

CRUISE



SET DINNER 7

晚市套餐 7

APPETIZER

頭盤

Thai Blue Prawns On Ice with Garlic & Chili Dressing

泰國藍蝦冷盤 配大蒜及辣椒汁

|

SOUP

湯

Oxtail & Vegetable Soup

牛尾蔬菜湯

|

MAIN COURSE

主菜

Steamed Grouper Fillet and Lemongrass with Braised Endive, Truffle Potato

Mousseline & Caviar Butter Sauce

清蒸香茅石斑魚片 配燴苦白菜及松露薯仔慕思 伴魚子牛油醬

OR

Grilled Pork Chop with Braised Endive, Truffle Potato Mousseline with Pancetta &

Forest Mushroom Sauce

烤焗豬排 配燴苦白菜及松露薯仔慕思 伴意大利煙肉野菌汁

|

DESSERT

甜品

Tiramisu with Espresso Ice Cream

意大利芝士蛋糕 配特濃咖啡雪糕

|

Coffee or Tea

茶或咖啡

3 COURSES 三道菜 \$298

4 COURSES 四道菜 \$398

ADD \$208 FOR 3 GLASSES WINE PAIRING

Please advise our staff if you have any food allergies or special dietary requirements.
如有食物敏感及需要特別用餐安排，請與職員聯絡。

All prices are in HK\$ and subject to a 10% service charge.
所有價格均以港幣計算，並收取10%的服務費。

SET DINNER 8

晚市套餐 8

APPETIZER

頭盤

Assorted Sushi Platter with Hamachi, Scallop, Sweet Shrimp & Tuna
油甘魚, 帆立貝, 甜蝦, 吞拿魚壽司拼盤

|

SOUP

湯

Miso Soup with Clams & Crab Meat
螃蟹蜆肉味噌湯

|

MAIN COURSE

主菜

Grilled Sirloin Beef & Swiss Raclette with Rosemary Roasted Potato, Grilled Broccoli &
Green Peppercorn Sauce
瑞士芝士烤西冷 配迷迭香烤薯仔及烤西蘭花 伴青胡椒汁

OR

Baked Cod Fish Fillet & Pancetta, Basil with Roasted Potato and Rosemary, Grilled
Broccoli & Saffron Butter Sauce
意大利煙肉焗鱈魚 佐香草烤薯仔及烤西蘭花 伴藏紅花汁

|

DESSERT

甜品

Home-Baked Almond Apple Tart with Vanilla Ice Cream
自家製杏仁蘋果餡餅配雲呢拿雪糕

|

Coffee or Tea

茶或咖啡

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SET DINNER 9

晚市套餐 9

APPETIZER

頭盤

Pan-Fried Scallops with Smoked Capsicum Puree & Kaffir Green Leaves

香煎帶子 配煙燻燈籠椒蓉及泰國青檸葉

|

SOUP

湯

Cream of French Oyster & Leek Soup

法國生蠔韭菜忌廉湯

|

MAIN COURSE

主菜

Roasted Lamb Rack with Pumpkin, Potato, Baby Spinach Salad & Garlic-Rosemary Sauce

烤羊架 配南瓜、薯仔及迷你菠菜沙律 伴大蒜迷迭香醬

OR

Grilled King Prawns with Pumpkin, Potato, Baby Spinach Salad & Garlic-Tarragon Sauce

烤大蝦 配南瓜、薯仔及迷你菠菜沙律 伴大蒜龍蒿葉汁

|

DESSERT

甜品

Home-Baked Chocolate Pudding

自家製焗巧克力布丁

|

Coffee or Tea

茶或咖啡

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