



CLIPPER LOUNGE

Sunday Brunch Menu Effective from 7 September 2025

Hors d'oeuvres

Egg Noodles, Poached Chicken & Spicy Sesame Dressing
Roasted Pumpkin & Grilled Shrimp Salad
Niçoise Salad with Confit Salmon
Home Smoked Salmon, Horseradish, Capers
Assorted 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, Tai, Hotate, Maguro

Selection of Sashimi Nigiri Platter

Norwegian Salmon, Tuna, Snapper

Selection of Maki & Sushi Platter

Assorted Maki & Cooked Sushi

Condiments

Soy Sauce, Pickled Ginger, Wasabi

壽司和刺身

精選刺身

挪威三文魚、甜蝦、鯛魚、帶子、吞拿魚

精選握壽司拼盤

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

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



Sustainably Sourced Seafood

Poached Boston Lobster, Dalian Abalone, French Blue Mussel,
New Zealand Green Mussel, Local Sea Whelk, Snow Crab Leg,
Alaskan King 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)

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、
阿拉斯加帝王蟹腳、歐洲麵包蟹、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, Reggiano Flakes,
Crispy Bacon, French Bread, Crouton, Kalamata Olive, Cherry Tomato, Red Onion

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、帕瑪森芝士碎
香脆煙肉、脆麵包粒、卡拉馬塔橄欖、車厘茄、紅洋蔥

Deluxe Cheeses Selection

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

Condiments

Dried Apricots, Dried Figs, Salted Almonds, Walnuts, Grapes, Quince Jelly, Crackers

精選特上芝士

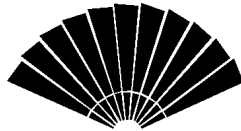
愛蒙塔爾芝士、艾登芝士、英國車打芝士、
莫城布里芝士、聖阿爾勃列芝士、金文畢芝士、霍布洛雄芝士

調味品

杏果乾、無花果乾、鹽烤杏仁、核桃、提子、楓糖、餅乾

From the Bakery

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MANDARIN ORIENTAL

HONG KONG

Daily Selection of Danish

Selection of Muffin – Blueberry, Apple Bran, Chocolate

Selection of Sweet Bun – Butter Roll, Raisin Bun

Selection of Croissant – Plain, Wheat, Almond, Chocolate

Selection of Doughnut – Plain, Strawberry Jam

烘焙麵包精選

每日精選丹麥麵包

精選鬆餅-藍莓、蘋果麩皮、朱古力

精選甜麵包-牛油卷、提子麵包

精選牛角包-原味、小麥、杏仁、朱古力

精選冬甩-原味、士多啤梨果占

Soup Tureen

Daily Chinese Soup

Lobster Bisque, Tarragon Cream

精選湯品

每日精選中式湯品

法式龍蝦濃湯、香草忌廉

Hainan Chicken Station

Poached Hainan Chicken, Fragrant Rice

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

海南雞

海南雞、香油飯

調味品

薑蓉、辣椒醬、黑豉油

Thai Noodles Station

Squid, Lobster Claw, Shrimp, White Fish Ball,

Baby Kale, Chinese Lettuce, Pak Choy, Bean Sprout

Old Noodles, Egg Noodles, Glass Noodles, Rice Noodles

Spicy Tom Yum Broth & Hainan Chicken Broth

Condiments

Crispy Garlic, Chilli Sauce, Oyster Sauce

泰式麵檔

魷魚、龍蝦鉗、蝦、白魚蛋、

嫩芥蘭、唐生菜、白菜、芽菜

油麵、全蛋麵、粉絲、米粉

辣味冬陰湯、海南雞湯

調味品

香脆蒜蓉、參峇辣椒醬、蠔油

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Egg Station

Omelette, Fried Egg, Scrambled Egg or Poached Egg

Condiments

Ham, Cheddar Cheese, Mushroom, Onion, Tomato,
Red Pepper, Yellow Pepper, Green Pepper

雞蛋區

奄列、煎蛋、炒蛋或水煮蛋

配料

火腿、車打芝士、蘑菇、洋蔥、番茄、
紅椒、黃椒、青椒

English Breakfast Sausage & Streaky Bacon

香腸和煙肉

傳統英式早餐香腸

五花腩煙肉

On Black Board

Egg Royale or Egg Benedict

Served from the kitchen upon request

熱廚定制

煙燻三文魚配水煮蛋或班尼迪克蛋

廚房製作

The Carvery

Roasted Prime Rib of Beef, Yorkshire Pudding, Thyme Jus

Roasted New Potatoes, Herb's Butter

Roasted Pork Rack

Honey Mustard Jus & Apple Sauce

烤肉

烤特級美國牛肋排、約克郡布甸、香草汁

烤薯仔、香草牛油

烤豬鞍

蜂蜜芥末汁及蘋果醬

Chafing Dishes

Selection of Dim Sum

Steamed Chinese Bun

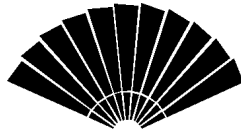
Steamed Whole Grouper, Sesame Soy Sauce

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

Miso Glazed Alaskan Black Cod, Teriyaki Sauce

Sautéed Coral Mussel & Squid, Honey Peas, Garlic, Chilli, Onion & X.O. Sauce

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MANDARIN ORIENTAL

HONG KONG

Chicken Cordon Bleu

Beef Medallion, Asparagus, Mushroom Sauce

Grilled Lamb Chop, Lamb Jus

Stir-fried Pork Belly, Green Chilli, Garlic, Ginger & Green Chive Flower

Fried Rice, Chicken & Shrimp, Lettuce, Spring Onion

Poached Green Vegetable in Chicken Broth

熱菜

精選港式點心

中式蒸包

清蒸原條東星斑、芝麻豉油

蒜蓉、薑、辣椒、豉汁炒大蝦

味噌阿拉斯加黑鱈魚、照燒汁

清炒珊瑚蚌和帶子、蜜豆、大蒜、辣椒、洋蔥和 X.O. 醬汁

哥倫布雞扒

烤牛柳、蘆筍、蘑菇汁

烤羊排、羊肉汁

五花肉炒青辣椒韭菜花

雞肉及蝦炒飯，生菜，香蔥

雞湯浸青菜

Desserts

Mandarin Tiramisu

Mango & Passion Fruit Mousse

Classic Chocolate Mousse

Apricot Panna Cotta

Fresh Fruit & Berries Salad

甜點

文華意大利芝士餅

芒果熱情果慕斯

經典朱古力慕斯

杏脯意式奶凍

鮮果雜莓沙律

Cake

Strawberry Victoria Cream Cake

1963 Mandarin Cheesecake

Tropical Fruit & Coconut Cake

Double Chocolate Cake

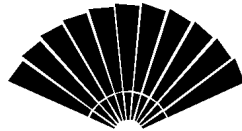
Lemon & Vanilla Cupcake

蛋糕

士多啤梨忌廉蛋糕

1963 文華芝士蛋糕

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MANDARIN ORIENTAL

HONG KONG

熱帶水果椰子蛋糕
雙重朱古力蛋糕
檸檬雲呢拿紙杯蛋糕

Baked Items

Yuzu & Kaffir Lime Tart
Mixed Berries Crumble Pie
White Chocolate Brownies & Caramelised Macadamia Nuts
Mixed Fruits & Nuts Cake
Assorted Macaron
Assorted Homemade Cookies

烘焙甜點

柚子青檸撻
雜莓金寶批
白朱古力布朗尼及焦糖夏威夷果仁
雜果堅果蛋糕
各式馬卡龍
各式自家製曲奇

Homemade Chocolates

Assorted Chocolate Truffle
Assorted Chocolate Praline
Dried Fruit Chocolate Slab

自家製朱古力

各式松露朱古力
各式朱古力乾果糖
乾果朱古力板

Homemade Ice Cream Trolley

Vanilla, Dark Chocolate, Mango
Waffle & Sesame Cones

自家製雪糕車

雲呢拿、黑朱古力、芒果
窩夫和芝麻甜筒

Choice of Different Toppings & Fresh Coulis

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

多種配料和新鮮果醬

烤杏仁、雜錦乾果、糖霜、
鮮忌廉、紅桑子果醬

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Adult \$988*
Child (Aged 3 to 11) \$588*

Additional \$588 with free flow house champagne, house wines, mineral water, selected soft drinks and juices*

or

Additional \$158 with free flow mineral water, selected soft drinks and juices*

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*

額外另加港幣588元*，可享無限量供應香檳、紅酒及白酒、啤酒、礦泉水、汽水及果汁
或
額外另加港幣158元*，可享無限量供應礦泉水、汽水及果汁

****Prices are in Hong Kong Dollar and subject to 10% service charge.
For reservations, please visit [here](#) or call +852 2825 4007.***

****所有價格，需加收 10% 服務費。
如需預訂，請致電 +852 2825 4007。***