

**Clipper Lounge**  
**Brunch Menu**  
**April 2012**  
**11:30AM – 3:00PM**



**MENU**

**Freshly Squeezed Fruit Juices**

*Orange, Grapefruit, Tomato, Watermelon, Pineapple*

**From The Selection of Hors d'oeuvres**

*Roast Duck, Bean Sprout, Carrot, Hoi Sin Sauce*

*Cous Cous Salad, Prawn, Orange, Carrot, Cauliflower*

*Octopus Salad, White Beans, Rosemary*

*Home Cold and Warm Smoked Salmon*

*Buffalo Mozzarella*

*Green Tomato Salad*

*Shaved Parma Ham*

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

*Crab, Cucumber and Fish Roe*

*Pork Terrine*

*Toasted Salty Nuts in Newspaper Wrap*

*Condiments*

*Cocktail Onions, Gherkins, Lemon Wedges*

**From The Selection of Mandarin Oriental Sushi and Sashimi**

*Selection of Sashimi*

*Norwegian Salmon, Ebi, Snapper, Snow Fish, 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*

**From The Seafood and Oyster**

*U.S. and New Zealand Oysters*

*Bloody Mary Jelly / Seaweed Jelly*

*Chilled King Prawn*

*Snow Crab, Mussel, Thai Big Head Prawn, Sea Whelk*

*Shrimp Cocktail Shoots*

*Cones with Salmon Tartar*

*Condiments*

*Shallot Vinegar, Lemon Wedges, Cocktail Sauce*

**From The Garden Greens**

*Cress Selection*

*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*

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**From the 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*

**Selection of European Farmhouse Cheeses**

*Gouda, Cheddar, Brie de Meaux  
Dry Apricot, Walnuts, Raisins*

**Omelette Egg Station**

*Fresh Omelette, Fried Egg, Scrambled Egg or Poached  
Condiments  
Ham, Bacon, Red Peppers, Yellow Peppers, Green Peppers, Mushroom,  
Cheddar Cheese, Herbs, Spring Onion, Smoked Salmon, Tomatoes, Hollandaise Sauce*

**From The Cooking Station**

*Ravioli with Rocket and Cheese  
Tomato Sauce, Sage Butter Sauce*

*Roasting Lamb Skewer  
Rosemary, Garlic, Mint Jelly, Chilli Sauce*

**From the Carvery**

*Prime Rib of Roast Beef  
Yorkshire Pudding, Thyme Jus*

**Soup**

*Daily Chinese Soup  
Sunday's Western Soup*

**From The Chaffing Dish**

*Mandarin Breakfast Sausage and Hickory Smoked Bacon  
Roasted Potato  
Seared Salmon, White Wine Sauce, Capers, Parsley  
Dim Sum  
Steamed Bun  
Fried Rice, Prawn, Egg White, Asparagus, X.O. Sauce  
Kari Ikan Coconut Fish Curry  
Poached Chicken, Kam Wah Ham, Black Mushroom  
Crispy Noodle, Seafood Sauce  
Roast Suckling Pig  
Deep Fried Eggplant, Chilli, Onion, Salt*

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**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 Brulee*

*Chocolate Mousse*

*Baked Chocolate Brownies*

*Opera Cake*

*Mango Mousse Cake*

*Chocolate Truffle Cake*

*Cassis Cream Cake*

*American Cheese Cake*

*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*

*Assortment of Marshmallow*

*Assortment of M&M's*

*Assortment of Mini Nougat Candy*

*Spoon Meringue*

*Chocolate Truffle*

*Broken Chocolate Plate with Roasted Nuts*

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

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

Adult \$598.00+10%

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Child \$318.00+10%