

CLIPPER LOUNGE

Sunday Brunch Buffet Menu

週日早午自助餐菜單

Every Sunday

星期日

12:00PM – 03:00PM

HKD888 per adult

每位成人定價為港幣 888 元*

HKD528 per child (6-11 years)

每位兒童（6 至 11 歲）定價為港幣 528 元*

**All prices are in Hong Kong Dollar and subject to a 10% service charge.*

CLIPPER LOUNGE

Hors d'oeuvres

精選開胃菜

Shrimp & Fresh Fruit Salad

鮮蝦生果沙律

Roasted Root Vegetable Root Salad, Beetroot, Celeriac, Pumpkin, Sweet Potato

烤根莖蔬菜沙律配紅菜頭、西芹頭、南瓜及番薯

Spicy Thai Beef Salad

泰式香辣牛肉沙律

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

Hamachi, Ebi, Hotate, Tai, Hokki, Norwegian Salmon

油甘魚、甜蝦、帶子、鯛魚、北寄貝、挪威三文魚

Selection of Nigiri

精選手握壽司拼盤

Tuna, Snapper, Norwegian Salmon,

吞拿魚、鯛魚、挪威三文魚

Selection of Maki & Sushi Platter

精選壽司卷

Condiments

配料

Soy Sauce, Pickled Ginger, Wasabi

豉油、壽司薑、日本芥末

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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
羅氏蝦、挪威凍蝦

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 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

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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
意大利油醋汁、法式沙律醬、千島醬、凱撒沙律醬

Parmesan Reggiano Flakes, Crispy Bacon, Croutons, Cherry Tomato
巴馬臣芝士片、香脆煙肉、麵包粒、車厘茄

Lobster Caesar Salad & Cheese Trolley 龍蝦凱撒沙律及芝士手推車

Parmesan Wheel, Romaine Lettuce, Caesar Dressing,
Grilled Lobster, Bacon Bits, Croutons, Parmesan Flakes
巴馬臣芝士車輪、羅馬生菜、凱撒沙律醬
烤龍蝦、煙肉、碎麵包粒、巴馬臣芝士片

Emmenthal, Edam, English Cheddar, Stilton,
愛蒙塔爾芝士、艾登芝士、英國車打芝士、史蒂爾頓芝士
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

Cocktail Onion, Cucumber Pickle, Vegetable Stick, Crackers, Dried Fig & Apricot
雞尾酒洋蔥、醃青瓜、蔬菜條、餅乾、無花果乾和杏脯

From the Bakery 烘焙麵包精

Daily Selection of Danish
每日精選丹麥麵包

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
精選甜麵包 – 牛油卷、提子麵包

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Selection of Croissant – Plain, Almond, Chocolate

精選牛角包 – 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

Soup Tureen

精選湯品

Sweet Corn, Scallop, Fish Maw & Egg White Soup

粟米帶子花膠蛋白羹

Lobster Bisque

龍蝦濃湯

Hainan Chicken Station

海南雞專區

Poached Hainan Chicken, Fragrant Rice

海南雞、香油飯

Soy Sauce Chicken

廣式豉油雞

Condiments

配料

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

薑蓉、辣椒醬、黑豉油

Hong Kong Shrimp Roe Tossed Noodles & Seafood Congee

港式蝦子撈麵及海鮮粥

Shrimp Wonton, Braised Pork Knuckle, Braised Beef Brisket,

鮮蝦雲吞、滷水豬手、柱侯牛腩

Pig Blood Curd, Pig Skin, Red Sausage, Braised Pork Intestine

豬紅、豬皮、潤腸、滷水豬大腸

Oil Noodles, Shrimp Roe Noodles, Thick Egg Noodles, Thin Rice Noodles

油麵、蝦子麵、粗蛋麵、米粉

Condiments

配料

Hong Kong Chilli Oil, Spring Onion, Fried Garlic, Ginger, Salted Peanuts

港式辣椒油、蔥花、炸蒜、薑絲、鹹花生

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Chaozhou Seafood Congee

潮州海鮮粥

Spring Onion, Wonton Crisps, Salted Peanuts, Ginger

蔥花、雲吞脆片、鹹花生、薑絲

Egg Live Cooking Station

雞蛋專區

Omelet, 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,

火腿、車打芝士、蘑菇、洋蔥、番茄

Red Pepper, Yellow Pepper, Green Pepper

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

On Black Board

主廚精選

Egg Royale or Egg 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, Mashed Potato, Veal Jus

約克郡布甸、烤薯仔、薯蓉、牛仔肉汁

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Charcoal Grill Station

炭燒美食專區

Lamb Chop, Pork Chop, Salmon
Mushroom Sauce, Black Pepper Sauce
(3 different types daily)
燒羊扒、豬扒、三文魚
蘑菇汁, 黑椒汁

Chafing Dishes

熱菜

Selection of Dim Sum

精選港式點心

Steamed Chinese Bun

中式蒸包

Miso Glazed Alaskan Black Codfish & Braised Peas

味噌阿拉斯加黑鱈魚配豌豆

Sautéed Lobster, Dried Chilli & Sichuan Pepper

乾辣椒花椒炒龍蝦

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

X.O. 醬西芹甘筍炒帶子及珊瑚蚌

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

清蒸原條石斑魚配薑蔥芝麻豉油

Stir-fried Chicken, Celery, Onion, Garlic, X.O. Sauce

X.O. 醬蒜香西芹洋蔥炒雞柳

Slow Cooked Pork Loin, Honey, Mustard Jus, Honey Glazed Apple

慢煮豬柳配蜂蜜芥末肉汁及蜜汁蘋果

Grilled Beef Tenderloin, Black Pepper Sauce

黑椒汁烤牛柳

Braised Abalone on Fried Potato Cake

紅燒鮑魚配薯餅

Braised E-fu Noodles, Onion, Ginger, Yellow Chive, Lobster & Supreme Soup

上湯龍蝦薑蔥黃韭伊麵

Poached Spring Green Vegetable

白灼時蔬

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Selected Dessert

精選甜點

Mandarin Tiramisu

文華意大利芝士餅

Apricot Panna Cotta

杏桃意式奶凍

Grand Cru Chocolate Mousse

特濃朱古力慕絲

Vanilla Crème Brûlée

雲呢拿焦糖燉蛋

Osmanthus & Coconut Pudding

桂花椰汁布甸

Champagne & Mixed Berries Jelly

香檳雜莓啫喱

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

Victoria Sponge cake

維多利亞海綿蛋糕

Chestnut Mont Blanc Cake

法式栗子蛋糕

70% Chocolate Truffle Cake

70%朱古力松露蛋糕

Seasonal Fruit Cream Cake

時令鮮果忌廉蛋糕

Lemon & Vanilla Cupcake

檸檬雲呢拿杯子蛋糕

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Baked Items

烘焙甜點

Baked Bird's Nest Egg Tarts

烘烤燕窩蛋撻

Maple Glazed Pecan & Walnut Tart

楓糖核桃及合桃撻

Baked Blueberry & Apple Crumble Pie

藍莓蘋果金寶批

Chocolate Brownies with Caramelised Walnuts

焦糖合桃朱古力布朗尼

Pear & Cinnamon Pound Cake

香梨肉桂磅蛋糕

Assorted Macaron

雜錦法式馬卡龍

Assorted Homemade Cookies

自家製雜錦曲奇餅

Homemade Chocolates

自家製自家製

Assorted Chocolate Truffle

雜錦松露朱古力

Assorted Chocolate Praline

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, Milk Tea Ice Cream, Mango Sorbet

雲呢拿、黑朱古力、奶茶雪糕、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

Mochi Cube, Chocolate Pop Candy, Whipped Cream, Raspberry Coulis

麻糬粒、朱古力爆炸糖、淡忌廉、紅桑子醬

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