

特選香檳美饌 LUNCH TASTING MENU

with 2 glasses of sommelier's selected Champagne

港灣點心薈萃

One Harbour Road dim sum garden

蝦籽鮮蝦餃，南翔小籠包，竹影山珍如意糰

  Steamed shrimp and bamboo shoot dumpling, shrimp roe

   Steamed pork dumplings "Shanghai" style

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

N.V R.H. Coutier Brut Tradition Ambonnay Grand Cru - Champagne | France

龍蝦湯澳洲翡翠鮑魚灌湯餃

  Australian Jade Tiger abalone and shrimps dumpling, lobster broth

蜜糖汁叉燒，蟹粉鮮肉臘腸帶子蓉釀西班牙墨魚

   Honey barbecued pork

   Crispy Spanish cuttlefish, scallop mousse, preserved pork sausage, hairy crab sauce

石鍋花菇素千層扣黃玉參

   Braised sea cucumber, black mushroom, homemade beancurd in stone bowl

N.V R.H. Coutier Rosé Ambonnay Grand Cru - Champagne | France

松本茸百合浸東星班球

 Poached garoupa fillet, Matsumoto Shimeji mushrooms, fresh lily bulbs, chicken broth

蟹粉蝦球撈稻庭烏冬

   Braised "Inaniwa" udon noodles, fresh prawns, hairy crab sauce

楊枝甘露，君悅甜點心

  Chilled sago cream, pomelo, mango

   Chinese petits fours

每位港幣\$1,098，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\$1,098 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.