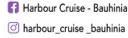


(後)

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## 「東方之珠」 海上自助晚餐

"THE PEARL OF ORIENT" DINNER BUFFET CRUISE

5:30 pm - 7:00 pm 時間 Time

登船碼頭 Pier 北角東渡輪碼頭 North Point (East) Passenger Ferry

成人 Adult HK\$400 / 小童 Child (2-10 歳 years old) HK\$300 價目 Price

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

Bamboo Shark Fin and Pumpkin Soup 📝 Soup Chicken and Sweet Corn Cream Soup [G]

金湯竹笙素翅羹 🗸 粟米雞茸忌廉湯 [G]

**Seafood New Zealand Mussels** 

**Mountain** Chilled Prawns

海鮮山

**Yabbies** 淡水龍蝦仔 French Golden Whelks

Salad Smoked Salmon with Bell Peppers Salad

沙律 Fresh Fruit and Prawns Salad

> Fusilli and Shredded Chicken Salad Veal Sausage and Mixed Pepper Salad

Tomato and Cucumber Salad V

Caesar Salad V

Fresh Asparagus Salad 🗸 French Vegetable Salad 🗸

**Dressing** Caesar [G], Honey Mustard [G],

自選醬料 Japanese Sesame [G] [N], Oil Vinaigrette

**Japanese** Assorted Japanese Sushi [G]

日式美食 Spicy Whelk [G]

Seaweed Salad [N] V

Cold Noodles [G] V

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

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

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

If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices. 如閣下有任何食物敏感或飲食限制,請直接與本餐廳職員聯絡。

Effective date: 2024-04-01

紐西蘭青口

凍蝦

法國黃金螺

意式煙三文魚雜椒沙律 大蝦雜果沙律

雞絲縲絲粉沙律

牛仔陽雜椒沙律 蕃茄青瓜沙律 🗸

凱撒沙律 ✓

蘆筍沙律 ✓

法式雜菜沙律 🗸

凱撒 [G]、蜜糖芥末 [G]、

日式芝麻醬 [G] [N]、油醋汁

雜錦壽司 [G]

味付螺肉 [G]

中華沙律 [N] 🗸

日式冷麵 [G] ▼





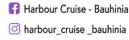


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**Appetizers** Assorted Cold Cut

Cold Roasted beef

Pepper Beef

Stuffed Cucumber with Crab Meat

雜錦凍肉陽

凍燒牛肉

黑椒牛肉 蟹肉釀温室青瓜

Wagon

頭盤

Roasted German Bone Ham 切肉銀車

德國有骨煙豬脾

**Teppan** 

Prawns, Scallop, Mussel, Cuttlefish

鐵板燒 Japanese Skewers, Zucchini 大蝦、扇貝、青口、墨魚仔、

日式串燒、意大利雜菜

Asam Laksa

亞參叻沙

Prawns, Beef, Cuttlefish, Mussel, Fish Ball,

Fried Sliced Fish, Bean Sprouts, Mixed Vegetables,

Yellow Noodles. Vermricelli

大蝦、肥牛、墨魚仔、青口肉、

魚蛋、炸魚塊、芽菜、時令蔬菜、

油麵、檬粉

**Hot Dishes** 

Captain's Braised Oxtail

環球美食 Braised Black Mussels with Thai Chili Sauce

Baked Assorted Seafood in Cheese Cream Sauce [G]

Steamed Fish Fittlet with Ham and Black Mushroom [G]

Roasted Pork Knuckle with Sauerkraut

Sailor's Lamb Curry with Papadum [G] [N]

Chinese BBQ Platter

Beef Short Ribs with Apple Balsamic Sauce

Tandoori Chicken

Pesto and Garlic Spaghetti

Grilled New Potatoes with Herbs, Black Pepper and Olive Oil Y 香草黑椒欖油烤新薯

Mixed vegetables in Consommé [G]

Fried Rice with Crab Roe and Shrimp [G]

Steamed Rice [G] V

船長燴牛尾



泰式辣汁煮煮加拿大黑青口

芝士忌廉焗雜錦海鮮 [G]

麒麟斑塊 [G]

燒德國豬手伴酸椰菜

水手咖喱羊 配脆餅 [G] [N]



中式燒味拼盤

香煎牛仔骨配蘋果醋汁

印度烤雞 💹





香草蒜片意粉 ✔



清湯雜菜盤 [G] ₩



蟹籽蝦仁炒飯 [G]

絲苗米飯 [G] **▽** 



Signature dish 推介招牌菜



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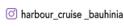








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🚹 Harbour Cruise - Bauhinia



洋紫荆维港游

Captain Cheese Cake [G] **Desserts** 



Wolfberry and Osmanthus Jelly

Fruit Tart [G] V

Mochi [G]

**Bread Pudding [G]** 

Black Forest Cream Cake [N] [G]

Pandan Swiss Roll [G]

Coffee and Coconut Cake [G]

**Assorted Fruit Jelly** 

Assorted French Pastries [G] [N]

Chinese sweet soup [N] Fresh Fruits Platter V

Ice cream

船長芝士蛋糕 [G]

芒果拿破崙 [G]

杞子桂花糕

鮮果撻 [G] ▼

雜錦糯米糍 [G]

麵包布甸 [G]

黑森林忌廉蛋糕 [N] [G]

斑蘭瑞士卷 [G]

椰絲咖啡蛋糕 [G]

雜錦啫喱

法式雜餅 [G] [N]

中式糖水 [N] 🖊

鮮果盤 🗸

雪糕

**Beverage** 

飲品

甜品

Coffee

Tea

咖啡

茶













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