

Lunch Menu - A

港灣點心花園

One Harbour Road dim sum garden

濃湯花膠雞絲羹

Braised shredded chicken soup, fish maw, fungi, ginger

X.O. 醬黑白木耳蘭度炒桂花蚌帶子

Wok fried sea cucumber muscles, scallops, fungi, kale  
homemade X.O. chilli sauce

羅勒鵝肝和牛粒

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

鎮江醋香黑豚豬柳

Sautéed Iberico pork fillet, dark vinegar sauce

香菱皮蛋斑片湯米線

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

自選精美甜品

Your choice of dessert

君悅甜點心

Chinese petits fours

HK\$888 plus 10% service charge per person  
(Please confirm the selected menu three days prior to the event date)

Lunch Menu - B

日本清酒凍鮑魚，五香脆燒腩，桶子豉油雞

Chilled sake marinated abalone

Roasted crispy pork belly

Poached chicken, soya sauce

濃湯竹筍瑤柱燉白鴿蛋

Double boiled chicken broth, bamboo piths, conpoy, pigeon egg

兩味星斑球

Wok fried garoupa fillet, vegetables, X. O. chilli sauce

Sweet and sour garoupa fillet

松露千層素燴

Braised beancurd sheet purse filled bamboo pith, black truffles  
morel mushrooms, cordyceps flower

荔蓉香酥鴨

Deep fried crispy duck coated taro, oyster mushroom sauce

海膽醬海鮮燴飯

Seafood fried rice, shimeji mushrooms, sea urchin sauce

合時生果盤

Fresh tropical fruits

HK\$928 plus 10% service charge per person  
(Please confirm the selected menu three days prior to the event date)

Lunch Menu - C

港灣點心花園

One Harbour Road dim sum garden

川貝海底椰燉豬腱

Double boiled pork shank soup, fritillary bulbs, sea coconut

鮮魚子雪地藏龍蝦球

Steamed lobster, egg white, caviar

鮑魚汁煎鑲花膠配蝦籽柚皮

Braised fish maw coated pork, abalone sauce  
pomelo peel, shrimp roe

脆皮茶皇雞

Tea smoked crispy chicken

竹籠欖菜鱈魚蒸五穀

Steamed toothfish multigrain rice, preserved cabbages in bamboo basket

自選精美甜品

Your choice of dessert

合時生果盤

Fresh tropical fruits

HK\$1,068 plus 10% service charge per person  
(Please confirm the selected menu three days prior to the event date)