

Dinner Menu – (A)

日本清酒凍鮑魚，化皮脆乳豬

Chilled sake marinated abalone
Crispy suckling pig

鮮淮山野米燴波士頓龍蝦

Braised Boston lobster, Chinese yam, American wild rice, lobster broth

蟲草花螺頭燉雪雁

Double boiled snow goose soup, conch, cordyceps flower

花雕蛋白蒸星斑球

Steamed garoupa fillet, egg white, “Hua Diao” rice wine

古法鹽焗雞

Salt baked chicken

魚湯杞子桂花蚌浸菠菜苗

Poached baby spinach, sea cucumber muscles, wolfberries, fish broth

山珍醬豚肉鬆炆伊府麵

Minced Iberico pork braised E-Fu noodles, chives
Yunnan termite mushroom sauce

港灣甜品薈萃

One Harbour Road dessert combination

楊枝甘露, 杏片流心香芒卷, 南乳油香餅

Chilled sago cream, pomelo, mango

Deep fried rice paper rolls filled mango, almond flakes
Deep fried fermented beancurd pastries filled lotus puree

HK\$ 1,388 plus 10% service charge per person
(Please confirm the selected menu three days prior to the event date)

Dinner Menu – (B)

香芒大蝦沙律

Fresh prawns and mango salad

松茸花膠筒響螺燉竹絲雞

Double boiled chicken soup, pork shank, conch,
fish maw, matsutake mushrooms

雲丹白玉百花鑲蟹拑

Steamed crab claw coated shrimp mousse, winter melon, uni sauce

蝦籽鮮菌麒麟東星斑

Wok fried garoupa fillet, beancurd sheet, mushrooms, shrimp roe

鮑汁陳皮煎羊架

Wok baked lamb chops, Xinhui sun-dried tangerine peel, abalone sauce

金華玉樹雞

Steamed chicken, Yunnan ham, mushrooms, vegetables

鮑魚石頭焗飯

Braised abalone fried rice, stone bowl

港灣甜品薈萃

One Harbour Road dessert combination

薑汁撞奶, 子薑皮蛋酥, 焗迷你蛋撻

Ginger milk custard

Baked puff pastries, preserved egg, young ginger

Baked mini egg tart

HK\$1,488 plus 10% service charge per person
(Please confirm the selected menu three days prior to the event date)

Dinner Menu – (C)

儀隴南非鮑魚，麻香棒棒雞絲粉皮

Deep fried South African abalone, Yilong style
Shredded chicken, flat glass noodles, sesame and vinegar sauce

夏威夷萬壽果燉竹筍松茸

Double boiled matsutake mushrooms soup, bamboo piths,
whole Hawaiian papaya

兩味龍蝦球 - (豉汁百合松仁炒，彩椒百木耳炒)

Wok fried lobster, lily bulbs, pine nuts, black bean sauce
Wok fried lobster, white fungus, bell peppers

酒釀竹筍蒸龍躉球

Steamed giant garoupa fillet, bamboo piths
beancurd sheet, fermented rice wine sauce

石頭窩黑椒紅酒炒黑豚肉

Wok fried Iberico pork, mushrooms, black pepper, red wine sauce

潮蓮脆皮燒鵝

Roasted goose

桂花蟹肉炒瑤柱

Stir fried fresh crab meat, conpoy, scrambled egg, Yunnan ham, spring onions

杏汁燉官燕

Double boiled premium bird's nest, almond soup

君悅甜點心

Chinese petits fours

HK\$1,788 plus 10% service charge per person
(Please confirm the selected menu three days prior to the event date)

Dinner Menu – (D)

乳豬伴鵝肝醬脆蓮藕，椒鹽鱈魚粒

Roasted suckling pig, foie gras pate, crispy lotus
Deep fried Patagonian toothfish, spicy peppered salt

濃湯竹筍菜膽燉花膠

Double boiled chicken broth, fish maw, bamboo piths, hearts of green

酥皮焗鮑角婆參柚皮

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

自選清蒸海上鮮 – (東星斑 / 老虎斑 / 杉斑)

Your choice of steamed live garoupa –
(leopard garoupa / tiger garoupa / flowery garoupa)

紅魚伴青磬

Braised tomato filled vegetables, morel mushrooms,
green peas, pumpkin, chicken broth

蒜香脆皮雞

Crispy chicken, garlic

鮮蝦水餃稻庭烏冬

Shrimp dumplings, “Inaniwa” udon soup

合時生果盤

Fresh fruit platter

君悅甜點心

Chinese petits fours

HK\$1,988 plus 10% service charge per person
(Please confirm the selected menu three days prior to the event date)

Dinner Menu – (E)

翠盞松露子薑火鴨絲，蜜糖汁叉燒

Roasted duck, black truffle, young ginger, cordycep flower in lettuce cups
Honey barbecued pork

紅梅燴官燕

Premium bird's nest, crab roe, brown sauce

砂窩青花椒茅台酒焗龍蝦

Casserole of lobster, moutai, white fungus, Sichuan peppercorn

蠔皇南非鮑魚 (85 克), 扣蝦籽柚皮鵝掌唐生菜

Braised whole South African abalone (85gram),
goose web, Chinese lettuce, pomelo peel, shrimp roe sauce

清蒸紅瓜子斑

Steamed fresh melon-seed red garoupa

有機豆漿銀杏百合浸時蔬

Poached vegetables, ginkgo nuts, lily bulbs, organic soybean milk

黑松露糯米鑲脆皮乳豬 – (菜式份量供10位或以上享用)

Roasted crispy suckling pig filled glutinous rice, black truffles
– (applicable for 10 persons or above)

合時生果盤

Fresh fruit platter

君悅甜點心

Chinese petits fours

HK\$2,688 plus 10% service charge per person
(Please confirm the selected menu three days prior to the event date)