

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. 汽車渡輪餐蛋麵 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

📘 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



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



另收加一服務費 Subject to 10% service charge

- 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



另收加一服務費 Subject to 10% service charge