











reserve@cruise.com.hk





🛐 Harbour Cruise - Bauhinia

Charter Dinner Menu A (HK\$580 per person) 包船自助晚餐 A (每位 HK\$580)

另收加一服務費 10% service charge applies

Vegetarian Shark Fin and Green Bean Cream Soup [V] [G] [H] Soup 素翅青豆忌廉湯[V] [G] [H] 湯 Crabmeat and Dry Scallops Egg Drop Soup [G] 瑤柱蟹肉蛋花羹[G]

Caesar Salad [V] [H] Salad 凱撒沙律 [V] [H] 沙律 French Vegetable Salad [V] [H] 法式雜菜沙律[V] [H] Greek Salad [V] [H] 希臘沙律[V][H]

Smoked Turkey Waldorf Salad 煙火雞華都夫沙律

Potato Salad with Mixed Herbs and Olive [V] [G] [H] 香草欖油薯沙律[V] [G] [H]

Mixed Tomato Salad [V] [H] 三色鮮茄沙律[V] [H] Mixed Pepper Salad with Veal Sausage 牛仔腸雜椒沙律

Fresh Asparagus Salad [V] [H] 蘆筍沙律[V][H]

Appetizers New Zealand Mussel [H], Prawn [H], Crayfish, [H] 紐西蘭青口[H]、大蝦[H]、龍蝦仔[H]

頭盤 黃金螺[H]、加拿大麵包蟹 [H] Golden Apple Snail [H], Brown Crab [H]

> Mozzarella Cheese & Tomato with Balsamic Vinegar & Olive Oil 意大利水牛芝士鮮茄配黑醋欖油

Smoked Salmon and Mackerel 煙三文魚及煙鮫魚

Smoked Duck Breast, Cold Roast Beef & Black Pepper Beef 煙鴨胸、凍燒牛肉、黑椒牛肉盤

Roasted Turkey and Smoked Chicken Platter 燒火雞、煙雞拼盤

Italian 天使麵 或 墨魚汁麵 或 蝴蝶粉 Capellini or Squid Ink Pasta or Farfalle 意大利美食 with 配

Bolognese (Beef) [H] or Tomato Mushroom Sauce [V] [H] 肉醬[H] 或 鮮茄雜菌汁[V] [H]

> or Assorted Seafood Champagne Cream Sauce 或 香檳海鮮忌廉汁

大蝦、扇貝、墨魚仔、 **Teppan** Prawn, Scallop, Cuttlefish,

鐵板燒 Fish with Lemon and Herbs, Chicken Yakitori, 燒香草檸檬魚、燒雞肉串、

> Mixed Vegetables [V] 意大利雜菜 [V]

[V] Vegetarian 素菜 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 [G] May contains gluten 可能含麩質

[N] May contains peanuts/nuts products 可能含花生/堅果產品

[H] Halal Friendly 清真友善

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香草橄欖油烤新薯[H] [G] [V]

咖喱牛腩配印度脆餅[H] [G] [N]

英式清湯牛肉[H]

古法清蒸海青班

清湯雜菜盤[H] [V]

鮮魷雜菜燴飯[H] [G]

絲苗白飯[H] [G] [V]

Wagon Roasted U.S.A Tenderloin [H] 燒美國一級牛柳 [H] 切肉銀車 Roasted Spanish Duroc Pork Collar 燒西班牙黑豚肉

Hot Dishes Grilled Spring Chicken in Mushroom Cream Sauce [G] 燒春雞配野菌忌廉汁[G] 熱盤 Roasted Boneless Iberian Pork Loin in Balsamic Sauce [G] 燒伊比利亞肉眼配黑醋汁[G] Baked Vol-au-vent with Cheese and Assorted Mushroom [G] 芝士焗雜菌法式酥盒[G] Broccoli and Abalone Mushroom in Oyster Sauce[H] [G] 蠔皇鮑魚菇扒西蘭花[H] [G] Baked Assorted Seafood in Cream Cheese Sauce [G] 芝士忌廉焗雜錦海鮮[G] Pan-fried Lamb Chop in Cumin Sauce [H] 香煎紐西蘭羊扒配茴香汁[H]

Grilled Potato with Herbs and Olive Oil [H] [G] [V]

British Beef Broth[H]

Indian Beef Curry with Papadum[H] [G] [N]

Steamed Sea Grouper

Mixed Vegetables Consommé [H] [V]

Braised Rice with Squid and Vegetables[H] [G]

Steamed Rice[H] [G] [V]

Dessert New York Cheese Cake [H] [G] 紐約芝士蛋糕[H] [G]

甜品 Tiramisu [G]

> Black Forest Cream Cake [G] Mango Mousse Cake [H] [G] Chocolate Fudge Cake [G] Chilled Plum Wine Grape Jelly Assorted French Pastries [H] [G]

Mango Pudding [H] Mango Napoleon [H] [G] Mixed Fruit Swiss Roll [H] [G]

Fresh Fruit Platter [H] [V]

意大利芝士蛋糕[G] 黑森林蛋糕[G] 芒果慕絲蛋糕[H] [G] 朱古力軟糖蛋糕[G] 梅酒提子果凍 法式雜餅[H] [G] 芒果布甸[H] 芒果拿坡倫[H] [G] 雜果瑞士卷[H] [G]

Beverage Coffee 咖啡 飲品 Tea 茶

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鮮果盤[H] [V]

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Charter Dinner Menu B (HK\$780 per person) 包船自助晚餐 B (每位 HK\$780)

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Asparagus and Crabmeat Cream Soup [G] Soup

湯 Fish and Jinhua Ham Soup [G] 蟹肉蘆筍忌廉湯[G]

上湯雲腿魚茸羹[G]

Salad Caesar Salad [V] [H]

沙律 French Vegetable Salad [V] [H]

> Smoked Salmon and Peppers Salad Smoked Turkey Waldorf Salad

Potato Salad with Mixed Herbs and Olive [V] [G] [H]

Mixed Tomato Salad [V] [H]

Grilled Tomato and Cheddar Cheese Salad [V] [H]

Arugula and Orange Salad [V] [H]

凱撒沙律 [V] [H]

法式雜菜沙律[V][H]

煙三文魚雜椒沙律

煙火雞華都夫沙律

香草欖油薯沙律[V] [G] [H]

三色鮮茄沙律[V] [H]

車打芝士伴燒蕃茄沙律[V] [H]

鮮橙火箭菜沙律[V] [H]

Appetizers Alaskan King Crab Leg[H], Prawn [H],

頭盤 New Zealand Mussel [H], Crayfish [H],

Golden Apple Snail [H], Brown Crab [H]

Smoked Salmon and Mackerel

Cold Beef Shank and Black Pepper Beef

Black Pepper Tuna

German Assorted Cold Cuts Platter

阿拉斯加皇帝蟹腳[H]、大蝦[H]、紐

西蘭青口[H]、龍蝦仔[H] 、

黃金螺[H]、麵包蟹[H]

煙三文魚及煙鮫魚

風味牛腱片及黑椒牛肉

黑椒吞拿魚

德國雜肉拼盆

Japanese Assorted Sushi

自美た日 Japanese Cold Noodles [V] [H]

Spicy Whelk

Baby Octopus with Sesame Seeds

Seaweed Salad [N]

雜錦壽司

日式冷麵[V] [H]

味府螺肉

芝麻八爪魚

中華沙律[N]

[V] Vegetarian 素菜

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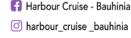








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Shabu Shabu Fresh Eel, Okinawa Agu Pork,

日式火鍋 Marbled Angus Beef, Fried Fish Cake, Enokitake,

Maitake, Mushroom and Vegetables

鮮鰻魚片、沖繩 Agu 豬肉、

安格斯肥牛、炸魚片、金菇、 舞茸菇、鮮雜菌、時令蔬菜

Teppan Tiger Prawn, Fish with Lemon and Herbs,

鐵板燒 Salmon, Chicken Yakitori,

Cuttlefish, Scallop, Mixed Vegetables

虎蝦、燒香草檸檬魚、 三文魚柳、燒雞肉串、

墨魚仔、扇貝、意大利雜菜

Wagon Roasted Angus Rib Eye Steak [H]

切肉銀車 Roasted New Zealand Lamb Leg [H] 燒安格斯肉眼扒[H]

燒紐西蘭羊脾[H]

Hot Dishes Braised Osso Buco

熱盤 Fried Areolate Grouper in Shark Fin and Mushroom Sauce

Stuffed Crabmeat and Cream in Vol-au-vent [G] [N]

Roasted Lamb Rack in Rosemary Sauce Chinese Chiu Chow Style Steamed Chicken

Roasted Boneless Iberico Loin in Balsamic Vinegar

Indian Chicken Curry with Papadum[H] [G] [N]

Braised Sliced Whelk and Broccoli in Oyster Sauce [G]

Cream Cheese Baked Seafood and Penne [G]

Baked New Potato in Mustard and Cream Sauce [V] [G] [H]

Loewen Vegetables Platter [H] [V] Mixed Vegetables Consommé [H] [V]

Braised Rice with Squid and Vegetables[H] [G]

Steamed Rice[H] [G] [V]

法式燴牛膝

古法扣星斑

蟹肉忌廉焗酥盒[G][N]

燒羊架配迷迭香汁

潮式霸王滷香雞

燒伊比利亞肉眼配黑醋汁

印度咖喱雞配印度脆餅[H] [G] [N]

蠔皇螺片扒西蘭花[G]

芝士海鮮焗直通粉[G]

法式芥末鮮忌廉焗新薯[V] [G] [H]

羅旺斯雜菜[H][V]

清湯雜菜盤[H] [V]

鮮魷雜菜燴飯[H] [G]

絲苗白飯[H] [G] [V]

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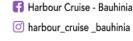








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New York Cheese Cake [H] [G] Dessert

甜品 Tiramisu [G]

Black Forest Cream Cake [G]

Opera Cake [G]

Chocolate Fudge Cake [G] Green Tea Almond Puff [G]

Assorted French Pastries [H] [G]

Mango Pudding [H]

Mango Napoleon [H] [G]

Mixed Fruit Swiss Roll [H] [G]

Chinese Sweet Soup [N] Fresh Fruit Platter [H] [V] 紐約芝士蛋糕[H] [G]

意大利芝士蛋糕[G]

黑森林蛋糕[G]

歌劇院蛋糕[G]

朱古力軟糖蛋糕[G]

綠茶杏仁泡芙[G]

法式雜餅[H] [G]

芒果布甸[H]

芒果拿坡倫[H] [G]

雜果瑞士卷[H] [G]

中式糖水[N]

鮮果盤[H] [V]

Coffee Beverage

飲品 Tea 咖啡

茶

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