

ONE HARBOUR ROAD



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。

We commit that our Food & Beverage venues are ISO22000:2018 certified,
an internationally recognized food safety management system.

團年 / 春茗聚會美饌

CHINESE NEW YEAR SPRING CELEBRATION MENU

鴻運當頭

X.O. 醬海蜆 • 鹵水豬仔腳 • 蜜糖汁叉燒 • 酥炸廣島生蠔
Jelly fish, homemade X.O. chilli sauce • Marinated pig's feet, preserved soya sauce
Honey barbecued pork • Hiroshima oysters, spicy pepper salt

添福添壽

珍珠猴頭菇竹笙螺頭燉杜洛克豬脰
Double boiled Duroc d'olives pork shank soup, conch, fresh monkey head mushrooms, bamboo pith

滿掌金錢

碧綠南非鮑魚花菇扣鵝掌
Braised South African abalones, goose webs, mushrooms, vegetables, oyster sauce

年年有餘

蔥燒百花澳洲牙魚
Deep fried Patagonian toothfish filled with shrimp mousse, soya sauce

金雞報喜

遠年普洱茶燻脆皮雞
Aged "Pu-Er" tea smoked crispy chicken

珍珠滿盤

本地臘味炒糯米飯
Fried glutinous rice, assorted preserved meat, dried shrimps, spring onions

萬紫千紅

陳皮十勝紅豆沙湯丸 • 香麻冬蓉酥 • 脆皮馬蹄條
Tokachi red bean cream, tangerine peels, black sesame glutinous dumplings
Baked puff pastry, winter melon paste • Deep fried water chestnut puddings

恭賀新禧

中國茗茶
Chinese tea

每位港幣\$988，另並須加壹服務費。
只適用於四位或以上
請於一天前預訂菜單。
任何信用卡優惠不適用於此
美食卡會員享有八五折優惠
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。

HK\$988 per person and subject to 10% service charge
Minimum order for four persons
Please confirm the selected menu one day prior to the event
Credit card promotional offers are not applicable
CATH members are entitled to a 15% discount
Please advise our associates if you have any food allergies or special dietary requirements