

CRUISE

STAYCATION FEED ME!

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 Leaf, Mustard Relish

GREEN CHICKEN CURRY

Free Range Chicken, Eggplant, Chili,
Coconut, Sweet Basil


I'm a beef lover!

*+\$80 per person, upgrade to our signature
Braised Sher Wagyu Beef Cheek Massaman
with Homemade Roti*

LION CITY PRAWNS

Singapore Style, Tomato, Ginger, Egg, Chili

SIDES

Stir Fried Choy Sum, Ginger, Garlic 
Steamed Jasmine Rice

CACAO & COCONUT

Glazed Coconut Ice Cream, Chocolate Ganache,
Chocolate Wafer

I summon the power of Roti!

*+\$40 per person, upgrade your dessert
to our Captain's secret weapon
"Azmi's Homemade Banana Roti"*

Coconut, Peanut, Condensed Milk, Milk Tea Ice Cream

BEVERAGE

A bottle of selected House Wine or Sparkling Wine

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.

Drink. Eat. Explore.

CRUISE

STAYCATION FEED ME!

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

青咖喱雞 🍛

走地雞、茄子、辣椒、椰子、金不換

牛魔王之選！

每位另加 \$80 將「青咖喱雞」升級至

我們的招牌菜式——

「馬沙文咖喱燴牛臉頰配自家製烤餅」

獅城大蝦 🍤

番茄、薑、蛋、辣椒

配菜

炒菜心、薑、蒜 🌿

白飯

可可椰子

椰子雪糕、朱古力醬、朱古力威化

召喚「煎餅嘅力量」！

每位另加 \$40 將「可可椰子」升級至我們船長的秘密武器

廚師 Azmi 的得意之作——

「自家製香蕉煎餅配椰子、花生、煉奶和奶茶雪糕」

飲品

一枝精選紅白餐酒或氣泡酒

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。

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