

7, 14, 21, 26 & 28

DECEMBER

CLIPPER LOUNGE

FESTIVE BRUNCH BUFFET MENU

Pastries and Danish

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

Hors d'oeuvres

Potato & Sausage Salad

Roasted Pumpkin & Shrimp Salad

Tuna Niçoise Salad

Home-Smoked Salmon, Horseradish, Capers

Foie Gras Terrine

Garden Greens

Australian Romaine Lettuce, Mesclun Leaves, Rocket Leaves

Condiments

Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing,

Parmesan Reggiano Flakes, Crispy Bacon, Crouton, Cherry Tomato

Sustainably Sourced Seafood

Poached Boston Lobster, Local Hong Kong Abalone,

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

European Brown Crab,

Chilled Norwegian Prawn, Alaskan King Crab Leg

Condiments

Shallot Vinegar, Cocktail Sauce, Lemon Wedges

(All our seafood is sustainably sourced and is subject to availability on the market)

Fresh Shucked Oyster

Condiments

Lemon, Vinegar, Shallot, Chive

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Maguro, Hamachi, Hotate

Selection of Sashimi Nigiri Platter

Norwegian Salmon, Tuna, Snapper

Selection of Maki & Sushi Platter

Assorted Maki & Cooked Sushi

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Caesar Salad in Parmesan Wheel

Bacon Bits, Parmesan Flakes, Croutons

Charcuterie & Cheese Trolley

Emmenthal, Edam, English Cheddar, Stilton,

Brie de Meaux, St Albray, Camembert, Reblochon

Parma Ham, Salami, Mortadella, Pastrami

Condiments

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

Soup Tureen

Lobster Bisque

American Ginseng Soup, Chicken, Goji Berries, Lotus Seeds, Red Dates

The Carvery

Roasted Prime Rib of Beef

Yorkshire Pudding, Roasted Potatoes, Thyme Jus

Roasted Turkey

Stuffing, Giblet Gravy, Cranberry Sauce,

Mashed Potato, Corn on the Cob, Braised Red Cabbage

Cooking Station

Hainan Chicken & Cantonese Soy Sauce Chicken Station

Poached Hainan Chicken, Fragrant Rice

Soy Sauce Chicken

Condiments

Ginger Sauce, Chilli Sauce, Dark Soy Sauce

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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

Singaporean Laksa Noodles Station

Lobster Claw, Fish Cake, Prawn, Puffed Tofu

Oil Noodles, Glass Noodles, Rice Noodles

Chinese Lettuce, Pak Choy, Choy Sum, Bean Sprout

Spicy Laksa Soup, Chicken Coconut Soup

Condiments

Crispy Garlic, Crispy Shallot, Spring Onion, Fresh Coriander, Sambal Sauce

Chafing Dishes

Selection of Dim Sum

Steamed Chinese Bun

Baked Miso Alaskan Black Cod, Spinach, Teriyaki Sauce

Sautéed Lobster Claw, Black Pepper Sauce

Wok-fried Scallop & Coral Mussel, Celery, Carrot, Black Bean X.O. Sauce

Steamed Grouper, Ginger, Spring Onion, Chilli & Sesame Soy Sauce

Chicken Cordon Bleu

Grilled Beef Tenderloin, Black Pepper Sauce

Australian Lamb Rump, Grilled Vegetables, Mint Jelly

Poached Broccoli in Chicken Broth

Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce

Honey Roasted Pumpkin with Almond Flakes

Egg Royale or Egg Benedict

Served from the kitchen upon request

Baked

Spiced Pear Pound Cake

Christmas English Fruit Cake

Baked Mixed Nuts Tart

Assorted Homemade Christmas Cookies

Assorted Homemade Christmas Macaron

Christmas Stollen

Gingerbread Man

Panettone

Mince Pie

Homemade Chocolates

Assorted Christmas Chocolate Truffle

Assorted Christmas Chocolate Praline

Dried Fruit Chocolate Slab

Pistachio & Raisin Ancho Chocolate Slab

Ice Cream Station

Selection of Ice Cream & Sorbet

Assortment of Marshmallows & Candies

Condiments

Roasted Almonds, Icing Sugar, Whipped Cream,

Chocolate Sauce, Raspberry Coulis, Mixed Nuts

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

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FESTIVE BRUNCH BUFFET MENU

7, 14, 21 & 28 December 2025

12 pm – 3 pm

HKD988 per adult*

HKD588 per child*

26 December 2025

HKD1,088 per adult*

HKD588 per child*

Additional HKD538 free flow house champagne and wine*

*Additional HKD280 *free flow sparkling tea, juice & soft drinks*