CLIPPER LOUNGE

Sunday Brunch Buffet Menu
星期日自助早午餐

November 2026

Sunday
星期日

12:00PM – 3:00PM

Adult: HKD 888 per person | Child aged 6–11: HKD 528 per person
成人：每位港幣 888 元 | 兒童（6 至 11 歲）：每位 港幣 528 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

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

Sushi and Sashimi
壽司及刺身
Selection of Sashimi
精選刺身
Norwegian Salmon, Ebi, Maguro, Hamachi, Hotate
三文魚、甜蝦、吞拿魚、油甘魚、帶子

Selection of Nigiri Sushi
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

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菜單內容可能會因供應情況及季節因素而有所調整.

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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。

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

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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

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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
配料
Fresh Local Ginger Sauce, Chilli Sauce, Dark Soy Sauce
薑蓉、辣椒醬、黑豉油

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 Sprout
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 Peanut 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

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Egg Station
雞蛋專區
Omelette, Fried Egg, Scrambled Egg or Poached Egg
奄列、煎蛋、炒蛋或水煮蛋
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、
紅椒、黃椒、青椒

Bacon & Sausage
煙肉及香腸

Chef's Specialties Served from the Kitchen
主廚特選菜餚
Seared Foie Gras
香煎鵝肝
Mango Salsa, Toasted Brioche
芒果莎莎醬、烤牛油布里歐

From the Kitchen
主廚精選
Eggs Royale or Eggs Benedict
煙三文魚班尼迪蛋 或 經典班尼迪蛋
Served from the kitchen upon request
由廚房即席烹製

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, Thyme Jus
約克郡布甸、烤薯仔、百里香肉汁

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

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Chafing Dishes
熱菜

Selection of Dim Sum
精選港式點心

Steamed Chinese Bun
中式蒸包

Sautéed Lobster, Dried Chilli & Sichuan Pepper
乾辣椒花椒炒龍蝦

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

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

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

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From the Bakery
烘焙麵包精選

Daily Selection of Danish
每日精選丹麥麵包
Selection of Muffins – Blueberry, Raspberry, Chocolate
精選鬆餅-藍莓、紅桑子、朱古力
Selection of Sweet Bun – Butter Roll, Raisin Bun
精選甜麵包-牛油卷、提子麵包
Selection of Croissants – Plain, Almond, Chocolate
精選牛角包-原味、杏仁、朱古力
Selection of Doughnuts – Plain, Strawberry Jam
精選冬甩-原味、草莓果占

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 & Berries 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
Spiced 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
Choice of Different 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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