

CRUISE

FEED ME!

Big foodie who wants to try everything?
Chef will make you happy!

\$420 per person

Sommelier's selected wine pairing +\$198 per person

Welcome bubbles to start the mood
(Botter Prosecco 'Villa Delle Camelia' Veneto DOC, Italy)

SEASONAL OYSTERS

French Oysters, Ikura, Yuzu Ponzu

HIRAMASA KINGFISH 🍣

Kingfish Sashimi, Lime & Herb Dressing,
Pickled Green Chili, Sweet Basil

CHANGS PORK BELLY SSAM

Grilled Iberico Pork Belly, Little Gem Lettuce,
Perilla, Mustard Relish

SURPRISE COURSE

Sorry I can't tell you...

(Lake Chalice 'The Falcon' Pinot Noir Marlborough, New Zealand)

CHEEKY MASSAMAN

Braised Sher Wagyu Beef Cheek, Potato,
Shallot, Coconut, Roasted Peanut

SIDES

Stir Fried Choy Sum, Ginger, Garlic 🌿
Steamed Jasmine Rice
Homemade Roti

(Powell & Son Riverside GSM Barossa Valley, Australia)

CACAO & COCONUT

Glazed Coconut Ice Cream, Chocolate Ganache,
Chocolate Wafer

*Upgrade your dessert with pairing sweet wine
+\$69 for two persons*

If you have any allergies or intolerance, please alert us before ordering.
All prices are in Hong Kong Dollars, and are subject to 10% service charge

Drink. Eat. Explore.

CRUISE

FEED ME!

每款菜式都想嚐嚐又不知該如何挑選?
讓主廚幫您決定!

每位 \$420

品酒師精選美酒配搭 每位另加 \$198

以氣泡酒來開展美味旅程
(*Botter Prosecco 'Villa Delle Camelia' Veneto DOC, Italy*)

時令即開生蠔

法國生蠔、三文魚子、柚子酸汁

油甘魚刺身

青檸香草汁、醃青辣椒、金不換

豬腩肉生菜包

烤黑毛豬腩肉、小葉生菜、芝麻葉、芥末醬

驚喜菜式

對不起, 暫時未能奉告...

(*Lake Chalice 'The Falcon' Pinot Noir Marlborough, New Zealand*)

曳曳馬沙文

咖喱燴和牛面頰肉、薯仔、乾蔥、椰子、烤花生

配菜

炒菜心、薑、蒜

白飯

自家製烤餅

(*Powell & Son Riverside GSM Barossa Valley, Australia*)

可可椰子

椰子雪糕、朱古力醬、朱古力威化

升級至甜酒配搭甜品 - 另加 \$69 兩位享用

如有任何過敏, 請於點菜時告知。
以上價目均以港幣計算, 並須另加一服務費。

Drink. Eat. Explore.