

Charter Dinner Menu A (HK\$580 per person)

包船自助晚餐 A (每位 HK\$580)

另收加一服務費 10% service charge applies

Soup 湯	Vegetarian Shark Fin and Green Bean Cream Soup [V] [G] [H] Crabmeat and Dry Scallops Egg Drop Soup [G]	素翅青豆忌廉湯[V] [G] [H] 瑤柱蟹肉蛋花羹[G]
Salad 沙 律	Caesar Salad [V] [H] French Vegetable Salad [V] [H] Greek Salad [V] [H] Smoked Turkey Waldorf Salad Potato Salad with Mixed Herbs and Olive [V] [G] [H] Mixed Tomato Salad [V] [H] Mixed Pepper Salad with Veal Sausage Fresh Asparagus Salad [V] [H]	凱撒沙律 [V] [H] 法式雜菜沙律[V] [H] 希臘沙律[V] [H] 煙火雞華都夫沙律 香草欖油薯沙律[V] [G] [H] 三色鮮茄沙律[V] [H] 牛仔腸雜椒沙律 蘆筍沙律[V] [H]
Appetizers 頭 盤	New Zealand Mussel [H], Prawn [H], Crayfish, [H] Golden Apple Snail [H], Brown Crab [H] Mozzarella Cheese & Tomato with Balsamic Vinegar & Olive Oil Smoked Salmon and Mackerel Smoked Duck Breast, Cold Roast Beef & Black Pepper Beef Roasted Turkey and Smoked Chicken Platter	紐西蘭青口[H]、大蝦[H]、龍蝦仔[H] 黃金螺[H]、加拿大麵包蟹 [H] 意大利水牛芝士鮮茄配黑醋欖油 煙三文魚及煙鮫魚 煙鴨胸、凍燒牛肉、黑椒牛肉盤 燒火雞、煙雞拼盤
Italian 意大利美食	Capellini or Squid Ink Pasta or Farfalle with Bolognese (Beef) [H] or Tomato Mushroom Sauce [V] [H] or Assorted Seafood Champagne Cream Sauce	天使麵 或 墨魚汁麵 或 蝴蝶粉 配 肉醬[H] 或 鮮茄雜菌汁[V] [H] 或 香檳海鮮忌廉汁
Teppan 鐵板燒	Prawn, Scallop, Cuttlefish, Fish with Lemon and Herbs, Chicken Yakitori, Mixed Vegetables [V]	大蝦、扇貝、墨魚仔、 燒香草檸檬魚、燒雞肉串、 意大利雜菜 [V]

[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

[H] Halal Friendly 清真友善

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Menu is subject to change due to availability of food supply

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Wagon	Roasted U.S.A Tenderloin [H]	燒美國一級牛柳 [H]
切肉銀車	Roasted Spanish Duroc Pork Collar	燒西班牙黑豚肉
Hot Dishes	Grilled Spring Chicken in Mushroom Cream Sauce [G]	燒春雞配野菌忌廉汁[G]
熱 盤	Roasted Boneless Iberian Pork Loin in Balsamic Sauce [G]	燒伊比利亞肉眼配黑醋汁[G]
	Baked Vol-au-vent with Cheese and Assorted Mushroom [G]	芝士焗雜菌法式酥盒[G]
	Broccoli and Abalone Mushroom in Oyster Sauce[H] [G]	蠔皇鮑魚菇扒西蘭花[H] [G]
	Baked Assorted Seafood in Cream Cheese Sauce [G]	芝士忌廉焗雜錦海鮮[G]
	Pan-fried Lamb Chop in Cumin Sauce [H]	香煎紐西蘭羊扒配茴香汁[H]
	Grilled Potato with Herbs and Olive Oil [H] [G] [V]	香草橄欖油烤新薯[H] [G] [V]
	British Beef Broth[H]	英式清湯牛肉[H]
	Indian Beef Curry with Papadum[H] [G] [N]	咖喱牛腩配印度脆餅[H] [G] [N]
	Steamed Sea Grouper	古法清蒸海青斑
	Mixed Vegetables Consommé [H] [V]	清湯雜菜盤[H] [V]
	Braised Rice with Squid and Vegetables[H] [G]	鮮魷雜菜燴飯[H] [G]
	Steamed Rice[H] [G] [V]	絲苗白飯[H] [G] [V]
Dessert	New York Cheese Cake [H] [G]	紐約芝士蛋糕[H] [G]
甜 品	Tiramisu [G]	意大利芝士蛋糕[G]
	Black Forest Cream Cake [G]	黑森林蛋糕[G]
	Mango Mousse Cake [H] [G]	芒果慕絲蛋糕[H] [G]
	Chocolate Fudge Cake [G]	朱古力軟糖蛋糕[G]
	Chilled Plum Wine Grape Jelly	梅酒提子果凍
	Assorted French Pastries [H] [G]	法式雜餅[H] [G]
	Mango Pudding [H]	芒果布甸[H]
	Mango Napoleon [H] [G]	芒果拿破倫[H] [G]
	Mixed Fruit Swiss Roll [H] [G]	雜果瑞士卷[H] [G]
	Fresh Fruit Platter [H] [V]	鮮果盤[H] [V]
Beverage	Coffee	咖啡
飲 品	Tea	茶

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Charter Dinner Menu B (HK\$780 per person)

包船自助晚餐 B (每位 HK\$780)

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Soup 湯	Asparagus and Crabmeat Cream Soup [G] Fish and Jinhua Ham Soup [G]	蟹肉蘆筍忌廉湯[G] 上湯雲腿魚茸羹[G]
Salad 沙 律	Caesar Salad [V] [H] French Vegetable Salad [V] [H] Smoked Salmon and Peppers Salad Smoked Turkey Waldorf Salad Potato Salad with Mixed Herbs and Olive [V] [G] [H] Mixed Tomato Salad [V] [H] Grilled Tomato and Cheddar Cheese Salad [V] [H] Arugula and Orange Salad [V] [H]	凱撒沙律 [V] [H] 法式雜菜沙律[V] [H] 煙三文魚雜椒沙律 煙火雞華都夫沙律 香草欖油薯沙律[V] [G] [H] 三色鮮茄沙律[V] [H] 車打芝士伴燒蕃茄沙律[V] [H] 鮮橙火箭菜沙律[V] [H]
Appetizers 頭 盤	Alaskan King Crab Leg[H], Prawn [H], New Zealand Mussel [H], Crayfish [H], Golden Apple Snail [H], Brown Crab [H] Smoked Salmon and Mackerel Cold Beef Shank and Black Pepper Beef Black Pepper Tuna German Assorted Cold Cuts Platter	阿拉斯加皇帝蟹腳[H]、大蝦[H]、紐 西蘭青口[H]、龍蝦仔[H]、 黃金螺[H]、麵包蟹[H] 煙三文魚及煙鮫魚 風味牛腩片及黑椒牛肉 黑椒吞拿魚 德國雜肉拼盆
Japanese 日式美食	Assorted Sushi Japanese Cold Noodles [V] [H] Spicy Whelk Baby Octopus with Sesame Seeds Seaweed Salad [N]	雜錦壽司 日式冷麵[V] [H] 味府螺肉 芝麻八爪魚 中華沙律[N]

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Shabu Shabu 日式火鍋	Fresh Eel, Okinawa Agu Pork, Marbled Angus Beef, Fried Fish Cake, Enokitake, Maitake, Mushroom and Vegetables	鮮鰻魚片、沖繩 Agu 豬肉、 安格斯肥牛、炸魚片、金菇、 舞茸菇、鮮雜菌、時令蔬菜
Teppan 鐵板燒	Tiger Prawn, Fish with Lemon and Herbs, Salmon, Chicken Yakitori, Cuttlefish, Scallop, Mixed Vegetables	虎蝦、燒香草檸檬魚、 三文魚柳、燒雞肉串、 墨魚仔、扇貝、意大利雜菜
Wagon 切肉銀車	Roasted Angus Rib Eye Steak [H] Roasted New Zealand Lamb Leg [H]	燒安格斯肉眼扒[H] 燒紐西蘭羊脾[H]
Hot Dishes 熱 盤	Braised Osso Buco Fried Areolate Grouper in Shark Fin and Mushroom Sauce Stuffed Crabmeat and Cream in Vol-au-vent [G] [N] Roasted Lamb Rack in Rosemary Sauce Chinese Chiu Chow Style Steamed Chicken Roasted Boneless Iberico Loin in Balsamic Vinegar Indian Chicken Curry with Papadum[H] [G] [N] Braised Sliced Whelk and Broccoli in Oyster Sauce [G] Cream Cheese Baked Seafood and Penne [G] Baked New Potato in Mustard and Cream Sauce [V] [G] [H] Loewen Vegetables Platter [H] [V] Mixed Vegetables Consommé [H] [V] Braised Rice with Squid and Vegetables[H] [G] Steamed Rice[H] [G] [V]	法式燴牛膝 古法扣星斑 蟹肉忌廉焗酥盒[G] [N] 燒羊架配迷迭香汁 潮式霸王滷香雞 燒伊比利亞肉眼配黑醋汁 印度咖喱雞配印度脆餅[H] [G] [N] 蠔皇螺片扒西蘭花[G] 芝士海鮮焗直通粉[G] 法式芥末鮮忌廉焗新薯[V] [G] [H] 羅旺斯雜菜[H] [V] 清湯雜菜盤[H] [V] 鮮魷雜菜燴飯[H] [G] 絲苗白飯[H] [G] [V]

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Dessert

甜品

New York Cheese Cake [H] [G]

Tiramisu [G]

Black Forest Cream Cake [G]

Opera Cake [G]

Chocolate Fudge Cake [G]

Green Tea Almond Puff [G]

Assorted French Pastries [H] [G]

Mango Pudding [H]

Mango Napoleon [H] [G]

Mixed Fruit Swiss Roll [H] [G]

Chinese Sweet Soup [N]

Fresh Fruit Platter [H] [V]

紐約芝士蛋糕[H] [G]

意大利芝士蛋糕[G]

黑森林蛋糕[G]

歌劇院蛋糕[G]

朱古力軟糖蛋糕[G]

綠茶杏仁泡芙[G]

法式雜餅[H] [G]

芒果布甸[H]

芒果拿破倫[H] [G]

雜果瑞士卷[H] [G]

中式糖水[N]

鮮果盤[H] [V]

Beverage

飲品

Coffee

Tea

咖啡

茶

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