

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
鵝肝魚子醬脆皮乳豬件，海苔酥炸廣島生蠔
Crispy suckling pig, foie gras mousse, caviar
Crispy Hiroshima oysters, seaweed, spicy pepper salt
Les Massales - Extra Brut - Champagne - TELLIER 2019

港灣點心薈萃

One Harbour Road dim sum garden
帶子蒸燒賣，碧綠鮮蝦餃，竹影山珍如意糰
Steamed pork and shrimp dumpling, scallop
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 dumpling in lobster broth, fish maw and conpoy

鮑汁山珍醬煎釀遼參

Braised sea cucumber filled with pork and shrimp mousse,
Yunnan mushroom sauce and abalone sauce
Grand Cru Oeil de Perdrix - Brut - Champagne- JEAN VESSELLE NV

魚湯黑牛肝菌泡東星斑球

Poached garoupa fillet, black porcini, fish broth

鮑魚石頭鍋飯

Fried rice with abalone in stone bowl

楊枝甘露，君悅甜點心

Chilled sago cream, pomelo, mango
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