

CRUISE

 A LITTLE SPICY  CHEF ADISAK SPICY  VEGETARIAN  VEGAN







*GLUTEN FREE OPTION AVAILABLE UPON REQUEST

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, Manila Clams, Cruise Dipping Sauces *	1388
Hiramasa Kingfish Sashimi, Lime & Herb Dressing, Pickled Green Chili, Sweet Thai Basil * 	228
Wagyu Steak Tartare, Pear, Gochujang, Rice Crackers, Perilla 	218
Seasonal Oysters (6 pcs /12 pcs) Yuzu Ponzu, Fresh Lemon *	298/568

COLD APPETIZERS

Edamame Hummus, Furikake, Curry Toasts * 	118
Firecracker Burrata, Green Onion, Peanut, Sichuan Chili, Sesame, Youtiao  	148
Pomelo Salad, Pan Fried Scallops, Thai Basil, Crispy Dried Shrimp *  	218
Blue Swimming Crab Salad, Peanut Sauce, Pickled Cabbage, Toasted Coconut, Calamansi Vinaigrette, Kaffir Lime Toast *	218
Heirloom Tomato Salad, Thai Eggplant Salsa, Basil Coconut Dressing 	148

HOT APPETIZERS

Cripy Oyster Pancake, Bean Sprouts, Chinese Chive, Tom Yum Mayo, Sweet Chili Dip	148
Changs Pork Belly Ssam, Grilled Iberico Pork Belly, Little Gem Lettuce, Perilla, Mustard Relish * 	188
Grilled Free-Range Chicken Satay (3 pcs), Peanut Sauce, Pickles *	158
“Taco” (3pc), Cucumber, Pickled Chili, Tomatillo Chutney	
- Wagyu Short Rib 	188
- Maitake Mushroom  	148
Tom Yum Soup (Serves 2), River Prawn Clams, Mussels, Lemongrass, Kaffir Lime, Galangal, Coconut, Chili *  	198

SEAFOOD & FISH

Wok Fried Canadian Lobster (700g), Roti Canai - CHOOSE YOUR STYLE !	658
- Singapore Chili 	
- Ginger & Scallion *	
- Black Pepper Sauce 	
- Thai Curry Egg Sauce *  	
Black Pepper Tiger Prawns, Green Onion, Ginger, Curry Leaves	298
Wok Fried Seabass, Green Mango, Fried Shallot, Thai Basil, Tamarind *	398
Thai-Style Steamed Seabass, Lemongrass Lime Broth, Chili, Garlic *  	398
Saikyo Miso Cod, Blue Mussels, Myoga, Pumpkin & Yuzu Sauce	348

MEAT & POULTRY

M5 Australian Wagyu Tomahawk (1kg), Gochujang Butter, Asian Inspired Dipping Sauce, French Fries * 	1288
Grilled M6 Striploin (400g), Shishito Peppers, Yakiniku Dipping Sauce, Green Chili Salsa *	690
Chow Kow Steak, Wok Fried M6 Wagyu, Black Pepper, Pak Choi, Green Onion 	348
Grilled Acorn Fed Iberico Pork Jowl, Green Papaya Salad, Fresh Herbs, Nam Jim Jaew *	348
Smoky BBQ Lamb Spare Ribs, House Spice Blend, Yoghurt, Mint Chutney, Lemon *	298
Roasted Yellow Chicken, Kaffir Lime Leaf, Lime and Coriander * 	288
Bang Bang Duck Pasta, Fresh Egg Noodles, Duck Confit, Mala Chili, Sesame, Green Onion, Aged Cheese 	228

CURRY & VEGETARIAN

Cheeky Massaman, Braised Sher Wagyu Beef Cheek, Potato, Shallot, Roasted Peanut, Roti Canai *	298
Thai Style Duck Confit, Red Curry, Lychee, Pineapple * 	268
Yellow Curry, Tofu, Roasted Pumpkin, Crispy Egg Noodle, Pickled Cabbage, Chili, Lime, Jasmine Rice *  	188
Crying Tiger Lion’s Mane Steak, Grilled Lion Mane Mushroom, Achat Pickles, Nam Jim Jaew 	198

SIDES & VEGETABLES

Sambal Fried Rice, Chili Sambal, Egg, Fried Shallot  	88
Kimchi Fried Rice, Bacon, Ginger, Fried Egg, Green Onion, Truffle Oil 	98
Egg Fried Rice, Garlic, Green Onion * 	78
XO Cauliflower, Garlic Shoots, Fried Shallot * 	78
Morning Glory, Bean Curd, Chili, Garlic *  	78
Truffle Fries, Parmesan, Parsley, Truffle Mayo * 	98
Roti Canai 	58
Jasmine Rice 	38

SWEET

Cruise Mango Sticky Rice, Coconut Cream, Crispy Coconut Chip *	118
Cacao & Coconut, Glazed Coconut Ice Cream, Chocolate Ganache, Chocolate Wafer, Creme Patisserie	98
Banana Roti, Homemade Roti, Banana, Condensed Milk, Peanut, Milk Tea Ice cream	118
Matcha Tiramisu, Lady Fingers, Espresso	118
Coconut or Vanilla Ice Cream	68