



MANDARIN ORIENTAL
HONG KONG

CLIPPER LOUNGE

Winter Dinner Buffet Menu Effective 2 January 2026

Mondays to Sundays
6:00pm – 10:30pm

冬季自助晚餐菜單
2026 年 1 月 2 日起
星期一至星期日
晚上 6 時至 10 時 30 分

Deluxe Bread Trolley
Selection of Daily Bread

精選麵包車
每日精選麵包

Hors d'oeuvres
Spicy Chicken Salad
Poached Salmon, Avocado & Sweet Corn Salad
Thai Seafood & Glass Noodles Salad
Smoked Salmon, Horseradish, Capers, Onion
Assorted Cold Cuts

精選開胃菜
香辣雞肉沙律
水煮三文魚、牛油果、粟米粒沙律
泰式海鮮粉絲沙律
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 Nigiri
Salmon, Saba, Ebi, Tamago, Inari
Selection of Maki
California Roll, Kappa-Maki, Tekka, Futo

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



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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、鯖魚、甜蝦、甜蛋、腐皮

精選手卷壽司拼盤

加州卷、青瓜細卷壽司、鐵火卷、太卷

調味品

豉油、壽司薑、日本芥末

Freshly Shucked Oysters

Condiments

Lemon, Vinegar, Shallot, Chive

新鮮生蠔

調味品

檸檬、醋、青蔥、細香蔥

Sustainably Sourced Seafood

Poached Boston Lobster, Dailan 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)

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、
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)

Local Garden Greens

Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves,
Red Chicory, Market Daily Greens
Cereals, Seeds, Dried Fruits



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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

調味品

意大利油醋汁、法式沙律醬、千島醬、凱撒沙律醬

Deluxe Cheese Selection

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

Condiments

Vegetable Stick & Crackers

精選國際芝士

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

蔬菜條、餅乾

Caesar Salad Trolley

Parmesan Wheel, Romaine Lettuce, Caesar Dressing,
Bacon Bits, Crouton, Parmesan Flakes

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

Soup Tureen

Daily Western Soup
Whelk & Pork Shin Soup

精選湯品

每日西式湯品
海螺豬腱湯



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Hainan Chicken & Soy Sauce Chicken Station

Poached Hainan Chicken, Cantonese Soy Sauce Chicken

Fragrant Rice

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

海南雞及豉油雞

海南雞、廣式豉油雞

香油飯

調味品

薑蓉、辣椒醬、黑豉油

Chinese Noodles Station

Clear Broth Beef Brisket, Lobster Claw, Shrimp, White Fish Ball, Beef Ball

Baby Kale, Chinese Lettuce, Pak Choy, Bean Sprout

Oil Noodles, Egg Noodles, Glass Noodles, Rice Noodles

Chicken Broth & Beef Broth

Condiments

Crispy Garlic, Chilli Sauce, Oyster Sauce

中式麵檔

清湯牛腩、龍蝦爪、蝦、白魚蛋、牛肉丸

嫩羽衣甘藍、本地新鮮生菜、白菜、芽菜

油麵、全蛋粗麵、粉絲、米線、

雞湯和牛肉湯

調味料

香脆蒜蓉、辣椒醬、蠔油

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



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The Carvery

Slow Roasted U.S. Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Mashed Potato, Veal Jus

Roasted Honey Ham

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 Pumpkin

烤肉

慢烤特級美國牛肋排

約克郡布甸、烤薯仔、薯蓉、牛仔肉汁

香烤蜜汁火腿

蜂蜜芥末醬、蘋果醬

配菜

(每日供應 3 款配菜)

粟米、燴甘筍、烤番薯、蔬菜、燴青豆、法邊豆、香烤南瓜

Chafing Dishes

Stir-fried Prawn, Salted Egg Yolk

Steamed Whole Fish, Sesame Soy Sauce

Miso Glazed Seabass, Teriyaki Sauce

Braised Blue Mussel in Red Curry & Coconut Sauce

Braised Sliced Whelk, Mushroom, Chinese Lettuce, Broccoli

Pan-fried Beef Tenderloin, Black Pepper Sauce

Braised Lamb Brisket, Water Chestnut & Bean Curd Stick

Steamed Baby Cabbage in Chicken & Ham Soup

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

Pan-fried Duck Breast, Orange Duck Jus, Fennel Salad

Fried Rice, Shrimp, Peas, Lettuce, Spring Onion & Sambal Sauce

Stir-fried Flat Rice Noodles, Shredded Pork, Bean Sprout & Yellow Chive Sauce



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熱菜

鹹蛋黃炒蝦
清蒸原條魚、芝麻豉油
味噌照燒鱸魚
紅咖哩椰汁炆藍青口
紅燒海螺片配冬菇、本地生菜、西蘭花
煎烤牛柳、黑椒汁
馬蹄支竹燜羊腩
上湯浸小棠菜
慢煮豬柳配蜜汁蘋果和蜂蜜芥末
香煎鴨胸、香橙鴨汁、茴香沙拉
蝦仁青豆生菜青蔥炒飯和參峇辣椒醬
豬肉絲炒河粉、豆芽及韭黃

Chef's Specialities Served from the Kitchen

(Rotate 1 type per day)

Seared Foie Gras

Mango Salsa, Toasted Brioche

Soup Dumpling

Pork, Shrimp, Supreme Soup

Braised Abalone

Orzo Pasta

主廚特選料理

(每日輪換一種)

香煎鵝肝

芒果莎莎醬，牛油甜麵包

湯餃子

豬肉、蝦仁、高湯

紅燒鮑魚

米型意大利粉



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Dessert

Mandarin Tiramisu
Classic Chocolate Mousse
Strawberry Panna Cotta
Ginger Crème Brûlée
Black Sesame Coconut Pudding
Seasonal Fruit and Berries Salad

甜點

文華意大利芝士餅
經典朱古力慕斯
草莓意式奶凍
薑味焦糖布甸
黑芝麻椰子布甸
時令水果雜莓沙律

Cake

1963 Mandarin Cheesecake
Green Tea and Yuzu Mousse Cake
Strawberry Victoria Cream Cake
Black Forest Chocolate Cake
Lemon Vanilla Cupcake

蛋糕

1963 文華芝士蛋糕
抹茶柚子慕斯蛋糕
草莓忌廉蛋糕
黑森林朱古力蛋糕
檸檬雲呢拿紙杯蛋糕

Baked Items

Baked Cashew Nut Tart
Blueberry & Chestnut Pie
Chocolate Brownies & Caramelised Walnuts
Tangerine Orange Fruit Cake
Assorted Macaron
Assorted Homemade Cookies



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烘焙甜點

焗腰果撻

藍莓栗子批

朱古力布朗尼配焦糖核桃

橘子水果蛋糕

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

Mondays to Sunday,

Public Holiday Eves & Public Holidays

HKD988* per adult

HKD588* per child

星期一至星期日

公眾假期前夕 & 公眾假期

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*

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FREE FLOW PACKAGES

HKD 588*

House Champagne, House White & Red Wine

HKD 288*

House Prosecco, Sparking Tea, 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、氣泡茶、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。