

ONE HARBOUR ROAD



PRIVATE ROOM & CHEF TABLE  
DINNER MENU 套餐A

香芒帶子沙律

Scallop and mango salad

杏汁菜膽竹笙瑤柱燉花膠

Double boiled almond soup, fish maw conpoy, bamboo piths, hearts of green

芙蓉金沙明蝦球

Wok fried prawns, salty egg yolk, steamed egg white, pumpkin sauce

金華玉樹麒麟老虎斑球

Steamed tiger garoupa fillet, Yunnan ham, mushrooms, vegetables

碧綠原隻南非鮑魚扣鵝掌

Braised South African abalones, goose webs, vegetables, oyster sauce

脆皮龍崗雞

Crispy "Loong Kong" chicken

山珍醬鵝肝和牛鬆炒飯

Australian wagyu beef and foie gras fried rice, egg, spring onions, Yunnan mushroom sauce

香芒凍布甸，君悅甜點心

Chilled mango pudding

Chinese petits fours

每位港幣\$1,688，另須加壹服務費。  
請於最少三天前確定選擇之宴會菜單。  
任何信用卡優惠不適用於此。  
美食卡會員享有八五折優惠。  
如您對任何食物有過敏反應或需要其它膳食的安排，  
請向我們的服務員聯絡。  
我們承諾酒店的餐飲場所已榮獲國際認可之  
品質保證系統 ISO22000:2018 之認證。

HK\$1,688 per person and subject to 10% service charge  
Please confirm the selected menu three days  
prior to the event date.  
Credit card promotional offers are not applicable.  
CATH members are entitled to a 15% discount.  
Please advise our associates if you have any food allergies  
or special dietary requirements.  
We commit that our Food & Beverage venues are  
ISO22000:2018 certified, an internationally recognized  
food safety management system.



PRIVATE ROOM & CHEF TABLE  
DINNER MENU 套餐B

水晶皮蛋子薑蜜，蜜糖汁叉燒，豉油皇百花煎釀帶子

Preserved egg jelly with young ginger

Honey barbecued pork

Pan fried scallop filled with shrimp mousse, soya sauce

魚子醬雪地龍蝦球

Steamed lobster, egg white, caviar

椰皇松茸竹笙螺頭燉花膠

Double boiled fish maw soup, conch, matsutake mushrooms, bamboo pith in young coconut

酥皮焗澳洲鮑魚海參柚皮

Baked Australian abalone, sea cucumber, pomelo peel in puff pastry

古法荷香蒸星斑柳

Steamed garoupa fillet, shredded pork, mushrooms, spring onions

蟹皇扒鮮露筍

Braised asparagus, crab roe sauce

濃湯蝦皇稻庭烏冬

Fresh prawns, "Inaniwa" udon noodles soup

蓮蓉西米焗布甸，君悅甜點心

Baked sago pudding, lotus seed paste

Chinese petits fours

每位港幣\$2,088，另須加壹服務費。  
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PRIVATE ROOM & CHEF TABLE  
DINNER MENU 套餐C

薑蔥蓉煙燻凍馬友，金沙明蝦球，脆皮乳豬件

Smoked threadfin, ginger and garlic sauce

Wok fried prawn, salty egg yolk

Crispy suckling pig

芝士焗釀蟹蓋

Baked crab shell filled with crab meat, cheddar cheese

紅燒燴官燕

Premium bird's nest in brown sauce

碧綠原隻墨西哥鮑魚

Braised Mexican abalones, vegetables, oyster sauce

鮮花椒蟲草花蒸東星斑柳

Steamed garoupa fillet, cordyceps flowers, Sichuan peppercorn, soya sauce

魚湯杞子百合浸時蔬

Poached vegetables, wolfberries, lily bulbs, fish broth

梅菜叉燒帶子粒炒脆紅米飯

Fried rice, scallops, barbecued pork, beetroot, green beans,  
egg, preserved vegetables

栗子蓉西米焗布甸，君悅甜點心

Baked sago pudding, chestnut paste

Chinese petits fours

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