

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

蟹粉雪地明蝦球

Steamed prawns and egg white, hairy crab sauce

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

本地臘味炒糯米飯

Fried glutinous rice, dried shrimps, assorted local preserved meat

薑茶桃膠湯丸，君悅甜點

Boiled ginger tea, peach gum, black sesame glutinous dumplings

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.