

1 – 31

DECEMBER 2025

CLIPPER LOUNGE

FESTIVE AFTERNOON TEA MENU

Sandwiches

Smoked Turkey, Cranberry, Butternut Squash
Prime Rib Eye, Horseradish, Arugula, Red Onion Jam
Prawn Cocktail, Mango, Chive, Lettuce
Truffle Egg Salad, Mayonnaise, Herbs, Cucumber

Desserts

Salted Caramel & Baked Apple Macaron
Traditional English Fruitcake
Blackcurrant & Chestnut Bauble
Yule Log, Raspberry Chocolate, Hazelnut Mousseline
Roasted Cashew Nut Praline, Milk Chocolate Tartlet

Baked

Mince Pie
Traditional Stollen
Gingerbread

Scones

Plain Scone
Raisin Scone
Rose Petal Jam
Clotted Cream

1 – 23 December 2025

HKD468 for one person*

HKD888 for two persons*

24 – 31 December 2025

1 January 2026

HKD488 for one person*

HKD928 for two persons*

Including a glass of sparkling tea

Additional HKD208 for a glass of house Champagne*

Additional HKD248 for a glass of Rosé Champagne*

1 – 24

DECEMBER
(except Sundays)

CLIPPER LOUNGE

FESTIVE SEMI-BUFFET LUNCH MENU

Deluxe Bread Trolley

Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Soft Bun

Hors d'oeuvres

Potato & Sausage Salad

Roasted Pumpkin & Shrimp Salad

Tuna Niçoise Salad

Home-Smoked Salmon, Horseradish, Capers

Mixed Cold Cuts

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 Claw, 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 sustainably sourced and is subject to availability on the market)

Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Tai, Hokkigai, 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

Caesar Salad & Cheese

Caesar Salad in Parmesan Wheel

Bacon Bits, Parmesan Flakes, Croutons

Emmenthal, Edam, English Cheddar,

Brie de Meaux, St Albay, Camembert, Reblochon

Condiments

Cocktail Onion, Cucumber Pickle, Vegetable Stick, Crackers, Dried

Fig & Apricot

Soup Tureen

Cream of Butternut Squash

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

Dates

Selection of Main Courses

Chicken Cordon Bleu

Poached Asparagus, Creamy Mashed Potato

or

Steamed Salmon

Couscous, Spinach, Salsa Verde

or

Slow Cooked Iberico Pork Rack

Roasted Pumpkin, Grilled Pineapple, Honey Mustard Jus & Apple Sauce

or

Spicy Black Pepper Prawn

Steamed Rice, Broccoli & Peppers

or

Stir-fried Thai Rice Noodles (Vegan)

Baby Kale, Baby Carrot, Baby Corn, Soy & Sesame Sauce

1 – 24

DECEMBER
(except Sundays)

CLIPPER LOUNGE

FESTIVE SEMI-BUFFET LUNCH MENU

Desserts

Mandarin Tiramisu
Black Forest Trifle
Cassis & White Chocolate Mousse
Ginger Crème Brûlée
Winter Fruit and Berries Salad

Cakes

1963 Mandarin Cheesecake
Traditional Dark Chocolate Yule Log
Paris Brest, Hazelnut
Vanilla Chestnut Mont Blanc
Red Fruit Cream Cake
Christmas Cupcake

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

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

Includes One Main Course per person

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

1 – 24 December 2025
(Except Sundays)
12 pm – 2 pm

HKD658* per adult
HKD458* per child

1 – 23 & 27 – 30

DECEMBER

CLIPPER LOUNGE

FESTIVE DINNER BUFFET MENU

Deluxe Bread Trolley

Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Soft Bun

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

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

Selection of Sashimi

Norwegian Salmon, Ebi, Tai, Hokkigai, 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

Caesar Salad in Parmesan Wheel

Bacon Bits, Parmesan Flakes, Croutons

Charcuterie & Cheese Trolley

Emmenthal, Edam, English Cheddar, Stilton,

Brie de Meaux, St Albay, Camembert, Reblochon

Parma Ham, Salami, Mortadella, Pastrami

Condiments, Cocktail Onion, Cucumber Pickle, Vegetable Stick,

Crackers, Dried Fig & Apricot

Soup Tureen

Cream of Butternut Squash

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

Pasta Station

Parmesan Wheel, Smoked Bacon & Cream Sauce

Condiments

Crispy Bacon, Parmesan Flakes, Chopped Parsley

Singaporean Laksa Noodles Station

Lobster Clam, 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

1 – 23 & 27–30

DECEMBER

CLIPPER LOUNGE

FESTIVE DINNER BUFFET MENU

Chafing Dishes

Baked Miso Halibut, Spinach, Teriyaki Sauce
Sautéed Lobster Claw, Black Pepper Sauce
Wok-fried Squid, Celery, Honey Peas, Carrot, Black Bean X.O. Sauce
Steamed Whole Seabass, Ginger, Spring Onion, Chilli & Sesame Soy Sauce
Chicken Cordon Bleu
Stir-fried Pork Rib, Sweet Vinegar Sauce
Grilled Beef Flank Steak, Black Pepper Sauce
Australian Lamb Rump, Grilled Vegetables, Mint Jelly
Fried Rice, Shrimp Head Oil, Chicken, Lettuce, Green Peas, Spring Onion
Poached Broccoli in Chicken Broth
Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce
Honey Roasted Pumpkin with Almond Flakes

Desserts

Desserts
Mandarin Tiramisu
Black Forest Trifle
Cassis & White Chocolate Mousse
Ginger Crème Brûlée
Winter Fruit and Berries Salad

Cakes

1963 Mandarin Cheesecake
Traditional Dark Chocolate Yule Log
Paris Brest, Hazelnut
Vanilla Chestnut Mont Blanc
Red Fruit Cream Cake
Christmas Cupcake

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

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

1 – 23 & 27 – 30 December 2025

6:30 pm – 10 pm

Monday to Sunday
HKD988* per adult
HKD588* per child

Additional HKD538 free flow house champagne and wine
Additional HKD280* for free flow sparkling tea, juice & soft drinks*

25

DECEMBER

CLIPPER LOUNGE

CHRISTMAS DAY BRUNCH 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

25

DECEMBER

CLIPPER LOUNGE

CHRISTMAS DAY BRUNCH MENU

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

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, 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

Desserts

Mandarin Tiramisu

Black Forest Trifle

Cassis & White Chocolate Mousse

Ginger Crème Brûlée

Winter Fruit and Berries Salad

Champagne Jelly & Berries

Traditional Christmas Pudding

Cakes

1963 Mandarin Cheesecake

Traditional Dark Chocolate Yule Log

Paris Brest, Hazelnut

Vanilla Chestnut Mont Blanc

Red Fruit Cream Cake

Christmas Cupcake

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

25

DECEMBER

CLIPPER LOUNGE
CHRISTMAS DAY BRUNCH MENU

25 December 2025

1st seating 12 pm – 2 pm

2nd seating 2:30 pm – 5 pm

*HKD1,888*per adult*

(Indulge in a festive feast with free flow Champagne)

HKD1,688 per adult*

*HKD788*per child*

(Enjoy free flow soft drinks & juices)

24 – 25

DECEMBER

CLIPPER LOUNGE

CHRISTMAS EVE & CHRISTMAS DAY DINNER BUFFET MENU

Deluxe Bread Trolley

Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Soft Bun

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 Albay, 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

Pasta Station

Parmesan Wheel, Smoked Bacon & Cream Sauce

Condiments

Crispy Bacon, Parmesan Flakes, Chopped Parsley

24 – 25

DECEMBER

CLIPPER LOUNGE

CHRISTMAS EVE & CHRISTMAS DAY DINNER BUFFET MENU

Chafing Dishes

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
Stir-fried Pork Rib, Sweet Vinegar Sauce
Grilled Beef Tenderloin, Black Pepper Sauce
Australian Lamb Rump, Grilled Vegetables, Mint Jelly
Fried Rice, Chicken & Abalone, Lettuce, Green Peas, Spring Onion
Poached Broccoli in Chicken Broth
Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce
Honey Roasted Pumpkin with Almond Flakes

Desserts

Mandarin Tiramisu
Black Forest Trifle
Cassis & White Chocolate Mousse
Ginger Crème Brûlée
Winter Fruit and Berries Salad
Champagne Jelly & Berries
Traditional Christmas Pudding

Cakes

1963 Mandarin Cheesecake
Traditional Dark Chocolate Yule Log
Paris Brest, Hazelnut
Vanilla Chestnut Mont Blanc
Red Fruit Cream Cake
Christmas Cupcake

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

24 – 25

DECEMBER

CLIPPER LOUNGE
CHRISTMAS EVE & CHRISTMAS DAY
DINNER BUFFET MENU

24 December 2025
6:30 pm – 10:00 pm

25 December 2025
1st seating 6 pm – 8 pm
2nd seating 8:30 pm – 10:30 pm

HKD1,488 per adult*
HKD788 per child*

Additional HKD538 free flow house Champagne and wines
Additional HKD280 free flow sparkling tea, juice & soft drinks

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

7, 14, 21, 26 & 28

DECEMBER

CLIPPER LOUNGE

FESTIVE BRUNCH BUFFET MENU

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

7, 14, 21, 26 & 28

DECEMBER

CLIPPER LOUNGE

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*

31

DECEMBER

CLIPPER LOUNGE

NEW YEAR'S EVE DINNER MENU

Deluxe Bread Trolley

Rye Bread, Whole Wheat Bread, Focaccia, Baguette, Soft Bun

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 at 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 Albay, 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

Pasta Station

Parmesan Wheel, Smoked Bacon & Cream Sauce

Condiments

Crispy Bacon, Parmesan Flakes, Chopped Parsley

31

DECEMBER

CLIPPER LOUNGE

NEW YEAR'S EVE DINNER MENU

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

*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
Stir-fried Pork Rib, Sweet Vinegar Sauce
Grilled Beef Tenderloin, Black Pepper Sauce
Australian Lamb Rump, Grilled Vegetables, Mint Jelly
Fried Rice, Chicken & Abalone, Lettuce, Green Peas, Spring Onion
Poached Broccoli in Chicken Broth
Brussels Sprouts, Garlic, Parmesan, Bacon, Cream Sauce
Honey Roasted Pumpkin with Almond Flakes*

Desserts

*Mandarin Tiramisu
Black Forest Trifle
Cassis & White Chocolate Mousse
Ginger Crème Brûlée
Winter Fruit and Berries Salad
Champagne Jelly & Berries
Sticky Toffee Pudding*

Cakes

*1963 Mandarin Cheesecake
Traditional Dark Chocolate Yule Log
Paris Brest, Hazelnut
Vanilla Chestnut Mont Blanc
Red Fruit Cream Cake
Assorted Cupcake*

Baked

*Spiced Pear Pound Cake
English Fruit Cake
Baked Mixed Nuts Tart
Assorted Homemade Cookies
Assorted Homemade Macaron
Stollen
Gingerbread
Panettone
Mince Pie*

Homemade Chocolates

*Assorted Chocolate Truffle
Assorted 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

31

DECEMBER

CLIPPER LOUNGE

NEW YEAR'S EVE DINNER MENU

31 December 2025

1st seating 6 pm – 8 pm

2nd seating 8:30 pm – onwards

HKD1,888 per adult*

(Includes free flow champagne)

HKD1,588 per adult*

HKD788 per child*

(Includes free flow soft drinks & juices)

1

JANUARY

CLIPPER LOUNGE

NEW YEAR 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

Egg Station

Omelette, Fried Egg, Scrambled Egg or Poached Egg

Condiments

Ham, Cheddar Cheese, Mushroom, Onion, Tomato,

Red Pepper, Yellow Pepper, Green Pepper

1

JANUARY

CLIPPER LOUNGE

NEW YEAR BRUNCH BUFFET MENU

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

Desserts

Mandarin Tiramisu

Black Forest Trifle

Cassis & White Chocolate Mousse

Ginger Crème Brûlée

Winter Fruit and Berries Salad

Champagne Jelly & Berries

Sticky Toffee Pudding

Cakes

1963 Mandarin Cheesecake

Traditional Dark Chocolate Yule Log

Paris Brest, Hazelnut

Vanilla Chestnut Mont Blanc

Red Fruit Cream Cake

Assorted Cupcake

Baked

Spiced Pear Pound Cake

English Fruit Cake

Baked Mixed Nuts Tart

Assorted Homemade Cookies

Assorted Homemade Macaron

Stollen

Gingerbread

Panettone

Mince Pie

Homemade Chocolates

Assorted Chocolate Truffle

Assorted 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

1

JANUARY

CLIPPER LOUNGE
NEW YEAR BRUNCH BUFFET MENU

1 January 2025

12 pm – 3 pm

HKD988 per adult*

HKD588 per child*

Additional HKD538 free flow house Champagne and wine
Additional HKD280 free flow sparkling tea, juice & soft drinks