



CRUISE

ALL-YOU-CAN-EAT BRUNCH

398 per person

*Menu requires participation of the entire table
 *Free-flow items are not applicable for takeaway
 *Portion sizes of A La Carte and free-flow dishes will vary

COLD APPETIZERS

EDAMAME HUMMUS, Furikake, Curry Toasts *🌱 118

POMELO SALAD, Thai Basil, Crispy Shallots
 (*Pan Fried Scallops) 🌶️🌶️ *218

HEIRLOOM TOMATO SALAD, Thai Eggplant Salsa,
 Basil Coconut Dressing 🌱 148

+Add \$88 SEASONAL OYSTERS (6PCS) * 148

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 (3PCS),
 Peanut Sauce, Pickles * 158

“CRUISE TACO” (3PCS)
 Maitake Mushroom, Cucumber, Pickled Chili,
 Tomatillo Chutney 🌱🌶️ 148

MAINS

+Add \$98 GRILLED M6 STRIPLOIN (200G),
 Shishito Peppers, Yakiniku Dipping Sauce,
 Green Chili Salsa (*400G) *690

+Add \$60 M9 WAGYU RIBEYE KHAO SOI,
 Curry Noodle, Pickled Cabbage, Coriander,
 Green Onion * 🌶️ 298

CHEEKY MASSAMAN, Braised Wagyu Beef Cheek,
 Potato, Shallot, Roasted Peanut, Roti Canai * 298

ROASTED YELLOW CHICKEN, Kaffir Lime Leaf,
 Lime and Coriander * 🌶️ 288

WOK FRIED SEABASS, Green Mango,
 Fried Shallot, Tamarind * 398

PAD THAI, Stir-Fried Rice Noodle, Shrimp, Chive,
 Bean Sprout, Peanut, Tamarind 🌶️ 228

+Add \$60 BLACK PEPPER TIGER PRAWNS,
 Green Onion, Ginger, Curry Leaves 298

TYPHOON SHELTER STYLE CRAB,
 Wok Fried, Soft Shell Crab, Crispy Garlic,
 Karaing Chili 🌶️ 268

YELLOW CURRY, Tofu, Roasted Pumpkin,
 Crispy Egg Noodle, Pickled Cabbage, Chili, Lime * 🌶️🌱 188

INDONESIAN SWEET AND STICKY PORK RIBS,
 Green Sambal, Chili, Crispy Shallot 🌶️ 188

120 MINS BEVERAGE FREE FLOW THERAPY

+198 p.p. LET IT FLOW!

Including Prosecco, House Red/White Wines,
 Beer, Soft Drinks and Lifesolutions
 Still/Sparkling Water

+\$298 p.p. I OWN THE BOAT!

Including all of the above plus Mumm Champagne,
 Signature Cocktails “Captain Crunch”
 (Whisky, Lemongrass, Gingerbeer, Lime)
 and “Sino Sangria” (Osmanthus Wine,
 Fernet Hunter, Pineapple, Lavendar Bitters)

SIDES

KIMCHI FRIED RICE, Bacon, Ginger, Fried Egg,
 Green Onion, Truffle Oil 🌶️ 98

MORNING GLORY, Bean Curd, Chili, Garlic *🌱 78

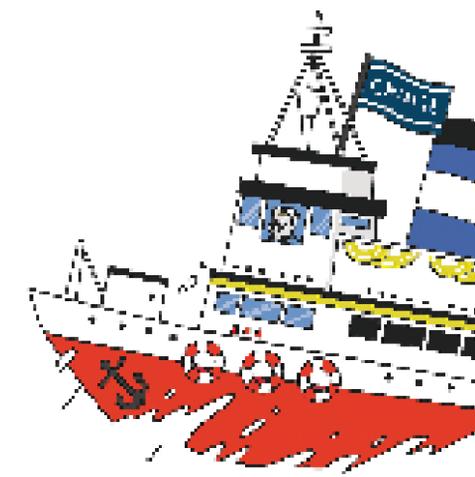
STEAMED RICE 🌱 38

ROTI CANAI 🌱 58

SWEET

ICE CREAM SELECTION (2 SCOOPS),
 Condiments 68

CRUISE MANGO STICKY RICE, Coconut Cream,
 Crispy Mung Bean 118



🌶️ A LITTLE SPICY 🌶️🌶️ MORE SPICY 🌶️🌶️🌶️ CHEF ADISAK SPICY 🌱 VEGETARIAN *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.