



MANDARIN ORIENTAL
HONG KONG

CLIPPER LOUNGE

Halloween & Hairy Crab Dinner Buffet Menu

31 October 2025

6:00pm – 10:30pm

Homemade Artisan Bread Selection

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

Hors d'oeuvres Selection

Egg Noodles, Poached Chicken & Spicy Sesame Dressing

Roasted Pumpkin & Grilled Shrimp Salad

Fresh Beetroot Salad

Home Smoked Salmon, Horseradish, Capers

Mixed Cold Cuts

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

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Freshly Shucked Oysters

Condiments

Lemon, Vinegar, Shallot, Chive

Seasonal Shanghainese Hairy Crab

Condiments

Sweet Ginger Herbal Tea & Ginger Black Vinegar

(One piece per person to be served at tableside)

Sustainably Sourced Seafood

Poached Boston Lobster, Local Hong Kong Abalone, French Blue Mussel,

New Zealand Green Mussel, Local Sea Whelk, Snow Crab Leg,

European Brown Crab, Chilled Norwegian Prawn

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(All our Seafood is Sustainable sourced and is subject to availability at the market)



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Local 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

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

Soup Tureen

Cream of Pumpkin
Hot & Sour Soup

Cooking Station

Hainan Chicken & Shanghai Drunken Chicken

Poached Local Yellow Chicken, Shanghai Drunken Chicken
Fragrant Jasmine Rice
Condiments
Fresh Local Ginger Sauce, Chilli Sauce, Dark Soy Sauce

Pasta Station

Parmesan Wheel, Smoked Bacon & Cream Sauce
Condiments
Crispy Bacon, Parmesan Flakes, Chopped Parsley

Shanghainese & Asian Noodles Station

Shanghai Vegetable & Pork Wonton, Pork & Shrimp Wonton,
Squid, Fish Cake & Stir-fried Longjing Shrimp
Shanghai Thin Noodles, Oil Noodles, Rice Noodles, Thick Egg Noodles
Locally Sourced Lettuce, Pak Choy, Baby Kale, Bean Sprout
Hainan Chicken Broth
Pork Bone Broth
Condiments
Crispy Garlic, Fried Shallot, Spring Onion, Fresh Coriander, Sambal Sauce



The Carvery

Slow Roasted U.S. Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

Roasted Pork Rack

Honey Mustard Jus & Apple Sauce

Side Dish

(Choice of 3 types per day)

Corn on Cob, Braised Carrot, Roasted Sweet Potato,
Green Vegetable, Braised Green Peas, French Bean, Roasted Pump

Chafing Dishes

Baked Pumpkin & Seafood Pie

Braised Mussels, Tomato 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

Australian Lamb Rump, Grilled Vegetables, Mint Jelly

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

Braised Pork Meatball, Pak Choy, Soy Sauce

Steamed Xiao Long Bao, Black Vinegar

Squid Ink Pasta, Garlic, Onion, Olive & Lemon Sauce

Shanghai Vegetable Rice, Deep-fried Five Spiced Pork Chop

Poached Broccoli, Scrambled Egg White & Crab Roe Sauce

Desserts

Matcha & Sesame Tiramisu

Panna Cotta & Cherry Compote

Blood Orange Chocolate Mousse

Coconut & Black Sesame Pudding

Fresh Fruit & Berries Salad

Cake

Victoria Sponge cake

Pumpkin Cheesecake

Black Velvet Chocolate Cake

Raspberry White Chocolate Cake

Halloween Orange Cupcake



Baked Items

Banana & Cinnamon Cake
Raspberry Lava Puff
Traditional Pumpkin Pie
Chocolate Brownies & Red Velvet Walnuts
Mixed Fruit & Nut Cake
Halloween Macaron
Halloween Cookies

Homemade Chocolates

Halloween Chocolate Truffle
Halloween Chocolate Lollipop
Halloween Chocolate Praline

Homemade Ice Cream Trolley

Vanilla, Dark Chocolate, Raspberry Sorbet
Waffle & Sesame Cones

Choice of Different Toppings & Fresh Coulis

Roasted Almond, Mixed Nuts, Icing Sugar,
Whipped Cream, Raspberry Coulis

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

HKD988* per adult

HKD588* per child

(Additional HKD588* with free flow house champagne, red and white house wines,
beer, mineral water, selected soft drinks & juice)

or

(Additional HKD158* with free flow mineral water, selected soft drinks & juice)

*All prices are subject to 10% service charge.