Welcome on board.

This menu showcases fresh, seasonal produce, with dishes that celebrate the warmth of our home and those that take inspiration from the places we fly.

Our crew are here to make your experience a memorable one and we invite you to dine at the time of your choosing.

歡迎登機。

我們的餐單融入新鮮時令食材，菜式傳達「家」的感覺，亦以其他航點之飲食文化及特色作靈感。

閣下可選擇用餐時間，隨心享受愜意時光。希望我們所提供的精緻餐飲與貼心服務，能令你盡享一段難忘的空中旅程。
Supper

CAVIAR SERVICE

Caviar with blinis, chives, crème fraîche and chopped eggs served with vintage Champagne

CHINESE FAVOURITES

Smoked duck with sweet and sour dressing cucumber and cantaloupe melon

Double boiled chicken and coconut soup with yellow fungus

Boneless US pork ribs with strawberry sauce braised bean curd rolls with white asparagus, carrots and mushrooms in oyster sauce, steamed jasmine rice

INTERNATIONAL FAVOURITES

Green pea and mint soup

Warmed Lebanese tabbouleh salad with roasted eggplant and bulgur lime and yoghurt dressing optionally with sous-vide lamb chop

Ricotta mezzalune pasta with sauteed morels in cream sauce

Pan fried black cod with edamame and gremolata ratatouille, roasted Roma tomato, saffron risotto or sautéed kale, roasted artichokes, cherry tomatoes

Vegetarian choice

Hong Kong Flavours
CHEESE

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

DESSERT

Seasonal fresh fruit

Sweet mixed bean soup with coconut milk served warm or cold

Chocolate fondant with caramel sauce and vanilla ice cream

Pralines

WELLNESS MENU

Our recommendation of lighter dishes

Warmed Lebanese tabbouleh salad with roasted eggplant and bulghur lime and yoghurt dressing

Pan fried black cod with edamame and gremolata sautéed kale, roasted artichokes, cherry tomatoes

Seasonal fresh fruit
All Day

Truffle ham and cheese toast with chilli mayonnaise
vegetable chips

Mak’s signature wonton noodles in soup 🍜麺

Classic beef burger, Monterey Jack cheese
bacon, tomato, pickled onions and zucchini
on a toasted brioche bun with fries

Selection of ice cream 🍦
Breakfast

TO START

- Fresh orange juice
- Apple juice
- Fuji apple, blackcurrant and blueberry smoothie
- Seasonal fresh fruit
- Cereal selection
- Vanilla yoghurt with pomegranate molasses, figs and raspberries
- Assorted bakery, fresh toast, preserves, honey and butter

MAINS

- Organic free range eggs ~ freshly scrambled, fried or boiled
  Cumberland pork sausage, crispy pancetta, spinach-stuffed portobello mushroom, roasted cherry tomatoes and breakfast potatoes
- Open omelette with ricotta, cherry tomatoes and basil
- Hong Kong sampan congee with dim sum selection
  Chiu Chow dumpling, asparagus dumpling, spinach siu mai, beef siu mai
- Oatmeal porridge with coconut yoghurt, roasted pears and walnuts

WELLNESS MENU

- Our recommendation of lighter dishes
- Seasonal fresh fruit
- Vanilla yoghurt with pomegranate molasses, figs and raspberries
- Open omelette with ricotta, cherry tomatoes and basil

🌱 Vegetarian choice
**Wines**

**CHAMPAGNE**

*Krug Vintage, Champagne, France, 2004*

The story of the year 2004, captured by Krug. With harmonious tension and elegant radiance, Krug 2004 reveals the vibrant story of a fresh year – so much so that the House chose to give it the nickname “Luminous Freshness”. The nose offers ginger, candied citrus and lemon meringue tart. The balanced palate shows notes of brioche, honey and citrus.

**WHITE WINES**

*Domaine Au Pied du Mont Chauve, Chassagne-Montrachet ‘En Pimont’, Burgundy, France, 2017*

Complex nose combining fresh brioche and lively aromas such as green lemon and grapefruit. With a straight and very clean mouth, this is a refreshing wine with pure minerality.

*Craggy Range Sauvignon Blanc, Marlborough, New Zealand, 2017*

Family owned winery founded in 1997, Craggy Range quickly establish itself as a leading producer from New Zealand, focusing on terroir driven wines with defined personality. Boundless flavour and energy make this wine irresistably supple and refreshing. Watch for zesty passion fruit and ripe peach with crisp, tight-rope acidity and a dry minerally finish.

**RED WINES**

*Château Montrose, St Estephe, Bordeaux, France, 2006*

Medium-bodied with classic aromas of creamy blackberries, cassis, flowers, and crushed rocks, fine tannins and a dense, powerful finish.

*Castelgiocondo Brunello di Montalcino DOCG, Tuscany, Italy, 2013*

Intense ruby red in colour, the wine expresses clearly defined aromas of raspberry and red summer fruits, further enriched by elegant floral violet notes. A harmonious and well-defined wine with elegant tannins and a sapid and mineral persistence.

*Wooing Tree Pinot Noir, Central Otago, New Zealand, 2013*

The award-winning Wooing Tree is a family owned single vineyard site in Central Otago where Pinot Noir thrives and clearly a popular spot for romantics. The 2013 is a complex and powerful wine, with aromas of ripe cherries, plums and a hint of spice. The palate is rich and silky with fine-boned tannins.
DESSERT WINE

**Warre's Otima Colheita Tawny Port, Portugal, 1995**  
Drinks

SIGNATURE DRINKS

Cloud Nine
A refreshing combination of vodka, Cointreau and Sprite with a touch of lemon

Cathay Delight
A kiwi fruit-based non-alcoholic drink with coconut milk and a touch of fresh mint

BEER

International selection • Gweilo Craft Beer
  Betty Our handcrafted Pale Ale

CLASSIC COCKTAILS

Garibaldi
Campari, orange juice

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

Gimlet
Tanqueray Ten 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 Blue Label • Gentleman Jack Bourbon
Canadian Club • Glenmorangie Signet Single Malt Scotch Whisky

OTHER SPIRITS AND LIQUEURS
Campari • Tanqueray Ten Gin • Bacardi Rum
Belvedere Vodka • Tesseron Lot 76 XO Tradition
Cointreau • Kahlua • Baileys Irish Cream

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
Ceylon breakfast • Earl Grey • Traditional Iron Buddha
Jasmine silver needle • Sencha • Peppermint leaf • Chamomile flowers

Soothe
Refreshing and comforting blend of mint leaves, ginger root and whole
fennel seeds, perfect as a palate cleanser and digestif

Calm
Naturally hydrating, a gently sweet blend of chamomile, lavender and
lemongrass to relax the body and mind

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
晚餐

魚子醬及香檳
魚子醬伴小薄餅、香蔥、鮮忌廉及雞蛋碎

中式精選
煙鴨肉配甜酸醬
青瓜、哈密瓜
椰子黃耳燉雞湯
香酥草莓骨
蠔皇上素腐皮卷、絲苗白飯

環球精選
薄荷青豆湯
中東烤茄子小麥沙律
青檸乳酪醬
可選配：慢煮羊扒
忌廉羊肚菌芝士意大利雲吞
香煎黑鱈魚配檸檬香草醬伴枝豆
煝雜菜、香烤番茄及藏紅花煝飯
或
炒羽衣甘藍、烤雅枝竹及車厘茄

✈ 素食精選
✈ 港式滋味
晚餐

芝士
Reblochon、Double Gloucester 及 Colston Bassett Stilton 芝士
餅乾、青提子及榙樸醤

甜品
時令鮮果
喳咋糖水
可選擇熱或凍
朱古力心太軟配焦糖及雲呢拿雪糕
精美朱古力

健怡之選
為閣下旅途中保持均衡飲食的健康菜餚
中東烤茄子小麥沙律 ✓
青檸乳酪醤
香煎黑鱈魚配檸檬香草醬伴枝豆
炒羽衣甘藍・烤雅枝竹及車厘茄
時令鮮果

若未能滿足閣下之選擇，祈為原諒
小食

松露火腿芝士焗三文治配香辣蛋黄酱
蔬菜脆片

世家雲吞麵

芝士煙肉牛肉漢堡配醃菜及薯條

雪糕 MOVENPICK
早餐

前菜

鲜橙汁

蘋果汁

蘋果黑加侖子藍莓特飲

時令鮮果

雜錦穀物

雲呢拿乳酪配石榴糖蜜、無花果及紅桑子

精選麪包及鮮烘多士
配果醬、蜜糖、牛油

主菜

新鮮放養雞蛋 (自選烹調方法) - 炒蛋、煎蛋或烚蛋
豬肉腸、香脆煙肉、菠菜醷大啡菇、烤車厘茄及馬鈴薯

香草車厘茄芝士奄列

港式艇仔粥
配中式點心 (潮州粉果、蘆筍餃、菠菜燒賣及牛肉燒賣)

椰子乳酪燕麥配烤梨及合桃

健怡之選

為閣下旅途中保持均衡飲食的健康菜餚

時令鮮果

雲呢拿乳酪配石榴糖蜜、無花果及紅莓

香草車厘茄芝士奄列

🌿 素食精選

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飲品

特色飲品

Cloud Nine
以伏特加、Cointreau 橙酒及雪碧調成，加入幾滴檸檬汁，味道更為清新

Cathay Delight
這款無酒精飲品以奇異果汁為主，再加入椰奶及少量新鮮薄荷葉

啤酒

來自世界各地之精選啤酒 • Gweilo 手工啤酒
Gweilo 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、喚汁及香料

Gimlet
Tanqueray Ten Gin、青檸汁及砂糖

Manhattan
自選威士忌、Martini Rosso

Dry Martini
Bombay Sapphire Gin、Martini Extra Dry

Negroni
Bombay Sapphire Gin、Martini Rosso 及 Campari
威士忌

Johnnie Walker Blue Label • Gentleman Jack Bourbon
Canadian Club • Glenmorangie Signet Single Malt Scotch Whisky

其他烈酒及甜酒

Campari • Tanqueray Ten Gin • Bacardi Rum
Belvedere Vodka • Tesseron Lot 76 XO Tradition
Cointreau • Kahlua • Baileys Irish Cream

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 • 斯里蘭卡伯爵茶 • 中國傳統鐵觀音茶
中國茉莉銀針茶 • 日本煎茶 • 薄荷葉茶 • 洋甘菊花茶

舒逸茶
清新舒逸的天然香草茶，延續美味亦助消食

寧神茶
令人寧神的花草茶不含咖啡因，助您酣然入夢

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