# Dining 餐點

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

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 🌃 🎉

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

Selection of ice cream MOVENPICK

#### **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 🗸

#### 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 Beautifully clear amber tone. Spicy, lifted almond and dark chocolate aromas. Notes of Turkish delight and rose water on the palate with hints of vanilla pod. Creamy mouthfeel. Elegant, long and dry finish.

#### **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

Betw 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 W Freshly brewed coffee • espresso • cappuccino • caffè latte

regular or decaffeinated

TEAS JING 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

### 晚餐

魚子醬及香檳

魚子醬伴小薄餅、香葱、鮮忌廉及雞蛋碎

中式精選

煙鴨肉配甜酸醬 青瓜、哈密瓜

椰子黄耳燉雞湯

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 燴雜菜、香烤番茄及藏紅花燴飯

蚁

炒羽衣甘藍、烤雅枝竹及車厘茄

### 晚餐

芝士

Reblochon、Double Gloucester 及 Colston Bassett Stilton 芝士

餅乾、青提子及榲桲醬

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 ✓ 青檸乳酪醬

**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

# 小食

松露火腿芝士烘三文治配香辣蛋黃醬 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 MŐVENPICK

#### 早餐

健怡之選

前菜 鮮橙汁

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、菠菜釀大啡菇、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

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 251/261 <03/23>

## 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

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、喼汁及香料

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

