ONE HARBOUR ROAD
One Harbour Road Signature Menu

Cuisine特色拼盤
化皮乳豬件, 麻香棒棒雞絲粉皮
One Harbour Road deluxe appetizers
Crispy suckling pig
Shredded chicken, flat glass noodles, sesame, vinegar sauce
Delamotte brut, Champagne NV

SS 廣東式燉波士頓龍蝦
Braised Boston lobster, minced pork, egg, black bean sauce
La Justice-Domaine Rene Bouvier, Gevrey Chambertin, Pinot Noir 2017

蟹皇燉燕窩
Braised bird's nest soup, crab meat, crab roe

SS 古法蒸澳洲鱈魚柳
Steamed Patagonian toothfish fillet, shredded pork, mushrooms, soya sauce
Tiansai Vineyard, Skyline of Gobi, Chardonnay 2016

牛肝菌燉牛面頰
Slow cooked beef cheek, white porcini mushrooms
Yarra Valley, Healesville, Mac Forbes, Syrah 2016

梅菜叉燒炒紅米飯
Fried rice, barbecued pork, beetroot, preserved vegetables

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，另並須加壹服務費。
如您對任何食物有過敏反應或需要其他膳食的安排，
請向我們的服務員聯絡。

$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, 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**

梅菜粉絲鰻魚蒸豆腐
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

**&**

山珍鵝肝鴨膿肉鬆炒飯
Iberico pork and foie gras fried rice, egg, spring onions,
或
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

**SS**

海鮮來自可持續發展供應源
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如有任何食物過敏反應或需要其它膳食的安排，
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or special dietary requirements
港灣美饌 (二)  

SET LUNCH II

乳豬拼盤  
Suckling pig combination

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

清蒸上海鮮  
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

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, mushrooms, black pepper, red wine sauce

以上小菜可自選三款

Please choose three of the above dishes

* * *

飄香荷葉飯或龍皇湯海鮮燴伊府麪

Fried rice wrapped in lotus leaf or 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

SS  
Seafood from sustainable and responsible sources

所有價目以港元計算，另須加壹服務費。

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Please advise our associates if you have any food allergies

請向我們的服務員聯絡。
or special dietary requirements
<table>
<thead>
<tr>
<th>菜名</th>
<th>半隻</th>
<th>每隻</th>
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</thead>
<tbody>
<tr>
<td>北京片皮鴨 (預定)</td>
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<tr>
<td>Peking duck (please order in advance)</td>
<td></td>
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<tr>
<td>桶子豉油雞</td>
<td>$292</td>
<td>$578</td>
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<tr>
<td>Poached chicken, soya sauce</td>
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<td></td>
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<tr>
<td>燒味拼盤</td>
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<tr>
<td>Barbecued meat appetizers</td>
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<td></td>
</tr>
<tr>
<td>化皮乳豬件</td>
<td>$215</td>
<td>$358</td>
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<tr>
<td>Crispy suckling pig</td>
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<td></td>
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<tr>
<td>蜜糖汁叉燒</td>
<td>$215</td>
<td>$358</td>
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<tr>
<td>Honey barbecued pork</td>
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<tr>
<td>潮蓮脆皮鵝</td>
<td></td>
<td>$308</td>
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<tr>
<td>Roasted goose</td>
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<tr>
<td>五香脆燒腩</td>
<td></td>
<td>$208</td>
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<tr>
<td>Crispy pork belly</td>
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</tbody>
</table>

Chef’s Recommendations
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燒烤、頭盤  BARBECUE AND ROAST、APPETIZER

凍日本清酒鮑魚
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

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

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or special dietary requirements
鲍鱼、海味  ABALONE AND DRIED SEAFOOD

每位  Per Person

ilitating Mexican abalone (120gram), oyster sauce

$1388

Braised whole Yoshihama abalone (30gram), oyster sauce

$1038

Braised whole Australian abalone (85gram), oyster sauce

$718

Braised fish maw and goose web, oyster sauce

$638

Braised sea cucumber with shrimp mousse
Deep fried pigeon egg
(Please allow 30 minutes of preparation time)

$498

Braised whole South African abalone (40gram), oyster sauce

$318

Wok fried fish maw filled with shrimp mousse, pork, abalone sauce

$305  $498

Chef's Recommendations
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廚師精選
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如您對任何食物有過敏反應或需要其它膳食品安排，
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Light  Full
Portion  Portion
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

雞蓉燉官燕
Premium bird’s nest soup, minced chicken

$638

冰花燉官燕
Double boiled premium bird’s nest soup, rock sugar

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

$538

$368

Chef’s Recommendations
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Soup

 каждой
Per Person

Double boiled fish maw soup, black mushroom, hearts of green
$638

Double boiled Hawaiian papaya soup, crab meat, chicken, roasted duck, mushrooms
(Please allow 30 minutes of preparation time)
$298

Braised shredded chicken soup, fish maw, fungi, ginger
$228

Pumpkin and chicken broth, black tiger prawn, morel mushrooms, steamed egg white
$198

Hot and sour soup, seafood, bamboo shoots, fungi, mushrooms
$198

Fish and assorted vegetable soup
$188

Chef's Recommendations
Seafood from sustainable and responsible sources
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| 红瓜子斑、 
東星斑 — 清蒸、 
紅炆羊肚菌、 
古法蒸 | Melon-seed red garoupa 
Leopard coral garoupa 
Choice of preparation: 
Steamed, 
Braised with morel mushrooms or 
Steamed with mushrooms and shredded pork |
| — | — |
| 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 |
| — | — |
| 活海蝦 — 白灼、 
蒜茸蒸 | Fresh prawn 
Choice of preparation: 
Poached or Steamed with garlic |
| — | — |
| 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 |
| — | — |

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or special dietary requirements
海鮮

SEAFOOD

無錫燴波士頓龍蝦
Braised Boston lobster, minced pork, spicy sour sauce
$268

酒釀竹笙蒸龍蝦球
Steamed giant garoupa fillet with bamboo pith, beancurd sheet, fermented rice wine sauce
$198

釀焗鮮蟹蓋
Deep fried crab shell filled with crab meat
$188

芝士焗釀鮮蟹蓋
Baked crab shell filled with crab meat, cheddar cheese, onions
$188

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)
$168

竹籠梅菜蒸澳洲鱈魚柳
Steamed Patagonian toothfish fillet, preserved vegetables in bamboo basket
$128 $378

蔥燒百花銀鱈魚
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, minced pork, preserved vegetables
$245 $408

Chef's Recommendations
Seafood from sustainable and responsible sources
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**SEAfood**

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

SS 油雞躉菌鮮菌炒帶子
Stir fried scallops, termite mushrooms

$235  $388

✿ 沙焗干煸蟹肉炒粉絲
Casserole of crab meat, vermicelli, fermented chilli bean paste

$215  $348

Chef's Recommendations
Seafood from sustainable and responsible sources
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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

干蔥豆豉雞煲
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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<table>
<thead>
<tr>
<th>肉類</th>
<th>MEAT</th>
</tr>
</thead>
<tbody>
<tr>
<td>罗勒鹅肝和牛粒</td>
<td>$365  $618</td>
</tr>
<tr>
<td>Stir fried Australian wagyu beef, foie gras, bell peppers, cashew nuts, Thai basil</td>
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<tr>
<td>碧绿中式牛柳脯</td>
<td>$185  $308</td>
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<tr>
<td>Wok fried beef tenderloin, vegetables, mandarin sauce</td>
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<tr>
<td>辣香玉豆爆牛柳粒</td>
<td>$185  $308</td>
</tr>
<tr>
<td>Wok fried diced beef tenderloin, Chinese beans, chilli oil</td>
<td></td>
</tr>
<tr>
<td>镇江醋香黑豚猪柳</td>
<td>$205  $338</td>
</tr>
<tr>
<td>Sautéed Iberico pork fillet, pistachio, dark vinegar sauce</td>
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<tr>
<td>黑椒红酒炒黑豚肉</td>
<td>$185  $308</td>
</tr>
<tr>
<td>Wok fried Iberico pork, mushrooms, black pepper, red wine sauce</td>
<td></td>
</tr>
<tr>
<td>青尖椒炒黑豚肉片</td>
<td>$185  $308</td>
</tr>
<tr>
<td>Sautéed sliced Iberico pork, chillies</td>
<td></td>
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<tr>
<td>孜然焗羊扒</td>
<td>$195  $308</td>
</tr>
<tr>
<td>Wok baked lamb chops, cumin, macadamia nuts, sesame seeds</td>
<td></td>
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<tr>
<td>瑶柱马蹄蒸肉饼 (需时约30分钟)</td>
<td>$175  $288</td>
</tr>
<tr>
<td>Steamed minced pork, diced mushrooms, water chestnuts</td>
<td>(Please allow 30 minutes of preparation time)</td>
</tr>
</tbody>
</table>

Chef's Recommendations
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飛菜、豆腐 BEANCRUDE, VEGETABLE AND MUSHROOM

山珍粉絲什菜煲
Casserole of vegetables, bamboo pith, morel mushrooms, vermicelli

蝦籽扒柚皮
Braised pomelo peel, shrimp roe

干蔥豆豉素雞煲
Casserole of deep fried beancurd, shallots, black bean sauce

方魚炒芥蘭
Wok fried kale, dried halibut

金釵玲瓏翠緣
Wok fried asparagus, lily bulbs, mushrooms, gingko nuts, walnuts in crispy basket

有機豆漿銀杏百合浸時蔬
Poached vegetables, gingko nuts, lily bulbs, organic soybean milk

紅燒滑豆腐
Braised fried beancurd, black mushrooms, vegetables

松露千層素煒
Braised beancurd sheet purse filled with bamboo piths, black truffles, morel mushrooms, cordycep flowers

素菜 Vegetarian
廚師精選 Chef’s Recommendations
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粉、麵、飯  RICE AND NOODLE
精選

耆蔥鮑魚三絲撈麵  
Shredded abalone with braised noodles, fish maw, mushrooms  
$188  $458

竹籃欖菜鱈魚蒸五穀  
Steamed Patagonian toothfish with multigrain rice, preserved cabbages 
in bamboo basket  
$178  $398

濃湯蝦皇稻庭烏冬  
Fresh prawns, “Inaniwa” udon noodles soup  
$168  $398

龍皇湯海鮮燴伊府麺  
Braised seafood egg noodles, crab roe, lobster broth  
$138  $338

山珍鵝肝和牛鬆炒飯  
Australian wagyu beef and foie gras fried rice, egg, spring onions, 
Yunnan termite mushroom sauce  
$145  $320

瑤柱蟹肉炆鴛鴦米  
Braised rice noodles, vermicelli, crab meat, conpoy  
$135  $268

鮑魚石頭鍋飯  
Fried rice with abalone in stone bowl  
$138

乾隆泡飯  
Boiled rice, pork, mushrooms in lobster broth  
$398

飄香鮮蝦荷葉飯  
Fried rice with fresh shrimps wrapped in lotus leaf  
$298

欖豉肉排蒸腸粉  
Steamed rice flour rolls, pork ribs, preserved olives, black beans  
$238

Chef's Recommendations  
Seafood from sustainable and responsible sources  
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