

CRUISE

DRAGLICIOUS

ALL-YOU-CAN-EAT BRUNCH


688 per person

COLD APPETIZERS

EDAMAME HUMMUS, Furikake, Curry Toasts * 

POMELO SALAD, Thai Basil, Crispy Shallots * 


HEIRLOOM TOMATO SALAD, Thai Eggplant
Salsa, Basil Coconut Dressing 

FIRECRACKER BURRATA,
Sichuan Chili, Peanut, Sesame, Youtiao 

+Add \$88 SEASONAL OYSTERS (6PCS)

HOT APPETIZERS

THAI STYLE GRILLED PURPLEBACK SQUID,
Coriander, Thai Style Seafood Sauce

CHANGS PORK BELLY SSAM,
Grilled Iberico Pork Belly,
Little Gem Lettuce, Perilla, Mustard Relish * 

GRILLED FREE-RANGE CHICKEN SATAY (3PCS),
Peanut Sauce, Pickles *

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

**Free-flow items are not applicable for takeaway
Portion sizes are smaller than A La Carte

MAINS

+Add \$68 GRILLED M6 STRIPLOIN (200G),
Shishito Peppers, Yakiniku Dipping Sauce, Green Chili Salsa *

+Add \$48 SMOKY BBQ LAMB SPARE RIBS,
House Spice Blend, Yoghurt, Mint Chutney *

+Add \$48 M9 WAGYU RIBEYE KHAO SOI,
Curry Noodle, Pickled Cabbage, Coriander, Green Onion *

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

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

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

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

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

+Add \$48 BLACK PEPPER TIGER PRAWNS,
Green Onion, Ginger, Curry Leaves

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

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

120 MINS BEVERAGE FREE FLOW THERAPY


Inclusive of LET IT FLOW!

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

+\$200 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 

MORNING GLORY, Bean Burd, Chili, Garlic * 

STEAMED RICE 

ROTI CANAI 

SWEET

CRUISE RAINBOW CAKE

ICE CREAM SELECTION,
Condiments

CRUISE MANGO STICKY RICE,
Coconut Cream, Crispy Mung Bean

 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..