



MANDARIN ORIENTAL
HONG KONG

CLIPPER LOUNGE

Sunday Brunch Menu
Effective 29 March 2026

Sunday
12:00pm – 3:00pm

週日早午自助餐菜單
2026年3月29日起
星期日
中午12時至3時

Hors d'oeuvres

Pineapple & Chicken Salad
Tuna Niçoise Salad
Thai Beef & Glass Noodles Salad
Smoked Salmon, Horseradish, Capers & Onion
Assorted Cold Cuts & Foie Gras Terrine

精選開胃菜

菠蘿雞肉沙律
尼斯吞拿魚沙律
泰式牛肉粉絲沙律
煙燻三文魚、辣根、水瓜柳及洋蔥
精選冷盤及鵝肝醬

Sushi and Sashimi

Sashimi Selection

Norwegian Salmon, Sweet Shrimp, Tuna, Hamachi, Scallop

Nigiri Selection

Norwegian Salmon, Tuna, Snapper

Maki Selection

Assorted Maki & Cooked Sushi Rolls
Condiments
Soy Sauce, Pickled Ginger, Wasabi

壽司及刺身

精選刺身

挪威三文魚、甜蝦、吞拿魚、油甘魚、帶子

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



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精選手握壽司

挪威三文魚、吞拿魚、鯛魚

精選壽司卷

各式壽司卷及熟食壽司卷

配料

豉油、壽司薑、日本芥末

Sustainably Sourced Seafood

Poached Boston Lobster, Alaskan King Crab Leg, Dalian Abalone,
New Zealand Green Mussel, Australian Blue Mussel, Local Sea Whelk,
Live Prawn, Chilled Norwegian Prawn

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

All seafood is sustainably sourced and subject to market availability.

持續發展海鮮

波士頓龍蝦、阿拉斯加帝王蟹腳、大連鮑魚、
新西蘭青口、澳洲藍青口、本地海螺、
游水羅氏蝦、挪威凍蝦

配料

紅蔥頭油醋汁、雞尾酒醬、檸檬角

所有海鮮均採購自可持續來源，並視市場供應而定。

Garden Greens

Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves,

Dressings

Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing,
Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato

田園時蔬

澳洲羅馬生菜、嫩葉沙律菜、火箭菜、

沙律醬

意大利油醋汁、法式沙律醬、千島醬、凱撒沙律醬
巴馬臣芝士片、香脆煙肉、麵包粒、車厘茄

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Caesar Salad & Cheese Trolley

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

Caesar Salad in Parmesan Wheel

Bacon Bits, Parmesan Flakes, Croutons

Condiments

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

凱撒沙律芝士手推車

愛蒙塔爾芝士、艾登芝士、英國車打芝士、史蒂爾頓芝士
莫城布里芝士、聖阿爾布雷芝士、卡芒貝爾芝士、霍布洛雄芝士

巴馬臣芝士輪凱撒沙律

香脆煙肉、巴馬臣芝士片、麵包粒

配料

雞尾酒洋蔥、醃青瓜、
蔬菜條、餅乾、無花果乾和杏脯

From the Bakery

Daily Selection of Danish
Selection of Muffin – Blueberry, Raspberry, Chocolate
Selection of Sweet Bun – Butter Roll, Raisin Bun
Selection of Croissant – Plain, Almond, Chocolate
Selection of Doughnut – Plain, Strawberry Jam

烘焙麵包精選

烘焙精選

每日精選丹麥麵包

精選鬆餅 – 藍莓、紅桑子、朱古力

精選甜麵包 – 牛油卷、提子麵包

精選牛角包 – 原味、杏仁、朱古力

精選冬甩 – 原味、士多啤梨果醬

Soup Tureen

Lobster Bisque

Double Boiled Pork Shin Soup with Black Eyed Beans & Peanut

精選湯品

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龍蝦濃湯
花生眉豆燉豬腱湯

Hainan Chicken & Soy Sauce Chicken Station

Poached Hainan Chicken
Cantonese Soy Sauce Chicken
Fragrant Rice

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

海南雞及豉油雞專區

海南雞
廣式豉油雞
香油飯
配料
薑蓉、辣椒醬、黑豉油

Beef Noodles Station

Clear Broth Beef Brisket, Fresh Sliced Beef, Beef Ball
Baby Kale, Chinese Lettuce, Pak Choy, Bean Sprouts
Oil Noodles, Egg Noodles, Glass Noodles, Rice Noodles
Beef Brisket Broth

Condiments

Crispy Garlic, Chilli Sauce, Oyster Sauce

牛肉麵檔

清湯牛腩、新鮮切片牛肉、牛肉丸
嫩羽衣甘藍、本地生菜、白菜、芽菜
油麵、全蛋麵、粉絲、米線、
牛腩清湯
配料
香脆蒜蓉、辣椒醬、蠔油

Egg Station

Omelette, Fried Egg, Scrambled Egg or Poached Egg

Condiments

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

雞蛋專區

奄列、煎蛋、炒蛋或水煮蛋

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配料

火腿、車打芝士、蘑菇、洋蔥、番茄
紅椒、黃椒、青椒

Bacon & Sausage
煙肉及香腸

Chef's Specialities Served from the Kitchen

Seared Foie Gras
Mango Salsa, Toasted Brioche

主廚特選菜餚

香煎鵝肝
芒果莎莎醬、烤牛油布里歐

On the Blackboard
Egg Royale or Eggs Benedict
Served from the Kitchen Upon Request

黑板精選
煙三文魚班尼迪蛋 或 經典班尼迪蛋
由廚房即席烹製，歡迎點選

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
(Three selections daily)
Corn on the Cob, Braised Carrots, Roasted Sweet Potatoes
Seasonal Greens, Braised Green Peas, French Beans, Roasted Pumpkin

烤肉專區
慢烤特級美國牛肋排
約克郡布甸、烤薯仔、薯蓉、牛肉汁

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香烤蜜汁火腿

蜂蜜芥末肉汁及蘋果醬

配菜

(每日供應三款)

粟米、燴甘筍、烤番薯

時令蔬菜、燴青豆、法邊豆、香烤南瓜

Chafing Dishes

Selection of Dim Sum

Steamed Chinese Buns

Honey Glazed Alaskan Black Cod & Braised Peas

Sautéed Lobster, Black Pepper Sauce

Wok Fried Scallops & Coral Mussels with Celery & Carrot in X.O. Sauce

Steamed Whole Grouper with Ginger, Spring Onion & Sesame Soy

Roasted Spring Chicken with Lemon, Garlic & Rosemary

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

Grilled Beef Tenderloin, Black Pepper Sauce

Australian Lamb Chop, Grilled Vegetables, Mint Jelly

Braised E Fu Noodles with Lobster & Supreme Broth

Poached Spring Greens

熱菜

精選港式點心

中式蒸包

蜜汁阿拉斯加黑鱈魚配豌豆

黑椒汁炒龍蝦

X.O. 醬西芹甘筍炒帶子及珊瑚蚌

清蒸原條石斑魚配薑蔥芝麻豉油

香烤春雞配檸檬、大蒜及迷迭香

慢煮豬柳配蜂蜜芥末肉汁及蜜汁蘋果

黑椒汁烤牛柳

澳洲羊扒配烤蔬菜及薄荷啫喱

龍蝦濃湯燴伊麵

清灼春季蔬菜

Dessert

Mandarin Tiramisu

Classic Chocolate Mousse

Strawberry & Vanilla Trifle

Matcha Crème Brûlée

Red Bean & Coconut Pudding

Fruit & Berries Salad

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甜點

文華提拉米蘇
經典朱古力慕斯
士多啤梨雲呢拿查佛
抹茶焦糖燉蛋
紅豆椰子布甸
水果雜莓沙律

Cake

1963 Mandarin Cheesecake
Raspberry & Chocolate Truffle Cake
Seasonal Berries & Vanilla Cream Cake
Apple & Vanilla Mousse Cake
Orange & Chocolate Cupcake

蛋糕

1963 文華芝士蛋糕
覆盆子朱古力松露蛋糕
時令雜莓雲呢拿忌廉蛋糕
蘋果雲呢拿慕斯蛋糕
橙香朱古力紙杯蛋糕

Baked Items

Baked Lemon Tart
Mixed Berries Crumble Pie
Chocolate Brownies
Raspberry Swirl Pound Cake
Assorted Macarons
Assorted Homemade Cookies

烘焙甜點

檸檬撻
雜莓酥粒批
朱古力布朗尼
覆盆子大理石磅蛋糕
精選馬卡龍
自家製曲奇

Homemade Chocolates

Assorted Chocolate Truffle
Assorted Chocolate Praline
Dried Fruit Chocolate Slab



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自家製朱古力

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, Matcha Ice Cream, Mango Sorbet
Waffle & Sesame Cones

Selection of Toppings & Fresh Coulis

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

自家製雪糕車

雲呢拿、黑朱古力、抹茶雪糕、芒果雪葩
窩夫及芝麻甜筒

精選配料及新鮮果醬

烤杏仁、混合堅果、糖霜、
忌廉、紅桑子醬



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Adult Price: HKD 988*
Child (3–11 years old): HKD 588*

FREE FLOW PACKAGES

HKD 588* – Champagne, White & Red Wine

HKD 288* – Prosecco, Sparkling Tea, White & Red Wine

HKD 188* – White & Red Wine, Soft Drinks, Juices & Beer

HKD 108* – Soft Drinks, Juices & Beer

成人每位港幣 988 元*
小童 (3 至 11 歲) 每位港幣 588 元*

無限暢飲套餐

港幣 588 元* – 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。