

ONE HARBOUR ROAD



SET MENU 套餐

椒鹽鱈魚粒，蜜糖汁叉燒，素鵝千千尋

Crispy Patagonian toothfish, spicy pepper salt

Honey barbecued pork

Braised vegetarian beancurd sheet rolls

加配日本清酒凍鮑魚每隻\$68 Add chilled sake marinated abalone, eggplants \$68

松茸竹筍菜膽燉螺頭湯

Double boiled conch soup, bamboo pith, matsutake mushroom, hearts of green

蟹皇四川蝦球

Wok fried prawns, spicy crab roe sauce

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鮮花椒羊肚耳滑雞煲

Casserole of chicken, amber wood ear, celery, black mushrooms, Sichuan peppercorn

或 or

百合靈芝菇炒牛柳粒

Stir fried beef tenderloin, vegetables, lily bulbs, shimeji mushrooms

每枱可選取以上其中一款小菜 Please choose one of the above dish per table

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時令臘味糯米飯

Fried glutinous rice, assorted preserved meat

蛋白栗子露

Chestnut cream, egg white

價目以港元計算，另須加壹服務費。

香港君悅酒店保留更改菜單內容的權利，恕不另行通知。

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。

Price is in HK\$ and subject to 10% service charge

Menu items are subject to change,

Grand Hyatt Hong Kong reserves the rights

to alter without prior notice.

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.

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SOMMELIER'S RECOMMENDATION
SPECIAL OFFERS FOR IN-HOUSE GUESTS

WHITE WINE

XINJIANG

Chardonnay - Skyline of Gobi - TIANSAI VINEYARD 2016

\$68 by the glass

RED WINE

BOURGOGNE

Pinot Noir - Bourgogne "Héritage 1831" - ALBERT BICHOT 2018

\$78 by the glass

所有價目以港元計算，另須加壹服務費。
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