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

香荽皮蛋斑片湯米線
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

濃湯竹笙瑶柱炖白鸽蛋
  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

松露千層素烩
  Braised beancurd sheet purse filled bamboo pith, black truffles
  morel mushrooms, cordycep flower

荔蓉香酥鸭
  Deep fried crispy duck coated taro, oyster mushroom sauce

海膽醬海鮮烩飯
  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

鯉魚子雪地藏龍蝦球
Steamed lobster, egg white, caviar

鮑魚汁煎釀花膠配蝦籽柚皮
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)