

A LITTLE SPICY

Seafood Tower, Canadian Lobster, Seasonal Oysters, Giant Tiger Prawn, Hokkaido Scallop, Hiramasa Kingfish, Shrimp, Cloudy Bay Clam, Cruise Dipping Sauces	1288
Hiramasa Kingfish Sashimi, Lime & Herb	198

198 Dressing, Pickled Green Chili, Sweet Thai Basil ((

198

118

198

188

148

118

338

168

148

198

188

148

198

628

398

388

388

348

1288

690

338

348

238

288

228

188

188

228

88

98

78

78

78

98

58

38

108

98

118

68

128

328/608

Wagyu Steak Tartare, Pear,

Yuzu Ponzu, Fresh Lemon

COLD APPETIZERS

Crispy Dried Shrimp ((

Shishito Peppers, Den Miso,

Chili, Orange, Sweet & Sour Dip (

Belly, Little Gem Lettuce, Perilla,

Crab Cakes (2pc), Sriracha Alioli,

Pickled Chili, Tomatillo Chutney (

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Lobster Tom Yum Soup (serves 2),

Wok Fried Canadian Lobster (700g),

Homemade Roti - CHOOSE YOUR STYLE!

Sambal Petai Udang, Stir-fried Tiger Prawn,

Wok Fried Seabass, Green Mango, Fried

Thai-Style Steamed Seabass, Lemongrass

Saikyo Miso Cod, Blue Mussels, Myoga,

M5 Australian Wagyu Tomahawk (1kg), Gochujang Butter, Asian Inspired Dipping

Grilled M6 Striploin (400g), Shishito Peppers, Yakiniku Dipping Sauce, Green Chili Salsa

Chow Kow Steak, Wok Fried M6 Wagyu, Black Pepper, Pak Choi, Green Onion (

Grilled Acorn Fed Iberico Pork Secreto,

Roasted Yellow Chicken, Kaffir Lime Leaf,

Cheeky Massaman, Braised Sher Wagyu Beef

Cheek, Potato, Shallot, Roasted Peanut,

Thai Style Duck Confit, Red Curry, Lychee,

Yellow Curry, Tofu, Roasted Pumpkin, Crispy Egg Noodle, Pickled Cabbage, Chili, Lime,

Grilled Cauliflower Steak, Green Onion, Chili Salsa, Pickled Mustard Mayo, Gochujang 🐠

Roasted Maitake Mushroom, Tofu Puree, Coriander, Garlic, Green Chili, Crispy

Sambal Fried Rice, Chili Sambal, Egg,

Egg Fried Rice, Garlic, Green Onion >

Kimchi Fried Rice, Bacon, Ginger, Fried Egg,

XO Cauliflower, Garlic Shoots, Fried Shallot (

Morning Glory, Bean Curd, Chili, Garlic 🐠

Cruise Non-French Fries, Smoked Paprika, Garlic, Cheese Dip, Tomato Thai Sauce 🦫 🌓

Cruise Mango Sticky Rice, Coconut Cream,

Cream, Chocolate Ganache, Chocolate Wafer,

Cacao & Coconut, Glazed Coconut Ice

Banana Roti, Homemade Roti, Banana,

Coconut or Vanilla Ice Cream

Green Tea, Red Bean, Mochi

Strawberries & Cream

Condensed Milk, Peanut, Milk Tea Ice cream

Eggplant, Yakitori Glaze 🖠

SIDES & VEGETABLES

Green Onion, Truffle Oil (

Fried Shallot ((

Homemade Roti 🖫

Crispy Coconut Chip

Creme Patissiere

Cruise Bingsu

Jasmine Rice 🚱

SWEET

Green Papaya Salad, Fresh Herbs,

Galangal, Coconut, Chili 🐠

SEAFOOD & FISH

Singapore Chili (Ginger & Scallion

Black Pepper Sauce (Thai Curry Egg Sauce ((

Chili Paste, Stinky Bean 📢

Shallot, Thai Basil, Tamarind

Lime Broth, Chili, Garlic 📢

Pumpkin & Yuzu Sauce

MEAT & POULTRY

Sauce, Asian Fries (

Nam Jim Jaew

Lime and Coriander (

CURRY & VEGETARIAN

Homemade Roti

Jasmine Rice 🍃 🌓

Pineapple (

Furikake, Crispy Garlic 🚱

HOT APPETIZERS

Mustard Relish (

Mango Chutney

Peanut Sauce, Pickles

Pickled Onion

Gochujang, Rice Crackers, Perilla (

Seasonal Oysters (6 pcs /12 pcs)

Octopus, Pistachio Nam Prik Klua,

Edamame Hummus, Furikake, Curry Toasts 🚱

Pomelo Salad, Pan Fried Scallops, Thai Basil,

Heirloom Tomato Salad, Thai Eggplant Salsa,

Lobster Miang Kham, Betel Leaf, Perilla Leaf,

Changs Pork Belly Ssam, Grilled Iberico Pork

Grilled Free-Range Chicken Satay (3 pcs),

Wagyu Short Rib Taco (3pc), Cucumber,

Maitake Mushroom Taco (3pc), Cucumber,

Clams, Mussels, Lemongrass, Kaffir Lime,

RAW BAR

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..

≫VEGAN While we do our best to accommodate any allergies or food sensitivities we are unable to