

“A SYMPHONY OF LIGHTS” DINNER CRUISE MENU

「幻彩詠香江」自助晚餐

✓ - VEGETARIAN 素食

SOUP
 MINISTRONE ✓
 SWEET CORN & FISH MAW SOUP

SALAD
 SWEET CORNS, KIDNEY BEANS, ASPARAGUS,
 FUSILLI PASTA & CHERRY TOMATOES ✓
 CAESAR SALAD ✓
 FRENCH VEGETABLE SALAD ✓
 GERMAN POTATOES SALAD ✓
 SMOKED SALMON WITH ITALIAN BELL PEPPER
 SALAD

CONDIMENTS
 BACON, CRISPY BAGUETTE(V), BLACK OLIVES(V),
 GHERKIN(V), CAPERS(V), WALNUTS(V) & PARMESAN
 POWDER

DRESSING
 CAESAR, HONEY MUSTARD, JAPANESE SESAME
 AND OIL VINAIGRETTE

APPETIZERS
 CHILLED PRAWNS, NEW ZEALAND MUSSELS,
 YABBIES & CANADIAN WHELKS
 SPICY KOREAN MARINATED MUSSELS
 MOZZARELLA WITH TOMATO IN BALSAMICO
 OLIVE OIL ✓
 ROASTED BEEF AND GERMAN COLD CUTS
 SMOKED SALMON AND MACKEREL

JAPANESE
 ASSORTED JAPANESE SUSHI
 JAPANESE COLD NOODLES ✓
 BABY OCTOPUS WITH SESAME SEEDS
 SPICY WHELK
 SEAWEED SALAD ✓

LAKSA
 BEEF, PRAWNS, FISH BALLS, CUTTLIFISH,
 FRIED FISH CAKE, DRIED BEAN CURD(V),
 BEAN SPROUT(V), OYSTER MUSHROOMS(V),
 SEASONAL VEGETABLES(V), EGG NOODLES(V)
 & VIETNAMESE RICE VERMICELLI(V)

TEPPAN
 PRAWNS, MUSSELS, BEEF SATAYS, CHICKEN
 SKEWERS & MIX VEGETABLES(V)

湯
 義大利菜湯 ✓
 粟米魚肚羹

沙律
 金粟、紅腰豆、蘆筍、
 螺絲粉及車厘茄 ✓
 凱撒沙律 ✓
 法式雜菜沙律 ✓
 德國薯仔沙律 ✓
 意式煙鮭魚雜椒沙律

配料
 脆煙肉、脆法包(V)、
 黑水欖(V)、酸青瓜(V)、
 水瓜柳(V)、合桃(V)及
 巴馬臣芝士粉

醬料
 凱撒、蜜糖芥末、
 日式芝麻及油醋汁

頭盤
 凍蝦、新西蘭青口、
 小龍蝦及加拿大翡翠螺
 韓式辛辣青口肉
 鮮茄義大利水牛芝士配
 黑醋欖油 ✓
 燒牛肉配德國雜肉盆
 煙鮭魚及煙鮫魚

日式美食
 雜錦壽司
 日式冷面 ✓
 芝麻八爪魚
 味付螺肉
 中華沙律 ✓

叻沙
 肥牛肉、蝦球、爽滑魚蛋
 墨魚片、炸魚片、豆葡(V)、
 銀芽(V)、秀珍菇(V)、時令
 蔬菜(V)、油面(V)及檬粉(V)

鐵板燒
 大蝦、青口、沙爹牛肉、
 風味雞串及各式時蔬(V)

WAGON
 ROASTED RIB EYE OF BEEF
 PEKING DUCK

HALAL CORNER
 MOROCCAN BRAISED BEEF
 INDIAN ROASTED LAMB CURRY
 MEDITERRANEAN ROASTED CHICKEN
 BAKED EGG PLANT IN TOMATO & CHILI SAUCE ✓
 BRAISED VEAL SAUSAGE & CHICKPEA IN
 NUTMEG SAUCE
 MIXED VEGETABLES CONSOMMÉ ✓

HOT DISHES
 PAN-FRIED NEW ZEALAND BLACK MUSSELS IN
 WHITE WINE TOMATO CREAM SAUCE
 BAKED ASSORTED SEAFOOD WITH MASHED
 POTATO IN CREAM CHEESE SAUCE
 BAKED FILLET OF SOLE IN GINGER & ORANGE
 SAUCE
 BRAISED OX-TAIL IN RED WINE SAUCE
 ASSORTED CHINESE BBQ PLATTER
 ROASTED SPANISH PORK BELLY ROLL
 CRISPY DUCK IN SWEET & SOUR SAUCE
 BAKED POTATO IN MUSTARD CREAM SAUCE ✓
 BRAISED GANODERMA MUSHROOM AND
 SEASONAL VEGETABLE IN OYSTER SAUCE ✓
 BAKED PENNE WITH SALAMI, TOMATO AND CHEESE
 FRIED RICE WITH DRY SCALLOPS AND SHRIMPS
 STEAMED RICE ✓

DESSERT
 CHOCOLATE FOUNTAIN WITH MARSHMALLOW &
 FRESH FRUIT
 NEW YORK CHEESE CAKE
 GERMAN CHEESE CAKE
 BLACK FOREST CREAM CAKE
 MANGO MOUSSE CAKE
 CHOCOLATE MOUSSE CAKE
 STRAWBERRY MOUSSE CAKE
 ASSORTED FRENCH PASTRIES
 COFFEE AND COCONUT CAKE
 MANGO PUDDING
 COCONUT PUDDING
 FRUIT JELLY
 BREAD PUDDING
 FRESH FRUIT PLATTER

BEVERAGE
 COFFEE AND TEA

切肉銀車
 燒美國肉眼牛扒
 風味北京鴨包

清真美食
 摩洛哥清真牛肉
 印度咖哩羊
 地中海燒雞
 鮮茄辣椒汁焗茄瓜 ✓
 荳蔻鷹嘴豆燴牛仔腸

熱盤
 法式鮮茄白酒忌廉煮
 紐西蘭黑青口
 薯蓉芝士忌廉焗雜錦
 海鮮
 焗龍脷柳配橙薑汁

紅酒燴牛尾
 中式燒味
 西班牙燒豬腩卷
 香酥鴨配甜酸汁
 忌廉芥末汁焗薯 ✓
 靈芝菇扒時蔬 ✓
 芝士鮮茄沙樂美腸焗
 長通粉
 瑤柱蝦仁炒飯
 絲苗米飯 ✓

甜品
 朱古力噴泉配棉花糖及
 鮮果
 紐約芝士餅
 德國芝士餅
 黑森林忌廉餅
 芒果慕絲餅
 朱古力慕絲餅
 草莓慕絲餅
 法式雜餅
 椰絲咖啡餅
 芒果布甸
 椰子布甸
 雜果啫喱
 麵包布甸
 鮮果盤

飲品
 咖啡及茶

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

ADULT 成人：HK\$470*
CHILD 小童：HK\$300*

* ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE 另收加一服務費