

ONE HARBOUR ROAD



PRIVATE ROOM & CHEF TABLE
LUNCH MENU 套餐A

港灣點心花園

鮑魚蒸燒賣，麻辣鮮蝦魚米餃，竹影山珍如意糰

One Harbour Road dim sum garden –

Steamed pork and shrimp dumpling, abalone

Steamed toothfish and shrimp dumpling, carrots, honey beans, spicy sauce

Steamed dumpling, morel mushroom, matsutake, amberwood ear, bamboo pith

濃湯花膠雞絲羹

Braised shredded chicken soup, fish maw, fungi, ginger

蟹皇四川蝦球

Wok fried prawns, spicy crab roe sauce

羅勒鵝肝和牛粒

Stir fried Australian wagyu beef, foie gras, bell peppers, cashew nuts, Thai basil

杏汁野米靈芝菇浸時蔬

Poached vegetables, American wild rice, shimeji mushrooms, almond soup

香荖皮蛋斑片湯米線

Garoupa fillet rice noodles, coriander, preserved egg, fish broth

自選精美甜品

Your choice of dessert

每位港幣\$888，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\$888 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
LUNCH MENU 套餐B

X.O. 醬海蜇凍鮑魚，蜜糖汁叉燒，白菌雞粒盞

Cold jelly fish, chilled marinated abalones, homemade X.O. chilli sauce

Honey barbecued pork

Baked chicken and mushrooms in puff pastry

杏汁竹笙螺頭菜膽燉白鴿蛋

Double boiled almond soup, conch, bamboo pith, pigeon egg, heart of green

鮮花椒蟲草花蒸星斑柳

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

魚湯蟲草花杞子百合浸時蔬

Poached vegetables, cordycep flowers, wolfberries, lily bulbs, fish soup

掛爐燒乳鴨

Roasted whole baby duck

龍蝦汁瑤柱蟹肉燜伊府麵

Braised egg noodles, conpoy, crab meat, lobster broth

自選精美甜品

Your choice of dessert

每位港幣\$928，另須加壹服務費。

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LUNCH MENU 套餐C

港灣點心花園

鮑魚蒸燒賣，麻辣鮮蝦魚米餃，竹影山珍如意糰

One Harbour Road dim sum garden –

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Steamed toothfish and shrimp dumpling, carrots, honey beans, spicy sauce

Steamed dumpling, morel mushroom, matsutake, amberwood ear, bamboo pith

松茸竹笙螺頭燉花膠

Double boiled fish maw soup, conch, matsutake mushrooms, bamboo pith

釀焗鮮蟹蓋

Deep fried crab shell filled with fresh crab meat, onions

酥皮焗鮑汁海參柚皮

Braised Australian sea cucumber, pomelo peel, abalone sauce in puff pastry

脆皮茶皇雞

Tea smoked crispy chicken

梅菜叉燒帶子粒炒脆紅米飯

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

自選精美甜品

Your choice of dessert

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