

## 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

<b>Soup</b> 湯	Vegetarian Shark Fin and Green Bean Cream Soup [V] [G] [H] Crabmeat and Dry Scallops Egg Drop Soup [G]	素翅青豆忌廉湯[V] [G] [H] 瑤柱蟹肉蛋花羹[G]
<b>Salad</b> 沙律	Caesar Salad [V] [H] French Vegetable Salad [V] [H] Greek Salad [V] [H] Smoked Turkey Waldorf Salad Potato Salad with Mixed Herbs and Olive [V] [G] [H] Mixed Tomato Salad [V] [H] Mixed Pepper Salad with Veal Sausage Fresh Asparagus Salad [V] [H]	凱撒沙律 [V] [H] 法式雜菜沙律[V] [H] 希臘沙律[V] [H] 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] 牛仔腸雜椒沙律 蘆筍沙律[V] [H]
<b>Appetizers</b> 頭盤	New Zealand Mussel [H], Prawn [H], Crayfish, [H] Golden Apple Snail [H], Brown Crab [H] Mozzarella Cheese & Tomato with Balsamic Vinegar & Olive Oil Smoked Salmon and Mackerel Smoked Duck Breast, Cold Roast Beef & Black Pepper Beef Roasted Turkey and Smoked Chicken Platter	紐西蘭青口[H]、大蝦[H]、龍蝦仔[H] 黃金螺[H]、加拿大麵包蟹 [H] 意大利水牛芝士鮮茄配黑醋欖油 煙三文魚及煙鮫魚 煙鴨胸、凍燒牛肉、黑椒牛肉盤 燒火雞、煙雞拼盤
<b>Italian</b> 意大利美食	Capellini or Squid Ink Pasta or Farfalle with Bolognese (Beef) [H] or Tomato Mushroom Sauce [V] [H] or Assorted Seafood Champagne Cream Sauce	天使麵 或 墨魚汁麵 或 蝴蝶粉 配 肉醬[H] 或 鮮茄雜菌汁[V] [H] 或 香檳海鮮忌廉汁
<b>Teppan</b> 鐵板燒	Prawn, Scallop, Cuttlefish, Fish with Lemon and Herbs, Chicken Yakitori, Mixed Vegetables [V]	大蝦、扇貝、墨魚仔、 燒香草檸檬魚、燒雞肉串、 意大利雜菜 [V]

[V] Vegetarian 素菜

[G] May contains gluten 可能含麩質

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[H] Halal Friendly 清真友善

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<b>Wagon</b>	Roasted U.S.A Tenderloin [H]	燒美國一級牛柳 [H]
<b>切肉銀車</b>	Roasted Spanish Duroc Pork Collar	燒西班牙黑豚肉
<b>Hot Dishes</b>	Grilled Spring Chicken in Mushroom Cream Sauce [G]	燒春雞配野菌忌廉汁[G]
<b>熱 盤</b>	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]	香草橄欖油烤新薯[H] [G] [V]
	British Beef Broth[H]	英式清湯牛肉[H]
	Indian Beef Curry with Papadum[H] [G] [N]	咖喱牛腩配印度脆餅[H] [G] [N]
	Steamed Sea Grouper	古法清蒸海青斑
	Mixed Vegetables Consommé [H] [V]	清湯雜菜盤[H] [V]
	Braised Rice with Squid and Vegetables[H] [G]	鮮魷雜菜燴飯[H] [G]
	Steamed Rice[H] [G] [V]	絲苗白飯[H] [G] [V]
<b>Dessert</b>	New York Cheese Cake [H] [G]	紐約芝士蛋糕[H] [G]
<b>甜 品</b>	Tiramisu [G]	意大利芝士蛋糕[G]
	Black Forest Cream Cake [G]	黑森林蛋糕[G]
	Mango Mousse Cake [H] [G]	芒果慕絲蛋糕[H] [G]
	Chocolate Fudge Cake [G]	朱古力軟糖蛋糕[G]
	Chilled Plum Wine Grape Jelly	梅酒提子果凍
	Assorted French Pastries [H] [G]	法式雜餅[H] [G]
	Mango Pudding [H]	芒果布甸[H]
	Mango Napoleon [H] [G]	芒果拿破倫[H] [G]
	Mixed Fruit Swiss Roll [H] [G]	雜果瑞士卷[H] [G]
	Fresh Fruit Platter [H] [V]	鮮果盤[H] [V]
<b>Beverage</b>	Coffee	咖啡
<b>飲 品</b>	Tea	茶

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## Charter Dinner Menu B (HK\$780 per person)

### 包船自助晚餐 B (每位 HK\$780)

另收加一服務費 10% service charge applies

<b>Soup</b> 湯	Asparagus and Crabmeat Cream Soup [G] Fish and Jinhua Ham Soup [G]	蟹肉蘆筍忌廉湯[G] 上湯雲腿魚茸羹[G]
<b>Salad</b> 沙律	Caesar Salad [V] [H] 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]
<b>Appetizers</b> 頭盤	Alaskan King Crab Leg[H], Prawn [H], 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 風味牛腩片及黑椒牛肉 黑椒吞拿魚 德國雜肉拼盆
<b>Japanese</b> 日式美食	Assorted Sushi 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]

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### 包船自助晚餐 B (每位 HK\$780)

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<p><b>Shabu Shabu</b> 日式火鍋</p>	<p>Fresh Eel, Okinawa Agu Pork, Marbled Angus Beef, Fried Fish Cake, Enokitake, Maitake, Mushroom and Vegetables</p>	<p>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</p>
<p><b>Teppan</b> 鐵板燒</p>	<p>Tiger Prawn, Fish with Lemon and Herbs, Salmon, Chicken Yakitori, Cuttlefish, Scallop, Mixed Vegetables</p>	<p>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</p>
<p><b>Wagon</b> 切肉銀車</p>	<p>Roasted Angus Rib Eye Steak [H] Roasted New Zealand Lamb Leg [H]</p>	<p>燒安格斯肉眼扒[H] 燒紐西蘭羊脾[H]</p>
<p><b>Hot Dishes</b> 熱盤</p>	<p>Braised Osso Buco 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 Papadam[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]</p>	<p>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]</p>

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<b>Dessert</b>	New York Cheese Cake [H] [G]	紐約芝士蛋糕[H] [G]
<b>甜品</b>	Tiramisu [G]	意大利芝士蛋糕[G]
	Black Forest Cream Cake [G]	黑森林蛋糕[G]
	Opera Cake [G]	歌劇院蛋糕[G]
	Chocolate Fudge Cake [G]	朱古力軟糖蛋糕[G]
	Green Tea Almond Puff [G]	綠茶杏仁泡芙[G]
	Assorted French Pastries [H] [G]	法式雜餅[H] [G]
	Mango Pudding [H]	芒果布甸[H]
	Mango Napoleon [H] [G]	芒果拿破倫[H] [G]
	Mixed Fruit Swiss Roll [H] [G]	雜果瑞士卷[H] [G]
	Chinese Sweet Soup [N]	中式糖水[N]
	Fresh Fruit Platter [H] [V]	鮮果盤[H] [V]
<b>Beverage</b>	Coffee	咖啡
<b>飲品</b>	Tea	茶

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