



BUSINESS 商務



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. May we take you on new journeys that bring you closer to where you want to be.

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。我們期待為你帶來嶄新的旅程，讓你飛躍至人生旅途中更精采的下一站。

# Dinner

Served shortly after takeoff

## TO START

❖ Spiced cauliflower soup with spring onions

Hot smoked salmon salad  
golden beetroot, horseradish cream

Thai beef salad with nam jim dressing  
glass vermicelli noodles, fresh lime

## MAINS

Braised beef rib finger noodle with choy sum

❖ Wok fried seafood in lobster broth  
crispy and steamed rice, spring onions, ginger

❖ Tofu and kimchi poke bowl  
cucumber, sprouts, spinach, barley and red rice

Parmesan crusted chicken breast with fresh lemon  
fennel and coriander slaw, new potatoes,  
accompanied by leaf salad, balsamic vinaigrette

## CHEESE

Tomme, Montgomery's Cheddar and Bleu d'Auvergne  
crackers, green grapes, Maggie Beer's quince paste

## DESSERT

Seasonal fresh fruit

Eton mess  
lemon curd, fresh cream, shortbread crumble, strawberries

Thai style sticky rice with fresh mango and coconut milk

Selection of ice cream 

Pralines

❖ Vegetarian choice

❖ Hong Kong Flavours

# **Light Dinner**

Served prior to landing

## **TO START**

**Seasonal fresh fruit**

## **MAINS**

**Classic toasted Reuben sandwich**

corned beef, Swiss cheese, sauerkraut, rye bread

**Stir fried chicken and mixed mushrooms with thick egg noodles**

## **DESSERT**

**Banoffee pie**

# Wines

## CHAMPAGNE

### Deutz Brut Classic, Champagne, France, NV

Clear, bright and elegant on the nose with citrus, apple and biscuit, with a fine, effervescent palate reminiscent of lemon meringue, honey and light red fruits.

## WHITE WINES

### Maison Jean Loron, Viré Clessé "Cuvée Spéciale", Burgundy, France, 2018

A vivacious wine boasting a bouquet of mayflower and acacia, hint of lemon balm, white peach, verbena and mint, finished with a hint of minerality.

### Framingham Sauvignon Blanc, Marlborough, New Zealand, 2022

An expressive wine with aromas of flint, vibrant Meyer lemon and subtle shortbread that are mirrored on the palate, along with notes of green apple, passionfruit, sweet herbs and a zesty finish with a distinctive mineral edge.

## RED WINES

### Michel Lynch Réserve, Médoc, Bordeaux, France, 2018

Intense aromas of savoury black cherries, mocha and hints of violet notes seamlessly merge into a fine, full-bodied palate of the same notes and gentle tannins.

### Baddaginnie Run Shiraz, Victoria, Australia, 2021

Vibrant on both the nose and the palate with blackcurrant and mulberry aromas, plush tannins and hints of cloves and aniseed.

## DESSERT WINE

### Graham's Late Bottled Vintage Port, Portugal, 2017

A luscious port with sumptuous ripe blackberries, honeysuckle, tropical fruits, kirsch and liquorice, ready to drink with its light structure.

# Drinks

## SIGNATURE DRINKS

### Cloud Nine

Vodka, Cointreau, Sprite and lemon juice

### Cathay Delight (non-alcoholic)

Kiwi fruit, coconut milk and fresh mint

## BEER

*Betty* Our handcrafted Pale Ale • International selection Gweilo  
Craft Beer

## CLASSIC COCKTAILS

### Garibaldi

Campari, orange juice

### Bloody Mary

Absolut Vodka, tomato juice, Worcestershire sauce and spices

### Gimlet

Bombay Sapphire Gin, lime cordial

### 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 Gold Reserve • Jack Daniel's Tennessee Whiskey  
Canadian Club

## OTHER SPIRITS AND LIQUEURS

Campari • Bombay Sapphire Gin • Bacardi Rum  
Absolut Vodka • Hine Rare VSOP  
Cointreau • Baileys Irish Cream

We apologise if your preferred selection is not available

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# Drinks

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 	<b>Ceylon breakfast</b> Rich and smooth breakfast tea, perfect with milk or without
	<b>Earl grey</b> Refreshing and bright, with citrus freshness over a rich Ceylon tea base
	<b>Oolong</b> Medium fired oolong with a beautifully satisfying flavour of roasted hazelnut and autumn fruits
	<b>Jasmine spring tips</b> Light, delicate and sweet green tea from China, scented with fresh jasmine flowers
	<b>Japan green</b> Fresh and grassy Japanese-style sencha tea with a satisfying vegetal character
	<b>Peppermint leaf</b> Striking and strong, intensely minty pure peppermint leaf
	<b>Chamomile flowers</b> Elegant, floral and deeply soothing whole chamomile flowers
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

於起飛後供應

前菜

✓ 香葱椰菜花湯

煙三文魚金菜頭沙律  
辣根忌廉

泰式酸辣牛肉粉絲沙律

主菜

牛腩麪伴菜心

● 薑葱海鮮龍蝦湯泡飯

✓ 泡菜豆腐紅米薏米飯

香脆芝士雞扒伴檸檬  
芫茜茴香沙律、新薯，  
配時令沙律、意大利油醋汁

芝士

多姆 (Tomme)、蒙哥馬利車打 (Montgomery's Cheddar) 及  
奧維涅藍紋 (Bleu d'Auvergne) 芝士  
餅乾、青提及楓桲醬

甜品

時令鮮果

檸檬忌廉  
士多啤梨、牛油酥餅碎

泰式香芒椰奶糯米飯

雪糕 

手工朱古力

✓ 素食之選

● 港式滋味

**晚餐**

於航班降落前供應

前菜

時令鮮果

主菜

鹹牛肉芝士黑麥三文治

鮮菇雞肉蛋麵

甜品

香蕉拖肥批

# 葡萄酒

- 香檳  
蒂姿經典香檳，香檳區，法國，無年份  
(Deutz Brut Classic, Champagne, France, NV)  
色澤清澈明亮，散發優雅的柑橘、蘋果和餅乾的香氣，細微緻活潑的口感，讓人聯想起檸檬蛋白餅、蜂蜜和淡紅色水果。
- 白酒  
讓·洛龍酒莊維雷克萊塞白酒，勃艮第，法國，2018  
(Maison Jean Loron, Viré Clessé “Cuvée Spéciale”, Burgundy, France, 2018)  
散發五月花和相思花的芳香，帶檸檬草、白桃、馬鞭草和薄荷的風味。活潑新鮮，細膩柔滑，帶有礦物質的完美尾韻。
- 弗雷明漢長相思，馬爾堡，新西蘭，2022  
(Framingham Sauvignon Blanc, Marlborough, New Zealand, 2022)  
帶有燧石、檸檬和淡淡的烤麵包香氣，是富有表現力的葡萄酒。口感圓潤，帶有熱情和石果的風味、香草甜味及和令人耳目一新的清新酸度。
- 紅酒  
美詩麗致珍藏紅酒，梅多克，波爾多，法國，2018  
(Michel Lynch Réserve, Médoc, Bordeaux, France, 2018)  
這款迷人的葡萄酒以擁有林奇巴居堡的騎士命名，散發著濃郁的黑車厘子、摩卡咖啡和淡淡的紫羅蘭香氣。令人愉快的天鵝絨般的口感，帶有黑車厘子、香料和摩卡咖啡的味道。
- 巴達基尼酒莊西拉紅酒，維多利亞州，澳洲，2021  
(Baddaginnie Run Shiraz, Victoria, Australia, 2021)  
一款優雅、酒體飽滿的葡萄酒，散發黑加侖子和桑葚的香氣，單寧柔順，並帶有一絲丁香和茴香的味道。
- 餐後酒  
葛拉漢酒廠晚裝瓶年份波特酒，葡萄牙，2017  
(Graham's Late Bottled Vintage Port, Portugal, 2017)  
散發奔放的金銀花香氣，帶有薄荷和熱帶水果的風味。濃郁成熟黑莓果香與櫻桃酒的酒體，以細緻的單寧和清新口感作尾韻。

若未能滿足閣下之選擇，祈為原諒

## 飲品

### 特色飲品

樂上雲霄

伏特加、君度橙酒、雪碧及檸檬汁

國泰碧玉（不含酒精）

奇異果汁、椰奶及薄荷葉

### 啤酒

*Betsy* 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

### 經典雞尾酒

加里波第

金巴利酒、橙汁

血腥瑪莉

原味絕對伏特加、番茄汁、喰汁及香料

琴薺

龐貝藍鑽特級琴酒、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

約翰走路金牌珍藏調和威士忌 • 傑克丹尼田納西威士忌  
加拿大俱樂部威士忌

### 其他烈酒及甜酒

金巴利酒 • 龐貝藍鑽特級琴酒 • 百加得白冚酒

原味絕對伏特加 • 御鹿希世VSOP干邑

君度橙酒 • 百利甜酒

## 飲品

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

香濃細滑的早餐茶，加奶或清飲皆宜

斯里蘭卡伯爵茶

清新提神，在濃厚的錫蘭茶基調中散發出柑橘清香

烏龍茶

中度烘焙的烏龍茶，蘊含令人愉悦的烤榛子和秋果香味

茉莉春毫茶

柔香細膩的清甜綠茶，洋溢新鮮的茉莉花香

日本煎茶

口感柔滑溫厚，帶有香豌豆與鮮草味

薄荷葉茶

清爽透心的純薄荷葉茶，為你煥發精神

洋甘菊花茶

高雅芳香的原朵洋甘菊，安心寧神

其他

港式奶茶 • 热朱古力

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





