



PREMIUM ECONOMY
特選經濟



From our culinary team — 我們誠意為你奉上

Welcome aboard this Cathay Pacific flight.

We know that travelling well starts with fine food and the best ingredients, that's why whenever possible we offer locally sourced and sustainable produce when creating our dishes.

Our menus are ever changing, taking the opportunity to incorporate fresh, seasonal ingredients whilst also offering lighter and healthy dining options.

Experience our award winning selection of wines and beverages to further delight your taste buds and complement your meal today.

Enjoy your journey with us.

歡迎乘搭國泰航班。

寫意翱翔始於優質的膳食，因此我們慎選本地可持續食材，不時更新菜單，加入時令新鮮蔬果，更備有輕食及健康餐膳以供選擇。

為增添旅客的味覺享受，我們特意獻上一系列得獎餐酒及飲料，讓閣下的空中用餐體驗更顯愜意。

謹祝閣下旅途愉快，翱翔寫意！

烈酒

芝華士12年蘇格蘭威士忌

馥華詩 VSOP 干邑白蘭地 • 芬蘭伏特加

哥頓琴酒 • 百加得白祿酒

百利甜酒

啤酒

自家釀製手工淡愛爾啤酒 *Betsy*

來自世界各地之精選啤酒 • Gweilo 手工啤酒

Carlsberg 無酒精啤酒

無酒精飲品

汽水 • 果汁

咖啡 • 名茶

葡萄酒

氣泡酒

愛思妮雅酒廊氣泡酒, 威尼托, 意大利, 無年份
(Astoria Lounge Valdobbiadene Prosecco Superiore D.O.C.G. Extra Dry, Italy, NV)

以下各款精選葡萄酒於航班上不定期推出。
請向我們的空中服務員查詢是日餐酒選擇。

白酒

葛蘭博莎當妮白酒, 南澳澳洲, 2023
(Grant Burge Benchmark Chardonnay, South Australia, 2023)

羅夫賓德酒莊莎當妮白酒, 南澳澳洲, 2023
(Rolf Binder Chardonnay, South Australia, 2023)


紅酒

葛蘭博切粒子紅酒, 南澳澳洲, 2022/2023
(Grant Burge Benchmark Shiraz, South Australia, 2022/2023)


羅夫賓德酒莊切粒子紅酒, 南澳澳洲, 2022/2023
(Rolf Binder Shiraz, South Australia, 2022/2023)



午餐

煙燻鴨胸配南薑甜酸菜
麵包及牛油 • 芝士及餅乾 

配搭以下其中一款

XO醬翠玉瓜炒海鮮
蛋炒飯 

或

慢煮牛肉醬粗管麵

或

印度香料芝士雜菜拌飯

配以

時令鮮果 • 雪糕 

咖啡 • 茶

晚餐

時令鮮果 • 麵包及牛油

配搭以下其中一款

港式咖喱牛肉
西蘭花及白飯

或

焗魚柳配鯷魚番茄醬
雜菜及薯蓉

配以

車厘子金寶蛋糕

咖啡 • 茶

小食

港式蛋撻

在兩餐之間提供，並有多款飲品供選擇

航班上另備有各種輕食可供閣下隨時享用
杯麵 • 精選小食

素食之選

由於各款主菜及飲料數量有限，若未能滿足閣下之要求，祈為原諒。



Led by Chef Tam Tung, Yat Tung Heen is a Michelin-starred restaurant in Eaton HK, serving up authentic Cantonese cuisine in a sophisticated atmosphere inspired by Shanghai taverns from the 1920s. You can now enjoy the exclusive range of 'Hong Kong Flavours' we have created together, celebrating the warmth of our home.

位於香港逸東酒店的米芝蓮星級食府逸東軒由名廚譚棟主理，呈獻經典地道的傳統粵菜。餐廳裝潢雅致，重現1920年代的上海酒館的氛圍。現在你可以品嚐到我們與逸東軒攜手創作的特色「港式滋味」菜餚。



Lunch

Smoked duck breast with pickled mustard greens
and galangal 
bread and butter • cheese and crackers

Served with one of the following choices

Stir-fried seafood and jade melon with XO sauce 
egg fried rice


or

Pasta alla Genovese
paccheri pasta with braised beef and onion ragu

or

✔ Spiced paneer and vegetable biryani

To finish with

Seasonal fresh fruit • Ice cream 

Coffee • tea

Dinner

Seasonal fresh fruit • bread and butter

Served with one of the following choices

✔ Hong Kong beef curry
broccoli and steamed rice

or

Roasted ling fish with anchovy in black olive
and tomato sauce
mixed vegetables and mashed potato

To finish with

Cherry crumble cake

Coffee • tea

Snacks

Hong Kong egg tart
Available between meals, with a selection of drinks

Other items available upon request
Cup noodles • assorted snacks

✔ Plant-forward choice

We apologise if your choice of meal or drink is not available.



Spirits

Chivas Regal 12 years old

Courvoisier V.S.O.P. • Finlandia Vodka

Gordon's Gin • Bacardi Rum

Baileys Irish Cream

Beer

Our handcrafted Pale Ale *Betsy*

International selection • Gweilo Craft Beer

Carlsberg Alcohol Free Pilsner

Non-alcoholic

Soft drinks • Juices

Coffee • Tea

Wines

SPARKLING WINE

Astoria Lounge Valdobbiadene Prosecco Superiore D.O.C.G.
Extra Dry, Italy, NV

*The following wines will be served on a rotational basis.
Please ask our Cabin Crew for the choices that are on offer today.*

WHITE WINE

Grant Burge Benchmark Chardonnay, South Australia, 2023

Rolf Binder Chardonnay, South Australia, 2023

RED WINE

Grant Burge Benchmark Shiraz, South Australia, 2022/2023

Rolf Binder Shiraz, South Australia, 2022/2023