

DECEMBER FESTIVE BRUNCH

HK\$438 per person
(for a minimum of 2 persons)

120 MINS FREE-FLOW THERAPY

+HK\$198 pp LET IT FLOW! Prosecco, House Red/White Wines, Beer, Soft Drinks, Still/Sparkling Water

+HK\$298 pp I OWN THE BOAT! Including all of the above plus Mumm Champagne, Signature Cocktails: Captain Crunch, Sino Sangria

COLD APPETIZERS

EDAMAME HUMMUS
Furikake, Curry Toasts *118

POMELO SALAD
Thai Basil, Crispy Shallots
(*with Pan Fried Scallops) *238

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

HIRAMASA KINGFISH SASHIMI
Lime & Herb Dressing, Pickled Green Chilli,
Sweet Thai Basil *228

FIRECRACKER BURRATA
Green Onion, Peanut, Sichuan Chilli,
Sesame, Youtiao *148

+HK\$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 Chilli, Tomatillo Chutney *148

SIDES

CRAB FRIED RICE
Baby Asparagus, Green Onion *128

THAI BABY CABBAGE
Chilli, Garlic, Sweet Soy Sauce *98

STEAMED RICE *38

ROTI CANAI *58

MAINS

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

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

+HK\$98 CHILLI LOBSTER (450G)
Singapore Style Chilli Sauce,
Tomato, Ginger, Egg *(700G) *668

BLACK PEPPER TIGER PRAWNS
Green Onion, Ginger, Curry Leaves *298

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

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

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

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

TYPHOON SHELTER STYLE CRAB
Wok Fried Soft Shell Crab,
Crispy Garlic, Kariang Chilli *268

YELLOW CURRY
Tofu, Roasted Pumpkin, Crispy Egg Noodle,
Pickled Cabbage, Chilli *188

GRILLED ACORN FED IBERICO PORK JOWL
Green Papaya Salad, Fresh Herbs,
Nam Jim Jaew *348

DESSERT LIVE STATION

CREPES SUZETTE
Citrus-Orange Butter Sauce,
Flambéed Grand Marnier *98

ICE CREAM SELECTION (2 SCOOPS)
Condiments Buffet *68

**A la carte pricing. Portion sizes of à la carte and free-flow dishes will vary.*

Menu requires participation of the entire table. Free-flow items are not applicable for takeaway.

While we do our best to accommodate any allergies or food sensitivities, we are unable to guarantee that trace elements won't be present.
All prices are in Hong Kong Dollars, and are subject to a 10% service charge and 1% surcharge to restore with Zero Foodprint Asia, funding food-related climate solutions.