



MANDARIN ORIENTAL
HONG KONG

CLIPPER LOUNGE

Thanksgiving Dinner Buffet Menu

27 November 2025

6:00pm – 10:30pm

感恩節自助晚餐菜單

2025 年 11 月 27 日

晚上 6 時至 10 時 30 分

Homemade Artisan Bread Selection

Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Soft Bun, Sourdough

精選自製手工麵包

黑麥麵包、全麥麵包、意大利香草麵包、法式麵包、軟麵包、酸種麵包

Hors d'oeuvres Selection

Egg Noodles, Poached Chicken & Spicy Sesame Dressing

Roasted Pumpkin & Grilled Shrimp Salad

Niçoise Salad with Confit Salmon

Home Smoked Salmon, Horseradish, Capers

Mixed Cold Cuts

精選開胃菜

全蛋麵配水煮雞肉辣芝麻醬

燒南瓜及烤蝦沙律

油封三文魚薯仔沙律

煙燻三文魚，辣根，水瓜柳

混合冷盤

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Maguro, Tai, Hokki

Selection of Sashimi Nigiri Platter

Norwegian Salmon, Tuna, Snapper

Selection of Maki & Sushi Platter

Assorted Maki & Cooked Sushi



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Condiments

Soy Sauce, Pickled Ginger, Wasabi

壽司和刺身

精選刺身

挪威三文魚、甜蝦、吞拿魚、鯛魚、北寄貝

精選手握壽司拼盤

挪威三文魚、吞拿魚、鯛魚

精選手卷壽司拼盤

什錦卷壽司和熟壽司

調味品

豉油、壽司薑、日本芥末

Sustainably Sourced Seafood

Poached Boston Lobster, Dalian Abalone, French Blue Mussel,

New Zealand Green Mussel, Local Sea Whelk,

Snow Crab Leg, Chilled Norwegian Prawn

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

雪蟹腳、挪威凍蝦

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



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調味品

意大利油醋汁、法式沙律醬、千島醬、凱撒沙律醬

Caesar Salad & Cheese Trolley

Caesar Salad in Parmesan Wheel

Bacon Bits, Parmesan Flakes, Croutons

Emmenthal, Edam, English Cheddar,
Brie de Meaux, St. Albray, Camembert, Reblochon

Condiments

Cocktail Onion, Cucumber Pickle, Quince Jelly,
Vegetable Stick, Crackers, Dried Fig, Apricot & Olives

凱撒沙律及芝士手推車

巴馬臣芝士輪凱撒沙律

酥脆煙肉，巴馬臣芝士碎，麵包粒

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

調味品

雞尾酒小洋蔥、醃青瓜、檸檬啫喱、
蔬菜條、餅乾、無花果乾、杏果乾和橄欖

Soup Tureen

Daily Homemade Soup of the Day

Hot & Sour Soup

精選湯品

每日西式湯品

酸辣湯

Cooking Station

現場製作

Hainan Chicken & Cantonese Soy Sauce Chicken Station

Poached Local Yellow Chicken, Cantonese Soy Sauce Chicken

Lemongrass, Ginger & Coriander Broth

Fragrant Jasmine Rice

Condiments

Fresh Local Ginger Sauce, Chilli Sauce, Dark Soy Sauce



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海南雞及豉油雞

海南雞、廣式豉油雞

香茅、生薑和芫茜湯

香油飯

調味品

薑蓉、辣椒醬、黑豉油

Pasta Station

Parmesan Wheel, Smoked Bacon & Cream Sauce

Condiments

Crispy Bacon, Parmesan Flakes, Chopped Parsley

意粉

車輪巴馬臣芝士、煙肉和白汁

調味品

香脆煙肉、巴馬臣芝士粉、番茜碎

Asian Noodles Station

Boston Lobster Claw, Homemade Fish Cake, Local Prawn, Puffed Tofu,

Oil Noodles, Rice Noodles

Locally Sourced Lettuce, Pak Choy, Baby Kale, Bean Sprout

Classic Spicy Laksa Soup or Chicken Coconut Soup

Condiments

Crispy Garlic, Fried Shallot, Spring Onion, Fresh Coriander, Sambal Sauce

亞洲麵檔

波士頓龍蝦鉗、自製魚餅、本地鮮蝦、炸豆腐

油面、米粉

本地生菜、白菜、嫩甘藍、豆芽

經典叻沙湯或椰子雞湯

調味品

香脆蒜蓉、炸紅蔥、香蔥、新鮮香菜、參峇辣椒醬

The Carvery

Slow Roasted U.S. Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

Roasted Turkey

Stuffing, Giblet Gravy, Cranberry Sauce,

Mashed Potato, Corn on the Cob, Braised Red Cabbage



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Side Dish

Braised Carrot, Braised Green Peas

烤肉

慢烤特級美國牛肋排

約克郡布甸、烤薯仔、馬鈴薯蓉、小牛肉醬汁

烤火雞

餡料、雞雜肉汁、蔓越莓醬

馬鈴薯蓉、烤粟米、燴紅椰菜

配菜

燴甘筍、燴青豆

Chafing Dishes

Miso Glazed Alaskan Black Cod, Teriyaki Sauce

Sautéed Prawn, Garlic, Ginger, Chilli & Black Bean Sauce

Steamed Seabass, Kam Wah Ham, Mushroom, Spring Onion & Chicken Oil Sauce

Roasted Spicy Duck Breast, Orange, Fennel

Pork Piccata with Tomato Sauce

Wok-fried Beef Brisket, Celery, Carrot & X.O. Sauce

Australian Lamb Rump, Grilled Vegetables, Mint Jelly

Stir-fried Shanghai Thick Noodles, Pork Belly, Pepper, Dried Shrimp & Cabbage

Shanghai Vegetable Rice, Deep-fried Five Spiced Pork Chop

Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce

Honey Roasted Pumpkin with Almond Flakes & Roasted New Potatoes

Steamed Broccoli, Scrambled Egg White & Crab Roe Sauce

熱菜

味噌烤阿拉斯加黑鱈魚，照燒醬

蒜蓉、薑、辣椒、豉汁炒大蝦

蒸海鱸魚，金華火腿、冬菇、青蔥和雞油醬

香煎鴨胸，香橙鴨汁，茴香沙拉

薄切豬排配番茄醬

炒牛腩，芹菜、紅蘿蔔和 XO 醬

澳洲羊腩肉，烤蔬菜，薄荷啫喱

上海粗麵，五花肉，辣椒，蝦米、卷心菜

上海菜飯，炸五香豬排

抱子甘藍、大蒜、巴馬臣芝士、煙肉、忌廉

蜂蜜烤南瓜配杏仁片和烤新薯

賽螃蟹伴上湯浸西蘭花，蟹黃醬



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Desserts

Mandarin Tiramisu
Classic Chocolate Mousse
Pumpkin Crème Brûlée
Coconut & Black Sesame Pudding
Osmanthus Pudding
Fresh Fruit & Berries Salad

甜點

文華意大利芝士餅
經典朱古力慕斯
南瓜焦糖燉蛋
椰子和黑芝麻布甸
桂花糕
鮮果雜莓沙律

Cake

Strawberry Victoria Cream cake
1963 Mandarin Cheesecake
Vanilla Chestnut Cake
Chocolate Truffle Cake
Lemon & Vanilla Cupcake

蛋糕

士多啤梨忌廉蛋糕
1963 文華芝士蛋糕
雲呢拿栗子蛋糕
朱古力松露蛋糕
檸檬雲呢拿紙杯蛋糕

Baked Items

Banana & Cinnamon Cake
Maple Syrup Pecan Pie
Spiced Pumpkin Pie
Chocolate Brownies & Caramelised Walnuts
Mixed Fruit & Nut Cake
Assorted Macaron
Assorted Homemade Cookies



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烘焙甜點

香蕉肉桂蛋糕
楓葉糖漿及核桃批
傳統香料南瓜批
朱古力布朗尼配焦糖核桃
雜果及果仁蛋糕
精選馬卡龍
自製雜錦曲奇

Homemade Chocolates

Assorted Chocolate Truffle
Assorted Chocolate Praline
Dried Fruit Chocolate Slab

自製朱古力

雜錦松露朱古力
雜錦果仁朱古力
乾果朱古力板

Homemade Ice Cream Trolley

Vanilla, Dark Chocolate, Mango 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、黑朱古力及芒果雪葩
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

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

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*



Exclusive Free Flow Beverage Packages

HKD 588*

House Champagne, House White & Red Wine

HKD 288*

House Prosecco, 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、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。