

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.

特選香檳美饌 LUNCH TASTING MENU

with 2 glasses of sommelier's selected Champagne

港灣薈萃

One Harbour Road deluxe appetizers

水晶魚子醬花膠醉肴肉，蜜糖汁叉燒

Cold pork and fish maw with "Fa Du" rice wine jelly, caviar

Honey barbecued pork

Les Massales - Extra Brut - Champagne - TELLIER 2019

港灣點心薈萃

One Harbour Road dim sum garden

帶子蒸燒賣，碧綠鮮蝦餃，竹影山珍如意糰

Steamed pork and shrimp dumpling, scallop

Steamed shrimp and bamboo shoot dumpling, vegetables

Steamed dumpling, morel mushrooms, matsutake, amberwood ear, bamboo pith

龍蝦湯澳洲翡翠鮑魚灌湯餃

Shrimp dumpling in lobster broth, Australian Jade Tiger abalone

X. O. 醬豚肉蠔豉鬆煮遼參

Braised sea cucumber with Iberico pork and minced sun dried oyster,

homemade X.O. chilli sauce

Grand Cru Oeil de Perdrix - Brut - Champagne- JEAN VESSELLE NV

米湯宣威肘子片泡莧菜

Poached summer spinach in rice soup, sliced Xuanwei ham

雲勝東星斑球稻庭烏冬

Garoupa fillet, "Inaniwa" udon noodle soup, luffa, fungi

香芒凍布甸，君悅甜點

Chilled mango pudding

Chinese petits fours

每位港幣\$998，另並須加壹服務費。

帳單上的額外1%將捐贈至本地慈善機構零碳足食（亞洲），以協助於區內推動再生農業。

任何優惠不適用於此

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\$998 per person and subject to 10% service charge

The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

Other 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