

# 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..

## OYSTER CELEBRATION

**每位 \$428**

(最少兩位用 / \*餐牌需要全桌共同參與)

+ \$158 90分鐘無限暢飲  
包括精選氣泡酒、紅酒、白酒、啤酒

### CRISPY OYSTER PANCAKE

香脆炸蠔餅、香菜、豆芽、是拉差辣醬、冬蔭功蒜泥蛋黃醬

### KIMCHI GUL GUK

韓式蠔湯、泡菜、豆腐、辣椒醬、蔥

### GOY HOY NANG LOM

辣煮生蠔沙拉，香茅，蔥，青芒果，脆蔥

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### 90 分鐘添加新鮮去殼生蠔

精選醬料及調味品

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### 主菜 (選一)

Grilled Acord Fed Iberico Pork Jowl   
烤橡果飼伊比利亞黑毛豬頸肉、青木瓜沙律、  
新鮮香草、泰式辣醬

Chow Kow Steak (加配 \$38)   
香辣炒M6牛柳粒、黑胡椒、白菜、香蔥

Braised Hamachi Collar  
燴油甘魚鮫、豬腩、香蔥、柱侯醬

Roasted Yellow Chicken  
燒黃油雞、青檸葉、青檸、芫荽

配菜  
雞蛋炒飯、蒜頭、蔥