

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

椒鹽澳洲翡翠鮑魚，蜜糖汁叉燒

Deep fried Australian Jade Tiger abalone, chilli pepper salt

Honey barbecued pork

*Les Massales - Extra Brut - Champagne - TELLIER 2019*

## 港灣點心薈萃

One Harbour Road dim sum garden

媽紅鮮蝦餃，南翔小籠包，竹影山珍如意糰

Steamed shrimp and bamboo shoot dumpling, beetroots

Steamed pork dumplings, "Shanghai" style

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

## 龍蝦湯花膠灌湯餃

Shrimp dumpling in lobster broth, fish maw and conpoy

## 魚子醬雪地明蝦球

Steamed prawns and egg white, caviar, chicken broth

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

## 酸辣湯筍衣泡東星斑球

Poached garoupa fillet, bamboo shoots, mung bean noodles, sour and spicy sauce

## 窩燒鱧魚雞粒脆米飯

Fried rice, dried octopus, diced chicken, abalone sauce

## 鵪鶉蛋銀杏薏米腐竹糖水，君悅甜點

Boiled beancurd sheet soup with coix seeds, ginkgo nuts and quail egg

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.