ONE HARBOUR ROAD

嘗 悅 之 味
ONE HARBOUR ROAD SIGNATURE MENU

廚師特色拼盤
One Harbour Road deluxe appetizers
蜜糖汁叉燒，桂花汁炸黑皮雞樅菌
Honey barbecued pork
Deep fried black termite mushrooms, osmanthus honey sauce
Duval Leroy "Grand Hyatt" Brut Reserve Champagne NV

SS **金湯羊肚菌豆仁燴波士頓龍蝦**
Braised fresh Boston lobster, morel mushrooms, green peas,
pumpkin and chicken broth
Famille Hugel Classic Pinot Gris 2015

濃湯竹笙瑤柱燉白鴿蛋
Double boiled bamboo piths, conpoy and pigeon egg

SS **葱燒百花銀鱈魚**
Deep fried Patagonian toothfish filled with shrimp mousse, soya sauce
Duckhorn Merlot 2016

松露醬香煎澳洲和牛
Wok fried Australian wagyu beef, vegetables, black truffles sauce
Pavillon de Leoville Poyferre 2008

鮑魚雞石頭焗飯
Fried rice with abalone and chicken in stone bowl

自選精美甜品
Your choice of dessert

中國茗茶
Chinese tea

每位$1068
每位另加$550配葡萄酒
只適用於兩位或以上
任何信用卡優惠不適用於此
凱悅美食卡會員享有八五折優惠
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。
SS 海鮮來自可持續發展供應源

$1068 per person
Additional $550 per person with wine pairing
Minimum order for two persons
Credit card promotional offers are not applicable
CATH members are entitled to a 15% discount
All prices are in HK$ and subject to 10% service charge
Please advise our associates if you have any food allergies
or special dietary requirements
Seafood from sustainable and responsible sources

港灣美饌（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, cordycep flowers and wolfberries
鳳梨咕嚕肉	Sweet and sour pork, bell peppers and pineapple
SS X.O.醬松子炒蝦球	Sautéed prawns with pine nuts, X.O. chilli sauce
SS 梅菜粉絲鱈魚蒸豆腐	Steamed Patagonian toothfish, beancurd and 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 and wolfberries in fish soup
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 and spring onions Yunnan termite mushroom sauce or Braised E-Fu noodles with mushrooms and 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

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港灣美饌（二） SET LUNCH II

乳豬拼盤	Suckling pig combination
* * *	
翠塘海鮮羹	Seafood soup, spinach, egg white
* * *	
清蒸海上鮮	Steamed live garoupa
SS 玲瓏翠綠炒蝦球	Wok fried prawns, fungi and gingko nuts, caramelized walnuts
燒汁蜜糖豆百合炒牛粒	Sautéed beef tenderloin with lily bulbs and honey beans
干葱豆豉雞煲	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 with mushrooms and 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 或 龍皇湯海鮮燜伊府麵	Fried rice wrapped in lotus leaf or Braised seafood egg noodles with 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

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燒烤、頭盤　BARBECUE AND ROAST、APPETIZER

	半隻 Half	每隻 Each
北京片皮鴨 (預定) Peking duck (please order in advance)		$888
桶子豉油雞 Poached chicken in soya sauce	$292	$578

	輕怡 Light Portion	例牌 Full Portion
燒味拼盤 Barbecued meat appetizers	$235	$398
化皮乳豬件 Crispy suckling pig	$215	$358
蜜糖汁叉燒 Honey barbecued pork	$205	$358
五香脆燒腩 Roasted crispy pork belly		$208
潮蓮脆皮鵝 Roasted goose		$308

廚師精選
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Chef's Recommendations
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燒烤、頭盤 BARBECUE AND ROAST、APPETIZER

	例牌 Full Portion
凍日本清酒鮑魚 Chilled sake marinated abalones and eggplants	$318
SS **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 and vinegar sauce	$178
蒜泥青瓜白肉卷 Poached sliced pork and cucumber rolls, garlic, coriander, chilli oil	$178
桂花汁炸鮮冬菇 Deep fried black mushrooms, osmanthus honey sauce	$125
金磚脆豆腐 Deep fried 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	$105

素菜 Vegetarian
廚師精選 Chef's Recommendations
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鮑魚、海味　ABALONE AND DRIED SEAFOOD

	每位 Per Person
蠔皇南非鮑魚 (85克) Braised whole South African abalone (85gram), oyster sauce	$1038
蠔皇吉品30頭鮑魚 (30克) Braised whole Yoshihama abalone (30gram), oyster sauce	$1038
秘製澳洲鮑魚 (85克) Braised whole Australian abalone (85gram), oyster sauce	$718
蠔皇南非鮑魚 (40克) Braised whole South African abalone (40gram), oyster sauce	$318
花膠扣鵝掌 Braised fish maw and goose web, oyster sauce	$638
蝦籽鳳尾蝦鑲遼參 Braised sea cucumber with shrimp mousse Deep fried pigeon egg	$498

	輕怡 Light Portion	例牌 Full Portion
鮑魚汁煎鑲花膠 Wok fried fish maw filled with shrimp mousse and pork, abalone sauce	$298	$498

廚師精選

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Chef's Recommendations
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官燕 BIRD'S NEST

	每位 Per Person
雞蓉燴官燕 Premium bird's nest and minced chicken soup	$638
竹笙釀官燕 Braised premium bird's nest and bamboo piths	$728
紅燒海皇燕窩羹 Bird's nest soup with seafood	$368
冰花燉官燕 Double boiled premium bird's nest soup, rock sugar	$538

廚師精選

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Chef's Recommendations

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湯羹 SOUP

	每位 Per Person
花膠北菇燉菜膽 Double boiled fish maw soup, black mushroom, hearts of green	$638
四寶燉夏威夷萬壽果 Double boiled Hawaiian papaya soup, crab meat, chicken roasted duck and mushrooms	$298
SS **金湯芙蓉鮮蝦羹** Pumpkin and chicken broth, black tiger prawn, morel mushrooms steamed egg white	$198
宮庭酸辣湯 Hot and sour soup, seafood, bamboo shoots, fungi, mushrooms	$198
SS **家鄉拆魚羹** Fish and assorted vegetable soup	$188
濃湯花膠雞絲羹 Braised shredded chicken soup with fish maw, fungi and ginger	$228

廚師精選
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活海鮮 LIVE SEAFOOD

紅瓜子斑、 杉斑、 東星斑 — 清蒸、 紅炆羊肚菌 、 古法蒸	Melon-seed red garoupa Flowery garoupa, Leopard coral garoupa Choice of preparation: Steamed, Braised with morel mushrooms or Steamed with mushrooms and shredded pork	時價 Market Price
本地龍蝦、 波士頓龍蝦 — 炒球、 上湯焗	Local lobster, Boston lobster Choice of preparation: Sautéed or Wok baked in bouillon	時價 Market Price
活海蝦 — 白灼、 蒜茸蒸	Fresh prawn Choice of preparation: Poached or Steamed with garlic	時價 Market Price
肉蟹、膏蟹 — 清蒸 避風塘、 薑葱炒	Fresh green crab, coral crab Choice of preparation: Steamed, Stir fried in spicy peppered salt or Wok fried with ginger and spring onions	時價 Market Price

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海鮮 SEAFOOD

	每位 Per Person	輕怡 Light Portion	例牌 Full Portion
SS 無錫燴波士頓龍蝦 Braised Boston lobster, minced pork, spicy sour sauce	$268		
葡汁八寶焗響螺 Baked sea whelk and assorted meat in shell, mild curry sauce	$168		
鑲焗鮮蟹蓋 Deep fried crab shell filled with fresh crab meat	$188		
芝士焗鑲鮮蟹蓋 Baked crab shell filled with fresh crab meat, cheddar cheese and onions	$188		
SS 酒釀竹笙蒸龍躉球 Steamed giant garoupa fillet with bamboo piths beancurd sheet, fermented rice wine sauce	$198		
SS 竹籠梅菜蒸澳洲鱈魚柳 Steamed Patagonian toothfish fillet and preserved vegetables in bamboo basket	$128		$378
SS 葱燒百花銀鱈魚 Deep fried Patagonian toothfish filled with shrimp mousse, soya sauce		$255	$438
欖菜肉鬆美國生蠔煲 Casserole of American oysters with minced pork and preserved vegetables		$245	$408

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海鮮 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 with lily bulbs and pine nuts, black bean sauce Wok fried lobster white fungus & 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
砂焗干煸蟹肉炒粉絲 Casserole of crab meat and vermicelli, fermented chilli bean paste	$215	$348
SS **油雞蹤菌鮮菌炒帶子** Stir fried scallops with termite mushroom	$235	$388

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家禽 POULTRY

	半隻 Half	每隻 Each
古法鹽焗雞 Salt baked chicken	$292	$578
脆皮龍崗雞 Crispy “Loong Kong” chicken	$292	$578
陳年花彫酒燴雞 Slow cooked chicken in aged “Fa-Du” rice wine	$292	$578
脆皮妙齡乳鴿 Roasted crispy baby pigeon		$158
荔蓉香酥鴨 Deep fried crispy duck coated with taro, oyster mushroom sauce	$258	$508

	輕怡 Light Portion	例牌 Full Portion
宮保爆雞丁 Wok fried chicken fillet, cashew nuts and chillies, spicy sauce	$155	$248
干葱豆豉雞煲 Casserole of chicken with shallots in black bean sauce	$155	$268
生菜片鴿鬆 Wok fried minced pigeon and bamboo shoots, served with lettuce leaves	$155	$268

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肉類 MEAT

	輕怡 Light Portion	例牌 Full Portion
碧綠中式牛柳脯 Wok fried beef tenderloin and vegetables, mandarin sauce	$185	$308
羅勒鵝肝和牛粒 Stir fried Australian wagyu beef and foie gras with bell peppers cashew nuts and Thai basil	$365	$618
辣香玉豆爆牛柳粒 Wok fried diced beef tenderloin and Chinese beans, chilli oil	$185	$308
黑椒紅酒炒黑豚肉 Wok fried Iberico pork with mushrooms and black pepper, red wine sauce	$185	$308
青尖椒炒黑豚肉片 Sautéed sliced Iberico pork with chillies	$185	$308
鎮江醋香黑豚豬柳 Sautéed Iberico pork fillet, dark vinegar sauce	$205	$338
孜然焗羊扒 Wok baked lamb chops, cumin, macadamia nuts and sesame seeds	$195	$308
瑤柱馬蹄蒸肉餅 Steamed minced pork, diced mushrooms and water chestnuts	$175	$288

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蔬菜、豆腐菌類 BEANCURD、VEGETABLE AND MUSHROOM

	輕怡 Light Portion	例牌 Full Portion
干葱豆豉素雞煲 Casserole of deep fried beancurd and shallots, black bean sauce	$145	$248
方魚炒芥蘭 Wok fried kale, dried halibut	$135	$228
金盞玲瓏翠綠 Wok fried asparagus, lily bulbs, mushrooms, gingko nuts walnuts in crispy basket	$135	$228
山珍粉絲什菜煲 Casserole of vegetables, bamboo piths, morel mushrooms and vermicelli	$165	$278
有機豆漿銀杏百合浸時蔬 Poached vegetables with gingko nuts and lily bulbs, organic soybean milk	$135	$218
紅燒滑豆腐 Braised fried beancurd, black mushrooms and vegetables	$135	$218
蝦籽扒柚皮 Braised pomelo peel with shrimp roe	$115	$268
松露千層素燴 Braised beancurd sheet purse filled with bamboo piths, black truffles morel mushrooms and cordycep flower		$308

素菜
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Vegetarian
Chef's Recommendations
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粉、麵、飯精選 RICE AND NOODLE

	每位 Per Person	例牌 Full Portion
SS 濃湯蝦皇稻庭烏冬 Fresh prawns, "Inaniwa" udon noodles soup	$168	$398
欖豉肉排蒸腸粉 Steamed rice flour rolls, pork ribs, preserved olives, black beans		$238
瑤柱蟹肉炆鴛鴦米 Braised rice noodles and vermicelli, crab meat and conpoy	$135	$268
薑葱鮑魚三絲撈麵 Shredded abalone with braised noodles, fish maw, mushrooms	$188	$458
鮑魚石頭焗飯 Fried rice with abalone in stone bowl	$138	
乾隆泡飯 Boiled rice, pork, mushrooms in lobster broth		$398
山珍醬鵝肝和牛鬆炒飯 Australian wagyu beef and foie gras fried rice, egg and spring onions Yunnan termite mushroom sauce	$145	$320
SS 竹籠欖菜鱈魚蒸五穀 Steamed Patagonian toothfish with multigrain rice, preserved cabbages in bamboo basket	$178	$398
飄香鮮蝦荷葉飯 Fried rice with fresh shrimps wrapped in lotus leaf		$298
龍皇湯海鮮燜伊府麵 Braised seafood egg noodles with crab roe, lobster broth	$138	$338

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