

自選套餐 Set Menu with your favorite choice

湯/頭盤 + 主菜 + 甜品 + 茶/咖啡
Soup/Appetizer + Main Course +
Dessert + Tea/Coffee

每位 **HK\$158** per person

頭盤 Soup

- A1. 貓船長沙律(蝦、雞肉、吞拿魚、雞蛋、蕃茄、沙律菜) **\$66**
Captain Salad (Shrimp, Chicken, Tuna, Egg, Tomato, Vegetables)
- A2. 夏威夷時果蝦沙律 **\$66**
Hawaii Shrimp Fruit Salad
- A3. 脆炸軟殼蟹 **\$66**
Deep Fried Soft Shell Crabs with Chili Sauce
- A4. 芝士蒜茸焗青口 **\$66**
Baked Mussels with Cheese and Garlic



另收加一服務費 Subject to 10% service charge

湯 Soup

- B1. 海龍皇湯 **\$48**
Bouillabaisse
- B2. 船長英倫周打魚湯 **\$48**
England Fish Chowder
- B3. 鮮蘑菇濃湯 [V] **\$42**
Mushroom Cream Soup [V]
- B4. 意大利雜菜湯 [V] **\$42**
Minestrone [V]



主菜 Main Course

- C1. 芥末燒汁羊扒 **\$98**
Grilled Lamb Chop with Mustard Sauce
- C2. 香煎大蝦豬扒伴意粉 **\$98**
Pan Fried Tender Pork Chop and Jumbo Prawn with Vegetables and Pasta
- C3. 洋紫荊三柳扒伴意粉 **\$88**
Rosettes of Pork, Beef, Chicken served with Spaghetti
- C4. 船長燴牛尾伴炒飯 **\$88**
Captain's Braised Oxtail with Fried Rice
- C5. 紅咖喱燒鴨伴飯 **\$88**
Roasted Duck in Red Curry with Rice



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- C6. 香煎大雞排配雙蛋伴薑粒炒飯 **\$88**
Pan Fried Chicken Fillet and Two Sunny Side Up Eggs in Pepper Cream Sauce with Ginger Fried Rice
- C7. 吉列班塊伴田園沙律 **\$88**
Cutlet Fish with Big Bowl Salad
- C8. 焗海鮮燴飯 **\$88**
Seafood Au Gratin



甜品 Dessert

- D1. 時令鮮果(碗) [V] **\$38**
Fresh Fruit (Bowl) [V]
- D2. 精選法式蛋糕 **\$38**
Selected Fresh Pastry
- D3. 香橙布甸 **\$38**
Orange Pudding
- D4. 時果三色雪糕 **\$42**
Ice Cream with Fresh Fruit



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飲品 Beverage

汽水 Soft Drink

可口可樂 Coca Cola	\$20
零系可樂 Coke Zero	\$20
雪碧 Sprite	\$20
蘇打水 Soda Water	\$20
湯力水 Tonic Water	\$20

果汁 Juice

橙汁 Orange Juice	\$20
蘋果汁 Apple Juice	\$20

咖啡、茶 Coffee, Tea

檸檬茶 Lemon Tea	\$26
咖啡 Coffee	\$26
烏龍茶 Oolong Tea	\$26

水 Water

蒸餾水 Distilled water	\$20
意大利天然礦泉水 Italy Mangiatorella Natural Mineral Water	\$20
有汽礦泉水 Sparkling Water	\$20

酒精類 Alcohol

紅酒 (每杯) House Red Wine (per Glass)	\$34
白酒 (每杯) House White Wine (per Glass)	\$34
青島啤酒 Tsingtao Beer	\$30
生力啤酒 San Miguel Beer	\$30

另收加一服務費 Subject to 10% service charge

有營三少餐 EatSmart Meal



E1. 洋蔥燻豬扒伴飯 Onion Pork with Rice	\$66
E2. 意式鮮茄煮紐西蘭青口伴意粉 New Zealand Mussel in Italian Tomato with Spaghetti	\$66
E3. 蒜蓉野菌雜菜飯 Braised Rice with Garlic Mushroom and Vegetables	\$66

貓船長推介

Captain Cat's Recommendation

F1. 汽車波輪餐蛋麵 Lunchmeat and Egg with Instant Noodles	\$32
F2. 海鮮辣泡菜湯麵 Seafood Spicy Kimchi Noodles in Soup	\$70
F3. 福建炒飯 Hokkien Fried Rice	\$70
F4. 特製咖喱 (可選牛/豬/雞) Your Favorite Curry (Choice of Beef, Pork, Chicken)	\$70
F5. 原味焗雞翼 (6件) Baked Chicken Wings (6 pcs)	\$52
F6. 香煎日本餃子 (6件) Pan Fried Japanese Dumplings	\$52
F7. 忌廉汁炒鮮菌多士 [V] Sautéed Fresh Mixed Mushroom on Toast [V]	\$56
F8. 煙三文魚碟 Smoked Salmon Served Lemon, Grape, Egg, Onions	\$88

另收加一服務費 Subject to 10% service charge



貓船長海上餐室 Cruise Restaurant

上午11:30 a.m. - 下午6:00 p.m.

☎ : (852) 2802 2886

f Harbour Cruise - Bauhinia

🌐 : www.cruise.com.hk

📷 harbour_cruise_bauhinia

✉ : reserve@cruise.com.hk

登船地點 Pier: 香港北角東渡輪碼頭
North Point (East) Passenger Ferry Pier





香港·維多利亞港
Harbour Cruise - Bauhinia
Dinner in Hong Kong (Price Only)

海上精選 工作午餐

逢星期一至五 11:30 am - 2:30pm 供應

選一主菜 (配飯或意粉)

送湯、甜品、

任飲咖啡茶水

每位 \$65



以上圖片只供參考



海上精選工作午餐

逢星期一至五 11:30 am - 2:30pm 供應



選一主菜 (配飯或意粉)



送湯、



甜品、任飲咖啡茶水



星期一

船長燴牛尾
燒雙色扒
日式咖喱雞
焗海鮮大燴
羅漢素齋

星期二

蜜糖火腿扒
匈牙利牛肋條
老干媽雞翼雙蛋
粟米魚塊
蒜蓉野菌雜菜

星期三

烤西冷牛肉
日式炸豬扒
紅酒燴雞
意式鮮茄煮海鮮
咖喱雜菜

星期四

水手咖喱羊
餐肉腸仔雙蛋
黑椒汁雞扒
金菇牛肉窩蛋
葡式焗時蔬

星期五

燒羊扒
咖喱牛肉
葡式焗雞扒
泡菜燴豬扒
鮮菇扒時蔬

以上圖片只供參考



Holiday Set Lunch on Cruise 周末船上午餐

Available on Saturdays, Sundays and
Public Holidays

逢星期六、日、公眾假期供應

11:30am - 2:30pm

Location: North Point East Passenger Pier

地點：北角東渡輪碼頭



以上圖片只供參考

Holiday Set Lunch on Cruise

周末船上午餐

Soup

Minestrone

意大利雜菜湯

Salad

Caesar Salad

凱撒沙律

Main Course

Choose one 選一款

- Grilled Angus Sirloin Steak with Mushroom Sauce

野菌汁燒安格斯西冷牛扒配薯菜

- Cutlet Fish Fillet with Prawn

吉列班塊伴虎蝦意

- Deep Fried Giant Chicken Fillet and Two Sunny side up eggs with Potato Edge

炸大雞扒伴雙太陽蛋配薯角

Dessert

Choose one 選一款

- Captain's Cheese Cake 船長芝士蛋糕

- Fresh Fruit with Mövenpick Ice Cream 鮮果伴Mövenpick雪糕

- Chocolate Mousse 朱古力慕絲

Drink

Free Flow Coffee and Tea 任飲咖啡及茶

HK\$100 per person
每位

10% service charge applies 另收加一服務費



以上圖片只供參考





洋紫荊維港遊
Harbour Cruise - Bauhinia
Member of Hong Kong Ferry Group

香港小輪集團成員

貓船長
Captain Cat



外賣熱線
Order Hotline 2802 2886

取餐地點：北角東渡輪碼頭 每日上午十一時至下午七時
Pick up at North Point (East) Passenger Ferry Pier 11 a.m. to 7 p.m. daily

逢星期二、四
買3送1

外賣自取套餐 Takeaway Set Menu



\$68

每款外賣餐贈送開胃小食、甜品及紙包果汁
Free Appetizer, Desert, Juice Box for each Set

1 洋紫荊招牌菜
Signature Dish
船長燴牛尾 配 香草意大利粉
Captain's Braised Oxtail with Spaghetti
古早蛋糕 Captain Sponge Cake

2 洋紫荊招牌咖哩
Signature Curry
印度咖喱雞 配 洋蔥黃薑飯
Chicken Curry with Turmeric Rice
芒果布甸 Mango Pudding

3 炸吉列雪魚柳 配 薯條
Deep Fried Cod Fish Fillet with French Fries
朱古力蛋糕 Chocolate Cake

4 菠蘿咕嚕肉 配 揚州炒飯
Yeung Chow Fried Rice with Sweet and Sour Pork
士多啤梨慕絲蛋糕 Strawberry Mousse Cake

5 香煎牛漢堡 配 中東鮮茄沙律
Pan Fried Beef Patties with Tomato Salad
紐約芝士蛋糕 New York Cheese Cake

6 黑椒大雞扒 配 蛋炒飯
Black Pepper Chicken Chop with
Egg Fried Rice
意大利提拉米蘇芝士蛋糕 Tiramisu

7 鮮忌廉燴野菌直通粉
Penne and Mushroom in Cream Sauce
鮮果杯 Fresh Fruit

日式便當 Japanese Bento

8 日式豬扒炒烏冬
Stir Fried Udon with Pork Chop

9 金菇牛肉丼
Beef and Enoki Mushroom Rice Bowl

10 宮崎炸雞伴意粉
Deep Fried Chicken with Spaghetti

11 味噌烤鯖魚 配 絲苗白飯
Miso Glazed Mackerel with Steamed Rice

\$58

有營三少餐 EatSmart Meal box



E1 洋蔥燴豬扒伴飯
Onion Pork with Rice

E3 蒜蓉野菌雜菜飯
Braised Rice with Garlic Mushroom
and Vegetables

配 with
熱茶
Hot Tea
&
鮮果杯
Fruit Cup

E2 意式鮮茄煮紐西蘭青口伴意粉
New Zealand Mussel in Italian Tomato
with Spaghetti

如閣下有任何食物敏感或飲食限制，請與我們聯絡。If you have food allergies or dietary restrictions, please ask our staff for assistance.