



香港小輪集團成員
洋紫荊維港遊
Harbour Cruise - Bauhinia
Member of Hong Kong Ferry Group

(852) 2802 2886



www.cruise.com.hk

(852) 6436 0335

reserve@cruise.com.hk

Harbour Cruise - Bauhinia

harbour_cruise_bauhinia

洋紫荊維港遊

洋紫荊維港遊



Halal Menu

清真菜單

Soup 湯	Cream of Leek & Potatoes Soup [V][G] Braised Lamb Tomato Vegetable Soup	大蒜薯茸忌廉湯[V][G] 鮮茄雜菜羊肉湯
Salad 沙 律	Parsley Tomato Salad [V] 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] 鮮露笋沙律 [V] 鮮茄鷹嘴豆沙律 [V][N] 香草辣味薯仔沙律 [V]
Appetizers 頭 盤	Chilled Prawns, New Zealand Mussels and Cold Crab Claws 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 煙三文魚 風乾牛肉 煙雞及火雞 蟹肉釀溫室青瓜 意式扒雜菜[V]
T Teppan 鐵板燒	Prawns, Salmon, Scallops, Mussels & Cuttlefishes	大蝦、三文魚、帶子、 青口、墨魚仔
Wagon 切肉銀車	Roasted Lamb Leg & Prime Rib of Beef Condiment: Raita, Roti, Pita and Black Olive	燒中東羊腩及連骨西冷 佐料: 乳酪青瓜、酥油餅、 中東飽、黑水欖

[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

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

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: 2025-01-01



香港小輪集團成員
洋紫荊維港遊
Harbour Cruise - Bauhinia
Member of Hong Kong Ferry Group

(852) 2802 2886



www.cruise.com.hk

(852) 6436 0335



reserve@cruise.com.hk

f Harbour Cruise - Bauhinia

harbour_cruise_bauhinia

关注我们 微信公众号
洋紫荊維港遊

洋紫荊維港遊

Hot Entrees

熱 盤

Baked Prawns in Cinnamon Cream Sauce [G]
BBQ Mini Kabab (Beef) [N]
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]
茴香煮小椰菜 [V]
中東鮮茄燒雞燴飯[G]
炸洋葱玉桂飯 [V][G]

Dessert

甜 品

Black Forest Cream Cake
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]

黑森林蛋糕
紐約芝士蛋糕
德國芝士蛋糕
芒果慕士蛋糕
甘笋餅 [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

飲 品

Coffee
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)

[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

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

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: 2025-01-01