

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

麻辣墨西哥鮑魚凍海蜇

Cold spicy jelly fish, Mexican abalone, cucumber, assorted pepper

Les Massales - Extra Brut - Champagne - TELLIER 2020

港灣點心薈萃

One Harbour Road dim sum garden

蟹粉小籠包，碧綠鮮蝦餃，竹影山珍如意糰

Steamed pork dumpling, hairy crab sauce

Steamed shrimp and bamboo shoot dumpling, vegetables

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

龍蝦湯花膠灌湯餃

Shrimp and fish maw dumpling in lobster broth

蟹粉蝦球脆鍋巴

Deep fried prawn, hairy crab sauce, rice cracker

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

魚湯香檳茸豆胚浸東星班球

Poached fresh garoupa fillet, pea shoots, Champignon mushrooms, fish broth

鮮鴨潤腸帶子炒脆米飯

Fried rice, scallops, preserved duck's liver sausage

楊枝甘露，君悅甜點

Chilled sago cream, pomelo, mango

Chinese petits fours

每位港幣\$1,058，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。

特選信用卡享有折扣優惠。

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\$1,058 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.

Discount is applicable for selected credit card holders only.

CATH members are entitled to a 15% discount.

Please advise our associates if you have any food allergies or special dietary requirements.