

CRUISE

LUNCH & BUBBLES

\$490 per person
(for a minimum of 2 persons)



LET IT FLOW! 2-HOUR FREE FLOW THERAPY

\$120 per person

Including Prosecco, Selected wines, beer
and our signature Cocktails

“Cha Cha Twist” (Genmaicha Sake, Sustainable Sour Stuff, Agave syrup)

“Cruise Control” (Gin, Coffee Limeleaf Cordial, Sustainable Sour Stuff, Tonic)

Chilled Seafood
Canadian Lobster, Giant Tiger Prawns,
Hokkaido Scallop, Hamachi, Ora King Salmon, Tuna
Selection of Dipping Sauces

+\$40 per person add
Changs Pork Belly Ssam
Grilled Iberico Pork Belly, Little Gem Lettuce,
Perilla Leaf, Mustard Relish

Wok Fried Seabass,
Green Mango, Fried Shallot,
Lemongrass, Tamarind Sauce 🌶️

+\$120 per person, upgrade the “WOK FRIED SEABASS” to
** Grilled Carrara M4 Striploin,*
Grilled Summer Beans,
Fermented Daikon, Fried Shallot

Nasi Uduk 🌿
Coconut, Turmeric, Lemongrass
Water Spinach, Chili, Garlic 🌿

Coconuts in Paris,
Paris-Brest, Coconut Ice Cream, Vanilla,
Crispy Coconut, Lime Caramel

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.

CRUISE

週末午餐
每位 \$490 (最少兩位用)



兩小時暢飲
每位\$120

包括無限暢飲氣泡酒、精選紅白餐酒、啤酒
和招牌雞尾酒

“Cha Cha Twist” (清酒, 玄米茶, 梳打水)

“Cruise Control” (氈酒, 咖啡及青檸葉甜酒, 青檸汁, 湯力水)

CHILL下先

加拿大龍蝦、大虎蝦、北海道帶子、
油甘魚、帝王三文魚、吞拿魚
特色蘸醬

每位另加 \$40

* 豬腩肉生菜包

烤黑毛豬腩肉、小葉生菜、芝麻葉、芥末醬

青芒羅望子醬炒鱸魚

青芒果、炸乾蔥、香茅、羅望子醬 🌶️

每位另加 \$120, 將「青芒羅望子醬炒鱸魚」升級至

* 烤澳洲M4和牛西冷

烤時令豆、醃蘿蔔、炸乾蔥

最佳配角

印尼椰子飯 🌿

薑黃、香茅

炒通菜、辣椒、蒜 🌿

椰子在巴黎

法式泡芙圈、椰子雪糕、雲呢拿、
脆椰子、青檸焦糖

我們會盡力配合任何對食物有敏感或過敏反應的膳食安排，
但我們無法保證絕對不會有致敏的物質存在於食物當中。

價目以港幣計算：須另加10%服務費及1%附加費支援零碳足食（亞洲）持續對抗全球暖化。