

Enjoy up to 50% discount on our selected cocktails, selected glass of wine or selected beer. This menu cannot be used in conjunction with other offers, privileges or discounts. This menu to be ordered and consumed at Cruise bar area and Terrace, not applicable for takeaways. Offer is not applicable on all Public holidays and their eves, designated blackout dates. All prices are in Hong Kong Dollars, and are subject to 10% service charge and 1% to restore Zero Foodprint Asia.

五折優昂 HAPPYHOUR

星期一至星期五 15:00 - 19:00



\$350 二位用 (另加\$175,額外一位)

CRUISE 組合

星期一至星期五 1500-19:00

撰擇任何兩款飲料和Cruise小食拼盤

雞尾酒 Cruise小食拼盤 Sino Sangria (每款2件) Drake: Passionfruit

白/紅葡萄酒 玫瑰葡萄酒 青島啤酒

Captain Crunch

Rainbows & Unicorns

North Point Negroni

汽泡酒

沙嗲雞肉串

豬腩肉生菜包 (

椒鹽鮮魷(

舞茸蘑菇墨西哥玉米餅(多

威士忌/香茅/薑啤/青檸

Drake: Passionfruit 黑朗姆/自製百香果糖漿/青檸/薑啤

> Little Fujian 立山小種氈酒/阿佩羅/青檸

雞尾酒

每杯 \$118 / \$59

Captain Crunch

桂花陳酒/苦味利口酒/菠蘿汁/薰衣草苦精

Sino-Sangria

North East Side Johnny Walker 黑牌威士忌/DOM班尼迪克廊酒/ 青檸/柚子梳打

啤酒

Tsingtao 青島啤酒 330ml (Adv: 4.30%) \$78 / \$39

葡萄酒

\$128 / \$588 \$64 / \$294

\$108 / \$528

\$54 / \$264

150ml / 每瓶

\$108 / \$528 \$54 / \$264

Red 紅葡萄酒

Forrest, Sauvignon Blanc,

Marlborough, New Zealand

Renmano Chairman, Shiraz,

Delaunay, Bourgogne Rouge,

Septembre, Burgundy, France 2020

M Minuty, Cotes de Provence, France

小食

(供應時間)

星期日至星期四 - 15:00 to 23:00 星期五至星期六 - 15:00 TO 00:00

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..

Renmano Chairman, Chardonnay,

Prosecco 汽泡酒

White 白葡萄酒

Australia

Australia

Rose 玫瑰葡萄酒

Bisol Belstar, Veneto, Italy

\$108 / \$528 \$54 / \$264 \$128 / \$588

\$64 / \$294

\$118 / \$568 \$59 / \$284

Changs Pork Belly Ssam (

Fine Cheese Board

Salt & Chili Squid 📢

Chicken Satay (3pcs)

柚子蜜糖炸雞,蔥,芝麻

Cruise French Fries > (

椒鹽鮮魷,炸魷魚,秘製香料, 泰式海鮮蘸醬,蒜香蛋黃醬

Honey Butter Fried Chicken (

沙嗲雞肉串,烤走地雞肉,沙嗲醬,醃菜

豬腩肉生菜包,烤黑毛豬腩肉, 小葉生菜,芝麻葉,芥末醬

🦸 A LITTLE SPICY 🎁 CHEF ADISAK SPICY 🦫 VEGETARIAN 🔞 VEGAN

\$188

\$248

\$188

\$148

\$138

\$148

\$98

\$118

"Taco" (3pc) 青瓜,醃辣椒,蕃茄酸辣醬 Wagyu Short Rib 和牛牛小排墨西哥玉米餅 (Maitake Mushroom 舞茸蘑菇墨西哥玉米餅 🗐

芝士盤、無花果甜酸醬、脆核桃、餅乾、醃橄欖

\$148

是拉差蛋黃醬、開心果甜酸醬 Edamame Hummus 🦫 毛豆泥、飯素、咖喱多士

\$198

Cruise Mango Sticky Rice 🖢 芒果糯米飯,椰子雪糕,脆椰子碎 Ube Monaka (2pc) 🦫

\$128

"Patongko" Churros 🖢 油炸麵包棒、斑蘭吉士、馬六甲椰糖

宇部最中(2件)、宇部雪糕、椰子

Seasonal Fruit Plate 🚱

時令水果拼盤

Iberico Ham

甜品

Cruise薯條、海苔、乾味噌、

伊比利亞火腿、番茄吐司、醃辣椒,橄欖

\$118

\$118

\$118