

CHRISTMAS MENU 圣诞节 精选套餐

3 COURSE
三道推荐菜肴

APPETIZER | 优选头盘

SMOKED SALMON GRAVLAX# | 烟熏三文鱼
with asparagus spear, hollandaise sauce paired
with Onsen egg and parsnip puree.

烟熏三文鱼搭配新鲜芦笋、防风草泥、
荷兰酱与温泉蛋，每一口都唇齿留香。

or

ASPARAGUS SPEAR# | 新鲜芦笋
with hollandaise sauce paired with Onsen egg
and parsnip puree. (V)

搭配防风草泥、荷兰酱与温泉蛋，
口感回味无穷。

MAIN COURSE | 招牌主菜

(Individual serving, you may choose 1 main course only) 可任选一道主菜佳肴

BAKED CHILEAN SEABASS# | 香烤智利鲈鱼
with seafood bisque, mentaiko prawn, cauliflower puree, saffron scented
cous cous and seasonal vegetables.

配搭海鲜浓汤，浓而不腻，经典搭配的首选，配菜有明太鱼大
虾、花椰菜泥、藏红花香古斯米和时令蔬菜，一口一个满足。

or

12HOUR SOUS VIDE TENDER TURKEY BREAST AU JUS | 嫩火鸡胸肉
with pumpkin puree, saffron scented cous cous and seasonal vegetables .

历经12小时慢炖的嫩火鸡胸肉搭配糯糯南瓜泥、肉香四溢的美
妙回味无穷，配菜有藏红花香古斯米和时令蔬菜，清新爽口。

or

ROASTED AUBERGINE# | 焗烤茄子
with shaved parmigiano Reggiano sauteed mushrooms and saffron scented
cous cous. (V)

焗烤茄子配帕马森乳酪，搭配香炒蘑菇和藏红花香古斯米，
健康优选。

DESSERT | 甜点

CHOCOLATE ROYAL FEUILLETINE CAKE# | 皇家巧克力蛋糕
served with vanilla gelato ice cream.

配香草冰激凌，圣诞节限定的幸福。

or

SEASONAL FRUIT PLATTER

新鲜水果时令拼盘。

KINDLY NOTE

Menu selections need to be made at
least 72 hours prior to departure.
Otherwise, menu items marked with
hash # will be served.

如果您想自选主菜的选择，
可在72小时启航前完成。
如果您喜欢惊喜，
我们会呈上大厨的精选菜肴。