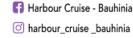






(後)

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「東方之珠」 海上自助晚餐

5:30 pm - 7:00 pm 時間 Time

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

成人 Adult HK\$400 / 小童 Child (2-10 歳 years old) HK\$300 價目 Price

*另收 10%服務費 10% service charge applies

Bamboo Shark Fin and Pumpkin Soup 📝 Soup Chicken and Sweet Corn Cream Soup [G]

Seafood **New Zealand Mussels Mountain** Chilled Prawns

海鮮山 **Yabbies**

French Golden Whelks

紐西蘭青口

凍蝦

淡水龍蝦仔 法國黃金螺

Salad Smoked Salmon with Bell Peppers Salad

沙律 Fresh Fruit and Prawns Salad

> Fusilli and Shredded Chicken Salad Veal Sausage and Mixed Pepper Salad

Tomato and Cucumber Salad V

Caesar Salad V

Fresh Asparagus Salad 🗸 French Vegetable Salad 🗸 意式煙三文魚雜椒沙律

金湯竹笙素翅羹 🗸

粟米雞茸忌廉湯 [G]

大蝦雜果沙律 雞絲縲絲粉沙律 牛仔陽雜椒沙律

蕃茄青瓜沙律 🗸 凱撒沙律 ✓

蘆筍沙律 ✓

法式雜菜沙律 🗸

Dressing Caesar [G], Honey Mustard [G],

自選醬料 Japanese Sesame [G] [N], Oil Vinaigrette 凱撒 [G]、蜜糖芥末 [G]、

日式芝麻醬 [G] [N]、油醋汁

Japanese Assorted Japanese Sushi [G]

日式美食 Spicy Whelk [G]

Seaweed Salad [N] V

Cold Noodles [G] V

雜錦壽司 [G] 味付螺肉 [G]

中華沙律 [N] 🗸

日式冷麵 [G] ▼

Signature dish 推介招牌菜

[G] May contains gluten 可能含麩質

Halal Friendly 清真友善 Vegetarian 素菜

Menu is subject to change due to availability of food supply

菜單或會因應當天的採購情況而作出調整

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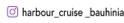
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🚹 Harbour Cruise - Bauhinia





Appetizers Assorted Cold Cut

Cold Roasted beef

Pepper Beef

Stuffed Cucumber with Crab Meat

雜錦凍肉陽

凍燒牛肉

黑椒牛肉 蟹肉釀温室青瓜

Wagon

頭盤

Roasted German Bone Ham 切肉銀車

德國有骨煙豬脾

Teppan

Prawns, Scallop, Mussel, Cuttlefish

鐵板燒 Japanese Skewers, Zucchini 大蝦、扇貝、青口、墨魚仔、

日式串燒、意大利雜菜

Asam Laksa

亞參叻沙

Prawns, Beef, Cuttlefish, Mussel, Fish Ball,

Fried Sliced Fish, Bean Sprouts, Mixed Vegetables,

Yellow Noodles. Vermricelli

大蝦、肥牛、墨魚仔、青口肉、

魚蛋、炸魚塊、芽菜、時令蔬菜、

油麵、檬粉

Hot Dishes

Captain's Braised Oxtail

環球美食 Braised Black Mussels with Thai Chili Sauce

Baked Assorted Seafood in Cheese Cream Sauce [G]

Steamed Fish Fittlet with Ham and Black Mushroom [G]

Roasted Pork Knuckle with Sauerkraut

Sailor's Lamb Curry with Papadum [G] [N]



Chinese BBQ Platter

Beef Short Ribs with Apple Balsamic Sauce

Tandoori Chicken

Pesto and Garlic Spaghetti

Grilled New Potatoes with Herbs, Black Pepper and Olive Oil Y 香草黑椒欖油烤新薯

Mixed vegetables in Consommé [G]

Fried Rice with Crab Roe and Shrimp [G]

Steamed Rice [G] V

船長燴牛尾



泰式辣汁煮煮加拿大黑青口

芝士忌廉焗雜錦海鮮 [G]

麒麟斑塊 [G]

燒德國豬手伴酸椰菜

水手咖喱羊 配脆餅 [G] [N]



中式燒味拼盤

香煎牛仔骨配蘋果醋汁

印度烤雞 💹



香草蒜片意粉 ✔





蟹籽蝦仁炒飯 [G]

絲苗米飯 [G] **▽**



Signature dish 推介招牌菜



Halal Friendly 清真友善

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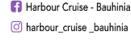
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Desserts

甜品

Captain Cheese Cake [G]

Mango Napoleon [G]



Wolfberry and Osmanthus Jelly



Fruit Tart [G] V



Bread Pudding [G]

Black Forest Cream Cake [N] [G]

Pandan Swiss Roll [G]

Coffee and Coconut Cake [G]

Assorted Fruit Jelly

Assorted French Pastries [G] [N]

Chinese sweet soup [N] Fresh Fruits Platter 🗸

Ice cream



船長芝士蛋糕 [G]

芒果拿破崙 [G]

杞子桂花糕



雜錦糯米糍 [G]

麵包布甸 [G]

黑森林忌廉蛋糕 [N] [G]

斑蘭瑞士卷 [G]

椰絲咖啡蛋糕 [G]

雜錦啫喱

法式雜餅 [G] [N]

中式糖水 [N] 🖊

鮮果盤 🗸

雪糕

Beverage

飲品

Coffee

Tea



咖啡

茶













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