

CRUISE

🔥 A LITTLE SPICY 🔥🔥 MORE SPICY 🔥🔥🔥 CHEF RYAN SPICY 🌿 VEGETARIAN

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 and 1% to restore with Zero Foodprint Asia, funding food-related climate solutions..

RAW BAR

Seafood Tower, Canadian Lobster, Seasonal Oysters, Giant Tiger Prawn, Hokkaido Scallop, Hiramasa Kingfish, Shrimp, Cloudy Bay Clam, Cruise Dipping Sauces 1,100

Seasonal Oysters (6 pcs /12 pcs) 300/580
Yuzu Ponzu, Fresh Lemon

Hiramasa Kingfish Sashimi, Lime & Herb Dressing, Pickled Green Chili, Sweet Thai Basil 🔥🔥 180

Hokkaido Scallop Sashimi, Yuzu Nam Jim, Chili, Shallot, Dill 🔥 180

Uni, M5 Wagyu Oshizushi, Ikura, Nori (pp) 120

SMALLER PLATES

Charred Corn Salad, Shrimp, Cherry Tomato, Egg, Chili, Peanut, Lime 🔥🔥 120

Wagyu Beef Tongue Salad, Tomato, Cucumber, Sprouts, Thai Basil, Mint, Chili, Lime 🔥🔥 160

Changs Pork Belly Ssam, Grilled Iberico Pork Belly, Little Gem Lettuce, Perilla, Mustard Relish 160

Loaded Seafood Salad, Glass Noodles, Squid, Prawn, Grilled Pork Belly, Crackling, Mint, Chili, Shallot, Coriander, Lime 🔥🔥🔥 140

Korean Fried Broccoli, Fermented Chili Paste, Summer Slaw, Sesame 🌿🔥 90

Wagyu Short Rib Bao (2pc) Kimchi, Cucumber, Pickled Chili, Gochujang 🔥 200

Salt & Chili Squid, Secret Spices, Nam Jim Talay, Garlic Aioli 🔥 120

Chicken Satay (3 pcs), Grilled Free Range Chicken, Peanut Sauce, Pickles 130

Sambal Fried Rice, Chili Sambal, Egg, Fried Shallot 🔥🔥 70

Kimchi Fried Rice, Bacon, Ginger, Fried Egg, Green Onion, Truffle Oil 🔥 80

Egg Fried Rice, Garlic, Green Onion 🌿 60

XO Cauliflower, Garlic Shoots, Fried Shallot 🔥 70

Morning Glory, Bean Curd, Chili, Garlic 🌿🔥 70

Wok Fried Pea Shoots, Roasted Garlic, Doenjang 🌿🔥 70

Homemade Crispy Roti 🌿 50

Jasmine Rice 🌿 30

SHARING IS CARING

Cheeky Massaman, Braised Sher Wagyu Beef Cheek, Potato, Shallot, Roasted Peanut, Homemade Roti 260

Grilled Tajima M4 Striploin (300g), Grilled Summer Beans, Fermented Daikon, Fried Shallot 590

Grilled Tajima M5 Ribeye (480g), Yakiniku Dipping Sauce, Green Chili Salsa, Grilled Shishito Pepper 690

Free Range Chicken in Banana Leaf, Dabu-Dabu Sambal, Coconut, Lime 🔥 200

Yellow Curry, Tofu, Roasted Pumpkin, Crispy Egg Noodle, Pickled Cabbage, Chili, Lime, Jasmine Rice 🌿🔥 170

Crispy Pork Hock, Green Mango, Crackling, Tamarind 190

Drunken Noodles, Shrimp, Beef, Green Pepper Corn, Holy Basil, Chili, Garlic 🔥🔥 180

Wok Fried Seabass, Green Mango, Fried Shallot, Thai Basil, Tamarind 320

Chili Lobster (700g), Singapore Style, Tomato, Chili, Ginger, Egg, Homemade Roti 🔥 490

Red Tiger Prawn Curry, 🔥
Roasted Pineapple, Coconut, Chili, Kaffir Lime, Jasmine Rice 240

Roasted Black Cod, Pasmol Curry Sauce, 🔥
Eggplant Sambal, Chili, Tomato 350

SWEET

Cruise Mango Sticky Rice, Vanilla Ice Cream, Peanut 100

Cacao & Coconut, Glazed Coconut Ice Cream, Chocolate Ganache, Chocolate Wafer, Creme Patissiere 90

Banana Roti, Homemade Roti, Banana, Condensed Milk, Peanut, Milk Tea Ice cream 110

Chocolate Roti, Homemade Roti, Nutella, Peanut, Condensed Milk, Coconut Ice Cream 110

Coconut or Vanilla Ice Cream 60