

**Clipper Lounge
International Buffet
Lunch and Dinner
4 April to 29 May 2011
(except 22 to 25 April 2011)**



Menu

Selection of Hors d'oeuvres

*Pomelo Salad, Chicken, Prawn
Seafood Venere Rice Salad
Home Smoked Salmon, Horseradish, Caper
Penne Pasta, Tuna Confit, Pesto, Capers
Mini Mozzarella, Cherry Tomato, Basil
Roast Duck Salad, Bean Sprout, Hoi Sin Sauce
Potato Salad, Pommery Mustard Dressing
Cous Cous Salad, Coriander, Orange, Carrots, Dates
Greek Salad, Olive, Feta, Cucumber, Tomato, Onion
Jellyfish Salad*

Selection of Mandarin Oriental Sushi and Sashimi

*Selection of Sashimi
Norwegian Salmon, Ebi, Snapper, Maguro
Selection of Nigiri
Salmon, Saba, Tamago, Ikura, Unagi, Inari
Selection of Maki
California Roll, Kappa-Maki, Tekka, Futo, Barbecued Eel
Condiments
Soy Sauce, Pickled Ginger, Wasabi*

Seafood and Oyster

*Chilled King Prawn
Snow Crab, Mussel, Clam, Sea Whelk, Red Crab
Condiments
Shallot Vinegar, Lemon Wedge, Cocktail Sauce*

From the Live Station

*Bread and Butter Pudding
Vanilla Sauce*



MANDARIN ORIENTAL
HONG KONG

Garden Greens

Chicory

Mesclun Leaves

Market Daily Green

Condiments

*Italian Vinaigrette, French Dressing, Thousand Island, Balsamico,
Reggiano Flake, Mushroom, Bean Sprout, Kalamata Olive, Cherry Tomato, Red Onion*

Soup

Daily Chinese Soup

Seafood Chowder

Selection of European Cheeses

Brie de Meaux, Emmenthal, Edam, St. Albay, English Cheddar

Condiments

Walnut, Dry Apricot, Grape and Cracker

From The Chaffing Dish

Thai Chicken, Onion, Aubergine

Roast Pork Neck, Garlic Chilli Sauce

Grilled Lamb with Ratatouille and Thyme Jus

Fried Minced Beef Ball, Baby Pak Choy, Soy Sauce

BBQ Duck Red Curry

Fried Rice, Chinese Sausage, Chicken, Mushroom

Grilled Salmon Teriyaki

Steamed Sole Fillet, Chilli, Black Beans Sauce

Deep Fried Squid and Prawn

Braised Bean Curd, Sweet Pea, Wood Ear Mushroom, Soya Sauce

Oven Roasted Potato

Singaporean Rice Noodles, Barbecued Pork, Shrimp

From The Carvery

Lunch

Whole Roast Chicken

Dinner

Prime Rib of Roast Beef

Yorkshire Pudding, Thyme Jus



Dessert

Fresh Fruit Salad
Mango Cheesecake
Mango Pudding, Sago, Coconut Milk
Black Sesame Mousse
Chocolate Bread and Butter Pudding
Baked Lemon Tart
Crème Caramel
Mandarin Tiramisu
Chocolate Ganache Cake
Chocolate Brownies
Passion Fruit Mousse
Assortment of Marshmallow
Panna Cotta with Strawberry
Mini Opera Cake
Green Tea Cream
Chocolate Lollipops
Almond Chocolates
Pecan Dipped Chocolates
Chocolate Truffles

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

Lunch

Monday to Thursday
Adult \$298.00+10%
Child \$198.00+10%

Friday

Adult \$318.00+10%
Child \$218.00+10%

Dinner

Monday to Thursday
Adult \$358.00+10%
Child \$238.00+10%

Friday to Sunday and Public Holiday Eve

Adult \$388.00+10%
Child \$278.00+10%