

Seasons Greetings



HARBOUR CRUISE DECEMBER CHRISTMAS MENU

Minimum 20 pax, Maximum 35/39

Time: 12:00/13:00-16:00/17:00 or 18:00/19:00 to 22:00/23:00 (4-hour time slot)

Prices \$750 per person, Minimum 20 people

(a 5 % staff gratuity will be added)

Appetizers

"Bitter Ballen", Mini Beef Croquettes with Dyon Mustard
Piggies in a blanket
Assorted Cheeses with Grapes and Walnuts
Dill/Honey/Mustard marinated Salmon Fillet
Parma Ham, Salami, Chorizo Platter/ Cantaloupe Melon
Crudités with Guacamole, Micro Cresses
Hummus/Eggplant/ roasted Pepper Dips
French Baguette/ Pita Bread

Salads

Cherry Tomato/Cucumber/Mint
Roasted Mediterranean Vegetables, Pesto, Feta Cese
Festive Red Salad: Red Cabbage, Red Onion, Red Apple, Beetroot

Mains from the Grill/Oven

Whole Roasted Turkey with all the traditional Trimmings
Grass Fed Beef Tenderloin/ Chimichurri
North Sea Cod Fillet, Cherry Tomatoes/Capers/Basil
Slow cooked, BBQ Pork Ribs
French Fries, Fried Rice, French Baguette

Desserts

"Poffertjes" Coin size Pancakes dusted with Icing Sugar
Christmas Stollen
Seasonal Fruit Salad

Drinks

Free flow of:

Beers: Heineken, Asahi, Corona
Cocktails: Bloody Mary, Mojito
Wines: Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Merlot
Blanc de Blanc Sparkling Wine, Rose
Juices: Orange Juice, Apple, Pineapple, Grape Fruit, Cranberry, Tomato
Soft Drinks: Coke, Coke light, Tonic Water, Soda Water Sprite, Fanta
Spirits: Gordon's Dry Gin, Bacardi Rum, Stolichnaya Vodka, Ballentine's Whisky
Nespresso Coffee/ Lipton's Tea

CONTACT

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