



洋紫荊維港遊
Harbour Cruise - Bauhinia
Member of Hong Kong Ferry Group

香港小輪集團成員

(852) 2802 2886



www.cruise.com.hk

(852) 6436 0335



reserve@cruise.com.hk

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“A SYMPHONY OF LIGHTS” DINNER BUFFET CRUISE – JUL TO AUG 2025

「幻彩詠香江」海上自助晚餐 2025 年 7-8 月

和風美食 Fusion Menu

時間 Time 7:20 pm – 10:00 pm
航行時間 Sail Time 7:30 pm – 9:30 pm
登船碼頭 Pier 北角東渡輪碼頭 North Point (East) Passenger Ferry
價目 Price 成人 Adult HK\$540 / 小童 Child (2-10 歲 years old) HK\$370

*另收 10%服務費 10% service charge applies

Soup 湯

Miso Soup
Fish Maw and Sweet Corn Cream Soup [G]

昆布豆腐麵豉湯
粟米魚肚忌廉湯 [G]

Seafood Mountain 海鮮山

New Zealand Mussels
Chilled Prawns
Yabbies
French Golden Whelks
Bread Crabs

紐西蘭青口
凍蝦
淡水龍蝦仔
法國黃金螺
麵包蟹

Salad 沙律

Chicken Salad in Sesame Sauce
Crab Meat and Cucumber Salad
Smoked Salmon with Bell Peppers Salad
Fresh Fruit and Prawns Salad
Tomato and Cucumber Salad
Caesar Salad
Fresh Asparagus Salad
French Vegetable Salad

日式麻醬雞肉沙律 [G] [N]
蟹肉海鮮青瓜沙律
意式煙三文魚雜椒沙律
大蝦雜果沙律
蕃茄青瓜沙律
凱撒沙律
蘆筍沙律
法式雜菜沙律

Dressing 自選醬料

Caesar [G], Honey Mustard [G],
Japanese Sesame [G] [N], Oil Vinaigrette

凱撒 [G]、蜜糖芥末 [G]、
日式芝麻醬 [G] [N]、油醋汁

Signature dish 推介招牌菜

Halal Friendly 清真友善

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

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Effective date: 2025-06-21



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Japanese

日式美食

Crab Meat Sushi [G]

Spicy Whelk [G]

Baby Octopus [N]

Seaweed Salad [N]

Cold Noodles [G]

蟹肉壽司 [G]

味付螺肉 [G]

芝麻八爪魚 [N]

中華沙律 [N]

日式冷麵 [G]

Appetizers

頭盤

Smoked Salmon

Assorted Cold Cut

Cold Roasted beef

Pepper Beef

Stuffed Cucumber with Crab Meat

煙三文魚

雜錦凍肉腸

凍燒牛肉

黑椒牛肉

蟹肉釀溫室青瓜

Wagon

切肉銀車

Roasted Beef Ribeye

燒美國牛肉眼

Teppan

鐵板燒

Diced Beef Cubes with Garlic

Fish Fillet with Lime Wasabi

Chicken Cartilage, Scallop, Mussel,

Japanese Skewers, Assorted Vegetables

日式鐵板牛柳粒配炸蒜片

鐵板魚柳配青檸山葵醬

雞軟骨、扇貝、青口、

日式串燒、意大利雜菜

Ramen

枋木縣

佐野拉麵站

Japanese Pork, Mussel,

Menma, Scallion, Mixed Vegetables,

Ramen

日式叉燒、青口肉、

筍絲、青蔥、時令蔬菜、

拉麵

Hot Dishes

環球美食

Captain's Braised Oxtail

Clams and Mussels in Sake

Deer Fried Pork Chop with Egg

Crispy Chicken with Garlic and Bread Crumbs

Baked Assorted Seafood in Cheese Cream Sauce [G]

船長燴牛尾

清酒蜆煮青口

滑蛋吉列豬扒

日式風沙雞 [G] [N]

芝士忌廉焗雜錦海鮮 [G]



Signature dish 推介招牌菜



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Hot Dishes








環球美食

Sailor's Lamb Curry with Papadum [G] [N]  
Chinese BBQ Platter
Beef Short Ribs with Apple Balsamic Sauce
Steamed Fish Fittlet with Ham and Black Mushroom [G]
Braised Veal Sausage and Chickpea in Nutmeg Sauce [G] 
Pesto and Garlic Spaghetti 
Grilled New Potatoes with Herbs, Black Pepper and Olive Oil 
Mixed vegetables in Consommé [G] 
Fried Rice with Crab Roe and Shrimp [G]
Steamed Rice [G] 

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
麒麟斑塊 [G] 
鮮茄荳蔻鷹嘴豆燴牛仔腸 [G] 
香草蒜片意粉 
香草黑椒欖油烤新薯 
清湯雜菜盤 [G] 
蟹籽蝦仁炒飯 [G]
絲苗米飯 [G] 

Desserts

甜品

Captain Cheese Cake [G] 
Black Sesame Cheese Cake [N] [G]
Strawberry Swiss Roll [G]
Matcha Red Bean Swiss Roll [G]
Mango Napoleon [G]
Wolfberry and Osmanthus Jelly 
Fruit Tart [G] 
Mini Apple Tart [G] 
Coconut Tart [G] [N]
Mochi [G]
Bread Pudding [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] 
黑芝麻芝士蛋糕 [N] [G]
日式士多啤梨忌廉卷 [G]
抹茶紅豆忌廉卷 [G]
芒果拿破崙 [G]
杞子桂花糕 
鮮果撻 [G] 
迷你蘋果批 [G] 
椰撻 [G] [N]
雜錦糯米糍 [G]
麵包布甸 [G]
雜錦啫喱
法式雜餅 [G] [N]
中式糖水 [N] 
鮮果盤 
雪糕 

Beverage

飲品

Sake, House Beer,
Soft Drinks, Coffee, Tea

日本清酒、啤酒、
汽水、咖啡、茶

 Signature dish 推介招牌菜

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