

CRUISE

 A LITTLE SPICY  MORE SPICY  CHEF RYAN SPICY  VEGETARIAN

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..

CRUNCH

it's not a Brunch
\$448 per person
(for a minimum of 2 persons)



LET IT FLOW! 2-HOUR FREE FLOW THERAPY +\$138 per person

Including Prosecco, Selected wines & beer


I OWN THE BOAT! 2-HOUR FREE FLOW THERAPY +\$248 per person

Including Mumm Champagne, Selected wines & beer
and our signature Cocktails

“Cha Cha Twist” (Genmaicha Sake, Lime, Agave syrup)

“Angel Dust” (Prosecco, Grapefruit, Jasmine tea)

Chilled Seafood
Canadian Lobster, Snow Crab,
Hokkaido Scallop, Ora King Salmon, Tuna
Selection of Dipping Sauces

- + Seasonal Oysters \$48(per pc)
- + Hiramasa Kingfish, Spicy Nam Jim \$48(2pc) 
- + Japanese Uni \$68(20 grms)
- + Giant Tiger Prawns \$68(per pc)

+ Grilled Iberico Pork Belly,
Little Gem Lettuce, Perilla Leaf, Mustard Relish \$48(2pc)


(Choose one per person)

Yangnyeom Fried Chicken, Waffle, Syrup + \$20 

Nasi Goreng, Wok Fried Egg,
Chicken Satay, Indo Condiments 

Beef Short Rib Roti, Pickles,
Lactose, Sambal 

Slow Roasted Pork Chop, Green Papaya Salad,
Nam Jim 

Seabass, Banana Leaf, Glass Noodles,
Galangal, Coconut 

Beef Cheek Massaman, Potato, Shallot,
Roasted Peanut, Homemade Roti + \$100

Mango Panna Cotta,
Kaffir Lime, Thai Mango Compote, Coconut
Crumble