CLIPPER LOUNGE

Thanksgiving Dinner Buffet Menu

感恩節自助晚餐

26th November 2026

Thursday
星期四

18:00PM – 22:30PM

Adult: HKD 788 per person | Child aged 6–11: HKD 428 per person
成人：每位 港幣 788 元 | 兒童（6 至 11 歲）：每位 港幣 428 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。

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Deluxe Bread Trolley
精選麵包車
Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Soft Bun
黑麥麵包、全麥麵包、意大利香草麵包、法式長棍、軟麵包

Hors d'oeuvres
精選開胃菜
Seafood & Fresh Fruit Salad
海鮮鮮果沙律
Roasted Pumpkin & Shrimp Salad
香烤南瓜鮮蝦沙律
Tuna Niçoise Salad
尼斯吞拿魚沙律
House-smoked Salmon, Horseradish, Capers
自家煙燻三文魚配辣根、水瓜柳及酸豆
Foie Gras Terrine
法式鵝肝凍批

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

Condiments
沙律醬
Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing,
Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato
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、香脆麵包粒、車厘茄

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Sustainably Sourced Seafood
持續發展海鮮
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
Big Head Live Shrimp, Chilled Norwegian Prawn, Local Surf Clam
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 sustainable sourced and is subject to availability at the market)
所有海鮮均採購自可持續來源，並視市場供應而定。

Sushi and Sashimi
壽司及刺身

Selection of Sashimi
精選刺身
Hamachi, Ebi, Hotate, Tai, Hokki, Salmon
油甘魚、甜蝦、帶子、鯛魚、北寄貝、三文魚

Selection of Nigiri
精選手握壽司拼盤
Saba, Ebi, Tamago, Inari
鯖魚握壽司、甜蝦握壽司、玉子握壽司、腐皮壽司

Selection of Maki
精選卷物拼盤
California Roll, Kappa-Maki, Tekka, Futo
加州卷、青瓜細卷壽司、鐵火卷、太卷
Condiments
調味品
Soy Sauce, Pickled Ginger, Wasabi
日本醬油、壽司薑、山葵

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Caesar Salad in Parmesan Wheel
巴馬臣芝士輪凱撒沙律
Bacon Bits, Parmesan Flakes, Croutons
香脆煙肉、巴馬臣芝士、麵包粒

Charcuterie & Cheese Trolley
冷肉及芝士車
Emmental, Edam, English Cheddar, Stilton,
愛蒙塔爾芝士、艾登芝士、英國車打芝士、斯蒂爾頓藍芝士
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
Parma Ham, Salami, Mortadella, Pastrami
巴馬火腿、薩拉米臘腸、莫塔德拉火腿腸、意大利燻牛肉

Condiments
配料
Cocktail Onion, Cucumber Pickle, Vegetable Stick, Crackers, Dried Fig & Apricot
雞尾酒小洋蔥、醃青瓜、蔬菜條、餅乾、無花果乾、杏果乾

Soup Tureen
精選湯品
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雞湯

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The Carvery
烤肉

Roasted Prime Rib of Beef
慢烤特級美國牛肋排
Yorkshire Pudding, Roasted Potatoes, Thyme Jus
約克郡布甸、烤薯仔、百里香肉汁

Roasted Turkey
傳統烤火雞
Stuffing, Giblet Gravy, Cranberry Sauce,
餡料、雞雜肉汁、蔓越莓醬
Mashed Potato, Corn on the Cob, Braised Red Cabbage
馬鈴薯蓉、烤粟米、燴紅椰菜

Cooking Station
熱菜

Poached Hainan Chicken, Fragrant Rice
海南雞、香油飯
Soy Sauce Chicken
廣式豉油雞

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

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Homemade Pasta Station
自家製意粉檔
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、巴馬臣芝士粉、番茜碎

Singapore Laksa Noodles Station
新加坡喇沙麵檔
Lobster Claw, Fish Cake, Prawn, Puffed Tofu
龍蝦鉗、魚餅、鮮蝦、炸豆卜
Oil Noodles, Glass Noodles, Rice Noodles
油面、粉絲、米線
Chinese Lettuce, Pak Choy, Choy Sum, Bean Sprout
本地新鮮生菜、白菜、菜心、芽菜
Spicy Laksa Soup, Chicken Coconut Soup
叻沙湯或椰子雞湯

Condiments
配料
Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce
香脆蒜蓉、香脆紅蔥、香蔥、新鮮香菜、參峇辣椒醬

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Chafing Dishes
熱菜

Baked Alaskan Black Cod, Mixed Nuts & Herb's Crumbs
香草雜果脆焗阿拉斯加黑鱈魚

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

Wok-fried Scallop & Coral Mussel, Celery, Carrot, Black Bean X.O. Sauce
XO 醬豆豉西芹甘筍炒帶子及青口

Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce
薑蔥辣椒豉油蒸石斑魚

Chicken Cordon Bleu
芝士火腿釀雞卷

Stir-fried Pork Rib, Garlic & Chilli
蒜香辣椒炒排骨

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

Australian Lamb Chop, Grilled Vegetables, Mint Jelly
澳洲羊扒配烤雜菜及薄荷啫喱

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
忌廉煙肉巴馬臣芝士蒜香抱子甘藍

Honey Roasted Pumpkin with Almond Flakes
伴上湯浸蜜糖烤南瓜配杏仁片

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Desserts
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
Pumpkin Crème Brûlée
南瓜焦糖燉蛋
Apricot Panna Cotta
杏桃意式奶凍
Osmanthus & Coconut Pudding
桂花椰汁布甸
Fresh Fruit & Berries Salad
時令水果雜莓沙律

Cake
精選蛋糕

Strawberry Victoria Cream Cake
士多啤梨忌廉蛋糕
1963 Mandarin Cheesecake
1963 文華芝士蛋糕
Vanilla Chestnut Cake
雲呢拿栗子蛋糕
Chocolate Truffle Cake
朱古力松露蛋糕
Lemon & Vanilla Cupcake
檸檬雲呢拿紙杯蛋糕

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Baked Items
烘焙甜點
Banana & Cinnamon Cake
香蕉肉桂蛋糕
Maple Syrup Pecan Tart
楓葉糖漿核桃批
Spice Pumpkin Pie
傳統香料南瓜批
Chocolate Brownies & Caramelised Walnuts
朱古力布朗尼配焦糖核桃
Mixed Fruits & Nut Cake
雜果及果仁蛋糕
Assorted Macaron
雜錦馬卡龍
Assorted Homemade Cookies
自家製雜錦曲奇

Homemade Chocolates
自家製朱古力
Assorted Chocolate Truffle
雜錦松露朱古力
Assorted Chocolate Praliné
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、黑朱古力及芒果雪葩
Waffle & Sesame Cones
窩夫及芝麻甜筒

Choice of Different Toppings & Fresh Coulis
配料及新鮮果醬
Roasted Almonds, 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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