阿拉斯加帝王蟹腳
Condiments
配料
Shallot Vinegar, Cocktail Sauce, Lemon Wedges
(All our seafood is sustainably sourced and is subject to availability on the market)
紅蔥頭醋, 雞尾酒醬, 檸檬角
所有海鮮均來自可持續發展供應商, 並視市場供應情況而定。

Sushi and Sashimi
壽司及刺身
Selection of Sashimi
精選刺身
Norwegian Salmon, Ebi, Maguro, Hamachi, Hotate
挪威三文魚、熟蝦、吞拿魚、油甘魚及帶子
Selection of Sashimi Nigiri Platter
精選手握壽司
Norwegian Salmon, Tuna, Snapper
挪威三文魚、吞拿魚及鯛魚
Selection of Maki & Sushi Platter
精選壽司卷拼盤
Assorted Maki & Cooked Sushi
精選壽司卷及熟壽司拼盤
Condiments
配料
Soy Sauce, Pickled Ginger, Wasabi
日本醬油、醃嫩薑及山葵

Caesar Salad in Parmesan Wheel
巴馬臣芝士輪即拌凱撒沙律
Bacon Bits, Parmesan Flakes, Croutons
煙肉脆粒、巴馬臣芝士碎及香草脆麵包粒

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JANUARY

CLIPPER LOUNGE

NEW YEAR BRUNCH BUFFET MENU

元旦早午餐自助餐

Charcuterie & Cheese Trolley
冷盤肉類及芝士車

Emmenthal, Edam, English Cheddar, Stilton,
Brie de Meaux, St Albray, Camembert, Reblochon
埃文達芝士、伊頓芝士、英國車打芝士、斯蒂爾頓藍芝士、法國梅奧布里芝士、聖阿布雷芝士、金文拔芝士及瑞布羅申芝士
Parma Ham, Salami, Mortadella, Pastrami
巴馬火腿、意大利莎樂美腸、莫爾塔德拉火腿及煙燻牛肉
Condiments
配料
Cocktail Onion, Cucumber Pickle, Vegetable Stick, Crackers,
Dried Fig & Apricot
雞尾洋蔥、醃青瓜、田園蔬菜條、脆餅乾、乾無花果及杏脯

Soup Tureen
湯品精選

Lobster Bisque
龍蝦濃湯
American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red Dates
花旗參杞子蓮子紅棗燉雞湯

The Carvery
精選烤肉

Roasted Prime Rib of Beef
香烤特級牛肋扒
Yorkshire Pudding, Roasted Potatoes, Thyme Jus
配約克郡布甸、香烤薯仔及百里香燒汁

Roasted Turkey
傳統香烤火雞

Stuffing, Giblet Gravy, Cranberry Sauce,
Mashed Potato, Corn on the Cob, Braised Red Cabbage
傳統火雞釀餡、火雞濃汁、紅莓醬、薯蓉、粟米及燴紅椰菜

Cooking Station
即席烹調

Hainan Chicken & Cantonese Soy Sauce Chicken Station
海南雞及豉油雞專區
Poached Hainan Chicken, Fragrant Rice
海南雞配香苗飯
Soy Sauce Chicken
廣東豉油雞
Condiments
配料
Ginger Sauce, Chilli Sauce, Dark Soy Sauce
薑蓉醬, 辣椒醬, 甜豉油

Egg Station
即製蛋品專區

Omelette, Fried Egg, Scrambled Egg or Poached Egg
奄列、太陽蛋、炒蛋或水波蛋
Condiments
配料
Ham, Cheddar Cheese, Mushroom, Onion, Tomato,
Red Pepper, Yellow Pepper, Green Pepper
火腿, 車打芝士, 蘑菇, 洋蔥, 番茄, 紅甜椒, 黃甜椒, 青甜椒

Singaporean Laksa Noodles Station
新加坡叻沙

Lobster Claw, Fish Cake, Prawn, Puffed Tofu
龍蝦鉗、魚餅、鮮蝦及豆卜
Oil Noodles, Glass Noodles, Rice Noodles
油麵、粉絲及米粉
Chinese Lettuce, Pak Choy, Choy Sum, Bean Sprout
唐生菜、白菜苗、菜心及芽菜
Spicy Laksa Soup, Chicken Coconut Soup
惹味叻沙湯底及椰香雞湯底
Condiments
配料
Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander,
Sambal Sauce
蒜酥、紅蔥酥、蔥花、新鮮芫荽及參巴辣椒醬

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JANUARY

CLIPPER LOUNGE

NEW YEAR BRUNCH BUFFET MENU

元旦早午餐自助餐

Chafing Dishes
熱葷精選
Selection of Dim Sum
精選點心
Steamed Chinese Bun
蒸中式包點
Bakery Alaskan Black Cod, Mixed Nuts & Herb's Crumb
焗阿拉斯加黑鱈魚配果仁香草脆麵包糠
Sautéed Lobster, Black Pepper Sauce
黑椒龍蝦鉗
Wok-fried Scallop & Coral Mussel, Celery, Carrot, Black Bean X.O. Sauce
X.O.醬豉椒西芹甘筍炒帶子珊瑚蚌
Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce
薑蔥豉油蒸東星斑
Chicken Cordon Bleu
芝士火腿釀雞胸
Grilled Beef Tenderloin, Black Pepper Sauce
黑椒汁燒牛柳
Australian Lamb Chop, Grilled Vegetables, Mint Jelly
香烤澳洲羊扒配時令燒蔬菜及薄荷啫喱
Poached Broccoli in Chicken Broth
上湯浸西蘭花
Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce
巴馬臣芝士煙肉忌廉抱子甘藍
Honey Roasted Pumpkin with Almond Flakes
蜜糖烤南瓜伴杏仁片

Egg Royale or Egg Benedict
皇家班尼迪蛋或班尼迪蛋
Served from the kitchen upon request
由廚房即席製作，請向服務員點選

Desserts
精緻甜點
Mandarin Tiramisu
文華提拉米蘇
Grand Cru Chocolate Mousse
特級朱古力慕絲蛋糕
Black Forest Trifle
黑森林松露杯
Gingerbread Panna Cotta with Winter Berries
薑餅意式奶凍配冬季莓果
Ginger Crème Brûlée
薑味焦糖燉蛋
Winter Fruit and Berries Salad
冬日鮮果及莓果沙律
Champagne Jelly & Berries
香檳啫喱配雜莓
Sticky Toffee Pudding
英式黏糖太妃布甸

Cakes
精選蛋糕
1963 Mandarin Cheesecake
1963文華經典芝士蛋糕
Traditional Dark Chocolate Yule Log
傳統黑朱古力聖誕樹頭蛋糕
Paris Brest, Hazelnut
榛子巴黎布雷斯特泡芙
Vanilla Chestnut Mont Blanc
雲呢拿栗子蒙布朗蛋糕
Red Fruit Cream Cake
紅莓忌廉蛋糕
Assorted Cupcake
精選紙杯蛋糕

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JANUARY

CLIPPER LOUNGE

NEW YEAR BRUNCH BUFFET MENU

元旦早午餐自助餐

Bakery
節慶烘焙精選
Spiced Pear Pound Cake
香料梨磅蛋糕
Christmas English Fruit Cake
傳統英式聖誕水果蛋糕
Bakery Mixed Nuts Tart
雜錦果仁撻
Assorted Homemade Christmas Cookies
自家製聖誕曲奇精選
Assorted Homemade Christmas Macaron
自家製法式馬卡龍精選
Christmas Stollen
傳統史多倫聖誕蛋糕
Gingerbread Man
薑餅人曲奇
Panettone
意大利聖誕麵包
Mince Pie
傳統免治果餡批

Homemade Chocolates
自家製朱古力
Assorted Christmas Chocolate Truffle
精選聖誕松露朱古力
Assorted Christmas Chocolate Praline
精選聖誕果仁夾心朱古力
Dried Fruit Chocolate Slab
果乾朱古力磚
Pistachio & Raisin Aneo Chocolate Slab
開心果及提子乾朱古力磚

Ice Cream Station
雪糕專區
Selection of Ice Cream & Sorbet
精選雪糕及雪葩
Assortment of Marshmallows & Candies
棉花糖及糖果精選
Condiments
配料
Roasted Almonds, Icing Sugar, Whipped Cream,
Chocolate Sauce, Raspberry Coulis, Mixed Nuts
香烤杏仁, 糖霜, 鮮忌廉, 朱古力醬, 紅桑子醬,
雜錦果仁

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

所有自助餐食品將因應季節及市場供應情況而有所調整。

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JANUARY

CLIPPER LOUNGE

NEW YEAR BRUNCH BUFFET MENU

元旦早午餐自助餐

1 January 2027
12 pm – 3 pm
2027年1月1日
中午12時至下午3時

HKD888 per adult*
HKD528 per child*
*成人每位港幣888元**
*小童（6至11歲）每位港幣528元**

Beverage Packages:
HKD588 – Champagne, Wines, Beer, Juices & Soft Drinks*
HKD288 – Prosecco, Wines, Beer, Juices & Soft Drinks*
HKD188 – Wines, Beer, Sparking Tea, Juices & Soft Drinks*
HKD108 – Juices & Soft Drinks*

無限暢飲飲品套餐
港幣588元-香檳、精選葡萄酒、啤酒、果汁及汽水無限暢飲*
港幣288元-普羅賽克氣泡酒、精選葡萄酒、啤酒、果汁及汽水無限暢飲*
港幣188元-精選葡萄酒、啤酒、氣泡茶、果汁及汽水無限暢飲*
港幣108元- 果汁及汽水無限暢飲*