ONE HARBOUR ROAD
港灣精選套餐
PROMOTION SET MENU

廚師特色拼盤
One Harbour Road deluxe appetizers
化皮乳豬件, 麻香棒棒雞絲粉皮
Crispy suckling pig
Shredded chicken, flat glass noodles, sesame and vinegar sauce

蟹皇燴燕窩
Bird's nest soup, crab meat and crab roe

豉汁蒸迷你本地龍蝦
Steamed lobster, black bean sauce

蔥燒百花銀鱈魚
Deep fried Patagonian toothfish filled with shrimp mousse, soya sauce

黑松露素千層燴牛臉髓
Slow cooked beef cheek, layered beancurd sheets, vegetables, black truffle sauce

山珍鵝肝豚肉鬆炒飯
Minced Iberico pork and foie gras fried rice, egg and spring onions,
Yunnan termite mushroom sauce

自選精美甜品
Your choice of dessert

每位 $688
惠顧三位套餐，可尊享第四位套餐免費優惠
任何優惠不適用於此
所有價目以港元計算，另須加壹服務費。
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。

$688 per person
Buy three set menu and receive one set menu for free
Other promotional offers are not applicable
All prices are in HK$ and subject to 10% service charge
Please advise our associates if you have any food allergies
or special dietary requirements
港湾美馔（一）  SET LUNCH I

是日老火湯  Soup of the day

**  **  **
點心拼盤  Dim sum combination

**  **  **
蟲草花杞子滑雞煲  Casserole of chicken fillet, cordyceps flowers, wolfberries
鳳梨咕嚕肉  Sweet and sour pork, bell peppers, pineapple

SS X.O.醬松子炒蝦球  Sautéed prawns, pine nuts, homemade X.O. chilli sauce

SS 梅菜粉絲鱒魚蒸豆腐  Steamed Patagonian toothfish, beancurd, vermicelli, preserved vegetables

黑椒牛柳脯  Wok fried beef tenderloin, black pepper sauce
魚湯杞子浸時蔬  Poached seasonal vegetables, wolfberries, fish broth

以上小菜可自選三款  Please choose three of the above dishes

**  **  **
山珍醬鵝肝豚肉鬆炒飯
或
瑤柱金菇伊麵  Iberico pork and foie gras fried rice, egg, spring onions, Yunnan termite mushroom sauce
或
Braised E-Fu noodles, mushrooms, conpoy

**  **  **
自選精美甜品  Your choice of dessert

每位 $568  $568 per person
只適用於兩位或以上  Minimum order for two persons
每位另加 $88 配葡萄酒一杯  Additional $88 per person with a glass of wine

Seafood from sustainable and responsible sources
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SET LUNCH II

乳豬拼盤  Suckling pig combination

翠塘海鮮羹  Braised seafood soup, spinach, egg white

清蒸海上鮮  Steamed fresh garoupa, spring onions, soya sauce

玲瓏翠綠炒蝦球  Wok fried prawns, fungi, gingko nuts, caramelized walnuts

燒汁蜜糖豆百合炒牛粒  Sautéed beef tenderloin, lily bulbs, honey beans

千葱豆豉雞煲  Casserole of chicken fillet, shallots, black bean sauce

方魚炒芥蘭  Wok fried kale, dried halibut

黑椒紅酒炒黑豚肉  Wok fried Iberico pork, mushrooms, black pepper, red wine sauce

以上小菜可自選三款  Please choose three of the above dishes

* * *

飄香荷葉飯  Fried rice wrapped in lotus leaf
或  or
龍皇湯海鮮燜伊府麪  Braised seafood egg noodles, crab roe, lobster broth

* * *

自選精美甜品  Your choice of dessert

每位 $778  $778 per person
只適用於兩位或以上 Minimum order for two persons
每位另加 $88 配葡萄酒一杯 Additional $88 per person with a glass of wine

Seafood from sustainable and responsible sources
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<table>
<thead>
<tr>
<th>Recipe</th>
<th>Half</th>
<th>Each</th>
</tr>
</thead>
<tbody>
<tr>
<td>北京片皮鴨 (預定) (Peking duck (please order in advance))</td>
<td>$888</td>
<td></td>
</tr>
<tr>
<td>桶子豉油雞 (Poached chicken, soya sauce)</td>
<td>$292</td>
<td>$578</td>
</tr>
<tr>
<td>燒味拼盤 (Barbecued meat appetizers)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>化皮乳豬件 (Crispy suckling pig)</td>
<td>$215</td>
<td>$358</td>
</tr>
<tr>
<td>蜜糖汁叉燒 (Honey barbecued pork)</td>
<td>$215</td>
<td>$358</td>
</tr>
<tr>
<td>淡菜脆皮鵝 (Roasted goose)</td>
<td></td>
<td>$308</td>
</tr>
<tr>
<td>五香脆燒腩 (Crispy pork belly)</td>
<td></td>
<td>$208</td>
</tr>
</tbody>
</table>

Chef’s Recommendations
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Chef’s Recommendations
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Barbecue and Roast、Appetizer

凍日本清酒鲍魚
Chilled sake marinated abalones, eggplants
$318

椒鹽鱈魚粒
Deep fried diced Patagonian toothfish, spicy peppered salt
$218

麻香棒棒雞絲粉皮
Shredded chicken, flat glass noodles, sesame, vinegar sauce
$178

滷水鴨舌
Marinated duck tongues, preserved soya sauce
$168

桂花汁炸鮮冬菇
Crispy black mushrooms, osmanthus honey sauce
$125

金磚脆豆腐
Crispy beancurd, shichimi seasoning
$115

陳醋手拍小青瓜
Pickled green cucumber, dark vinegar, garlic
$115

素鵝千千尋
Braised vegetarian beancurd sheet rolls, fungi
$105

Vegetarian
Chef's Recommendations
Seafood from sustainable and responsible sources
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鲍鱼、海味  ABALONE AND DRIED SEAFOOD

每位  
Per Person

馈皇墨西哥鲍鱼 (120克)  
Braised whole Mexican abalone (120gram), oyster sauce  
$1388

馈皇吉品30头鲍鱼 (30克)  
Braised whole Yoshihama abalone (30gram), oyster sauce  
$1038

秘制澳洲鲍鱼 (85克)  
Braised whole Australian abalone (85gram), oyster sauce  
$718

馈花雕扣鹅掌  
Braised fish maw and goose web, oyster sauce  
$638

馈鳃凤尾虾酿烧参 (需时约30分钟)  
Braised sea cucumber with shrimp mousse  
Deep fried pigeon egg  
(Please allow 30 minutes of preparation time)  
$498

馈皇南非鲍鱼 (40克)  
Braised whole South African abalone (40gram), oyster sauce  
$318

轻怡 例牌  
Light Full  
Portion Portion

馈鲍鱼汁煎酿花胶  
Wok fried fish maw filled with shrimp mousse, pork, abalone sauce  
$305 $498

Chef's Recommendations  
All prices are in HK$ and subject to 10% service charge  
Please advise our associates if you have any food allergies or special dietary requirements
官燕

BIRD’S NEST

每位
Per Person

竹笙釀官燕 (需時約30分鐘)
Braised premium bird's nest and bamboo pith
(Please allow 30 minutes of preparation time)

$728

雞蓉燴官燕
Premium bird's nest soup, minced chicken

$638

冰花燴官燕
Double boiled premium bird's nest soup, rock sugar

紅燒海皇燕窩羹
Braised bird’s nest soup, seafood

$538

$368

廚師精選
所有價目以港元計算，另須加壹服務費。
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Chef's Recommendations
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or special dietary requirements
Soup

毎位
Per Person

花膠北菇燉菜膽
Double boiled fish maw soup, black mushroom, hearts of green

四寶燉夏威夷萬壽果 (需時約30分鐘)
Double boiled Hawaiian papaya soup, crab meat, chicken, roasted duck, mushrooms
(Please allow 30 minutes of preparation time)

濃湯花膠雞絲羹
Braised shredded chicken soup, fish maw, fungi, ginger

金湯芙蓉鮮蝦羹
Pumpkin and chicken broth, black tiger prawn, morel mushrooms, steamed egg white

宮庭酸辣湯
Hot and sour soup, seafood, bamboo shoots, fungi, mushrooms

家鄉拆魚羹
Fish and assorted vegetable soup

Chef's Recommendations
Seafood from sustainable and responsible sources
All prices are in HK$ and subject to 10% service charge
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廚師精選
海鮮來自可持續發展供應源
所有價目以港元計算，另須加壹服務費。
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活海鲜  

**LIVE SEAFOOD**

<table>
<thead>
<tr>
<th>红瓜子斑</th>
<th>Melon-seed red garoupa</th>
</tr>
</thead>
<tbody>
<tr>
<td>東星斑 —</td>
<td>Leopard coral garoupa</td>
</tr>
<tr>
<td>清蒸、</td>
<td>Choice of preparation:</td>
</tr>
<tr>
<td>红炆羊肚菌、</td>
<td>Steamed,</td>
</tr>
<tr>
<td>古法蒸</td>
<td>Braised with morel mushrooms or Steamed with mushrooms and shredded pork</td>
</tr>
</tbody>
</table>

| 本地龙虾、 | Local lobster, |
| 波士顿龙虾 — | Boston lobster |
| 炒球、 | Choice of preparation: |
| 上汤焗 | Sautéed or Wok baked in bouillon |

| 活海螺 — | Fresh prawn |
| 白灼、 | Choice of preparation: |
| 蒜茸蒸 | Poached or Steamed with garlic |

| 肉蟹、膏蟹 — | Fresh green crab, coral crab |
| 清蒸 | Choice of preparation: |
| 避风塘、 | Steamed, Stir fried in spicy peppered salt |
| 薑葱炒 | or Wok fried with ginger and spring onions |

所有價目以港元計算，另須加壹服務費。  
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All prices are in HK$ and subject to 10% service charge  
Please advise our associates if you have any food allergies or special dietary requirements.
海鮮   SEAFOOD

無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦  無錫燴波士頓龍蝦

Braised Boston lobster, minced pork, spicy sour sauce

酒釀竹笙蒸龍捲球

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

醃焗鮮蟹蓋

Deep fried crab shell filled with crab meat

芝士焗釀鮮蟹蓋

Baked crab shell filled with crab meat, cheddar cheese, onions

葡汁八寶焗響螺 (需時約30分鐘)

Baked sea whelk and assorted meat in shell, mild curry sauce

(Please allow 30 minutes of preparation time)

竹籠梅菜蒸澳洲鱈魚柳

Steam Patagonian toothfish fillet, preserved vegetables in bamboo basket

蔥燒百花銀鱈魚

Deep fried Patagonian toothfish filled with shrimp mousse, soya sauce

欖菜肉鬆美國生蠔煲

Casserole of American oysters, minced pork, preserved vegetables

每位

Per Person

$268

$198

$188

$188

$168

輕怡  Light

Full

Full

Portion

Portion

$128

$378

$255

$438

$245

$408

廈門精選

Chef's Recommendations

Seafood from sustainable and responsible sources

All prices are in HK$ and subject to 10% service charge

Please advise our associates if you have any food allergies or special dietary requirements
## SEAFOOD

### 輕怡 Light Portion | 例牌 Full Portion

#### 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 fungi & bell peppers

$895 | $1488

#### 蟹皇四川蝦球
Wok fried prawns, spicy crab roe sauce

$275 | $468

#### 生抽干煎海中蝦
Wok fried fresh prawns, spring onions, soya sauce

$255 | $418

#### 油雞蹂菌鮮菌炒帶子
Stir fried scallops, termite mushrooms

$235 | $388

#### 砂鍋干煸蟹肉炒粉絲
Casserole of crab meat, vermicelli, fermented chilli bean paste

$215 | $348

### 厨师精选

Chef's Recommendations
Seafood from sustainable and responsible sources
All prices are in HK$ and subject to 10% service charge
Please advise our associates if you have any food allergies or special dietary requirements
POULTRY

古法鹽焗雞
Salt baked chicken
$292  $578

脆皮龍崗雞
Crispy “Loong Kong” chicken
$292  $578

陳年花雕酒燴雞
Slow cooked chicken, Chinese yam, wolfberries in aged “Fa-Du” rice wine
$292  $578

荔枝香酥鴨 (需時約30分鐘)
Crispy duck coated with taro, oyster mushroom sauce
(Please allow 30 minutes of preparation time)
$292  $578

脆皮妙齡乳鴿
Roasted baby pigeon
$158

干葱豆豉雞煲
Casserole of chicken, shallots, black bean sauce
$155  $268

生菜片鴿鬆
Wok fried minced pigeon, bamboo shoots, served with lettuce leaves
$155  $268

宮保爆雞丁
Wok fried chicken fillet, cashew nuts, chillies, spicy sauce
$155  $248

Chef's Recommendations
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M E A T

羅勒鵝肝和牛粒
Stir fried Australian wagyu beef, foie gras, bell peppers, cashew nuts, Thai basil

$365

碧綠中式牛柳脯
Wok fried beef tenderloin, vegetables, mandarin sauce

$185

辣香玉豆爆牛柳粒
Wok fried diced beef tenderloin, Chinese beans, chilli oil

$185

鎮江醋香黑豚豬柳
Sautéed Iberico pork fillet, pistachio, dark vinegar sauce

$205

黑椒紅酒炒黑豚肉
Wok fried Iberico pork, mushrooms, black pepper, red wine sauce

$185

青尖椒炒黑豚肉片
Sautéed sliced Iberico pork, chillies

$185

孜然焗羊扒
Wok baked lamb chops, cumin, macadamia nuts, sesame seeds

$195

瑶柱馬蹄蒸肉餅(需時約30分鐘)
Steamed minced pork, diced mushrooms, water chestnuts

$175

( Please allow 30 minutes of preparation time)

Chef's Recommendations
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蔬菜、豆腐、菌類  BEAN CURD, VEGETABLE AND MUSHROOM

- 山珍粉絲什菜煲
  Casserole of vegetables, bamboo pith, morel mushrooms, vermicelli
  輕怡 $165  例牌 $278

- 蝦籽扒柚皮
  Braised pomelo peel, shrimp roe
  輕怡 $115  例牌 $268

- 干葱豆豉素雞煲
  Casserole of deep fried beancurd, shallots, black bean sauce
  輕怡 $145  例牌 $248

- 方魚炒芥蘭
  Wok fried kale, dried halibut
  輕怡 $135  例牌 $228

- 金盞玲瓏翠綠
  Wok fried asparagus, lily bulbs, mushrooms, gingko nuts, walnuts in crispy basket
  輕怡 $135  例牌 $228

- 有機豆漿銀杏百合浸時蔬
  Poached vegetables, gingko nuts, lily bulbs, organic soybean milk
  輕怡 $135  例牌 $218

- 紅燒滑豆腐
  Braised fried beancurd, black mushrooms, vegetables
  輕怡 $135  例牌 $218

- 松露千層素繡
  Braised beancurd sheet purse filled with bamboo piths, black truffles, morel mushrooms, cordycep flowers
  輕怡 $308

素菜  Vegetarian
廚師精選  Chef's Recommendations
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<table>
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<tr>
<th>菜色</th>
<th>英文</th>
<th>每位 Per Person</th>
<th>例牌 Full Portion</th>
</tr>
</thead>
<tbody>
<tr>
<td>薑蔥鮑魚三絲撈麵</td>
<td>Shredded abalone with braised noodles, fish maw, mushrooms</td>
<td>$188</td>
<td>$458</td>
</tr>
<tr>
<td>竹籃插菜鱈魚蒸五穀</td>
<td>Steamed Patagonian toothfish with multigrain rice, preserved cabbages in bamboo basket</td>
<td>$178</td>
<td>$398</td>
</tr>
<tr>
<td>濃湯蝦皇稻庭烏冬</td>
<td>Fresh prawns, “Inaniwa” udon noodles soup</td>
<td>$168</td>
<td>$398</td>
</tr>
<tr>
<td>龍皇湯海鮮燜伊府麵</td>
<td>Braised seafood egg noodles, crab Roe, lobster broth</td>
<td>$138</td>
<td>$338</td>
</tr>
<tr>
<td>山珍醬鵝肝和牛鬆炒飯</td>
<td>Australian wagyu beef and foie gras fried rice, egg, spring onions, Yunnan termite mushroom sauce</td>
<td>$145</td>
<td>$320</td>
</tr>
<tr>
<td>瑶柱蟹肉炆鴛鴦米</td>
<td>Braised rice noodles, vermicelli, crab meat, conpoy</td>
<td>$135</td>
<td>$268</td>
</tr>
<tr>
<td>鮑魚石頭鍋飯</td>
<td>Fried rice with abalone in stone bowl</td>
<td>$138</td>
<td></td>
</tr>
<tr>
<td>乾隆泡飯</td>
<td>Boiled rice, pork, mushrooms in lobster broth</td>
<td>$398</td>
<td></td>
</tr>
<tr>
<td>飄香鮮蝦荷葉飯</td>
<td>Fried rice with fresh shrimps wrapped in lotus leaf</td>
<td>$298</td>
<td></td>
</tr>
<tr>
<td>楊枝肉排蒸腸粉</td>
<td>Steamed rice flour rolls, pork ribs, preserved olives, black beans</td>
<td>$238</td>
<td></td>
</tr>
</tbody>
</table>

Chef's Recommendations
Seafood from sustainable and responsible sources
All prices are in HK$ and subject to 10% service charge
Please advise our associates if you have any food allergies or special dietary requirements