

Hello
Hong Kong
你好, 香港!

Dining 餐點

Welcome on board.

As the home carrier of Hong Kong, we are excited to welcome visitors around the world to discover the beauty of our city. Meanwhile, enjoy a curated selection of dishes that epitomises Hong Kong's vibrant culinary heritage and captures its spirit on our flights.

Our menu showcases fresh, seasonal produce, with dishes that celebrate the warmth of our home and those that take inspiration from the places we fly. We invite you to dine at the time of your choosing. Our crew are here to make your experience a memorable one.

歡迎登機。

國泰航空一直以港為家，期待為世界各地旅客提供一個探索香港的機會。航班上亦推出一系列充滿地道風味的菜式，讓你感受香港的特色活力。

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

Cold plate - Pork in osmanthus sauce

Double boiled watercress with pork soup

Garlic steamed Atlantic lobster
baby cabbage with pumpkin sauce, steamed jasmine rice

INTERNATIONAL FAVOURITES

Fire roasted heirloom tomato soup 

Moroccan maple roasted pumpkin salad
spiced chickpeas and minted yoghurt
optionally with grilled prawns

Spinach and ricotta rotolo with tomato concasse 

Grilled lamb chops with red pepper chimichurri
Moroccan mixed vegetables with couscous

OR

Miso sesame broccolini with mashed gingered sweet potato

CHEESE

Cheddar, Buttermilk Blue, Bijou
crackers, grapes, old Farmhouse chutney, walnut

DESSERT

Seasonal fresh fruit

Mixed beans soup
served warm or cold

Espresso martini crumpet with coffee salted caramel sauce

Pralines

WELLNESS MENU

Our recommendation of lighter dishes

Moroccan maple roasted pumpkin salad 
spiced chickpeas and minted yoghurt

Grilled lamb chops with red pepper chimichurri
Miso sesame broccolini with mashed gingered sweet potato

Seasonal fresh fruit

We apologise if your preferred
selection is not available

All Day

French leek and truffle quiche lorraine with guanciale al pepe

Cod fish and scallops with egg noodles in fish soup

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

Selection of ice cream 

Breakfast

TO START

Fresh orange juice

Kiwi and strawberry smoothie

Seasonal fresh fruit

Cereal selection

Homemade yoghurt with roasted figs and thyme honey

Assorted bakery, fresh toast, preserves, honey and butter

MAINS

Organic free range eggs ~ freshly scrambled, fried or boiled
pork banger, ham, sauteed button mushroom, grilled tomato, potato roesti

Whole grain pancake with poached egg
avocado and tomato onion chutney

Beef and conpoy congee with dim sum selection
Shrimp dumpling, chive dumpling, siu mai

Mixed fruit yoghurt with granola

WELLNESS MENU

Our recommendation of lighter dishes

Seasonal fresh fruit

Homemade yoghurt with roasted figs and thyme honey

Whole grain pancake with poached egg
avocado and tomato onion chutney

Wines

CHAMPAGNE

Krug Vintage, Champagne, France, 2004

Fresh and elegant, with an expressive bouquet of ginger, candied citrus, and lemon meringue tart, and a palate of brioche and honey.

Rare, Champagne, France, 2006

A lively Champagne with a generous nose of crisp mango, cocoa, coffee and tropical fruits that develops into dried apricot, sweet spices, vanilla, quince, lemon and lime on the palate.

WHITE WINES

Domaine Au Pied du Mont Chauve, Chassagne-Montrachet 'En Pimont', Burgundy, France, 2017

Lively aromas of fresh brioche, green lemon and grapefruit on the nose, while straight-forward and clean on the palate that ends in pure minerality.

Craggy Range Sauvignon Blanc, Marlborough, New Zealand, 2017

A lush, vibrant wine with passion fruit, honeyed grapefruit and ripe peach on the nose, balanced by a zesty acidity and a dry mineral finish.

RED WINES

Château Lynch-Bages, Pauillac, Bordeaux, France, 2008

Nice aromas of cranberry, dried floral notes, and tobacco. Its excellent tannin structure is underlined by intensity, depth, and length.

Luce della Vite 'Luce', Tuscany, Italy, 2015

Supple palate of black cherry, dense chocolate, dark damson plum fruit, together with dry dusty tannins capture the essence of a signature Italian red wine.

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

A complex and powerful wine with aromas of ripe cherries, plums and a hint of spice, giving way to soft acidity and fine-boned tannins on the palate.

DESSERT WINE

Warre's Otima Colheita Tawny Port, Portugal, 1995

Spicy, lifted almond and dark chocolate aromas open up to notes of Turkish delight and rose water on the palate with hints of vanilla pod. Its ripe, creamy texture gives way to an 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

Betsy Our handcrafted Pale Ale • International selection
Gweilo Craft Beer • Carlsberg Alcohol Free Pilsner

CLASSIC COCKTAILS

Garibaldi

Campari, orange juice

Bloody Mary

Belvedere Vodka, tomato juice, Worcestershire sauce and spices

Gimlet

Tanqueray Ten Gin, lime cordial

Manhattan

Whisky of your choice, Martini Rosso

Dry Martini

Tanqueray Ten Gin, Martini Extra Dry

Negroni

Tanqueray Ten Gin, Martini Rosso and Campari

WHISKIES

Johnnie Walker Blue Label • Gentleman Jack Tennessee Whiskey
Canadian Club

Benromach Aged 21 Years

Matured in first-fill oak casks, this Speyside single malt made its debut with gold medal wins in various competitions. Enjoy sweet sherry aromas, subtle spice, Seville orange, raspberry and soft smoke throughout the palate.

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 • selected cold pressed juice or smoothie

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 • 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、香葱、鮮忌廉及雞蛋碎

中式精選

冷盤 - 桂花豬肉

西洋菜燉瘦肉湯

香蒜蒸龍蝦

娃娃菜配南瓜汁及絲苗白飯

環球精選

烤番茄湯 

摩洛哥楓糖烤南瓜沙律

香辣鷹嘴豆及薄荷乳酪

可選配：烤大蝦

菠菜芝士卷配番茄醬 

烤羊架配阿根廷紅椒醬

摩洛哥蔬菜北非小米

或

味噌芝麻西蘭花苗配生薑番薯蓉

晚餐

芝士

車打 (Cheddar)、白脫牛奶藍紋 (Buttermilk blue) 及羊奶芝士 (Bijou)
餅乾、提子、核桃及酸辣醬

甜品

時令鮮果

喳咋
可選擇熱或凍

咖啡馬天尼英式烤餅
配鹽味咖啡焦糖醬

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

摩洛哥楓糖烤南瓜沙律 ✓
香辣鷹嘴豆及薄荷乳酪

烤羊架配阿根廷紅椒醬
味噌芝麻西蘭花苗配生薑番薯蓉

時令鮮果

小食

大葱松露法式鹹派伴煙肉胡椒

魚湯鱈魚帶子麩

芝士煙肉牛肉漢堡伴醃菜及薯條

雪糕 

早餐

前菜

鮮橙汁

奇異果士多啤梨特飲

時令鮮果

雜錦穀物

自製乳酪配百里香蜜糖及焗無花果

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、煎蛋或焗蛋
配豬肉腸、火腿、炒蘑菇、烤番茄、瑞士薯餅

全麥班戟伴水煮蛋
牛油果及番茄洋葱酸辣醬

瑤柱牛肉粥及點心精選
蝦餃、韭菜餃及燒賣

雜果乳酪
乾果穀麥片

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

自製乳酪配百里香蜜糖及焗無花果

全麥班戟伴水煮蛋
牛油果及番茄洋葱酸辣醬

葡萄酒

香檳

庫克年份香檳，香檳區，法國，2004

(Krug Vintage, Champagne, France, 2004)

散發生薑、蜜餞柑橘和檸檬蛋白撻的香氣，平衡的口感展現出牛油麪包、蜂蜜和柑橘的味道。

白雪黑鑽黃金限量頂級香檳，香檳區，法國，2006

(Rare, Champagne, France, 2006)

帶有芒果、可可、咖啡和熱帶水果的香氣，緊隨其後的是杏脯、甜香料、雲呢拿、椴梘、檸檬和青檸的味道，餘味悠長。

白酒

莎珊夢夏雪白酒，勃艮第，法國，2017

(Domaine Au Pied du Mont Chauve, Chassagne-Montrachet 'En Pimont', Burgundy, France, 2017)

揉合了新鮮的牛油麪包、青檸和西柚等活潑的複雜香氣。口感清爽乾淨，是一款清爽的白酒，帶有純正的礦物質味。

克拉吉酒莊長相思，馬爾堡，新西蘭，2017

(Craggy Range Sauvignon Blanc, Marlborough, New Zealand, 2017)

富熱情的熱情果和成熟的桃子風味，帶有清脆的酸度和乾燥的礦物味。

紅酒

靚茨伯酒莊紅酒，波雅克，波爾多，法國，2008

(Château Lynch-Bages, Pauillac, Bordeaux, France, 2008)

散發出蔓越莓、乾花香和煙草的美妙香氣。出色的單寧結構在強度、深度和長度上得以強調。

露鵲酒莊生命之光紅酒，托斯卡納，意大利，2015

(Luce della Vite 'Luce', Tuscany, Italy, 2015)

這款極受歡迎的托斯卡納葡萄酒帶有黑車厘子、濃郁的朱古力和黑李子的柔順口感，乾爽、土味的單寧讓味蕾煥然一新——這是意大利紅酒標誌性的特徵。

愛慕之樹黑皮諾紅酒，奧塔哥中部，新西蘭，2013

(Wooin Tree Pinot Noir, Central Otago, New Zealand, 2013)

一款複雜而強勁的葡萄酒，帶有成熟車厘子、李子和淡淡的香料香氣。口感豐富而柔滑，單寧細膩。

餐後酒

至尊陳年波特酒，葡萄牙，1995

(Warre's Otima Colheita Tawny Port, Portugal, 1995)

呈美麗清澈的琥珀色調。散發辛辣、杏仁和黑朱古力香氣。帶有土耳其軟糖和玫瑰水的氣息，及淡淡的雲呢拿莢味道。如忌廉般的口感，餘味優雅、悠長且乾爽。

飲品

特色飲品

樂上雲霄

以伏特加、君度橙酒及雪碧調成，加入幾滴檸檬汁，味道更為清新

國泰碧玉

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

Betty 自家釀製手工淡愛爾啤酒 • 來自世界各地之精選啤酒
Gweilo 手工啤酒 • Carlsberg 無酒精啤酒

經典雞尾酒

加里波第

金巴利酒、橙汁

血腥瑪麗

原味絕對伏特加、番茄汁、噫汁及香料

琴蕾

坦奎利10號特級琴酒、青檸糖漿

曼克頓

自選威士忌、馬天尼紅苦艾酒

乾馬天尼

龐貝藍鑽特級琴酒、馬天尼乾苦艾酒

尼格羅尼

龐貝藍鑽特級琴酒、馬天尼紅苦艾酒及金巴利酒

威士忌

約翰走路藍牌蘇格蘭調和威士忌 • 傑克丹尼紳士傑克威士忌 • 加拿大俱樂部威士忌

百樂門21年單一麥芽威士忌

這款斯佩塞單一麥芽威士忌在首次裝填的橡木桶中熟成，曾在多項比賽中獲得金獎。散發甜美的雪利酒香氣，柔和的香料、苦橙、紅桑子和淡淡的煙燻味貫穿味蕾。

其他烈酒及甜酒

金巴利酒 • 坦奎利10號特級琴酒 • 百加得白秣酒 • 雪樹伏特加
太師龍76號“傳承” XO 干邑 • 君度橙酒 • 甘露咖啡甜酒 • 百利甜酒

果汁

橙汁 • 蘋果汁 • 番茄汁
精選冷壓果汁或果昔

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

