香港小輪集團成員
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VICTORIA HARBOUR GLOW NIGHT DINNER BUFFET CRUISE

「維港璀璨夜」 海上自助晚餐

日期 **Date**	**1-23, 28-30 Dec 2026**
時間 **Time**	**7:20 pm – 9:30 pm**
登船碼頭 **Pier**	**北角東渡輪碼頭 North Point (East) Passenger Ferry**
價目 **Price**	**成人 Adult HK$540 / 小童 Child (2-10 歲 years old) HK$370**

***另收 10%服務費 10% service charge applies**

Soup	Spanish White Bean Soup [G][N]	西班牙白豆湯 [G][N]
湯	Borscht (containing beef)	羅宋湯(含牛肉成份)
Seafood	New Zealand Mussels	紐西蘭青口
Mountain	Chilled Prawns	凍蝦
海鮮山	Yabbies	淡水龍蝦仔
	Golden Whelks	黃金螺
Appetizers	Smoked Salmon	煙三文魚
頭 盤	Stuffed Cucumber with Crab Meat[G]	蟹肉釀温室青瓜[G]
	Italian Cheese with Tomatoes	意大利芝士蕃茄片
	Smoked Chicken and Smoked Duck Breast[G][N]	煙雞及煙鴨胸[G][N]
	Salami	沙樂美腸
Salad	Fresh Fruit and Shrimps Salad	大蝦雜果沙律
沙 律	Corn and Crab Stick Salad in Japanese Style	日式粟米蟹柳沙律
	Jellyfish and Fish Skin Salad	海蜇魚皮沙律
	Assorted Bell Pepper Salad	雜錦甜椒沙律
	Assorted Mushrooms and Shrimps Caesar Salad[G][N]	雜菌蝦仔凱撒沙律[G][N]
	French Vegetable Salad	法式雜菜沙律
	Cherry Tomato and Cucumber Salad	青瓜車厘茄沙律

Signature dish 推介招牌菜
Halal Friendly 清真友善
Vegetarian 素菜
[G] May contains gluten 可能含麩質
[N] May contains peanuts/nuts products 可能含花生/堅果產品

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

If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.
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Food made with Vitasoy 以維他奶製作美食	Baked Prawns with Black Truffle and Bean Sauce [N]	黑松露豆醬焗大蝦 [N]
	Braised Chicken and Tofu Skin in Bean Sauce	豆醬腐皮燴雞
	Stewed Pork and Bean Curd in Spicy Miso Soy Milk [N]	香辣味增豆奶煮豚肉豆皮 [N]
	Christmas Bean and Ginger Cookies [G] [N]	聖誕豆香薑餅 [G] [N]
	Black Bean Cheese Cake [G]	黑豆芝士蛋糕 [G]
	Soy Bean Milk Mousse [G]	維他奶慕絲 [G]
	Malted Soy Bean Milk Pudding [G]	麥精布甸 [G]
	Hot Cinnamon and Bean Drink	豆香肉桂熱飲
	Vitasoy	維他奶

Japanese 日式美食	Cold Udon with Crab Roe [G]	蟹籽冷烏冬 [G]
	Japanese Sushi [G]	雜錦壽司 [G]
	Marinated Lotus Root[G]	蜜汁蓮藕[G]
	Baby Octopus [N]	芝麻八爪魚 [N]
	Seaweed Salad [N]	中華沙律 [N]
Wagon 切肉銀車	Roasted US Beef Ribeye	燒美國連骨肉眼
	Roasted York ham	燒原隻火腿
	Roasted Suckling Pig [G] [N]	燒乳豬 [G] [N]
Teppan 鐵板燒	Scallop, Squid , Beef Short Ribs, Prawns, Chicken Wings, Assorted Vegetables	扇貝、魷魚、牛肋骨、大蝦、雞中翼、意大利雜菜

Halal Corner 清真專區	Captain's Braised Oxtail [G] [N]	船長燴牛尾 [G] [N]
	Sailor's Lamb Curry with Papadum [G] [N]	水手咖喱羊 配脆餅 [G] [N]
	Tandori Chicken [G] [N]	印度烤雞 [G] [N]
	Braised Veal Sausage and Chickpea in Nutmeg Sauce [G] [N]	荳蔻鷹嘴豆燴牛仔腸[G] [N]
	Pan Fried Potatoes with Mixed Herbs and Onion	香草洋蔥炒薯
	Mixed vegetables in Consommé [G][N]	清湯雜菜盤[G][N]
	Spring Onion and Ginger with Rice [G][N]	薑蔥撈飯[G][N]
	Steamed Rice [G]	絲苗米飯 [G]

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Hot Dishes 環球美食	Braised Black Mussels with White Wine, Butter and Herbs[G][N]	香草白酒牛油煮加拿大黑青口[G][N]
	Baked Assorted Seafood in Cheese Tomato Sauce[G][N]	芝士鮮茄焗雜錦海鮮[G][N]
	Deep Fried Fish Fillet in Mushroom Cream Sauce [G][N]	野菌忌廉汁炸魚柳 [G][N]
	Roasted Duck Breast in Teriyaki Sauce[G][N]	日式照燒鴨胸[G][N]
	Chinese BBQ Platter [G][N]	中式燒味拼盤 [G][N]
	Pork and Cauliflower in Abalone Sauce [G][N]	鮑汁椰菜花鹹肉[G][N]
	Baked Penne with Smoked Turkey and Chesee [G][N]	芝士焗煙火雞長通粉 [G][N]
Asam Laksa 亞參叻沙	Prawns, Beef, Cuttlefish, Fish Ball, Fried Sliced Fish, Bean Sprouts, Mixed Vegetables, Yellow Noodles, Vermricelli[G][N]	大蝦、肥牛、墨魚、魚蛋、 炸魚塊、芽菜、時令蔬菜、 油麵、檬粉[G][N]
Self DIY 定製甜品	**Pancakes [G]** Side: Banana, Assorted Berries Sauce: Chocolate, Strawberry	自助班戟[G] 自選配料: 香蕉、雜莓 自選醬汁: 朱古力、士多啤梨
Desserts 甜 品	Puff Tower [G]	泡芙塔 [G]
	Captain Cheese Cake [G] 👍	船長芝士蛋糕 [G] 👍
	Mango Napoleon [G][N]	芒果拿破崙 [G][N]
	Wolfberry and Osmanthus Jelly 👍	杞子桂花糕 👍
	Fruit Tart [G][N]	鮮果撻 [G][N]
	Mini Apple Tart[G][N]	迷你蘋果批[G][N]
	Coconut Tart [G] [N]	椰撻 [G] [N]
	Mini Mochi [G]	迷你糯米糍 [G]
	Bread Pudding [G][N]	麵包布甸[G][N]
	Assorted Jelly Cube	雜錦啫喱方塊
	Assorted French Pastries [G] [N]	法式雜餅 [G] [N]
	Chinese sweet soup [N]	中式糖水 [N]
	Fresh Fruits Platter	鮮果盤
	Ice cream	雪糕
Beverage 飲 品	Coffee	咖啡
	Tea	茶

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