ONE HARBOUR ROAD



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 鵝肝魚子醬脆皮乳豬件,蜜糖汁叉燒

Crispy suckling pig, foie gras mousse, caviar Honey barbecued pork

Les Massales - Extra Brut - Champagne - TELLIER 2020

港灣點心薈萃

One Harbour Road dim sum garden 碧綠鮮蝦餃,南翔小籠包,竹影山珍如意粿 Steamed shrimp and bamboo shoot dumpling, vegetables Steamed pork dumplings "Shanghai" style Steamed dumpling, morel mushrooms, matsutake, amberwood ear, bamboo pith

龍蝦湯遼參灌湯餃

Shrimp and sea cucumber dumpling in lobster broth

窩燒素千層墨西哥鮑角

Braised Mexican abalone, homemade beancurd, black mushrooms *Grand Cru Oeil de Perdrix - Brut - Champagne- JEAN VESSELLE NV*

粉紅木耳勝瓜浸東星班球

Poached garoupa fillet, luffa, wolfberries, coral wood ear fungus, fish broth

砂鍋鱆魚雞粒飯

Fried rice, diced chicken, dried octopus, abalone sauce

石榴蘆薈甘露,君悦甜點

Chilled sago cream, guava, aloe vera 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.