



“A SYMPHONY OF LIGHTS” DINNER BUFFET CRUISE

「幻彩詠香江」海上自助晚餐

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\$490 / 小童 Child (2-10 歲 years old) HK\$320

*另收 10% 服務費 10% service charge applies

Soup 湯	Clam Chowder [G] Bouillabaisse [G]	周打蜆湯 [G] 龍皇海鮮湯 [G]
Seafood Mountain 海鮮山	New Zealand Mussels Chilled Prawns Bread Crab French Golden Whelks New Zealand Clam	紐西蘭青口 泰國凍蝦 麵包蟹 法國黃金螺 紐西蘭大蜆
Salad 沙律	Assorted Seafood Salad Kale and Tuna Fish Salad Caesar Salad Curry Potato with Egg Salad [G] Greek Salad French Vegetable Salad Cherry Tomato & Black Oliver Salad	海鮮雜錦沙律 羽衣甘藍吞拿魚沙律 凱撒沙律 咖喱薯仔蛋沙律 [G] 希臘沙律 法式雜菜沙律 車厘茄黑水欖沙律
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
Appetizers 頭盤	Smoked Salmon Smoked Duck Breast Cold Roasted beef Pepper Beef Mozzarella Cheese and Tomato with Balsamic Oliver Oil	煙三文魚 煙鴨胸 凍燒牛肉 黑椒牛肉 意大利水牛芝士鮮茄配黑醋欖油

Signature dish 推介招牌菜

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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Barbecue 烤肉	Greek Gyros	希臘旋轉烤肉
Japanese 日式美食	Assorted Japanese Sushi [G] Spicy Whelk Baby Octopus Crab Meat with Cold Noodles [G]	雜錦壽司 [G] 味付螺肉 芝麻八爪魚 蟹柳日式冷麵 [G]
Teppan 鐵板燒	Chicken Wings, Chicken Chop, Chicken Cartilage, Chicken Skin Shrimp, Mussels, Cuttlefish, Pork Belly Assorted Vegetables with Mixed Herbs	雞翼、雞扒、雞軟骨、雞皮 韓式燒蝦、青口、墨魚仔、豬腩肉 意式香草燒雜菜
Shabu Shabu 日式火鍋	Mixed Japanese Fish Ball, Cuttlefish Ball, Beef Ball, Shiitake mushroom, Enoki mushroom, seasonal vegetable Udon, Chinese noodles	獅子狗、鳴門卷、墨魚丸、牛丸、 鮮冬菇、金菇菜、時令蔬菜、 烏冬、中華麵
E.A. Hot Dishes 歐亞美食	Braised Chicken Curry with Papadam [N] [G] Braised Lamb Burger in Herb and Chili Sauce [N] [G] Moroccan Braised Beef & Vegetables Pan Fried Potato with Masala and Herbs Captain's Braised Oxtail Braised Black Mussels with White wine, Herbs and Butter Assorted Seafood in Pumpkin Cream Sauce [G] Typhoon Shelter Stir Fried Crab [G] Steamed Fish Fillet with Black Mushroom and Ham [G] Sautéed Pepper Prawns [G] Korean Spicy Beef Short Ribs [G] Assorted Chinese BBQ Plater [N] Pan Fried Spaghetti with Pesto and Garlic Braised Sliced Whelks with Broccoli in Oyster Sauce [G] Mixed vegetables in Consommé [G] Fried Rice with Dry Scallop & Shrimp [G] Steamed Rice [G]	水手咖哩雞 配 脆餅 [N] [G] 香草辣汁燴羊漢堡 [N] [G] 摩洛哥式雜菜燴牛肉 香草馬沙拉炒薯 船長燴牛尾 香草白酒牛油煮加拿大黑青口 南瓜忌廉汁焗雜錦海鮮 [G] 避風塘辣蟹 [G] 麒麟斑塊 [G] 香草胡椒蝦 [G] 韓式辣牛仔骨 [G] 中式燒味 [N] 香草蒜片炒意粉 蠔皇螺片扒西蘭花 [G] 清湯雜菜盤 [G] 瑤柱蝦仁炒飯 [G] 絲苗米飯 [G]

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Desserts	Captain Cheese Cake [N] [G]
甜品	Ice cream
	Tiramisu [G]
	Black Forest Cream Cake [N] [G]
	Chocolate Mousse Cake [G]
	Mango Mousse Cake [G]
	Coffee and Coconut Cake [N] [G]
	Pandan Swiss Roll [G]
	Chilled Plum Wine Grape Jelly [G]
	Mango Cream Pudding [G]
	Bread Pudding [G]
	Fruit Tart
	Assorted French Pastries [G]
	Chinese sweet soup
	Fresh Fruits Platter

船長芝士蛋糕 [N] [G]
雪糕
意大利芝士蛋糕 [G]
黑森林忌廉蛋糕 [N] [G]
朱古力慕絲蛋糕 [G]
芒果慕絲蛋糕 [G]
椰絲咖啡蛋糕 [N] [G]
斑蘭瑞士卷 [G]
梅酒提子果凍 [G]
芒果忌廉布甸 [G]
麵包布甸 [G]
鮮果撻
法式雜餅 [G]
中式糖水
鮮果盤

Beverage	Coffee	咖啡
飲品	Tea	茶

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