



香港小輪集團成員
洋紫荊維港遊
Harbour Cruise - Bauhinia
Member of Hong Kong Ferry Group



CHRISTMAS DINNER BUFFET CRUISE

聖誕懷舊海上自助晚餐

日期 Date 24 Dec 2021 – 1 Jan 2022
時間 Time 6:30 pm - 9:30 pm (三小時 3 hours)
登船碼頭 Pier 北角東渡輪碼頭 North Point (East) Passenger Ferry

| | | |
|-------------------|--|-------------|
| Soup | Lobster Bisque | 龍蝦湯 |
| 湯 | Vegetarian Fin Soup with Fish Maw and Sweet Corn | 粟米魚肚素翅羹 |
| Appetizers | New Zealand Mussels | 紐西蘭青口 |
| 頭盤 | Chilled Prawns | 凍蝦 |
| | Cold Crab | 凍蟹 |
| | Yabbies | 小龍蝦 |
| | Stuffed Mango with Sweet Corn | 金粟釀芒果 |
| | Smoked Salmon | 煙三文魚 |
| | Assorted Cold Cuts | 德國雜錦凍肉腸 |
| | Cold Roasted Beef and Air Dried Beef | 燒牛肉及風乾牛肉 |
| | Smoked Chicken and Turkey | 煙雞及煙火雞 |
| | Stuffed Cucumber with Crab Meat | 蟹肉釀溫室青瓜 |
| | Grilled Eggplant and Zucchini | 意式扒雜菜 |
| Salad | Lobster and Fresh Fruit Salad | 龍蝦鮮果沙律 |
| 沙律 | Scallop with Ball Pepper Salad | 帶子雜椒沙律 |
| | Tuna and Egg Salad | 吞拿魚蛋沙律 |
| | Caesar Salad [V] | 凱撒沙律 [V] |
| | Fresh Tomato and Cucumber Salad [V] | 蕃茄青瓜沙律 [V] |
| | French Vegetable Salad [V] | 法式雜菜沙律 [V] |
| | Apple and Purple Cabbage Salad [V] | 蘋果紫椰菜沙律 [V] |
| | Sausage and Potato Salad | 腸仔薯仔沙律 |

👍 Signature dish 推介招牌菜

[V] 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

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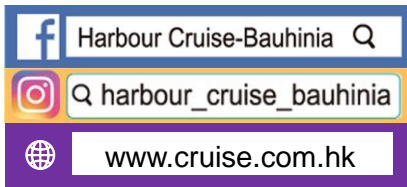
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| Dressing 醬料 | Caesar, Honey Mustard, Japanese Sesame, Oil Vinaigrette | 凱撒、蜜糖芥末、 日式芝麻醬、油醋汁 |
| Japanese 日式美食 | Assorted Japanese Sushi Spicy Whelk Sesame Baby Octopus Japanese Cold Noodles [V] [G] | 雜錦壽司 味付螺肉 芝麻八爪魚 日式冷麵 [V] [G] |
| Teppan 鐵板燒 | Wagyu Beef Tenderloin, Lemon and Herb Fish Fillet, Prawns, Cuttlefish, Scallop, Satay Chicken, Vegetables | 澳洲和牛柳、燒香草檸檬魚、大蝦、墨 魚仔、扇貝、沙爹雞肉串、意大利雜菜 |
| Italian Corner 意大利區 | Capellini / Squid Ink Pasta / Farfalle with Bolognese (Beef) / Tomato Mushroom Sauce / Assort Seafood Champagne Cream Sauce | 天使麵 / 墨魚汁意粉 / 蝴蝶粉 配 肉醬(牛) / 鮮茄白菌汁 / 香檳海鮮忌廉汁 |
| Wagon 切肉銀車 | Roasted Christmas Turkey Roasted Prime Rib | 燒聖誕火雞 紐西蘭連骨肉眼 |
| Hot Dishes 熱盤 |  Captain's Braised Oxtail Baked Prawns with Mushroom Cream Sauce Steamed Coral Grouper Roasted Duck in Orange Sauce Roasted Lamb Chop with Rosemary Sauce Streamed Scallops with Garlic and Vermicelli Indian Veal Curry with Papadam Roasted Gammon with Pineapple |  船長燴牛尾 鮮忌廉焗白菌大蝦 古法蒸星斑 德國香橙燒鴨 烤紐西蘭羊扒配迷迭香汁 香蒜粉絲蒸扇貝 印度牛仔肉咖喱配烤餅 蜜汁火腿配烤菠蘿 |

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| Hot Dishes | Braised Fish Maw with Mushrooms in Oyster Sauce | 蠔皇花膠燜冬菇 |
| 熱 盤 | Braised Potatoes With Mushrooms in Tomato Sauce | 鮮茄白菌燴新薯 |
| | Fried Spaghetti with Pesto and Garlic [V] | 蒜片香草炒意大利粉 [V] |
| | Sakura Shrimp and Seafood Fried Rice | 櫻花蝦海鮮炒飯 |
| | Mixed Vegetable in Consommé [V] | 清湯雜菜盤 [V] |
| | Steamed Rice [V] [G] | 絲苗米飯 [V] [G] |

| | | |
|-----------------|-------------------------------------|-----------------|
| Desserts | Backed Alaska (Souffle) | 火焰雪山(梳乎厘) |
| 甜 品 | Mövenpick Ice cream | 瑞士 Mövenpick 雪糕 |
| | Christmas Cookies | 聖誕雜錦曲奇 |
| | Christmas Bread Pudding | 聖誕麵包布甸 |
| | Christmas Pudding with Brandy Sauce | 聖誕布甸配白蘭地汁 |
| | Assorted Festive Pastries [G] | 聖誕雜餅 [G] |
| | Christmas Stollen | 聖誕德式樹頭蛋糕 |
| | New York Cheese Cake [G] | 紐約芝士蛋糕 [G] |
| | Tiramisu | 意大利芝士蛋糕 |
| | Black Forest Cream Cake | 黑森林忌廉蛋糕 |
| | Mango Mousse Cake | 芒果慕絲蛋糕 |
| | Wolfberry and Osmanthus Jelly. | 杞子桂花糕 |
| | Mango Pudding | 芒果布甸 |
| | Mango Napoleon | 芒果拿破崙 |
| | Coffee and Coconut Cake | 椰絲咖啡餅 |
| | Fresh Fruits Platter [V] | 鮮果盤 [V] |

| | | |
|-----------------|--------|----|
| Beverage | Coffee | 咖啡 |
| 飲 品 | Tea | 茶 |

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