



MANDARIN ORIENTAL  
HONG KONG

# CLIPPER LOUNGE

## Valentine's Day Dinner Buffet Menu

14 February 2025

1st seating 6:00pm – 8:00pm

2nd seating 8:30pm – 10:30pm

情人節自助晚餐菜單

2025年2月14日

第一輪：晚上6時至8時

第二輪：晚上8時30分至10時30分

### Deluxe Bread Trolley

Selection of Daily Bread

精選麵包車

每日精選麵包

### Hors d'oeuvres

Spicy Chicken Salad

Poached Salmon, Avocado & Sweet Corn Salad

Thai Seafood & Glass Noodles Salad

Smoked Salmon, Horseradish, Capers, Onion

### 精選開胃菜

香辣雞肉沙律

水煮三文魚、牛油果、粟米粒沙律

泰式海鮮粉絲沙律

煙燻三文魚、辣根、水瓜柳、洋蔥

混合冷盤

### Sushi and Sashimi

Selection of Sashimi

Ebi, Hamachi, Scallop

Selection of Nigiri

Saba, Ebi, Tamago, Inari

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo

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



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Condiments

Soy Sauce, Pickled Ginger, Wasabi

**壽司和刺身**

**精選刺身**

甜蝦、油甘魚、帶子

**精選手握壽司拼盤**

鯖魚、甜蝦、甜蛋、腐皮

**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

**Sustainably Sourced Seafood**

Poached Boston Lobster, Dailan Abalone, French Blue Mussel,

New Zealand Green Mussel, Local Sea Whelk,

Alaskan King Crab Leg,

Chilled Norwegian Prawn, Big Head River Shrimp

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(All our seafood is sustainable sourced and is subject to availability at the market)

**持續發展海鮮**

波士頓龍蝦、大連鮑魚、法國藍青口、

新西蘭青口、本地海螺、

阿拉斯加帝王蟹腳、挪威凍蝦、羅氏蝦

**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)

**Garden Greens**

Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves,

Red Chicory, Market Daily Greens

Cereals, Seeds, Dried Fruits

Condiments

Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing

**田園時蔬**

澳洲羅馬生菜、嫩綠沙律菜、火箭菜、

紅菊苣、每日精選蔬菜、

穀物、種子、乾果

**調味品**

意大利油醋汁、法式沙律醬、千島醬、凱撒沙律醬



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### **Charcuterie & Cheese Trolley**

Parmesan Wheel, Emmenthal, Edam, English Cheddar,  
Brie de Meaux, St. Albray, Camembert, Reblochon  
Parma Ham, Salami, Mortadella, Pastrami  
Condiments  
Cocktail Onion, Cucumber Pickle,  
Vegetable Stick, Crackers, Dried Fig & Apricot

### **熟食冷肉及精選芝士手推車**

巴馬臣芝士輪愛蒙塔爾芝士、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  
巴馬火腿、薩拉米、意式香腸、煙燻牛肉

### **調味品**

雞尾酒洋蔥、醃青瓜、  
蔬菜條、餅乾、無花果乾和杏脯

### **Soup Tureen**

Daily Western Soup  
Fish Maw & Scallop Sweet Corn Soup

### **精選湯品**

每日西式湯品  
魚肚帶子粟米羹

### **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  
調味品  
薑蓉、辣椒醬、黑豉油

### **Laksa Noodles Station**

Squid, Lobster Claw, Shrimp, White Fish Ball, Tofu Puff  
Baby Kale, Chinese Lettuce, Pak Choy, Bean Sprout  
Oil Noodles, Egg Noodles, Glass Noodles, Rice Noodles  
Spicy Laksa Broth & Clear Chicken Broth  
Condiments  
Crispy Garlic, Chilli Sauce, Oyster Sauce

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### 叻沙麵麵檔

魷魚、龍蝦爪、蝦、白魚蛋、豆卜  
嫩羽衣甘藍、本地新鮮生菜、白菜、芽菜  
油麵、全蛋粗麵、粉絲、米線  
叻沙湯和清雞湯

### 調味料

香脆蒜蓉、辣椒醬、蠔油

### Pasta Station

Parmesan Wheel, Smoked Bacon & Cream Sauce

### Condiments

Crispy Bacon, Parmesan Flakes, Chopped Parsley

### 意粉

車輪巴馬臣芝士、煙肉及忌廉

### 調味品

香脆煙肉、巴馬臣芝士粉、番茜碎

### The Carvery

#### Slow Roasted U.S. Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

#### Roasted Lamb Rack

Minted Lamb Jus, Mint Jelly

#### Side Dish

(Choice of 3 types per day)

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、牛肉汁

#### 香烤羊排

薄荷醬、羊肉汁

### 配菜

(每日供應 3 款配菜)

粟米、燴甘筍、烤番薯、蔬菜、燴青豆、法邊豆、香烤南瓜



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### Chafing Dishes

Pan-fried Red Snapper, Garlic Butter Chive Sauce  
Stir-fried Prawn, Sweet & Sour Sauce  
Steamed Whole Grouper, Sesame Soy Sauce  
Stir-fried Squid & Coral Mussel, Bell Pepper, Honey Peas, X.O. Sauce  
Braised Sliced Whelk, Mushroom, Chinese Lettuce, Broccoli  
Pan-fried Scallop, Spicy Tomato Sauce  
Stir-fried Beef Tenderloin, Onion & Black Pepper Sauce  
Australian Lamb Rump, Grilled Vegetable, Mint Jelly  
Barbecued Pork Rack, Honey Veal Jus, Grilled Pineapple  
Fried Rice, Chicken, Abalone  
Stir-fried Flat Rice Noodles, Shredded Pork, Bean Sprout & Yellow Chive Sauce  
Steamed Baby Cabbage in Chicken & Ham Soup

### 熱菜

香煎紅鯛魚伴蒜蓉牛油韭菜汁  
咕嚕蝦球  
清蒸原條石斑魚、芝麻豉油  
XO 醬炒鮮魷、珊瑚蚌、甜椒、蜜糖豆  
紅燒海螺片配草菇、本地生菜、西蘭花  
香煎帶子、香辣番茄醬  
炒牛柳、洋蔥、黑椒汁  
澳洲羊臀肉、烤蔬菜、薄荷啫喱  
烤豬扒、烤菠蘿、燒烤汁  
鮑魚雞肉炒飯  
豬肉絲炒河粉、豆芽及韭黃  
雞湯浸小棠菜

### Desserts

Mandarin Tiramisu  
Champagne Jelly, Berries Soup  
Classic Chocolate Mousse  
Strawberry Trifle with Rose Petal Jam  
Fresh Fruit & Berries Salad

### 甜點

文華意大利芝士餅  
香檳啫哩配雜莓醬  
經典朱古力慕斯  
草莓布甸配玫瑰花瓣醬  
鮮果雜莓沙律



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### Cake

1963 Mandarin Cheesecake  
Strawberry Victoria Cake  
Matcha & Yuzu Mousse Cake  
Chocolate Truffle Cake  
Red Velvet Cupcake

### 蛋糕

1963 文華芝士蛋糕  
草莓忌廉蛋糕  
抹茶柚子慕斯蛋糕  
松露朱古力蛋糕  
紅絲絨紙杯蛋糕

### Baked Items

Lemon Tart with Honey Yuzu  
White Chocolate Brownies with Raspberry  
Mixed Fruit & Berries Cake  
Rose Petal Jam Macaron  
Assorted Homemade Cookies

### 烘焙甜點

蜂蜜柚子檸檬撻  
白朱古力布朗尼配紅桑子  
雜錦水果及雜莓蛋糕  
馬卡龍配玫瑰花瓣果醬  
自製雜錦曲奇

### Homemade Chocolates

Valentine's Lollipop  
Assorted Chocolate Truffle  
Heart Chocolate Praline  
Chocolate Dipped Strawberries

### 自製朱古力

情人節棒棒糖  
雜錦果仁朱古力  
心形果仁朱古力  
士多啤梨沾朱古力醬



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**Homemade Ice Cream Trolley**

Vanilla, Dark Chocolate, Strawberry  
Mango & Coconut Sorbet  
Waffle & Sesame Cones

**Choice of Different 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、草莓  
芒果及椰子雪葩  
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、忌廉、紅桑子醬

HKD988\* per adult

HKD588\* per child

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\*



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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

可享無限量供應飲品套餐

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。