

"A Symphony of Lights" Dinner Cruise Menu 2017 「幻彩詠香江」自助晚餐 2017

V-Vegetarian 素菜

切肉銀車

燒美國連骨肉眼牛扒
 北京片皮鴨

清真美食

中東燴羊肉
 玉桂忌廉汁焗南瓜 ✓
 燴茴香雞心豆 ✓
 燴紅腰豆雞肉腸

熱盤

中式燒味拼盆
 紅酒燴牛尾
 印度咖喱羊配印度薄餅
 西班牙烤豬腩肉
 酸奶奶白菌燒雞
 黑椒金菇豬柳
 亞參醬辣爆蝦
 燒龍俐柳配白酒汁
 鹽燒多春魚
 鮮茄白酒煮紐西蘭青口
 法式芥末忌廉焗新薯 ✓
 牛膝草炒薯仔椰菜花 ✓
 清湯雜菜盤 ✓
 素菜咖喱角 ✓
 焗芝士雜菜長通粉 ✓
 上海粗炒 ✓
 燴上海菜飯 ✓

甜品

芝士拼盤
 朱古力噴泉
 朱古力布朗尼千層酥
 德國芝士餅
 紐約芝士餅
 梅酒提子果凍
 芒果慕士杯
 士多啤梨慕士杯
 金寶桃肉
 鮮果盤
 雪糕

SOUP

Pumpkin and Mashed Ginger Cream Soup with Crispy Bacon
 Black Fungus and Glass Noodles Vegetarian Fin Soup ✓

SALAD

Cherry Tomatoes, German Potatoes, Greenhouse Cucumbers, Red Kidney Beans, Shredded Onions, Sweet Corns, White Asparagus, Fusilli, Bangia, Red Leaf Lettuce, Gracilaria and Romaine Lettuce ✓

CONDIMENTS

Crispy Baguette, Black Olives, Gherkin, Loofah, Pine Nuts, Walnuts, Capers and Parmesan shavings ✓

Crispy Bacon

DRESSING

Caesar, Honey Mustard, Japanese Sesame and Oil Vinaigrette ✓

APPETIZERS

Thailand Prawns, New Zealand Mussels and Snow Crabs

New Zealand Smoked Salmon and Mackerel
 Roasted Beef and Assorted German Cold Cuts
 Marinated Mussels with Korean Spices

JAPANESE

Assorted Japanese Sushi
 Japanese Cold Noodles ✓
 Baby Octopus with Sesame Seeds
 Spicy Whelk

ASIAN NOODLES

Assorted Fish Balls, Beef Balls, Seasonal Vegetables and Assorted Noodles

TEPPAN

Prawns, Mussels, Cuttlefishes, Chicken Wings, Korean BBQ Pork and Mixed Vegetables

湯

脆煙肉南瓜薑茸湯

黑木耳銀絲素翅羹 ✓

沙律

櫻桃茄、德國薯仔、溫室青瓜、紅腰豆、洋蔥絲、粟米、白蘆筍、螺絲粉、紅毛菜、紅雜菜、龍鬚菜及羅馬生菜 ✓

配料

脆法包、黑水欖、酸青瓜、水瓜酪、松子仁、合桃及巴馬臣芝士碎 ✓

脆煙肉

醬料

凱撒、蜜糖芥末、日式芝麻及油醋汁 ✓

頭盤

凍蝦、紐西蘭青口及鱈場蟹

紐西蘭煙三文魚及煙鮫魚
 燒牛肉伴德國雜肉盤
 韓式辛辣青口肉

日式美食

雜錦壽司
 日式冷麵 ✓
 芝麻八爪魚
 味府螺肉

亞洲特色粉麵

各式魚丸、牛丸、時令蔬菜及各式粉麵

鐵板燒

大蝦、青口、墨魚、雞翼、韓式燒烤豬肉及各式雜菜

WAGON

Roasted US Prime Rib Eye of Beef
 Peking Duck

HALAL

Middle Eastern Braised Lamb
 Baked Pumpkin with Cinnamon Cream Sauce ✓
 Braised Chickpeas Fennel ✓
 Braised Red Kidney Beans and Chicken Sausages

HOT DISHES

Assorted Chinese BBQ Platter
 Braised Ox Tail in Red Wine Sauce
 Indian Lamb Curry with Papadam
 Roasted Spanish Pork Belly
 Roasted Chicken with Mushrooms in Yogurt Sauce
 Wok-fried Pork Fillet with Enoki in Black Pepper Sauce
 Fried Prawns in Asam Sauce
 Grilled Sole Fillet in White Wine Sauce
 Grilled Salty Capelin
 New Zealand Mussels in Tomato and White Wine Sauce
 Baked French Mustard New Potatoes in Creamy Sauce ✓
 Fried Potato and Cauliflower with Hyssopus ✓
 Mixed Vegetables Consommé ✓
 Vegetarian Samosa ✓
 Baked Penne with Cheese and Assorted Vegetables ✓
 Shanghai Fried Noodles ✓
 Shanghai Vegetables Rice ✓

DESSERTS

Assorted Cheese Platter
 Chocolate Fountain
 Chocolate Brownie Napoleon
 German Cheese Cake
 New York Cheese Cake
 Chilled Plum Wine Grape Jelly
 Mango Mousse Cup
 Strawberry Mousse Cup
 Peach Crumble
 Fresh Fruit Platter
 Ice-cream

BEVERAGE 飲品

Coffee 咖啡

Tea 茶

HK\$ 470 + 10% service charge per person
每位港幣四百七十元正，另收加一服務費

*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。