

'A SYMPHONY OF LIGHTS' DINNER BUFFET CRUISE

「幻彩詠香江」海上自助晚餐

日期 Date 24-28, 31 Dec 2025, 1 Jan 2026

時間 Time 7:20 pm - 9:30 pm

Smoked Chicken and Turkey

北角東渡輪碼頭 North Point (East) Passenger Ferry 登船碼頭 Pier

Soup Bouillabaisse Soup[G] 海龍皇湯 [G]

湯 Snakes Soup [G] [Halal] 太史五蛇羹 [G] [Halal]

Appetizers New Zealand Mussels 紐西蘭青口

Chilled Prawns 凍蝦 頭盤

> **Chilled Crab** 凍蟹 **Yabbies** 小龍蝦

Crab Claws 蟹腳

Chicken with Chili Sauce 船長秘製口水雞

Smoked Salmon 煙三文魚

Stuffed Mango with Sweet Corn [V] 金粟釀芒果 [V]

Assorted Cold Cuts 德國雜錦凍肉腸

Cold Roasted Beef and Air Dried Beef 燒牛肉及風乾牛肉

Stuffed Cucumber with Crab Meat 蟹肉釀温室青瓜

Prawns and Fresh Fruit Salad 大蝦鮮果沙律 Salad

沙律 Smoked Salmon and Ball Pepper Salad 意式煙三文魚雜椒沙律

> Smoked Chicken with Avocado Salad 牛油果煙雞沙律

> Sausage Fusilli Salad 香腸螺絲粉沙律

Caesar Salad [V] 凱撒沙律 [V]

Fresh Tomato and Cucumber Salad [V] 蕃茄青瓜沙律 [V] Waldolf Salad [V] 華都夫沙律 [V]

Potato and Egg Salad [V] 薯仔蛋沙律 [V]

Cheese Platter 芝士拼盤

Signature dish 推介招牌菜

[V] Vegetarian 素菜

Menu is subject to change due to availability of food supply

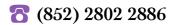
煙雞及煙火雞

菜單或會因應當天的採購情況而作出調整 [G] May contains gluten 可能含麩質

[N] May contains peanuts/nuts products 可能含花生/堅果產品

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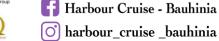












Caesar, Honey Mustard, **Dressing**

Japanese Sesame, Oil Vinaigrette 醬料

凱撒、蜜糖芥末、 日式芝麻醬、油醋汁

Assorted Japanese Sushi **Japanese**

日式美食 Spicy Whelk

Sesame Baby Octopus

Japanese Cold Noodles [V] [G]

雜錦壽司

味付螺肉 芝麻八爪魚

日式冷麵 [V] [G]

Teppan Lemon and Herb Fish Fillet, Prawns,

鐵板燒 Cuttlefish, Scallop, Satay Chicken, Vegetables 燒香草檸檬魚、大蝦、墨魚仔、扇貝、

沙爹雞肉串、意大利雜菜

Italian Capellini / Squid Ink Pasta / Farfalle with

Corner Spice Meat Sauce (Beef) / Tomato Mushroom Sauce /

意大利區 Assort Seafood Champagne Cream Sauce 天使麵/墨魚汁意粉/蝴蝶粉 配

香辣肉醬(牛)/鮮茄白菌汁/

香檳海鮮忌廉汁

Greek Gyros

Grilled Turkey with Black Truffle and Yogurt 希臘旋轉烤肉

黑松露乳酪燒火雞

Wagon

切肉銀車

Roasted Whole Turkey

Hot Dishes

Captain's Braised Oxtail [N]



Baked Suckling Pigs, Egg, Vegetable Rice 熱盤

Roasted Grouper Fillet in Pumpkin Cream Sauce [G]

Provencal Roast Lamb Rack [N] Roasted Duck in Cherry Sauce [G]

Sautéed Chicken with Squids in Spicy Thai Sauce [G]

Vol Au Vent with Escargots [G]

Iberian Pork with Balsamic Vinegar

Indian Beef Curry with Papadam [G] [N]

燒原隻火雞

船長燴牛尾 [N]



焗青衣柳配南瓜忌廉汁 [G]

保雲酥羊架 [N]

燒鴨配車厘子汁 [G]

泰式辣汁鳳片花枝 [G]

法式田螺酥盒 [G] 👉

印度牛肉咖喱配烤餅 [G] [N]

西班牙黑毛豬配黑醋汁



👍 Signature dish 推介招牌菜

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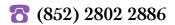
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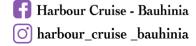












Hot Dishes Lamb Tikka Masala [G] [N]

熱盤 Braised Potatoes With Mushrooms in Tomato Sauce [V] [G]

Mixed vegetables in Consommé [G] Black Truffle and Prawns Pasta [G]

Steamed Rice [V] [G]

馬沙拉燴羊肉 [G] [N]

鮮茄白菌燴新薯[V] [G]

清湯雜菜盤 [G]

黑松露大蝦意粉 [G]

絲苗米飯 [V] [G]

Desserts Christmas Cookies

甜品 Christmas Bread Pudding

Christmas Pudding with Brandy Sauce

Assorted Festive Pastries [G]

Christmas Stollen [G]
Assorted Mochi [G]

New York Cheese Cake [G]

Tiramisu [G]

Black Forest Cream Cake [G]

Fruit Tart [V] [G]

Mango Mousse Cake [G]

Mango Napoleon [G]

Fresh Fruits Platter [V]

Mini Ice Cream Cup

聖誕雜錦曲奇

聖誕麵包布甸

聖誕布甸配白蘭地汁

聖誕雜餅 [G]

聖誕德式樹頭蛋糕 [G]

雜錦糯米糍 [G]

紐約芝士蛋糕 [G]

意大利芝士蛋糕 [G]

黑森林忌廉蛋糕 [G]

雜菓撻 [V][G]

芒果慕絲蛋糕 [G]

芒果拿破崙 [G] 👉

j] <u>|</u>

鮮果盤 [V] 杯裝雪糕

Beverage Beer

飲品 Soft Drinks

Orange Juice

Coffee

Tea

啤酒

汽水

橙汁

咖啡

茶

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