



## “A SYMPHONY OF LIGHTS” DINNER CRUISE MENU

### 「幻彩詠香江」自助晚餐

✓ - VEGETARIAN 素菜    👍 - SIGNATURE DISH 推介招牌菜

<b>SOUP 湯</b>	MINISTRONE SWEET CORN & FISH MAW SOUP	意大利菜湯 ✓ 粟米魚肚羹
<b>SALAD 沙律</b>	SWEET CORNS, KIDNEY BEANS, ASPARAGUS, FUSILLI PASTA & CHERRY TOMATOES ✓ CAESAR SALAD ✓ FRENCH VEGETABLE SALAD ✓ GERMAN POTATOES SALAD ✓ SMOKED SALMON WITH ITALIAN BELL PEPPER SALAD	金粟、紅腰豆、蘆筍、螺絲粉及車厘茄 ✓ 凱撒沙律 ✓ 法式雜菜沙律 ✓ 德國薯仔沙律 ✓ 意式煙三文魚雜椒沙律
<b>CONDIMENTS 配料</b>	BACON, CRISPY BAGUETTE (V), BLACK OLIVES (V), GHERKIN (V), CAPERS (V), WALNUTS (V) & PARMESAN POWDER	脆煙肉、脆法包 (V)、黑水欖 (V)、酸青瓜 (V)、水瓜柳 (V)、合桃 (V) 及巴馬臣芝士粉
<b>DRESSING 醬料</b>	CAESAR, HONEY MUSTARD, JAPANESE SESAME AND OIL VINAIGRETTE	凱撒、蜜糖芥末、日式芝麻及油醋汁
<b>APPETIZERS 頭盤</b>	CHILLED PRAWNS, NEW ZEALAND MUSSELS, YABBIES & CANADIAN WHELKS SPICY KOREAN MARINATED MUSSELS MOZZARELLA WITH TOMATO IN BALSAMICO OLIVE OIL ✓ ROASTED BEEF AND GERMAN COLD CUTS SMOKED SALMON AND MACKEREL	凍蝦、紐西蘭青口、小龍蝦及加拿大翡翠螺 韓式辛辣青口肉 鮮茄意大利水牛芝士配黑醋欖油 ✓ 燒牛肉配德國雜肉盆 煙三文魚及煙鮫魚
<b>JAPANESE 日式美食</b>	ASSORTED JAPANESE SUSHI JAPANESE COLD NOODLES ✓ BABY OCTOPUS WITH SESAME SEEDS SPICY WHELK SEAWEEED SALAD ✓	雜錦壽司 日式冷麵 ✓ 芝麻八爪魚 味付螺肉 中華沙律 ✓



**LAKSA  
叻沙**

BEEF, PRAWNS, FISH BALLS, CUTTLEFISH, FRIED FISH CAKE,  
 DRIED BEAN CURD (V), BEAN SPROUT (V), OYSTER  
 MUSHROOMS (V), SEASONAL VEGETABLES (V), EGG  
 NOODLES (V) & VIETNAMESE RICE VERMICELLI (V)

肥牛肉、蝦球、爽滑魚蛋、  
 墨魚片、炸魚片、豆卜 (V)、  
 銀芽 (V)、秀珍菇 (V)、時令蔬  
 菜 (V)、油麵 (V) 及  
 檬粉 (V)

**TEPPAN  
鐵板燒**

PRAWNS, MUSSELS, BEEF SATAYS, CHICKEN SKEWERS &  
 MIX VEGETABLES (V)

大蝦、青口、沙爹牛肉、  
 風味雞串及各式時蔬 (V)

**WAGON  
切肉銀車**

ROASTED RIB EYE OF BEEF  
 PEKING DUCK

燒美國肉眼牛扒  
 風味北京鴨包

**HALAL  
CORNER  
清真美食**

SAILOR'S LAMB CURRY 🍑  
 MOROCCAN BRAISED BEEF  
 MEDITERRANEAN ROASTED CHICKEN  
 BRAISED EGG PLANT IN TOMATO & CHILI SAUCE ✓  
 BRAISED VEAL SAUSAGE & CHICKPEA IN NUTMEG SAUCE  
 MIXED VEGETABLES CONSOMMÉ ✓

水手的咖喱羊 🍑  
 摩洛哥清真牛肉  
 地中海燒雞  
 鮮茄辣椒汁焗茄瓜 ✓  
 荳蔻鷹嘴豆燴牛仔腸  
 清湯雜菜盤 ✓

**HOT DISHES  
熱盤**

CAPTAIN'S BRAISED OXTAIL 🍑  
 PAN-FRIED NEW ZEALAND BLACK MUSSELS IN WHITE WINE &  
 TOMATO CREAM SAUCE  
 BAKED ASSORTED SEAFOOD WITH MASHED POTATO IN  
 CREAM CHEESE SAUCE  
 BAKED FILLET OF SOLE IN GINGER & ORANGE SAUCE  
 ASSORTED CHINESE BBQ PLATTER  
 ROASTED SPANISH PORK BELLY ROLL  
 CRISPY DUCK IN SWEET & SOUR SAUCE  
 BAKED POTATO IN MUSTARD CREAM SAUCE ✓  
 BRAISED GANODERMA MUSHROOM AND SEASONAL  
 VEGETABLE IN OYSTER SAUCE ✓  
 BAKED PENNE WITH SALAMI, TOMATO AND CHEESE  
 FRIED RICE WITH DRY SCALLOPS AND SHRIMPS  
 STEAMED RICE ✓

船長燴牛尾 🍑  
 法式鮮茄白酒忌廉煮  
 紐西蘭黑青口  
 薯蓉芝士忌廉焗雜錦  
 海鮮  
 焗龍脷柳配橙薑汁  
 中式燒味  
 西班牙燒豬腩卷  
 香酥鴨配甜酸汁  
 忌廉芥末汁焗薯 ✓  
 靈芝菇扒時蔬 ✓  
 芝士鮮茄沙樂美腸焗  
 長通粉  
 瑤柱蝦仁炒飯  
 絲苗米飯 ✓



**DESSERTS**  
**甜品**

CHOCOLATE FOUNTAIN WITH MARSHMALLOW & FRESH FRUIT  
 NEW YORK CHEESE CAKE  
 GERMAN CHEESE CAKE  
 BLACK FOREST CREAM CAKE  
 MANGO MOUSSE CAKE  
 CHOCOLATE MOUSSE CAKE  
 STRAWBERRY MOUSSE CAKE  
 ASSORTED FRENCH PASTRIES  
 COFFEE AND COCONUT CAKE  
 MANGO PUDDING  
 COCONUT PUDDING  
 FRUIT JELLY  
 BREAD PUDDING  
 FRESH FRUITS PLATTER

朱古力噴泉配棉花糖及鮮果  
 紐約芝士餅  
 德國芝士餅  
 黑森林忌廉餅  
 芒果慕絲餅  
 朱古力慕絲餅  
 士多啤梨慕絲餅  
 法式雜餅  
 椰絲咖啡餅  
 芒果布甸  
 椰子布甸  
 雜果啫喱  
 麵包布甸  
 鮮果盤

**BEVERAGE**  
**飲品**

COFFEE  
 TEA

咖啡  
 茶

MENU IS SUBJECT TO CHANGE DUE TO AVAILABILITY OF FOOD SUPPLY  
 菜單或會因應當天的採購情況而作出調整

**ADULT 成人：HK\$470\***  
**CHILD 小童：HK\$300\***

\* ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE 另收加一服務費