

Clipper Lounge
Italian and Seafood Buffet
Lunch and Dinner
14 May to 12 August 2012



Menu

From the Italian Trolley

Selection of Cold Cuts

Speck, Felino, Coppa

Jars

Olives, Sun Dried Tomato, Capers

Bread Trolley

Ciabatta, Filone, Pizza Fritta, Focaccia, Bruschetta, Pane Carrasau

Hors d'oeuvres Trolley

Caponata – Eggplant, Bell Pepper, Zucchini, Pine Nuts, Raisin, Celery

Octopus Salad, White Beans, Rosemary

Ox Tongue Shaved, Fruit Mustard, “Salsa Verde”

Prawn, Quail Egg, Green Olive, Tonnato Sauce

Buffalo Mozzarella

Green Tomato Salad

Chicken Salad with Bell Pepper, Potato and Chilli

Anchovy Salad with Celery, Tomato, Dill Dressing

Artichoke Salad, Pear, Pecorino Cheese

Selection of Mandarin Oriental Sushi and Sashimi

Selection of Sashimi

Norwegian Salmon, Ebi, Snapper, Maguro

Selection of Nigiri

Salmon, Saba, Tamago, Ikura, Unagi, Inari

Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo, Barbecued Eel

Condiments

Soy Sauce, Pickled Ginger, Wasabi

Seafood

Chilled King Prawn

Snow Crab, Mussel, Clam, Sea Whelk, Red Crab

Condiments

Shallot Vinegar, Lemon Wedge, Cocktail Sauce

Garden Greens

Rocket

Romaine

Market Daily Green

Cherry Tomato

Condiments

*Italian Vinaigrette, French Dressing, Thousand Island, Balsamico, Reggiano Flake, Mushroom,
Bean Sprout, Kalamata Olive, Cherry Tomato, Red Onion*



Selection of Italian Artisan Cheese
Pecorino Sardo, Fontina, Taleggio, Gorgonzola
Condiments
Walnut, Dry Apricot, Grape, Raisin and Cracker

From the Pasta Station
Malloreddus, Farfalline, Gnocchi
Sauces
Basil Pesto, Tomato, Carbonara, Seafood

From the Cooking Station
Rolling Lamb Skewer

From The Carvery
Zampon
Stuffed Pig's Feet served with Lentil

Grilled Flank Steak
Horseradish Cream, Thyme Jus, Mustard
(Lunch only)

Roast Prime Rib of Beef
Horseradish Cream, Thyme Jus, Mustard
(Dinner only)

Soup
Minestrone
Daily Chinese Soup

From The Chafing Dish
Ossobuco Milanese Style, Roasted Bone Marrow
Pork Neck Pizzaiola – Tomato, Oregano, Caper
Pumpkin Ravioli, Sage Butter Sauce
Barramundi Sicilian Style
Seppie in Zimino – Stewed Baby Squid
Riso Patate e Cozze – Baked Rice with Mussel and Potato
Steamed Sole, Ginger, Shiitake, Coriander, Soy Sauce
Stir Fried Chicken, Eggplant, Broad Bean Sauce
Wok Fried Beef, Flat Noodle, Spring Onion, Soy Sauce
Sautéed Prawn, Zucchini, Mint, Pecorino Romano Cheese
Wok Fried Pak Choy, Oyster Sauce
Oven Roasted Potato



From The Dessert

Warm Pudding

*Warm Bread and Butter Pudding
Baked Coffee Sago Pudding*

Cake

*Mango Mousse Cake
Yoghurt Raspberry Cake
Chocolate Raspberry Truffle Cake*

Dessert

*Tiramisu Layer Cake
Whipped Cream Zabaglione
Salame al Cioccolato
Fresh Strawberry with Whipped Cream
Seasonal Fresh Fruit Salad
Frappe, Thin Crispy Waffles
Castagnole, Little Ball Pancake
Tiramisu
Panna Cotta
Napels Sponge Baba
Berries Mille Feuille
Ricotta "Cassata"
Orange Cinnamon Crème Bavaoise
Tuscan Castagnaccio
Pastiera, Barley and Ricotta Cake
Praline, Chocolate Éclair
Vanilla Crème Brûlée
Crème Caramel
Coffee Cream Pot
Cream Cheese Cream Horn*

Cookie

Home Made Biscotti

Dried Cake

*Frappe, Thin Crispy Waffles
Mini Banana Bread
Almond Financier Cake*

Pie / Tart

*Baked Apple Tart
Nonna's Tart, Lemon, Pine Nuts
Peach and Crumble Pie
Baked Fruit and Berry Jalousie*

Chocolate

*Champagne Truffle
Mixed Nuts dipped in Chocolate
Broken Feuillantine Chocolate Block*

Nougatine

*Mini Caramelised Meringue
Marshmallow*

Condiments

*Roasted Almond, Icing Sugar, Whipped Cream,
Raspberry Coulis, Mixed Nuts*

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

Lunch

Monday to Friday

Adult \$338.00+10%

Child \$218.00+10%

Dinner

Monday to Thursday

Adult \$438.00+10%

Child \$318.00+10%

Friday to Sunday, Public Holiday Eve & Public Holiday

Adult \$458.00+10%

Child \$338.00+10%