

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.

特級茗茶 PREMIUM TEA SELECTION 每位  
Per Person

綠茶 Green Tea	獅峰特級龍井 Shifeng Special Grade Lung Ching 嫩栗香、豆香，鮮爽甘甜，滿口生津	80
白茶 White Tea	極品白牡丹 Supreme White Peony 清淡蜜香，細膩柔和，餘韻悠長	80
青茶 Oolong Tea	鴨屎香單叢 Ya Shi Xiang Dancong 銀花香突顯，圓潤爽甜，齒頰留香	100
	武夷肉桂 Wuyi Cassia 桂皮辛香，層次豐富，醇厚回甘	105
紅茶 Black Tea	祁門紅茶 Keemun Black Tea 微蜜果香，微甜甘醇	60
	金駿眉 Jin Jun Mei 幽香果味，甘甜濃醇	80
普洱 Dark Tea	小青柑普洱茶 Tangerine Pu Erh 柑香持久，細膩滑爽，清甜回甘	100
花茶 Herbal Tea	茉莉小龍珠 Jasmine Dragon Pearls 花香濃郁，細緻鮮甜	60
	香六安 Luk On 米蘭花香，滋味醇和	60
	雙龍戲珠 Artisan Floral 大白茶、茉莉花、千日紅	80

中國茗茶 HOUSE CHINESE TEA

一級壽眉 / 皇品鐵觀音 / 不知年普洱 / 桐鄉胎菊 / 銀毫香片 Shou Mei / Fine Roasted Tieguanyin / Special Pu Erh / Tong Xiang Chrysanthemum / Silver Tip Jasmine	40
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## 嘗悅之味 ONE HARBOUR ROAD SIGNATURE MENU

廚師特色拼盤 One Harbour Road deluxe appetizers

水晶皮蛋子薑, 海苔酥炸廣島生蠔, 脆皮乳豬件

Preserved egg jelly with young ginger

Crispy Hiroshima oyster, seaweed, spicy pepper salt

Crispy suckling pig

*Domaine du Daley Villette Grand Cru Grande Réserve Viognier 2020 | Switzerland*

椒鹽百花龍蝦鉗拌無錫汁燴波士頓龍蝦

Deep fried Boston lobster claw, shrimp mousse, spicy pepper salt

Braised Boston lobster, minced pork, egg, spicy sour sauce

*Courvoisier V.S.O.P Exclusif Cognac | France*

椰皇松茸竹笙螺頭燉竹絲雞

Double boiled chicken and pork shank soup, conch, matsutake mushrooms, bamboo pith in young coconut

鮮花椒蟲草花蒸龍躉柳

Steamed giant garoupa fillet, cordyceps flowers, Sichuan peppercorn, soya sauce

*IWA 5 Sake | Japan*

蠔皇原隻28頭南非吉品乾鮑魚扣柚皮

Braised whole South African dried abalone, vegetables, pomelo peel, oyster sauce

*Canvasback Red Mountain Cabernet Sauvignon 2018 | United States*

梅菜叉燒帶子粒炒脆紅米飯

Fried rice, scallops, barbecued pork, beetroot, green beans, egg, preserved vegetables

香芒凍布甸, 鳳梨奶皇千層酥, 港灣招牌南乳餅

Chilled mango pudding

Baked puff pastry, pineapple, milk custard

Deep fried fermented beancurd pastries, lotus paste

*Van Nahmen Riesling Juice 2022 | Germany*

每位港幣\$1,368, 另並須加壹服務費。

每位另加港幣\$628港灣美酒配搭

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\$1,368 per person and subject to 10% service charge

Additional HK\$628 per person with beverage pairing

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

## 港灣美饌

## SET LUNCH

*RØD Copenhagen Sparkling Tea Rosé 5% Alc (Additional HK\$98 per glass)*

點心三式拼盤

Dim sum combination

廚師精選老火湯

Soup of the day

蜜糖汁叉燒，白菌雞粒盞

Honey barbecued pork, baked chicken and mushrooms in puff pastry

芙蓉蟹皇明蝦球

Wok fried prawns, egg white, crab roe sauce

魚湯杞子鮮繡球菌浸時蔬

Poached seasonal vegetables, fresh sparassis crispa, wolfberries, fish broth

鮑魚石頭鍋飯

Fried rice with abalone in stone bowl

石榴蘆薈甘露

Chilled sago cream, guava, aloe

君悅甜點心

Chinese petits fours

每位港幣\$648，另並須加壹服務費。

只適用於兩位或以上

任何優惠不適用於此。

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HK\$648 per person and subject to 10% service charge

Minimum order for two persons

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## 燒烤 · 頭盤 BARBECUE AND ROAST · APPETIZER

	輕怡 Light Portion	例牌 Full Portion
 燒味拼盤 (蜜糖汁叉燒, 脆皮乳豬件, X.O.醬凍海蜇) Barbecued meat appetizers (Honey barbecued pork, Crispy suckling pig, Cold jelly fish, X.O. chilli sauce)		468
脆皮乳豬件 Crispy suckling pig	225	368
 蜜糖汁叉燒 Honey barbecued pork	225	368
	半隻 Half	每隻 Each
 潮蓮脆皮鵝 Roasted goose	462	888
頭抽生浸豉油雞 Poached chicken, soya sauce	312	618
北京片皮鴨 (需一天前預訂) Peking duck (Please order one day in advance)		958
 掛爐燒乳鴨 Roasted whole baby duck		358

 廚師精選 Chef's Recommendations

 素食 Vegetarian

 可持續發展海鮮 Sustainably Sourced Seafood

 辣 Spicy

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## 燒烤 · 頭盤 BARBECUE AND ROAST · APPETIZER

	例牌 Full Portion
 X.O. 醬海蜇凍鮑魚 Cold jelly fish, chilled marinated abalones, homemade X.O. chilli sauce	328
 椒鹽牙魚粒 Deep fried diced Patagonian toothfish, spicy pepper salt	228
海苔酥炸廣島生蠔 Crispy Hiroshima oysters, spicy pepper salt	208
麻香棒棒雞絲粉皮 Shredded chicken, flat glass noodles, sesame, vinegar sauce	188
 水晶皮蛋子薑 Preserved egg jelly with young ginger	158
 桂花汁炸鮮冬菇 Crispy black mushrooms, osmanthus honey sauce	138
 素鵝千千層 Braised vegetarian beancurd sheet rolls, fungi	138

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鮑魚 · 海味 · 燕窩  
 ABALONE · DRIED SEAFOOD · BIRD'S NEST

	每位 Per Person
 蠔皇日本吉品30頭乾鮑魚 Braised whole Yoshihama dried abalone, oyster sauce	2,000
蠔皇墨西哥鮑魚 (120克) Braised whole Mexican abalone (120gram), oyster sauce	1,400
蠔皇澳洲鮑魚 (85克) Braised whole Australian abalone (85gram), oyster sauce	720
 蠔皇南非吉品28頭乾鮑魚 Braised whole South African dried abalone, oyster sauce	510
蠔皇南非鮑魚 (40克) Braised whole South African abalone (40gram), oyster sauce	320
 花膠扣鵝掌 Braised fish maw and goose web, oyster sauce	720
 蠔皇關東遼參 Braised Kanto sea cucumber, oyster sauce	520
 酥皮焗鮑汁海參柚皮 (需時約30分鐘) Braised Australian sea cucumber, pomelo peel, abalone sauce in puff pastry (Please allow 30 minutes of preparation time)	260
紅燒官燕 Braised premium bird's nest soup	730
蟹皇蟹肉燴燕窩 Braised bird's nest soup, crab roe, crab meat	370

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## 湯羹 · 滋補清潤燉湯

### SOUP · CHINESE HERBAL TONIC SOUP

	每位 Per Person
 <b>花膠北菇燉菜膽</b> Double boiled fish maw soup, black mushroom, hearts of green	720
<b>四寶燉夏威夷萬壽果</b> (需時約30分鐘) Double boiled Hawaiian papaya soup, crab meat, chicken, roasted duck, mushrooms (Please allow 30 minutes of preparation time)	330
 <b>椰皇松茸竹笙螺頭燉竹絲雞</b> (需時約30分鐘) Double boiled chicken and pork shank soup, conch, matsutake mushrooms, bamboo pith in young coconut (Please allow 30 minutes of preparation time)	300
<b>濃湯花膠雞絲羹</b> Braised shredded chicken soup, fish maw, fungi, ginger	230
<b>石斛松茸燉雞</b> Double boiled chicken soup, “shi hu”, matsutake mushrooms	230
 <b>杏汁竹笙螺頭菜膽燉白鴿蛋</b> Double boiled almond soup, conch, bamboo pith, pigeon egg, heart of green	230
<b>天麻紅棗燉魚頭</b> Double boiled fish head soup, pork, “tin ma”, red dates	220
 <b>宮庭酸辣湯</b> Hot and sour soup, seafood, bamboo shoots, fungi, mushrooms	200
 <b>家鄉拆魚羹</b> Patagonian toothfish and assorted vegetable soup, fungi, olive seeds	200

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## 海鮮 SEAFOOD

	每位 Per Person	
   <b>椒鹽百花龍蝦鉗拌無錫汁燴波士頓龍蝦</b> (需時約30分鐘) Deep fried Boston lobster claw, shrimp mousse, spicy pepper salt Braised Boston lobster, minced pork, egg, spicy sour sauce (Please allow 30 minutes of preparation time)	360	
  <b>鮮花椒蟲草花蒸龍躉柳</b> Steamed giant garoupa fillet, cordyceps flowers, Sichuan peppercorn, soya sauce	240	
<b>釀焗鮮蟹蓋 (酥炸 / 芝士焗)</b> Crab shell filled with crab meat (deep fried or baked with cheddar cheese)	240	
<b>葡汁八寶焗響螺</b> (需時約30分鐘) Baked sea whelk and assorted meat in shell, mild curry sauce (Please allow 30 minutes of preparation time)	220	
	輕怡 Light Portion	例牌 Full Portion
  <b>竹籠梅菜蒸牙魚</b> Steamed Patagonian toothfish fillet, preserved vegetables in bamboo basket	245	398
  <b>蔥燒百花牙魚</b> Deep fried Patagonian toothfish filled with shrimp mousse, soya sauce	275	448
<b>欖菜肉鬆美國生蠔煲</b> Casserole of American oysters, minced pork, preserved vegetables		458
 <b>砂焗乾焗蟹肉炒粉絲</b> Casserole of crab meat, vermicelli, fermented chilli bean paste		368

 廚師精選 Chef's Recommendations

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## 海鮮 · 家禽 SEAFOOD · POULTRY

	輕怡 Light Portion	例牌 Full Portion
豉汁百合松仁炒龍蝦球 Wok fried fresh lobster, lily bulbs, pine nuts, black bean sauce	895	1,488
 蟹皇四川蝦球 Wok fried prawns, spicy crab roe sauce	285	478
 油雞焗菌鮮菌炒帶子 Stir fried scallops, Yunnan mushrooms	255	428
 宮保爆雞丁 Wok fried chicken fillet, cashew nuts, chillies, spicy sauce		278
	半隻 Half	每隻 Each
古法鹽焗雞 Salt baked chicken	312	618
 脆皮龍崗雞 Crispy “Loong Kong” chicken	312	618
 陳年花雕酒燴雞 Slow cooked chicken, Chinese yam, wolfberries in aged “Fa Du” rice wine	322	638
荔蓉香酥鴨 (需時約30分鐘) Crispy duck coated with taro, oyster mushroom sauce (Please allow 30 minutes of preparation time)	388	
脆皮妙齡乳鴿 Roasted baby pigeon		168

 廚師精選 Chef's Recommendations

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## 肉類 MEAT

	輕怡 Light Portion	例牌 Full Portion
 蒜片紫淮山尖椒炒A5和牛 Stir fried A5 wagyu beef, purple yams, peppers, garlic	435	728
紅酒燴西班牙安格斯牛尾，炸饅頭 Slow cooked Spanish Angus oxtail, carrots, onions, red wine sauce, deep fried Chinese buns		798
西班牙安格斯牛柳脯 (中式/ 黑椒) Wok fried Spanish Angus beef tenderloin, vegetable (mandarin sauce or black pepper sauce )	305	498
 鎮江醋香黑豚豬柳 Wok fried Iberico pork fillet, pistachio, dark vinegar sauce	225	368
香酥大澳蝦醬西班牙乳豬 Crispy Spanish suckling pig, Tai O shrimp paste	245	398
 黑椒紅酒炒黑豚肉 Wok fried Iberico pork, mushrooms, black pepper, red wine sauce		338
孜然焗羊扒 Wok baked lamb chops, cumin, assorted nuts, sesame seeds	205	348
欖菜豉油皇香煎羊扒 Wok baked lamb chops, preserved vegetables, soya sauce	205	348

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## 蔬菜 · 豆腐 · 菌類

### BEANCURD · VEGETABLE · MUSHROOM

	每件 Per Piece	例牌 Full Portion
蝦籽扒柚皮 Braised pomelo peel, shrimp roe	130	
魚湯海味素菜煲 Casserole of vegetables, fish maw, dried shrimps, conpoy, bamboo pith, mushrooms, fish soup		358
 方魚炒芥蘭 Wok fried kale, dried halibut		258
 鮮花椒羊肚耳素雞煲 Casserole of deep fried beancurd, Sichuan peppercorn, amber wood ear		268
  金盞玲瓏翠綠 Wok fried asparagus, lily bulbs, mushrooms, ginkgo nuts, walnuts in crispy basket		258
 有機豆漿蟲草花百合浸時蔬 Poached vegetables, cordyceps flowers, lily bulbs, organic soybean milk		258
  杏汁蛋白雙耳浸時蔬 Poached vegetables, wolfberries, fungi, egg white, almond soup		288
  松露珍菌素千層 Braised homemade beancurd, bamboo piths, morel mushrooms, cordyceps flowers, black truffles		318

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## 粉、麵、飯精選 RICE AND NOODLE

	每位 Per Person	例牌 Full Portion
 薑葱鮑魚三絲撈麵 Shredded abalone with braised noodles, fish maw, mushrooms		458
 濃湯蝦皇稻庭烏冬 Fresh prawns, "Inaniwa" udon noodles soup	180	408
龍蝦汁海鮮燜伊府麵 Braised seafood egg noodles, crab roe, lobster broth		338
 山珍醬鵝肝和牛鬆炒飯 Australian wagyu beef and foie gras fried rice, egg, spring onions, Yunnan mushroom sauce		338
飄香鮮蝦荷葉飯 Fried rice with fresh shrimps wrapped in lotus leaf		338
 梅菜叉燒帶子粒炒脆紅米飯 Fried rice, scallops, barbecued pork, beetroot, green beans, egg, preserved vegetables		328
瑤柱蟹肉炆鴛鴦米 Braised rice noodles, vermicelli, crab meat, conpoy		328
鮑魚石頭鍋飯 Fried rice with abalone in stone bowl	160	
乾隆泡飯 Boiled rice, pork, mushrooms in lobster broth		408

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