

# “PEARL OF ORIENT” DINNER CRUISE MENU

## 「東方之珠」自助晚餐

✓ – VEGETARIAN 素菜

### 切肉銀車

燒原隻火腿

### 清真美食

摩洛哥清真牛肉

印度咖哩羊

蒜香忌廉焗雞球

鮮茄辣椒汁焗茄瓜 ✓

荳蔻鷹嘴豆燴牛仔腸

清湯雜菜盤 ✓

### 熱盤

法式鮮茄白酒忌廉煮

紐西蘭黑青口

焗龍脷柳配橙薑汁

香草蒜蓉燴豬扒

咖哩角 ✓

芝士鮮茄沙樂美腸焗

長通粉

忌廉芥末汁焗薯 ✓

瑤柱蝦仁炒飯

絲苗米飯 ✓

### 甜品

法式雜餅

黑森林忌廉餅

士多啤梨慕絲餅

芒果布甸

椰子布甸

雜果啫喱

麵包布甸

鮮果盤

### 飲品

咖啡及茶

### SOUP

MINISTRONE ✓

SWEET CORN & FISH MAW SOUP

### SALAD

SWEET CORNS, KIDNEY BEANS, ASPARAGUS, FUSILLI PASTA & CHERRY TOMATOES ✓

CAESAR SALAD ✓

FRENCH VEGETABLE SALAD ✓

GERMAN POTATOES SALAD ✓

SMOKED SALMON WITH ITALIAN BELL PEPPER SALAD

### DRESSING

CAESAR, HONEY MUSTARD, JAPANESE SESAME AND OIL VINAIGRETTE

### APPETIZERS

NEW ZEALAND MUSSELS ON ICE

ROASTED BEEF AND GERMAN COLD CUTS

COLD KONNYAKU IN CHILI SAUCE ✓

### JAPANESE

ASSORTED JAPANESE SUSHI

JAPANESE COLD NOODLES ✓

BABY OCTOPUS WITH SESAME SEEDS

SPICY WHELK

### SHABU SHABU

MIXED JAPANESE FISH BALLS, CUTTLEFISH BALLS, BEEF BALLS, MIXED MUSHROOMS (v), SEASONAL VEGETABLES (v), UDON (v) AND CHINESE NOODLES (v)

### TEPPAN

SAUSAGES, RICE NOODLE ROLLS WITH XO SAUCE, CHICKEN WINGS, MIXED VEGETABLES (v)

### 湯

意大利菜湯 ✓

粟米魚肚羹

### 沙律

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

### 醬料

凱撒、蜜糖芥末、日式芝麻及油醋汁

### 頭盤

紐西蘭青口

燒牛肉配德國雜肉盆

風味芋絲札 ✓

### 日式美食

雜錦壽司

日式冷麵 ✓

芝麻八爪魚

味付螺肉

### 日式火鍋

獅子狗、鳴門卷、墨魚丸、牛丸、鮮冬菇 (v)、金菇 (v)、時令蔬菜 (v)、烏冬 (v) 及中華麵 (v)

### 鐵板燒

雞肉腸、XO醬炒腸粉、

雞中翼及各式時蔬 (v)

### WAGON

ROASTED YORK BONE HAM

### HALAL CORNER

MOROCCAN BRAISED BEEF

INDIAN ROASTED LAMB CURRY

BAKED CHICKEN IN GARLIC CREAM SAUCE

BAKED EGG PLANT IN TOMATO & CHILI SAUCE ✓

BRAISED VEAL SAUSAGE & CHICKPEA IN

NUTMEG SAUCE

MIXED VEGETABLES CONSOMMÉ ✓

### HOT DISHES

PAN-FRIED NEW ZEALAND BLACK MUSSELS IN WHITE WINE TOMATO CREAM SAUCE

BAKED FILLET OF SOLE IN GINGER & ORANGE SAUCE

BRAISED PORK CHOP IN HERBS & GARLIC SAUCE

FRIED SAMOSA ✓

BAKED PENNE WITH SALAMI, TOMATO AND CHEESE

BAKED POTATO IN MUSTARD CREAM SAUCE ✓

FRIED RICE WITH DRY SCALLOPS AND SHRIMPS

STEAMED RICE ✓

### DESSERT

ASSORTED FRENCH PASTRIES

BLACK FOREST CREAM CAKE

STRAWBERRY MOUSSE CAKE

MANGO PUDDING

COCONUT PUDDING

FRUIT JELLY

BREAD PUDDING

FRESH FRUIT PLATTER

### BEVERAGE

COFFEE AND TEA

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\$350\*

CHILD 小童：HK\$250\*

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