

ONE HARBOUR ROAD



點心精選

DIM SUM SPECIALITIES

🌀	港灣點心花園 鮑魚蒸燒賣 麻辣鮮蝦魚米餃 竹影山珍如意糰 (每位)	One Harbour Road dim sum garden Steamed pork and shrimp dumpling, abalone Steamed Patagonian toothfish and shrimp dumpling, carrots, honey beans, spicy sauce Steamed dumpling, morel mushroom, matsutake, amberwood ear, bamboo pith (per person)	\$128
SS	🌀	鮮蝦脆春卷	Deep fried fresh shrimp spring rolls \$84
🌀	白菌雞粒蓋	Baked chicken and mushrooms in puff pastries \$84	
SS	🌀	冬筍鮮蝦餃	Steamed shrimp and bamboo shoot dumplings (Har gao) \$96
蟹皇蒸燒賣	Steamed pork and shrimp dumplings, crab roe (Siu mai) \$92		
🌀	蜜汁叉燒包	Steamed honey barbecued pork buns (Cha siu bao) \$84	
南翔小籠包	Steamed pork dumplings "Shanghai" style (Xiao long bao) \$84		
🌀	松露鮮菌純素肉粉果	Steamed dumplings, vegan Omnipork, mushroom, black truffle \$78	
陳皮山竹牛肉球	Steamed minced beef dumplings, beancurd sheet, mandarin peel \$72		
SS	🌀	鮮蘆筍帶子腸粉	Steamed rice flour rolls, scallops, asparagus \$135
SS	🌀	鮮蝦仁腸粉	Steamed rice flour rolls, fresh prawns \$128
蔥花香菱牛肉腸粉	Steamed rice flour rolls, beef, coriander, spring onions \$105		
🌀	惠州梅菜叉燒腸粉	Steamed rice flour rolls, barbecued pork, preserved vegetables \$105	
X.O.醬炒蔥花蝦米腸粉	Wok fried rice flour rolls, dried shrimps, spring onions, homemade X.O. chilli sauce \$105		



素菜

Vegetarian



廚師精選

Chef's Recommendations



海鮮來自可持續發展供應源

Seafood from sustainable and responsible sources

所有價目以港元計算，另須加壹服務費。

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

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。

Please advise our associates if you have any food allergies

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DIM SUM SPECIALITIES

 龍蝦湯鮮蝦蟹肉灌湯餃 (每位)	Crab meat and shrimp dumpling in lobster broth (per person)	\$155
 紅菜頭瑤柱蔥花脆腸粉	Steamed rice flour rolls, beetroot, conpoy, crispy rice paper	\$105
山珍醬鮮肉煎鍋貼	Crispy fried pork and shrimp dumplings, Yunnan termite mushroom sauce	\$84
 黑山雪影焗餐包	Baked honey barbecued pork buns, bamboo charcoal	\$84
 胡椒蘿蔔絲酥餅	Baked minced pork and turnip pastries, pepper and sesame seeds	\$84
麻辣鮮蝦魚米餃	Steamed Patagonian toothfish and shrimp dumplings, carrots, honey beans, spicy sauce	\$92
鮑汁海參滑雞扎	Steamed beancurd sheet wrapped with sea cucumber, fish maw, chicken, black mushroom, abalone sauce	\$92
 賽螃蟹鮮帶子餃	Steamed crab meat and scallop dumplings, shrimp, egg white	\$92
古法鵪鶉蛋燒賣	Steamed pork and shrimp dumplings, quail egg, cordyceps flower	\$88



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