

Clipper Lounge
Mediterranean and Seafood Buffet
Lunch and Dinner
9 January to 4 March 2012



Menu

Selection of Hors d'oeuvres

Poached Chicken, Celery, Apple, Lemon Dressing
Cous Cous Salad, Eggplant, Zucchini, Pepper, Sesame Dressing
Greek Salad, Feta, Tomato, Cucumber, Olives
Thai Papaya Salad, Crabmeat, Coriander, Red Onion
Tabule Salad, Bulgur, Parsley, Tomato
Pomelo Salad, Prawn, Spicy Lemongrass Vinaigrette
Home Cold Smoked Salmon, Horseradish, Caper
Niçoise Salad, Olive, Green Bean, Vinaigrette

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 and Oyster

Chilled King Prawn
Snow Crab, Mussel, Clam, Sea Whelk, Red Crab
Condiments
Shallot Vinegar, Lemon Wedge, Cocktail Sauce

Selection of Cold Cuts

Parma Ham, Salame Felino, Coppa, Mortadella

Tomato and Mozzarella

Buffalo Bocconcini
Smoked Mozzarella
Melted Scamorza
Cherry Tomato
Green Tomato Salad, Capers, Oregano, Onion

Garden Greens

Rocket
Romaine
Market Daily Green
Vegetable Sticks, Hummus, Tzatziki
Condiments

Italian Vinaigrette, French Dressing, Thousand Island, Balsamico, Reggiano Flake, Mushroom,
French Bread, Bean Sprout, Kalamata Olive, Cherry Tomato, Red Onion
Salted Nuts Cones



Selection of European Cheeses

Brie de Meaux, Emmenthal, Edam, St. Albray, English Cheddar

Condiments

Walnut, Dry Apricot, Grape and Cracker

Bread Trolley

Ciabatta, Filone, Pizza Fritta, Focaccia, Bruschetta, Pane Carasau, Taralli

Live Station

Shawarma

Chicken Rolling Skewer

Condiments

Pita Bread, Chilli Sauce, Tomato, Cabbage

Soup

Daily Chinese Soup

Mushroom Soup

From The Chafing Dish

Grilled Vegetables, Balsamic Vinegar, Olive Oil

Thai Green Prawn Curry

Wok Fried Sole Fillet, Chilli, Black Bean Sauce

Deep Fried Squid

Phad Thai

Roasted Potato

Ginger Fried Rice, Eggplant, Asparagus

Sweet and Sour Pork

Pagello all'acqua Pazza – Barramundi in Tomato Broth

Roasted Lamb Leg with Lemon, Cumin and Lentils, Mint Yoghurt

Karniyarik – Baked Eggplant Rolls with Minced Meat

Tortellini – Ham and Cheese Italian Dumplings

From The Carvery

Honey Roasted Bone Ham

(Lunch only)

Roast Prime Rib of Beef

Yorkshire Pudding, Thyme Jus

(Dinner only)

From The Dessert

Crêpe Suzette Station

Orange Zest, Grand Marnier, Pancake

Warm Pudding

Warm Bread and Butter Pudding

Orange Rice Pudding

Sticky Toffee Pudding

Cake

Yoghurt Raspberry Cake

Passion Fruit Mousse Cake

Chocolate Raspberry Truffle Cake



Dessert

Fresh Strawberry with Whipped Cream

Mixed Fruit Salad

Praline, Chocolate Éclair

Tiramisu

Vanilla Crème Brûlée

Lemon Cream Bavaoise

Crème Caramel

Coffee Cream Pot

White Rum Trifle

Baklava

Summer Pudding

Cookie

Almond Cookie coated with Chocolate

Dried Cake

Chocolate Brownie

Mini Banana Bread

Almond Dried Cake

Pie / Tart

Egg Tart

Baked Apple Tart

Peach and Crumble Pie

Baked Fruit and Berry Jalousie

Lemon Tart

Chocolate

Champagne Truffle

Mixed Nut 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 \$318.00+10%

Child \$208.00+10%

Dinner

Monday to Thursday

Adult \$408.00+10%

Child \$298.00+10%

Friday to Sunday, Public Holiday Eve & Public Holiday

Adult \$428.00+10%

Child \$318.00+10%