

## 飲品

### 果汁

橙汁 • 蘋果汁 • 番茄汁

### 汽水

可樂 • 無糖可樂 • 雪碧 • 巴黎礦泉水 • 湯力梳打 • 薑味汽水

### 咖啡

特級咖啡 • 特濃咖啡 • 泡沫咖啡 • 牛奶咖啡  
普通 或 低因咖啡

### 名茶 JING

斯里蘭卡錫蘭早餐茶  
香濃細滑的早餐茶，加奶或清飲皆宜

斯里蘭卡伯爵茶  
清新提神，在濃厚的錫蘭茶基調中散發出柑橘清香

烏龍茶  
中度烘焙的烏龍茶，蘊含令人愉悅的烤榛子和秋果香味

茉莉春毫茶  
柔香細膩的清甜綠茶，洋溢新鮮的茉莉花香

日本煎茶  
口感柔滑溫厚，帶有香豌豆與鮮草味

薄荷葉茶  
清爽透心的純薄荷葉茶，為你煥發精神

洋甘菊花茶  
高雅芳香的原朵洋甘菊，安心寧神

### 其他

港式奶茶 • 熱朱古力

咖啡、名茶或特選飲品另可搭配牛奶（全脂、低脂或脫脂）或燕麥奶

## Dining 餐點

Welcome on board.

Taking a fresh approach, we thoughtfully curate our menus to reflect a balance between the classics and a more contemporary dining experience.

Alongside our timeless Hong Kong Flavours series that celebrate the warmth of our home, you will see dishes which take inspiration from the places we fly. We celebrate the diversity of flavours and cultures, as well as the adventure of travel.

We look forward to taking you on new journeys that bring you closer to where you want to be.

歡迎登機。

我們致力為你帶來煥然一新的餐飲體驗，精心呈獻一系列滋味精選，由經典美饌到新式菜系，全面滿足你的味蕾。

你可透過我們的「港式滋味」系列細味「家」的感覺，亦可品嚐充滿航點特色的地道美食，感受多元化的飲食文化。

我們期待為你帶來嶄新的旅程，讓你飛躍至人生旅途中更精采的下一站。

# Dinner

Served shortly after takeoff

## 飲品

### TO START

✦ **Roasted tomato and basil soup with garlic croutons**  
leaf salad with balsamic vinaigrette

**Herb marinated prawn and roasted corn salad**  
chipotle and cannellini bean puree, fresh lime

### 特色飲品

#### Cloud Nine

伏特加、Cointreau 橙酒、雪碧及檸檬汁

#### Cathay Delight (不含酒精)

奇異果汁、椰奶及薄荷葉

### MAINS

**Shrimp, fish cake and fish ball laksa noodle soup**

✦ **Oven roasted cauliflower with lemon aioli**  
grilled pumpkin with rosemary, pepitas, quinoa

**Vietnamese pork chop with lemongrass**  
Asian slaw, ginger rice, nuoc cham dressing

🍴 **Wok fried chicken with prawns**  
dried fish, cashew nuts and garlic chives, steamed jasmine rice

**Slow cooked beef short rib with thyme jus**  
roasted artichokes, horseradish whipped potatoes

### 啤酒

來自世界各地之精選啤酒 • **Gweilo** 手工啤酒  
*Betsy* 自家釀製手工淡愛爾啤酒

### 經典雞尾酒

#### Garibaldi

Campari、橙汁

#### Bloody Mary

Absolut Vodka、番茄汁、噫汁及香料

#### Gimlet

Bombay Sapphire Gin、青檸汁及砂糖

### CHEESE

**Reblochon, Double Gloucester and Colston Bassett Stilton**  
crackers, green grapes, quince paste

#### Manhattan

自選威士忌、Martini Rosso

### DESSERT

**Seasonal fresh fruit**

**Ginger milk pudding with candied orange zest**

**Opera cake with raspberry sauce**

**Selection of ice cream** 

**Pralines**

### 威士忌

**Johnnie Walker Gold Reserve • Jack Daniel's**  
**Canadian Club**

### 其他烈酒及甜酒

**Campari • Bombay Sapphire Gin • Bacardi Rum**  
**Absolut Vodka • Hine Rare VSOP**  
**Cointreau • Baileys Irish Cream**

✦ Vegetarian choice  
🍴 Hong Kong Flavours

若未能滿足閣下之選擇，祈為原諒

## 早餐

請使用所附之卡片預先點選早餐，  
我們將於降落前兩小時前為您送上

### 健怡之選

時令鮮果、精選麪包

紅桑子杞子能量碗、椰子、南瓜籽及亞麻籽

### 輕盈早餐

時令鮮果、精選麪包

牛油果火雞肉蛋沙律黑麥多士

### 中式早餐

時令鮮果、燕麥雞肉粥伴雜菜炒米粉

### 西式早餐

時令鮮果、精選麪包

煙肉洋葱梳乎厘、豬肉腸、薯餅及番茄辣椒醬

### 便捷早餐

讓您盡享更多睡眠時間的快捷早餐之選 — 精選麪包配自選飲料

## All Day

Available on request throughout your flight

### Shrimp, fish cake and fish ball laksa noodle soup

✦ **Oven roasted cauliflower with lemon aioli**  
grilled pumpkin with rosemary, pepitas, quinoa

### Truffled Croque Monsieur

smoked leg ham, Gruyere cheese, Dijon mustard,  
frisee and parsley salad, cornichon

### Galley snacks

Ice cream **MÖVENPICK**, caramel popcorn *Garden of Eatin'* and other sweet  
and savoury nibbles, available in the galley

✦ Vegetarian choice

## Breakfast

Pre-order using the enclosed card –  
your breakfast will be served two hours before landing

### Wellness breakfast

Seasonal fresh fruit and warm pastry selection  
Raspberry superfood bowl with goji berries, coconut, pepitas  
and flaxseeds

### Lighter breakfast

Seasonal fresh fruit and warm pastry selection  
Dark rye toast with avocado, turkey ham and egg salad

### Chinese breakfast

Seasonal fresh fruit  
Congee with chicken and oats  
stir fried rice vermicelli with vegetables and soy sauce

### Western breakfast

Seasonal fresh fruit and warm pastry selection  
Bacon and onion soufflé, pan fried Dingley Dell Cumberland  
sausage, potato cake and chilli tomato relish

### Express Breakfast

Sleep a little longer and enjoy a warm pastry with your choice  
of beverage

## 小食

於航班全程按需供應

### 什錦喇沙湯麪

✦ 香烤椰菜花配檸檬蛋黃醬  
迷迭香烤南瓜、南瓜籽及藜麥

黑松露火腿芝士三文治  
番茜捲鬚菜沙律、酸瓜

### 零食

歡迎於空中廚房自選雪糕 **MÖVENPICK**、焦糖爆谷 *Garrett*  
及其他鹹 / 甜口味零食

## 晚餐

於起飛後供應

### 前菜

✦ 羅勒烤番茄湯  
時令沙律配意大利油醋汁

烤粟米香草大蝦沙律

### 主菜

什錦喇沙湯麵

✦ 香烤椰菜花配檸檬蛋黃醬  
迷迭香烤南瓜、南瓜籽及藜麥

越式豬扒配魚露甜酸汁  
涼拌雜菜絲、薑飯

🍴 香港小炒皇  
絲苗白飯

慢煮牛仔骨配百里香汁  
烤雅枝竹、辣根薯蓉

### 芝士

Reblochon、Double Gloucester 及 Colston Bassett Stilton 芝士  
餅乾、提子及罌梘醬

### 甜品

時令鮮果

薑汁奶凍配糖漬橙皮

朱古力歌劇院蛋糕配紅桑子醬

雪糕 

手工朱古力

✦ 素食之選  
🍴 港式滋味

## Drinks

### CHAMPAGNE

**Billecart-Salmon Brut, Champagne, France, NV**  
Light, fine and harmonious champagne. It displays elegant fine bubbles, nose with brioche and ripe fruits aromas. A fine and balanced freshness followed by a citrus fruits finish.

### WHITE WINES

**Cave d'Azé Mâcon Villages Clocher, Burgundy, France, 2017**  
Intense and subtle nose of mango, pineapple, hazelnut and grilled almond. The palate is fresh and elegant with notes of citrus and white fruits. Well balanced with a lasting minerality.

**Fritz Haag, Riesling, Mosel, Germany, 2018**  
A lively, mineral-driven Riesling, starting with a touch of white peach and unwinding to deliver a mix of floral aromas, apple, citrus and pineapple. Well-rounded, with a creamy texture and a mouthwatering finish.

### RED WINES

**D de Dauzac, Bordeaux, France, 2016**  
Fresh and delicate ripe fruits with spicy notes. Nicely balanced wine that is full-bodied and delicate. The smooth and refined tannins are in keeping with the spirit of the greatest Bordeaux wines.

**Cline Cellars Old Vine Zinfandel, Contra Costa County, USA, 2018**

A wide array of jammy strawberry and plum aromas followed by black cherry, strawberry and vanilla flavors lead to a smooth and lengthy finish.

### DESSERT WINE

**Graham's Late Bottled Vintage Port, Portugal, 2017**  
Aromas of lovely honeysuckle fragrance with hints of mint and tropical fruit notes. Sumptuous ripe black fruit flavours combined with hints of kirsch ends with fine-grained tannins and freshness.

We apologise if your preferred selection is not available

## Drinks

### SIGNATURE DRINKS

**Cloud Nine**  
Vodka, Cointreau, Sprite and lemon juice

**Cathay Delight (non-alcoholic)**  
Kiwi fruit, coconut milk and fresh mint

### BEER

**International selection • Gweilo Craft Beer**  
*Betsy* Our handcrafted Pale Ale

### CLASSIC COCKTAILS

**Garibaldi**  
Campari, orange juice

**Bloody Mary**  
Absolut Vodka, tomato juice, Worcestershire sauce and spices

**Gimlet**  
Bombay Sapphire Gin, lime juice and sugar

**Manhattan**  
Whisky of your choice, Martini Rosso

**Dry Martini**  
Bombay Sapphire Gin, Martini Extra Dry

**Negroni**  
Bombay Sapphire Gin, Martini Rosso and Campari

### WHISKIES

**Johnnie Walker Gold Reserve • Jack Daniel's Canadian Club**

### OTHER SPIRITS AND LIQUEURS

**Campari • Bombay Sapphire Gin • Bacardi Rum  
Absolut Vodka • Hine Rare VSOP  
Cointreau • Baileys Irish Cream**

We apologise if your preferred selection is not available

## Drinks

### JUICES

**Orange • apple • tomato**

### SOFT DRINKS

**Coke • sugar free Coke • Sprite • Perrier water • tonic water  
soda water • ginger ale**

### COFFEES

**Freshly brewed coffee • espresso • cappuccino • caffè latte  
regular or decaffeinated**

### TEAS JING

**Ceylon breakfast**  
Rich and smooth breakfast tea, perfect with milk or without

**Earl grey**  
Refreshing and bright, with citrus freshness over a rich  
Ceylon tea base

**Oolong**  
Medium fired oolong with a beautifully satisfying flavour of  
roasted hazelnut and autumn fruits

**Jasmine spring tips**  
Light, delicate and sweet green tea from China, scented with  
fresh jasmine flowers

**Japan green**  
Fresh and grassy Japanese-style sencha tea with a satisfying  
vegetal character

**Peppermint leaf**  
Striking and strong, intensely minty pure peppermint leaf

**Chamomile flowers**  
Elegant, floral and deeply soothing whole chamomile flowers

### OTHERS

**Hong Kong-style milk tea • hot chocolate**

Coffees, teas and selected drinks are available with your  
choice of dairy (whole, low fat or skimmed) or oat milk