

MANDARIN ORIENTAL  
HONG KONG

# CLIPPER LOUNGE

## AFTERNOON TEA (ONE PERSON)

**Mondays to Fridays**

**14:30 – 18:00**

**Saturdays and Public Holidays**

**1<sup>st</sup> Seating 14:00 – 16:00**

**2<sup>nd</sup> Seating 16:15 – 18:00**

**Sundays**

**15:30 – 18:00**

### **Sandwiches**

Home Smoked Salmon, Cream Cheese, Bagel 煙三文魚忌廉芝士麵包圈

Egg Salad and Cucumber, White Bread 蛋奄列黃瓜沙律三文治

Roast Rib Eye Beef, Horseradish Cream, Rocket Leaves, Wholemeal Bread

火箭菜烤牛肉辣根全麥包

### **Hot Savoury**

Croque Monsieur 扒火腿芝士三文治

### **Dessert**

1963 Mandarin Cheese Cake 文華芝士餅

Seasonal Fresh Fruit Tart 鮮甜水果盒

Battenberg Cake 海綿蛋糕

Lemon Drizzle Cake 檸檬蛋糕

### **Scone**

Scone Plain and Raisin Scone 傳統及提子鬆餅

Rose Petal Jam 玫瑰花果醬

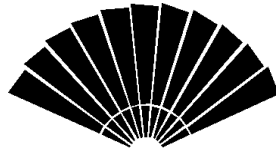
Devon Clotted Cream 牛油忌廉

*Monday to Friday*

**HKD 348\***

*Saturday, Sunday & Public Holiday*

**HKD 388\***



MANDARIN ORIENTAL  
HONG KONG

**AFTERNOON TEA  
(TWO PERSONS)**

**Mondays to Fridays**

**14:30 – 18:00**

**Saturdays and Public Holidays**

**1<sup>st</sup> Seating 14:00 – 16:00**

**2<sup>nd</sup> Seating 16:15 – 18:00**

**Sundays**

**15:30 – 18:00**

**Sandwiches**

Home Smoked Salmon, Cream Cheese, Bagel 煙三文魚忌廉芝士麵包圈

Egg Salad and Cucumber, White Bread 蛋奄列黃瓜沙律三文治

Honey Glazed Ham, Pommery Mustard, Granary Bread 火腿芥末三文治

Roast Rib Eye Beef, Horseradish Cream, Rocket Leaves, Wholemeal Bread

火箭菜烤牛肉辣根全麥包

**Hot Savoury**

Croque Monsieur 扒火腿芝士三文治

Sausage Roll 豬肉香腸卷

**Dessert**

1963 Mandarin Cheese Cake 文華芝士餅

Seasonal Fresh Fruit Tart 鮮甜水果盒

Manjari Chocolate Marquise 朱古力慕斯蛋糕

Battenberg Cake 海綿蛋糕

Cassis Mousse 黑醋栗慕斯蛋糕

Lemon Drizzle Cake 檸檬蛋糕

**Scone**

Plain and Raisin Scone 傳統及提子鬆餅

Rose Petal Jam 玫瑰花果醬

Devon Clotted Cream 牛油忌廉

*Monday to Friday*

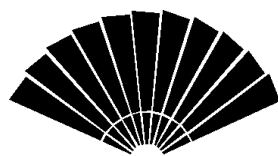
**HKD 588\***

*Saturday, Sunday & Public Holiday*

**HKD 628\***

***\*Prices are in Hong Kong dollars and subject to 10% service charge.***

***For reservations, please visit [here](#) or call +852 2825 4007.***



MANDARIN ORIENTAL  
HONG KONG

# CLIPPER LOUNGE

## **International Dinner Buffet**

**Available every evening**

**18:30 – 22:00**

### **Menu**

#### **Bread Trolley**

*Selection of Daily Bread*

#### **Hors d'oeuvres**

*Home Cold Smoked Salmon, Horseradish, Capers*

*Parma Ham and Melon*

*Korean Vermicelli with Pork, Carrot & Onion*

*Marinated Cherry Tomato, Baby Bocconcini, Basil, Balsamic*

*Beetroot Salad, Feta Cheese, Lemon Dressing*

*Mango and Prawn Salad, Pink Cocktail*

*Chilled Black Fungus, Aged Vinegar*

*Waldorf Chicken Salad*

*Thai Papaya Salad, Coriander, Onion, Lemongrass Vinaigrette*

*Roast Potato and Sausage Salad, Pommery Mustard Dressing*

#### **Sushi and Sashimi**

*Selection of Sashimi*

*Norwegian Salmon, Ebi, Snapper, Maguro*

*Selection of Nigiri*

*Salmon, Saba, Tamago, Unagi, Inari, Ikura*

*Selection of Maki*

*California Roll, Kappa-Maki, Tekka, Futo, Barbecued Eel, Soft Shell Crab Roll*

*Condiments*

*Soy Sauce, Pickled Ginger, Wasabi*

#### **Seafood**

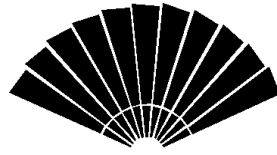
*Fresh Oysters*

*Chilled King Prawn*

*Lobster, Mussel, Abalone, Brown Crab, Snow Crab Leg*

*Condiments*

*Shallot Vinegar, Lemon Wedges, Cocktail Sauce*



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**Garden Greens**

*Romaine Lettuce*

*Rocket*

*Market Daily Green*

*Condiments*

*Italian Vinaigrette, French Dressing, Thousand Island, Balsamico, Reggiano Flake, Carrot, Sweet Corn, Kalamata Olive, Cherry Tomato, Red Onion*

**European Farmhouse Cheeses**

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

*Condiments*

*Dry Apricot, Walnut, Grape and Cracker*

**Deluxe Hong Kong Style Noodles Soup**

*Beef Short Rib, Chicken Wing, Wonton, Fish Ball, Beef Ball, Sea Cucumber, Lobster Claw, Sea Whelk, Lettuce, Oil Noodles, Flat Noodles, Rice Noodles, Special Chilli Sauce*

**Chinese Wok Fried Station**

*Prawn, Squid, Beef, Pork Neck, Chicken, Vegetable, Black Bean Sauce, Black Pepper Sauce, Ginger and Garlic*

**From The Carvery**

*Roast Prime Rib of Beef*

*Horseradish Cream, Thyme Jus, Mustard*

**Soup**

*Double Boiled Chicken Soup with Sea Whelk and Conpoy*

*Daily Western Soup*

**Chafing Dish**

*Braised Oxtail, Carrot, Potato, Veal Jus*

*Australian Lamb Rump, Braised Ratatouille, Mint Jelly*

*Roasted Potato, Garlic, Thyme*

*Braised Spinach, Supreme Broth, Thousand Year Egg and Salted Egg*

*Fish and Chips, Tartar Sauce*

*Wok-fried Squid and Shrimp, Broccoli, Ginger and Garlic*

*Seafood Pie, Mashed Potato, White Wine Cream*

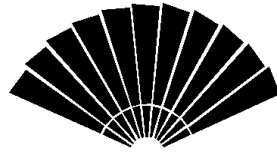
*Roasted Duck Breast, Cabbage, Bacon*

*Sweet and Sour Pork*

*Japanese Fried Rice with Eel, Carrot, Green Onion*

*Steamed Grouper, Ginger, Spring Onion, Soy Sauce*

*Roasted Pork Brisket, Chinese Style*



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### **Dessert**

*Warm Traditional Bread and Butter Pudding*  
*Warm Chestnut Sago Pudding*  
*Warm Apple Crumble*  
*Tiramisu*  
*Coconut Sago Pudding*  
*Double Vanilla Crème Brûlée*  
*Green Tea Mousse Cake*  
*Date Sticky Rice Cake*  
*Red Bean Soup with Glutinous Rice Dumpling*  
*Mango and Almond Mousseline*  
*Coconut Milk Mousse*  
*Double Chocolate Mousse Cake*  
*Mango and Passion Fruit Mousse Cake*  
*Baked Mixed Berries Tart*  
*Assortment Shortbread Cookies*  
*Fresh Fruit Salad*  
*Walnut coated with Chocolate*  
*Chocolate Truffle*  
*Ice Cream Station*  
*Mini Assorted Candies*

### *Condiments*

*Vanilla Topping, Red Berries Topping, Icing Sugar, Cream, Roasted Almond, Chocolate Sauce*

*Buffet is served available until 10 p.m.*  
晚間自助餐供應至晚上十時

*Please note that all buffet items are subject to change due to availability*  
請注意，所有自助餐菜式可能受供應情況影響而有所更改

*Mondays to Thursdays 星期一至星期四*

Adult 成人 HKD588\*

Child 小童 HKD398\*

*Fridays to Sundays, Public Holiday Eve & Public Holidays*

星期五至星期日、公眾假期前夕及公眾假期

Adult 成人 HKD628\*

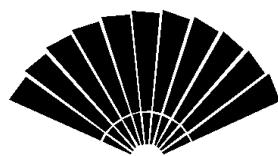
Child 小童 HKD438\*

***\*Prices are in Hong Kong Dollar and subject to 10% service charge***

***For reservations, please visit [here](#) or call +852 2825 4007***

***\*以上價格為港幣，並需另收加一服務費***

***如需預約，請[點擊這裡](#)查看或致電+852 2825 4007***



MANDARIN ORIENTAL  
HONG KONG

# CLIPPER LOUNGE

## BREAKFAST BUFFET

**Mondays to Fridays**

**6:30 – 10:00**

**Saturdays, Sundays & Public Holidays**

**6:30 – 10:30**

### **Freshly Squeezed Fruit Juices**

*Orange, Grapefruit, Tomato, Watermelon, Pineapple*

### **Seasonal Fresh Fruit**

*Mango, Watermelon, Honeydew Melon, Cantaloupe Melon, Pineapple, Grapefruit, Orange, Pear, Apple, Pomelo, Dragon Fruit, Banana*

### **Cereals**

*Cornflakes, All Bran, Raisin Bran, Granola, Dry Muesli*

*Dry Banana, Dry Mango, Dry Papaya*

*Pine Nuts, Almond, Walnuts*

*Poppy Seeds, Sunflower Seeds, Sesame Seeds*

*Full Fat Milk, Skimmed Milk, Soy Milk*

### **From The Deli**

*Selection of European Farmhouse Cheeses*

*Gouda, Cheddar, Brie de Meaux, Emmental, Gruyere*

### **Bircher Muesli and Yoghurt**

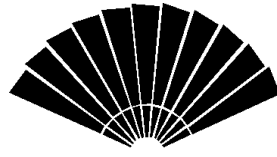
*Individual Air Yoghurt with Fruit Topping, Mango, Strawberry, Blueberry*

*Daily Homemade Fruit Yoghurt*

*Low Fat Yoghurt*

### **Fruit Compotes**

*Prune, Pineapple, Peach, Apricot, Apple*



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**Deli Meat and Cured Fish**

*Mortadella, Salami, Air Dried Beef, Parma Ham*  
*Daily Cured Salmon – Smoked Salmon, Rainbow Trout*  
*Daily Selection of Cured Fish – Smoked Mackerel, Cod*  
*Condiments*  
*Cocktail Onions, Gherkins, Lemon Wedges*

**Garden Greens Salad Bar**

*Australian Romaine Lettuce, Mesclun Leaves, Market Daily Green*  
*Condiments*  
*Oil and Vinegar, French Dressing, Thousand Island,*  
*Cherry Tomato, Red Onion, Cucumber, Carrot, Pepper, Radish, Mushroom Slice, Sweet Corn*

**From The Bakery**

***From The Hearth***

*French Baguette, Sourdough, German Rye, Farmhouse,*  
*English Muffin, Bagel, Multi Grain, White Toast*  
***Apple Pie, Cookie, Nut Tart***  
*Honeycomb, Homemade Marmalade, Chocolate Cream*

**Pastries and Danish**

***Daily Selection of Danish***

*Daily Selection of Muffin – Blueberry, Apple Bran, Chocolate*  
*Daily Selection of Sweet Bun – Butter Roll, Raisin Bun*  
*Daily Selection of Croissant – Plain, Wheat, Almond, Chocolate*  
*Daily Selection of Doughnut – Plain, Strawberry Jam*

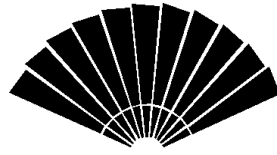
**Bamboo Steamer**

***Dim Sum Selection – 5 kinds***

*Steamed Buns – BBQ Pork Bun, Custard Cream Bun, Shanghai Twist Roll*

**Chafing Dish**

*Mandarin Cumberland Sausage*  
*Canadian Bacon*  
*Crispy Bacon*  
*Sautéed Mushroom*  
*Hash Brown Potato*  
*Egg Noodle with Bean Sprout, Carrot, Green Chive, Cabbage*  
*Stir Fried Mixed Vegetables, Cabbage, Pak Choy, Carrot, Cauliflower*  
*Deep Fried Shrimp Dumpling*  
*Pan Fried Turnip Cake*  
*Grilled Chicken in Teriyaki Sauce*  
*Fried Rice, Vegetables, Egg, Tofu Puff*



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**Soup Station**

***Plain Congee***

*Condiments*

*Peanuts, Preserved Vegetable, Salted Egg, Preserved Bean Curd, Preserved Black Olive*

**Omelette Egg Station**

***Fresh Omelette, Fried Egg or Scrambled Egg***

*Condiments*

*Ham, Bacon, Chorizo, Red Pepper, Yellow Pepper, Green Pepper, Mushroom,  
Cheddar Cheese, Herbs, Spring Onion, Smoked Salmon, Tomato,  
Soya Sauce, Ketchup, Hollandaise Sauce*

**From The Kitchen**

***Waffle and Pancake***

*Condiments*

*Mixed Berries, Chocolate Sauce*

***Egg***

*Poached Egg, Boiled Egg, Egg Benedict, Egg Royale, Egg Florentine*

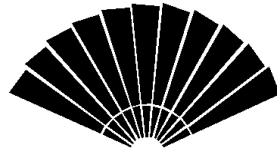
*Please note that all buffet items are subject to change due to availability*

Adult HKD328\*

Child HKD218\*

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# CLIPPER LOUNGE

**Lunch Special Menu**  
**Mondays to Fridays**  
**12:00 – 14:00**

**Grouper Noodle, Dim Sum Set**

Dim Sum  
*Shrimp Dumpling, Pork Dumpling, Vegetable Dumpling*  
Vermicelli  
*Grouper Fillet, Vegetable, Fish Broth*  
HKD308\*

**Braised Rice Set**

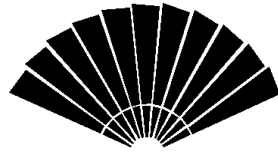
Double Boiled Soup  
*Sea Whelk, Conpoy, Kam Wah Ham, Vegetable*  
Braised Mushroom Rice  
*Seasonal Mushroom, Supreme Broth*  
Rib Eye Beef Roll  
*U.S., Beef, Asparagus, Teriyaki Sauce*  
HKD318\*

**Asian Bento**

Chicken and Jellyfish Salad  
*Sesame Oil, Soy Sauce*  
Deluxe Hokkien Fried Rice  
*Lobster, Abalone, Conpoy, Asparagus, Mushroom*  
Mango, Sago and Coconut Pudding  
HKD318\*

**Western Bento**

Parma Ham and Melon  
*Balsamic Vinegar*  
Pan Fried Sea Bass  
*Mashed Potato, Broccoli, Tomato Salsa*  
Passion Fruit Panna Cotta  
HKD318\*



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HONG KONG

**Japanese Bento**  
Ebi Soba Noodle  
Unagi Rice  
*Sansho Pepper*  
Fried Vegetable Cake  
Red Bean Pancake  
HKD328\*

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## Salads

### 精選沙律

Ⓞ tuna niçoise \$268  
吞拿魚香薯沙律  
*french bean, quail egg, tuna, anchovy, potato, tomato*

caesar salad  
凱撒沙律  
*cos, pancetta, egg, garlic, crouton, anchovy, parmesan*  
traditional 傳統凱撒 \$208  
grilled chicken breast 配煎雞胸 add \$108  
house-smoked salmon 配煙三文魚 add \$108

Ⓞ gluten free option

Ⓞ chef's salad \$288  
精選廚師沙律  
配法式沙律醬或意式攪油陳醋  
*house-smoked salmon, york ham, chicken, smoked bacon, egg, cheddar*  
*french dressing or balsamic vinaigrette*

## Soups

### 湯

french onion soup \$178  
法式洋蔥湯  
*gruyère cheese, crouton, parsley, paprika*

lobster bisque \$198  
文華龍蝦湯  
*tarragon cream*

 vegetarian  
素食

Ⓞ gluten free  
不含麵質

prices are in hong kong dollars and subject to 10% service charge  
另加一服務費

## Speciality Sandwiches

### 特色三文治、漢堡

mandarin club sandwich \$268

公司三文治

白多士, 麥多士或不含麵質多士

*smoked turkey, york ham, smoked bacon,  
cheddar, fried egg, white toast or brown toast*

Ⓜ gluten free option

**burger**  
漢堡

mandarin classic burger 經典漢堡 \$268  
*beef, tomato, lettuce, sesame bun*

*add your extra topping: 額外每款配料 per topping \$18*  
*bacon, cheddar cheese, blue cheese,  
crispy onion rings, fried egg*

🍄 grilled vegetable sandwich \$218  
烤雜菜三文治  
*aubergine, pepper, courgette, feta cheese, pesto*

croque madame \$248  
法式火腿芝士三文治  
*grilled cheese, ham and fried egg*

all sandwich and burger dishes served with french fries or mixed green salad

以上所有三文治及漢堡均配以薯條或田園沙律

## Pasta Dishes

### 麵食美食

spaghetti carbonara \$248  
卡邦尼意大利粉  
*pancetta, chilli, garlic, egg yolk,  
parmesan, parsley, cracked black pepper*

🍄 mushroom risotto \$288  
香草芝士忌廉磨菇意大利飯  
*wild mushroom, parmesan, herbs, truffle*  
Ⓜ gluten free option

🍄 vegetarian  
素食

Ⓜ gluten free  
不含麵質

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另加一服務費

## Asian Dishes

### 亞洲精選美食

- hainan chicken rice** \$298  
海南雞飯  
*baby pak choy, garlic, chilli sauce, rice*  
ⓄF *gluten free option*
- ⓄF **phad thai** \$258  
泰式炒河粉  
*rice noodles, prawn, tamarind*
- ⓄF **singapore curry laksa** \$258  
星加坡鮮蝦喇沙  
*vermicelli noodles, prawn, fish ball, egg, bean curd*
- wonton noodle soup** \$248  
叉燒鮮蝦雲吞麵  
*dumpling, prawn, barbecue pork, baby pak choy, supreme broth*
- miso cod** \$328  
日式燒銀鱈魚飯  
*kale, rice, pickled ginger, miso soup*  
ⓄF *gluten free option*
- ⓄF **vietnamese beef noodles** \$268  
越式牛肉湯河  
*turnip, onion, lettuce, beef broth*

## Western Dishes

### 歐陸精選美食

- fish and chips** \$318  
英式炸魚薯條、蛋黃醬  
*battered cod, chips, tartare sauce*
- ⓄF **organic salmon** \$338  
蒸或扒有機三文魚、香蒜野菌炒菠菜、牛油汁  
*steamed or grilled, scottish, fillet, wild mushroom, spinach, chive beurre blanc*
- ⓄF **organic chicken** \$318  
蒸或扒有機雞、燕麥、菠菜、香草橄欖油  
*steamed or grilled, quinoa, spinach, herb pesto*

 **vegetarian**  
素食

ⓄF **gluten free**  
不含麵質

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## Desserts

甜品

- crispy chocolate devil cake** \$98  
特濃朱古力蛋糕伴威士忌雪糕  
*whisky ice cream*
- bread and butter pudding** \$98  
牛油麵飽布甸伴雲呢拿雪糕  
*custard cream, double vanilla ice cream*
- Ⓞ **chilled mango cream** \$98  
香芒柚子西米露  
*pomelo, sago, coconut*
- Ⓞ **1963 mandarin cheese cake** \$118  
文華芝士餅、藍莓果醬  
*blueberry compote*

Ⓞ *gluten free*  
不含麵質

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另加一服務費



# CLIPPER LOUNGE

**Sunday Champagne Brunch**  
**11:30 – 15:00**

## **Menu**

### **Freshly Squeezed Fruit Juices**

*Orange, Grapefruit, Tomato, Watermelon, Cranberry*

### **Hors d'oeuvres**

*Baked Okra with Tomato and Ginger*

*Potato Salad, "German" Style*

*Japanese Sesame Salad, Chicken, Carrot, Cucumber*

*Thai Pork Neck, Tomato, Cucumber, Lemongrass Vinaigrette*

*Couscous Salad, Prawn, Orange, Carrot*

*Seafood Salad, Pineapple, Coriander, Lime and Chilli Dressing*

*Japanese Crabmeat, Cucumber, Flying Fish Roe, Mayonnaise*

*Cherry Tomato, Baby Mozzarella, Pine Nuts, Balsamic*

*Home Smoked Salmon, Horseradish, Capers*

*Arugula Leaves, Fresh Fig, Feta, Syrup Dressing*

### **Cold Soba and Udon Noodles**

*Green Tea Soba*

*Buckwheat Soba*

*Udon Noodles*

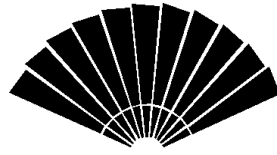
*Condiments*

*Soba Dressing, Spring Onion, Seaweed*

### **European Farmhouse Cheeses**

*Gouda, Cheddar, Brie de Meaux, Parmesan, Blue Cheese, Feta, Cream Cheese*

*Dry Apricot, Walnuts, Raisins*



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**Sushi and Sashimi**

***Selection of Sashimi***

*Norwegian Salmon, Ebi, Snapper, Hamachi, Maguro*

***Selection of Nigiri***

*Salmon, Saba, Tamago, Ikura, Unagi, Inari, Hamachi*

***Selection of Maki***

*California Roll, Kappa-Maki, Tekka, Futo*

*Condiments*

*Soy Sauce, Pickled Ginger, Wasabi*

**Seafood**

***Fresh Oysters***

***Chilled King Prawn, Abalone, Mussel, Sea Whelk,***

***Brown Crab, Lobster, Crab Leg***

*Condiments*

*Shallot Vinegar, Lemon Wedges, Cocktail Sauce*

**Garden Greens**

***Australian Romaine Lettuce***

***Mesclun Leaves***

***Rocket***

***Red Chicory***

***Market Daily Green***

***Cereals, Seed, Dry Fruit***

*Condiments*

*Italian Vinaigrette, French Dressing, Thousand Island, Caesar Dressing, Reggiano Flake, Crispy Bacon, French Bread, Crouton, Kalamata Olive, Cherry Tomato, Red Onion*

**Bakery**

***French Baguette, Sourdough, German Rye, Farmhouse,***

***English Muffin, Bagel, Multi Grain, White Toast***

*Honey, Jams*

**Pastries and Danish**

***Daily Selection of Danish***

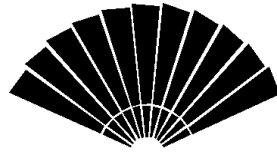
***Selection of Muffin – Blueberry, Apple Bran, Chocolate***

***Selection of Sweet Bun – Butter Roll, Raisin Bun***

***Selection of Croissant – Plain, Wheat, Almond, Chocolate***

***Selection of Doughnut – Plain, Strawberry Jam***





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**Omelette Egg Station**

***Fresh Omelette, Fried Egg or Scrambled or Poached Egg***

*Condiments*

*Ham, Bacon, Red Pepper, Yellow Pepper, Green Pepper, Mushroom,  
Cheddar Cheese, Herbs, Spring Onion, Smoked Salmon, Tomato, Hollandaise Sauce*

**Cooking Station**

***Vietnamese Beef Noodles***

*Tunip, Onion, Lettuce, Beef Broth*

**From The Carvery**

***Prime Rib of Roast Beef***

*Yorkshire Pudding, Thyme Jus*

***Roasted Chicken Roll, Foie Gras Stuffing***

*Mustard, Jus*

**Soup**

***Daily Chinese Soup***

*Clam Chowder, Vegetable, Cream*

**Chafing Dishes**

***Mandarin Breakfast Sausage and Hickory Smoked Bacon***

***Roasted Potato***

***Teriyaki Salmon, Sesame, Bonito Flakes***

***Sautéed Prawn, Garlic and Chilli***

***Dim Sum Basket***

***Braised E-Fu Noodles, Yellow Chives, Mushroom***

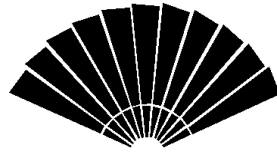
***Deep Fried Pork Chop, Japanese Curry Sauce***

***Seared Lamb Cutlet, Spinach, Thyme Jus***

***Braised Tofu, Crabmeat, Egg White, Spring Onion***

***Wok Fried Seasonal Vegetable, Garlic, Ginfer***

***Steamed Grouper, Ginger, Soy Sauce***



MANDARIN ORIENTAL  
HONG KONG

**Dessert**

*Warm Traditional -  
Bread and Butter Pudding  
Warm Sago Pudding  
Warm Apple Crumble  
Tiramisu  
Strawberry Jelly  
Black Fruit Jelly  
Mango Pudding, Sago, Coconut Milk  
Traditional Cherry Trifle  
Cream Caramel Flan  
Passion Fruit Mousse  
Rum Savarin  
Panna Cotta with Strawberry  
Crème Brûlée  
Chocolate Mousse  
Baked Chocolate Brownies*

*Opera Cake  
Mango Mousse Cake  
Chocolate Truffle Cake  
Cassis Cream Cake  
American Cheesecake  
Fresh Fruit Jalousie Tart  
Baked Apple Tart  
Baked Apricot Tart  
Large Cookies  
Fresh Fruit Salad  
Peanut coated with Chocolate  
Almond coated with Chocolate  
Hazelnut coated with Chocolate  
Chocolate Truffle  
Broken Chocolate Plate -  
with Roasted Nuts*

**Condiments**

*Vanilla Topping, Red Berries Topping, Icing Sugar,  
Whipped Cream, Roasted Almond, Chocolate Sauce*

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

Adult HKD 688\*  
with free flow "R" de Ruinart Champagne  
Child HKD 378\*

*\*Prices are in Hong Kong Dollar and subject to 10% service charge  
For reservations, please visit [here](#) or call +852 2825 4007*