

COUNTDOWN DINNER BUFFET CRUISE

2025 除夕海上倒數自助晚餐

日期 Date 31 Dec 2024

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

Soup

Bouillabaisse Soup[G]

海龍皇湯 [G]

New Zealand Mussels Appetizers

頭盤 **Chilled Prawns**

> **Chilled Crab Yabbies**

Crab Claws

Chicken with Chili Sauce [N]

Smoked Salmon

Stuffed Mango with Sweet Corn [V]

Assorted Cold Cuts

Cold Roasted Beef and Air Dried Beef [N]

紐西蘭青口

凍蝦 凍蟹

小龍蝦

蟹腳

船長秘製口水雞 [N]

煙三文魚

金粟釀芒果 [V]

德國雜錦凍肉腸

燒牛肉及風乾牛肉 [N]

Salad Prawns and Fresh Fruit Salad

沙律 Smoked Salmon and Ball Pepper Salad

Smoked Chicken with Avocado Salad

Caesar Salad [V]

Fresh Tomato and Cucumber Salad [V]

Waldolf Salad [V] [N]

Cheese Platter

大蝦鮮果沙律

意式煙三文魚雜椒沙律

牛油果煙雞沙律

凱撒沙律 [V]

蕃茄青瓜沙律 [V]

華都夫沙律 [V] [N]

芝士拼盤

Dressing Caesar, Honey Mustard,

醬料 Japanese Sesame, Oil Vinaigrette 凱撒、蜜糖芥末、

日式芝麻醬、油醋汁



👍 Signature dish 推介招牌菜

[V] Vegetarian 素菜

Menu is subject to change due to availability of food supply

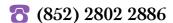
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Harbour Cruise - Bauhinia
harbour_cruise _bauhinia

雜錦壽司 [G]

味付螺肉 [N]

芝麻八爪魚 [N]

日式冷麵 [V] [G]

鵝肝、鮑魚、和牛、

香煎餃子

油麵、檬粉

鰻魚、大蝦、日式燒肉、

帶子、肥牛、時令蔬菜、

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Japanese Assorted Japanese Sushi [G]

日式美食 Spicy Whelk [N]

Sesame Baby Octopus [N]
Japanese Cold Noodles [V] [G]

Teppan Foie Gras, Abalone, Wagyu, 鐵板燒

Eel, Prawns, Yakisoba,
Pan-fried Dumplings

Asam Scallops, Beef, Mixed Vegetables,

Laksa Yellow Noodles, Vermricelli 亞參叻沙

Cured Ham

大腿切片 Black Iberian Pig 伊比利黑毛豬火腿

Wagon Roasted Peking Duck

切肉銀車 Roasted Angus Rib's

Hot Dishes Captain's Braised Oxtail [N]

熱盤 Baked Suckling Pigs, Egg, Vegetable Rice [G]

Roasted Grouper Fillet in Pumpkin Cream Sauce [G]

Provencal Roast Lamb Rack [N]

船長燴牛尾 [N]

北京烤鴨

燒安格斯肉眼

香草焗奶豬雜菜燴飯 [G]

焗青衣柳配南瓜忌廉汁 [G]

保雲酥羊架 [N]

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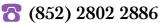
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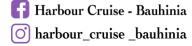












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Hot Dishes Braised Chicken and Abalone

熱盤 Sautéed Chicken with Prawns in Spicy Thai Sauce [G]

Vol Au Vent with Escargots [G] [N]
Indian Veal Curry with Papadam [G] [N]

Baked Prawns with Mushroom Cream Sauce [G]

Assorted BBQ Platter [N] Fried Udon with Lobster [G]

Shrimps Toast and Deep Fried Fish Fillet [G] [N]

Chinese Dim Sum [G]

Mixed vegetables in Consommé [G]

鮑魚炆雞

泰式辣汁鳳片蝦球 [G]

法式田螺酥盒 [G] [N]

印度牛仔肉咖喱配烤餅 [G] [N]

鮮忌廉焗白菌大蝦 [G]

燒味拼盤 [N] 龍蝦炒烏冬 [G]

蝦多士拼香脆魚柳 [G] [N]

中式點心 [G] 清湯雜菜盤 [G]

Desserts Mövenpick Ice Cream

甜品 British Bread Pudding [G]

Mango Napoleon [G]
Assorted Mochi [G]

New York Cheese Cake [G]

Tiramisu [G]

Black Forest Cream Cake [G]

Fruit Tart [V] [G]

Mango Mousse Cake [G]
Assorted French Pastries [G]

Assorted Cookies

Fresh Fruits Platter [V]

Mövenpick 雪糕

英式麵包布甸 [G]

芒果拿破崙 [G]

雜錦糯米糍 [G]

紐約芝士蛋糕 [G]

意大利芝士蛋糕 [G]

黑森林忌廉蛋糕 [G]

雜菓撻 [V] [G]

芒果慕絲蛋糕 [G]

法式雜餅 [G]

雜錦曲奇

鮮果盤 [V]



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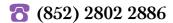
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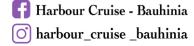












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Beverage Louis Roederer Champagne

飲品 Whisky

Gin

House Red Wine House White Wine

House Beer

Juice

Soft Drink

Fruit Punch

Coffee

Tea

法國香檳 Louis Roederer Champagne

威士忌

氈酒

指定紅酒

指定白酒

指定啤酒

果汁汽水

雜果賓治

咖啡

茶

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