

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，椒鹽澳洲鶴鶉腿
Crispy suckling pig, foie gras mousse, caviar
Crispy Australian quail leg, chilli pepper salt

Les Massales - Extra Brut - Champagne - TELLIER 2018

港灣點心薈萃

One Harbour Road dim sum garden
鮑魚蒸燒賣，碧綠鮮蝦餃，竹影山珍如意糰
Steamed pork and shrimp dumpling, abalone
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

酒釀乾燒水晶明蝦球

Wok fried prawns, flat glass noodles, fermented rice sauce

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

魚湯杞子豆苗泡東星斑球

Poached grouper fillet, wolfberries, pea shoots, fish broth

牛肝菌醬南瓜腸帶子粒炒脆米飯

Scallop fried rice, preserved liver sausage, pumpkin, porcini mushrooms

蛋白栗子露，君悅甜點心

Chestnut cream, egg white
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