











reserve@cruise.com.hk





🚹 Harbour Cruise - Bauhinia





## Halal Menu

## 清真菜單

Soup Cream of Leek & Potatoes Soup [V][G] Braised Lamb Tomato Vegetable Soup 湯

大蒜薯茸忌廉湯[V][G]

鮮茄雜菜羊肉湯

Salad Parsley Tomato Salad [V]

沙 律 Couscous With Cucumber Sour Cream Salad [V]

Caesar Salad [V]

French Vegetables Salad [V] Fresh Asparagus Salad [V]

Tomato & Chickpea Salad [V][N] Potato with Mix Herbs & Chili Salad [V] 番茜鮮茄沙律[V]

青瓜非洲米沙律 [V] 凱撒沙律 [V]

法式雜菜沙律 [V] 鮮露芛沙律 [V]

鮮茄鷹嘴豆沙律 [V][N]

香草辣味薯仔沙律 [V]

Chilled Prawns, New Zealand Mussels and Cold Crab Claws Appetizers

頭 盤 **Smoked Salmon** 

> Cooked Smoked Beef Pastrami Smoked Chicken & Turkey Cold Cut Stuffed Cucumber with Crab Meat

Grilled Eggplant, Zucchini and Assorted Bell Pepper [V]

凍蝦、紐西蘭青口、蟹腳

風乾牛肉

煙三文魚

煙雞及火雞

蟹肉釀温室青瓜

意式扒雜菜[V]

Teppan

Wagon

切肉銀車

Prawns, Salmon, Scallops, Mussels & Cuttlefishes

青口、墨魚仔

鐵板燒

Roasted Lamb Leg & Prime Rib of Beef Condiment: Raita, Roti, Pita and Black Olive 燒中東羊脾及連骨西冷 佐料: 乳酪青瓜、酥油餅、

大蝦、三文魚、帶子、

中東飽、黑水欖

[V] Vegetarian 素菜

Menu is subject to change due to availability of food supply

[G] May contains gluten 可能含麩質

菜單或會因應當天的採購情況而作出調整

[N] May contains peanuts/nuts products 可能含花生/堅果產品

If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices. 如閣下有任何食物敏感或飲食限制,請直接與本餐廳職員聯絡。

Effective date: 2024-11-01







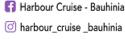








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Baked Prawns in Cinnamon Cream Sauce [G]

熱盤 BBQ Mini Kabab (Beef) [N]

Hot Entrees

Braised Spring Chicken with Sour Cream Sauce [G] Braised Middle East Lamb with Mixed Vegetables

Braised Fish Fillet with Curry Sauce [G][N]

Pan-fried Turkey Sliced in Cardamom & Chili Sauce[N] Baked Abalone Mushroom with Fresh Yogurt Sauce

Braised New Potatoes With Mushroom & Tomato Sauce [V]

Fried Spaghetti with Pesto & Garlic [V][G]

Braised Baby Cabbage in Cumin Seed Sauce [V]

Braised Chicken Rice with Tomato [G]

Streamed Rice with Cinnamon Dry Onion [V][G]

鮮忌廉玉桂焗大蝦[G]

燒迷你卡巴牛肉[N]

燴春雞配酸忌廉汁 [G]

中東清湯羊肉配雜菜

椰香咖喱魚柳[G][N]

辣汁荳蔻籽炒火雞片[N]

鮮乳酪焗鮑魚菇

鮮茄白菌燴新薯 [V]

蒜片香草炒意大利粉 [V][G]

茴香煑小椰菜 [V]

中東鮮茄燒雞燴飯[G]

炸洋葱玉桂飯 [V][G]

Dessert Black Forest Cream Cake

甜品 New York Cheese Cake

> German Cheese Cake Mango Mousse Cake

Carrot Cake [N]

Strawberry Mousse Cake

Assorted French Pastries [N]

Middle East Sweet Cake [N]

Mango Pudding

Fresh Fruit Platter [V]

黒森林蛋糕

纽約芝士蛋糕

德國芝士蛋糕

芒果慕士蛋糕

甘芛餅 [N]

士多啤梨慕士蛋糕

法式雜餅[N]

中東甜餅[N]

芒果布甸

鮮果盤 [V]

Beverage Coffee

飲品 Tea 咖啡

茶

## HK\$650 and 10% service charge per person

每位港幣 650 元 (另收加一服務費)

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