







CRUISE

 A LITTLE SPICY  CHEF ADISAK SPICY  VEGETARIAN  VEGAN

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 	218
Wagyu Steak Tartare, Pear, Gochujang, Rice Crackers, Perilla 	198
Seasonal Oysters (6 pcs /12 pcs) Yuzu Ponzu, Fresh Lemon	298/568

COLD APPETIZERS

Edamame Hummus, Furikake, Curry Toasts 	118
Octopus, Pistachio Nam Prik Klua, Pickled Onion	228
Pomelo Salad, Pan Fried Scallops, Thai Basil, Crispy Dried Shrimp 	198
Heirloom Tomato Salad, Thai Eggplant Salsa, Basil Coconut Dressing 	148
Shishito Peppers, Den Miso, Furikake, Crispy Garlic 	128

HOT APPETIZERS

Lobster Miang Kham, Betel Leaf, Perilla Leaf, Chili, Orange, Sweet & Sour Dip 	398
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	148
Crab Cakes (2pc), Sriracha Alioli, Mango Chutney	238
“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), Homemade Roti - CHOOSE YOUR STYLE !	658
- Singapore Chili 	
- Ginger & Scallion	
- Black Pepper Sauce 	
- Thai Curry Egg Sauce 	
Sambal Petai Udang, Stir-fried Tiger Prawn, Chili Paste, Stinky Bean 	398
Wok Fried Seabass, Green Mango, Fried Shallot, Thai Basil, Tamarind	388
Thai-Style Steamed Seabass, Lemongrass Lime Broth, Chili, Garlic 	388
Saikyo Miso Cod, Blue Mussels, Myoga, Pumpkin & Yuzu Sauce	348








MEAT & POULTRY

M5 Australian Wagyu Tomahawk (1kg), Gochujang Butter, Asian Inspired Dipping Sauce, Asian 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
Roasted Yellow Chicken, Kaffir Lime Leaf, Lime and Coriander 	268

CURRY & VEGETARIAN

Cheeky Massaman, Braised Sher Wagyu Beef Cheek, Potato, Shallot, Roasted Peanut, Homemade Roti	298
Thai Style Duck Confit, Red Curry, Lychee, Pineapple 	228
Yellow Curry, Tofu, Roasted Pumpkin, Crispy Egg Noodle, Pickled Cabbage, Chili, Lime, Jasmine Rice 	188
Grilled Cauliflower Steak, Green Onion, Chili Salsa, Pickled Mustard Mayo, Gochujang 	188
Roasted Maitake Mushroom, Tofu Puree, Coriander, Garlic, Green Chili, Crispy Eggplant, Yakitori Glaze 	228

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
Cruise French Fries, Nori, Dry Miso, Sriracha Mayo, Pistachio Chutney 	98
Homemade Roti 	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
Banana Roti, Homemade Roti, Banana, Condensed Milk, Peanut, Milk Tea Ice cream	118
Coconut or Vanilla Ice Cream	68
Cruise Bingsu <i>Green Tea, Red Bean, Mochi</i> <i>or</i> <i>Strawberries & Cream</i>	128