

# CRUISE

## LUNCH & BUBBLES

\$490 per person  
(for a minimum of 2 persons)



### LET IT FLOW! 2-HOUR FREE FLOW THERAPY

\$120 per person

Including selected Prosecco, and our signature Sake Cocktails

“Cha Cha Twist” (Sake, Genmaicha, Soda)

“For Mitch’s Sake” (Sake, Lemon, Agave Syrup, Soda)

### SO CHILLED OUT

Canadian Lobster, Giant Tiger Prawns,  
Hokkaido Scallop, Hamachi, Ora King Salmon, Tuna  
Selection of Dipping Sauces

### SPICY GREEN STUFF 🌶️🌿

Korean Fried Broccoli, Chili Paste,  
Sesame, Summer Slaw

*+\$40 per person add*

#### \* **CHANGS PORK BELLY SSAM** 🍷

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

### INDONESIAN BRO

Braised Beef Short Rib, Potato, Shallot,  
Ginger, Coconut, Cinnamon

*+\$100 per person, upgrade the “INDONESIAN BRO” to*

#### \* **SIGNATURE CHEEKY MASSAMAN** 🍷

*Braised Sher Wagyu Beef Cheek,  
Potato, Shallot, Roasted Peanut, Homemade Roti*

### SIDE SHOW

Egg Fried Rice 🌿  
Water Spinach, Chili, Garlic 🌿

### COCONUTS IN PARIS

Paris-Brest, Coconut Ice Cream, Vanilla,  
Crispy Coconut, Lime Caramel

While we do our best to accommodate any allergies or food sensitivities we are unable to guarantee those trace elements won't be present. All prices are in Hong Kong Dollars, and are subject to 10% service charge.

# CRUISE

週末午餐  
每位 \$490 (最少兩位用)



兩小時暢飲  
每位 \$120

包括無限暢飲精選氣泡酒和招牌日式雞尾酒  
“Cha Cha Twist” (清酒, 玄米茶, 梳打水)  
“For Mitch’s Sake” (清酒, 檸檬, 龍舌蘭糖漿, 梳打水)

## CHILL下先

加拿大龍蝦、大虎蝦、北海道帶子、  
油甘魚、帝王三文魚、吞拿魚  
特色蘸醬

## 火紅火綠 🍒🌿

韓式炸西蘭花、辣椒醬、芝麻、  
椰菜紅蘿蔔絲沙律

每位另加 \$40 🍷

### \* 豬腩肉生菜包

烤黑毛豬腩肉、小葉生菜、芝麻葉、芥末醬

## 印尼兄弟

燴牛仔骨、薯仔、乾蔥、薑、椰子、肉桂

每位另加 \$100, 將「印尼兄弟」升級至

### \* 曳曳馬沙文 🍷

咖喱燴和牛臉頰肉、薯仔、乾蔥、  
烤花生、自家製烤餅

## 最佳配角

香蒜蔥花蛋炒飯 🌿  
炒通菜、辣椒、蒜 🌿

## 椰子在巴黎

法式泡芙圈、椰子雪糕、雲呢拿、  
脆椰子、青檸焦糖

我們會盡力配合任何對食物有敏感或過敏反應的膳食安排，  
但我們無法保證絕對不會有致敏的物質存在於食物當中。  
以上價目均以港幣計算，並須另加一服務費。