

"A SYMPHONY OF LIGHTS" DINNER CRUISE MENU 「幻彩詠香江」自助晚餐

SoupMinestrone [V]意大利菜湯 [V]湯Sweet Corn & Fish Maw Soup [G]粟米魚肚羹 [G]

Salad Sweet Corns, Kidney Beans, Asparagus, 金粟、紅腰豆、蘆筍、沙 律 Fusilli Pasta and Cherry Tomatoes [V] 螺絲粉及車厘茄 [V]

Caesar Salad [V] 凱撒沙律 [V]

Smoked Salmon with Italian Bell Pepper Salad 意式煙三文魚雜椒沙律

Tuna Salad 吞拿魚沙律

Condiments Bacon, Crispy Baguette [V], Black Olives [V], 脆煙肉、脆法包[V]、黑水欖[V]、

配料 Gherkin [V], Capers [V], Walnuts [V] [N] and 酸青瓜[V]、水瓜柳[V]、合桃[V] [N]

Parmesan Powder 及巴馬臣芝士粉

Dressing Caesar, Honey Mustard, Japanese Sesame and 凱撒、蜜糖芥末、日式芝麻及

醬 料 Oil Vinaigrette 油醋汁

Appetizers Chilled Prawns, New Zealand Mussels, 東蝦、紐西蘭青口、

頭盤 Yabbies and Canadian Whelks 小龍蝦及加拿大翡翠螺

Spicy Korean Marinated Mussels 韓式辛辣青口肉

Mozzarella with Tomato in Balsamico Olive Oil [V] 解茄意大利水牛芝士配黑醋欖油 [V]

Roasted Beef and German Cold Cuts 燒牛肉配德國雜肉盆

Smoked Salmon 煙三文魚

Japanese Assorted Japanese Sushi 雜錦壽司

日式美食 Japanese Cold Noodles [V] [G] 日式冷麵[V] [G]

Baby Octopus with Sesame Seeds 芝麻八爪魚

Spicy Whelk 味付螺肉

Seaweed Salad [V] 中華沙律 [V]

👍 Signature dish 推介招牌菜

[V] Vegetarian 素菜

[G] May contains gluten 可能含麩質

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Laksa Beef, Prawns, Fish Balls, Cuttlefish,

叻沙 Fried Fish Cake, Dried Bean Curd [V], Bean Sprout [V],

Oyster Mushrooms [V], Seasonal Vegetables [V], Egg Noodles [V] and Vietnamese Rice Vermicelli [V] 肥牛肉、蝦球、爽滑魚蛋、墨魚片、

炸魚片、豆卜[V]、銀芽[V]、 秀珍菇[V]、時令蔬菜[V]、

油麵[V]及檬粉[V]

Teppan Prawns, Mussels, Beef Satays, Chicken Skewers & Mix

鐵板燒 Vegetables [V]

大蝦、青口、沙爹牛肉、 風味雞串及各式時蔬[V]

Wagon Roasted Rib Eye of Beef

切肉銀車 Peking Duck [G]

燒美國肉眼牛扒

風味北京鴨包 [G]

Halal

Corner

Sailor's Lamb Curry [G] [N]
Moroccan Braised Beef

清真美食 Braised Mutton in Mid-East Style [G]

Braised Egg Plant in Tomato & Chili Sauce [V] [G]
Grilled Chicken Chop with Gravy and Nuts Sauce [N]

Mixed Vegetables Consommé [V]

Baked Assorted Mushroom in Herb and Chesee Sauce [G]

中東風味燴羊肉[G]

鮮茄辣椒汁焗茄瓜 [V] [G] 燒雞扒配雜果仁燒汁 [N]

清湯雜菜盤 [V]

香草芝士焗雜菌 [G]

Hot Dishes

Captain's Braised Oxtail

熱盤 Roasted Spanish Pork Belly Roll

Baked Fillet of Sole in Mushroom and Herb Cream Sauce

Pan-fried New Zealand Black Mussels in White Wine and

Tomato Cream Sauce

German Mixed Meat in Soup (Ox-tongue, Turkey Ham, Veal

Sausage) with Sauerkraut

Grilled Short Rib's with Black Pepper Sauce

Assorted Chinese BBQ Platter [N]

Assorted Tempura [G]

Baked Potato in Mustard Cream Sauce [V]

Braised Ganoderma Mushroom and Seasonal Vegetable in

Oyster Sauce [V] [G]

de A

船長燴牛尾

西班牙燒豬脯卷

焗龍脷柳配香草野菌忌廉汁

法式鮮茄白酒忌廉煮紐西蘭黑青口

德國雜肉腸盤配酸椰菜

黑椒牛仔骨

中式燒味 [N]

雜錦天婦羅[G]

忌廉芥末汁焗薯[V]

靈芝菇扒時蔬[V] [G]



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If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices. $\text{und} \ \, \text{und} \ \, \text{single} \ \, \text{singl$



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Hot Dishes Pan-fried Penne with Pesto [G] 柏士圖香草醬長通粉[G]

熱盤 Fried Rice with Dry Scallops and Shrimps [G] 瑤柱蝦仁炒飯[G]

Desserts New York Cheese Cake [G] 紐約芝士蛋糕[G]

甜品 German Cheese Cake 德國芝士蛋糕

Black Forest Cream Cake黑森林忌廉蛋糕Mango Mousse Cake芒果慕絲蛋糕Chocolate Mousse Cake朱古力慕絲蛋糕Strawberry Mousse Cake士多啤梨慕絲蛋糕

Blueberry Mousse Cake 藍莓慕絲蛋糕
Assorted French Pastries 法式雜餅

Coffee and Coconut Cake 椰絲咖啡蛋糕

Mango Pudding 芒果布甸
Coconut Pudding 椰子布甸
Coffee Pudding 咖啡布甸
Peach Crumble 蜜桃金寶
Bread Pudding 麵包布甸
Fruit Jelly 雜果啫喱
Fresh Fruits Platter [V] 鲜果盤 [V]

Beverage Coffee 咖啡 飲品 Tea 茶

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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