



The **EXPLORER'S CLUB**  
RESTAURANT  
大冒險家餐廳

—  冒險家半自助餐  —  
EXPLORER'S SEMI-BUFFET

自選單點主菜一份

SELECT ONE OF À LA CARTE ENTRÉE

用餐時間為入座起計 75 分鐘  
Dining time 75 mins after being seated

成人  
ADULT \$298

小童  
CHILD \$198



## 自選主菜 (四選一)

SELECTION OF À LA CARTE ENTRÉE (SELECT ONE FROM FOUR)



### 印度 INDIA

#### 印度牛油咖喱雞

芒果甜酸醬 | 青瓜乳酪  
印度薄脆 | 印度香飯

#### Indian Butter Chicken

mango chutney | cucumber raita  
papadam | biryani rice

印度朋友為亨利爵士舉辦了豐盛的歡迎晚宴，讓他體驗香料的魔力。  
廚師團隊用亨利爵士帶回迷離莊園的香料配合乳酪醃製印度烤雞，利用番茄、牛油及香料調配成咖喱醬汁，伴以自家製芒果甜酸醬、印度薄脆和印度香飯，供賓客享用。

Lord Henry's hospitable Indian friend hosted a lavish dinner to celebrate their friendship, and introduced him to the magical touch of spices. Using the spices that Lord Henry brought back to Mystic Point, the team of chefs marinates the tandoori chicken with yogurt and creates a curry sauce with tomatoes, butter sauce and other spices, and serves the dish with homemade mango chutney, crispy papadam and biryani rice.



### 摩洛哥 MOROCCO

#### 摩洛哥羊肉

古斯米 | 鷹嘴豆 | 檸檬  
芫荽 | 青瓜乳酪

#### Moroccan Lamb

couscous | chick peas | lemon |  
coriander | cucumber yogurt

塔吉鍋是傳統的摩洛哥鍋具，其獨特的形狀有助保留食材的鮮味。  
亨利爵士將朋友送贈的塔吉鍋帶回迷離莊園，教導他的廚師團隊將羊肉、古斯米、鷹嘴豆、檸檬及各種香料放入鍋內，燉成一道美味的菜式。

The tagine pot is a traditional Moroccan cooking vessel. Its conical lid helps to enhance the flavors in the cooking process. The team of chefs uses the tagine that was gifted by Lord Henry's Moroccan friend, and cooks lamb, couscous, chickpeas, spinach, lemon and various spices over an open flame.



### 素菜類 VEGETARIAN DISH

賓客如有食物過敏或其他與健康有關的飲食限制，請聯繫我們的演藝人員，  
我們樂於與您商討及嘗試為您的特別飲食所需作出安排

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## 自選主菜 (四選一)

SELECTION OF À LA CARTE ENTRÉE (SELECT ONE FROM FOUR)



— 中國 CHINA —

### 燉牛小排湯麵

刀削麵 | 牛肉濃湯 | 白菜 | 蘿蔔  
辣椒醬 | 醃漬菜

### Braised Beef Short Ribs Noodle Soup

sliced noodle | beef broth | bok choy | turnip  
chili sauce | pickled mustard greens

亨利爵士於中國品嚐過以別具風味的調味料入饌的菜餚，一試難忘，啟發了他的廚師團隊使用桂皮、豆蔻、茴香籽、八角、生薑及冰糖等調味料燉牛小排，配搭刀削麵與辣椒醬，創造出新穎的麵食。

In China, Lord Henry savored dishes made with exotic seasoning, which he found appetizing. This inspires his team of chefs to create a noodle dish of beef braised in cinnamon, cardamom pods, fennel seeds, star anise pods, ginger, rock sugar, and serve it with the chili sauce.



— 意大利 ITALY —

### 蘑菇千層麵

松露 | 新鮮水牛芝士  
特色番茄醬 | 羅勒

### Mushroom Lasagna

truffle | fresh mozzarella  
signature tomato sauce | basil

亨利爵士跟廚師團隊分享，於意大利遊歷時品嚐過的千層麵一試難忘。廚師團隊受到啟發，創作出千層麵的素菜版本，採用自家製意大利麵，分層鋪上炒蘑菇、松露、新鮮水牛芝士、羅勒及特色番茄醬。

Inspired by Lord Henry's reminiscing of his favorite dish during his trips to Italy, the chefs of Mystic Point created a vegetarian version, with homemade pasta sheets layered with sautéed mushrooms, truffles, fresh mozzarella, basil and the signature tomato sauce.



#### 素菜類 VEGETARIAN DISH

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# 兒童套餐 KIDS' MENU

11歲或以下之兒童 FOR KIDS AGED 11 OR BELOW



## 肉丸配迪士尼朋友通粉

番茄醬 | 粟米 | 菇菌 | 西蘭花  
「香蕉驚喜」甜品

## Meatballs with Disney Characters Pasta

tomato sauce | corn | mushroom | broccoli  
“banana surprise” dessert



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EXPLORER'S SEMI-BUFFET DINNER



+

尊享於預留區域觀賞  
《迪士尼星夢光影之旅：星空派對》  
ACCESS TO THE RESERVED VIEWING AREA AT  
“MOMENTOUS: PARTY IN THE NIGHT SKY”

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SELECT ONE OF À LA CARTE ENTRÉE

用餐時間為入座起計 90 分鐘

Dining time 90 mins after being seated

成人  
ADULT \$ **508**

小童  
CHILD \$ **348**



## 自選主菜 (四選一)

SELECTION OF À LA CARTE ENTRÉE (SELECT ONE FROM FOUR)



— 印度 INDIA —

### 脆皮香草鱸魚

天多利薯蓉粒  
椰奶咖喱 | 脆秋葵

### Spice-crusted Sea Bass

tandoori crushed potatoes  
coconut moilee | crispy okra

亨利爵士到訪印度時，朋友帶他參觀加爾各答最大的香料市場，過百種香料讓他眼界大開。他的廚師團隊採用這些香料研製出適合搭配鱸魚的混合香料，炮製出讓人垂涎的鱸魚菜式。

Lord Henry's friend brought him to visit Khari Baoli, the largest spice market in Calcutta, during his adventure in India.

He was amazed by the hundreds of spices found in the market.

His team of chefs makes use of these spices to create a new Sea Bass dish.



— 摩洛哥 MOROCCO —

### 摩洛哥和牛漢堡

辣番茄醬 | 醃紅洋蔥 | 刁草青瓜  
牛油生菜 | 紅菜頭 | 番茄 | 芝士  
摩洛哥甘筍沙律 | 青瓜乳酪 | 炸薯格

### Moroccan Wagyu Beef Burger

spicy tomato jam | pickled red onion | dill cucumber  
butter lettuce | beetroot | tomato | cheese  
Moroccan carrot salad | cucumber yogurt | waffle fries

亨利爵士到訪摩洛哥時，觀察當地人燒烤牛肉串時，會先將免治牛肉混合特別調配的香料，啟發廚師團隊參照同樣方法，以和牛製成漢堡扒，並配上烤酸種麵包、醃紅洋蔥、刁草青瓜、牛油生菜、芝士及番茄等配料，製成一道香氣四溢的和牛漢堡。

Lord Henry noticed that Moroccans blended ground beef with roasted spices before grilling. His team of chefs adopts the method in making a mouthwatering beef burger served with grilled sourdough, pickled red onion, dill cucumber, butter lettuce, tomato and cheese.



素菜類 VEGETARIAN DISH

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— 中國 CHINA —

### 海南雞

海南雞飯 | 辣椒醬  
甜豉油 | 薑蓉

### Hainanese Chicken

Hainan chicken rice | chili sauce  
sweet soy sauce | ginger sauce

鮮嫩多汁的海南雞，  
配以鮮香的雞油飯和冬瓜湯，  
伴以醬油、薑汁、辣椒醬及醃菜。

A succulent poached chicken is served with  
delicious seasoned rice and winter melon soup,  
accompanied by sweet soy sauce, ginger sauce,  
chili sauce and pickled vegetables.



— 意大利 ITALY —

### 牛肝菌意式雲吞

特色番茄醬 | 雜菌  
巴馬臣芝士 | 特級初榨橄欖油 | 羅勒

### Porcini Mushroom Ravioli

signature tomato sauce | mushrooms  
parmesan cheese | extra virgin olive oil | basil

亨利爵士跟廚師團隊分享，於意大利遊歷時品嚐過的意式雲吞一試難忘。  
廚師團隊受到啟發，以自家製的意式雲吞皮包裹雜菌，  
再加上羅勒及特色番茄醬點綴，創作出素菜意式雲吞。

Inspired by Lord Henry's reminiscing of his favorite ravioli dish during his trips to Italy,  
the chefs of Mystic Point create a vegetarian version,  
with homemade pasta sheets stuffed with sautéed mushrooms into little ravioli pillows,  
served with signature tomato sauce and basil leaves.



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