

# 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) 298/568  
Yuzu Ponzu, Fresh Lemon \*

## 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 \* 238

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

Iceberg Salad, Pork Belly, Daikon, Onsen Egg, Bonito, Sunshine Dressing \* 168

## HOT APPETIZERS

Thai Style Grilled Purpleback Squid, Coriander, Thai Style Seafood Sauce 198

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

Charred Corn Rib, Chaat Masala Butter, Coriander, Green Lime \* 138

“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 ! 668

- Singapore Chili

- Ginger & Scallion \*

- Black Pepper 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

Typhoon Shelter Style Crab, Wok Fried Soft Shell Crab, Crispy Garlic, Green Onion, Karaing Chili 268

## 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

M9 Wagyu Ribeye Khao Soi, Curry Noodle, Pickled Cabbage, Coriander, Green Onion \* 298

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 \* 318

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, Flaky Shallot Bread Roll \* 298

Green Curry Mussels, Kinkawooka Mussels, Green Curry, Basil, Chili, Jasmine Rice 288

Yellow Curry, Tofu, Roasted Pumpkin, Crispy Egg Noodle, Pickled Cabbage, Chili, Lime, Jasmine Rice \* 188

Black Pepper Lion Mane Steak, Black Pepper, Pak Choi, Green Onion 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

Thai Baby Cabbage, Crispy Pork Belly, Chili, Garlic, Sweet Soy Sauce 98

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 Patissiere 98

Thai Style Milk Tea Crème Brûlée \* 98

Banana Roti, Homemade Roti, Banana, Condensed Milk, Peanut, Milk Tea Ice cream 128

Matcha Tiramisu, Lady Fingers, Espresso 118

Coconut or Vanilla Ice Cream 68