



**"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

Soup 湯	Minestrone ✓ Sweet Corn & Fish Maw Soup	意大利菜湯 ✓ 粟米魚肚羹
Salad 沙律	Sweet Corns, Kidney Beans, Asparagus, Fusilli Pasta and Cherry Tomatoes ✓ Caesar Salad ✓ French Vegetable Salad ✓ German Potatoes Salad ✓ Smoked Salmon with Italian Bell Pepper Salad Tuna 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 吞拿魚沙律
Condiments 配料	Bacon, Crispy Baguette (V), Black Olives (V), Gherkin (V), Capers (V), Walnuts (V) and 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
Dressing 醬料	Caesar, Honey Mustard, Japanese Sesame and Oil Vinaigrette	凱撒、蜜糖芥末、日式芝麻及 油醋汁
Appetizers 頭盤	Chilled Prawns, New Zealand Mussels, Yabbies and Canadian Whelks Spicy Korean Marinated Mussels Mozzarella with Tomato in Balsamico Olive Oil ✓ Roasted Beef and German Cold Cuts Smoked Salmon	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
Japanese 日式美食	Assorted Japanese Sushi Japanese Cold Noodles ✓ Baby Octopus with Sesame Seeds Spicy Whelk Seaweed 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) and 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)



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<b>Teppan</b> 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)
<b>Wagon</b> 切肉銀車	Roasted Rib Eye of Beef Peking Duck	燒美國肉眼牛扒 風味北京鴨包
<b>Halal</b> <b>Corner</b> 清真美食	Sailor's Lamb Curry 🍑 Moroccan Braised Beef Braised Mutton in Mid-East Style Braised Egg Plant in Tomato & Chili Sauce ✓ Grilled Chicken Chop with Gravy and Nuts Sauce Mixed Vegetables Consommé ✓ Baked Assorted Mushroom in Herb and Cheseee Sauce	水手的咖哩羊 🍑 摩洛哥清真牛肉 中東風味燴羊肉 鮮茄辣椒汁焗茄瓜 ✓ 燒雞扒配雜果仁燒汁 清湯雜菜盤 ✓ 香草芝士焗雜菌
<b>Hot Dishes</b> 熱 盤	Captain's Braised Oxtail 🍑 Roasted Spanish Pork Belly Roll Baked Fillet of Sole in Mushroom and Herb Cream Sauce Pan-fried New Zealand Black Mussels in White Wine and Tomato Cream Sauce German Mixed Meat in Soup (Ox-tongue, Turkey Ham, Veal Sausage) with Sauerkraut Grilled Short Rib's with Black Pepper Sauce Assorted Chinese BBQ Platter Assorted Tempura Baked Potato in Mustard Cream Sauce ✓ Braised Ganoderma Mushroom and Seasonal Vegetable in Oyster Sauce ✓ Pan-fried Penne with Pesto Fried Rice with Dry Scallops and Shrimps Steamed Rice ✓	船長燴牛尾 🍑 西班牙燒豬腩卷 焗龍脷柳配香草野菌忌廉汁 法式鮮茄白酒忌廉煮紐西蘭黑青口 德國雜肉腸盤配酸椰菜 黑椒牛仔骨 中式燒味 雜錦天婦羅 忌廉芥末汁焗薯 ✓ 靈芝菇扒時蔬 ✓ 柏士圖香草醬長通粉 瑤柱蝦仁炒飯 絲苗米飯 ✓



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<b>Desserts</b>	New York Cheese Cake	紐約芝士蛋糕
<b>甜品</b>	German Cheese Cake	德國芝士蛋糕
	Black Forest Cream Cake	黑森林忌廉蛋糕
	Mango Mousse Cake	芒果慕絲蛋糕
	Chocolate Mousse Cake	朱古力慕絲蛋糕
	Strawberry Mousse Cake	士多啤梨慕絲蛋糕
	Blueberry Mousse Cake	藍莓慕絲蛋糕
	Assorted French Pastries	法式雜餅
	Coffee and Coconut Cake	椰絲咖啡蛋糕
	Mango Pudding	芒果布甸
	Coconut Pudding	椰子布甸
	Coffee Pudding	咖啡布甸
	Peach Crumble	蜜桃金寶
	Bread Pudding	麵包布甸
	Fruit Jelly	雜果啫喱
	Fresh Fruits Platter	鮮果盤
<b>Beverage</b>	Coffee	咖啡
<b>飲品</b>	Tea	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