

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.

港灣美饌

SET LUNCH

1 glass of sommelier's selected Champagne (HK\$150 per glass)

廚師精選老火湯

Soup of the day

點心薈萃

Dim sum combination

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

荷香陳年菜脯豚肉絲蒸藍鱈魚柳

Steamed blue cod fillet wrapped in lotus leaf, shredded Iberico pork,
preserved vegetables, soy sauce

鮑魚汁瑤柱花膠扒時蔬

Braised seasonal vegetables, fish maw, conpoy, abalone sauce

鴻圖蝦球香苗

Fried rice, prawns, crab roe sauce

楊枝甘露

Chilled sago cream, pomelo, mango

君悅甜點

Chinese petits fours

每位港幣\$758，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。

只適用於兩位或以上。

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\$758 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.

Minimum order for two persons.

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.

嘗悅之味 ONE HARBOUR ROAD SIGNATURE MENU

港灣蒼萃

One Harbour Road deluxe appetizers
水晶皮蛋子薑，椒鹽法國鵪鶉腿，鵝肝魚子醬脆皮乳豬件
Preserved egg with young ginger
Crispy French quail leg, spicy pepper salt
Crispy suckling pig, foie gras mousse, caviar

@N.V Bollinger Special Cuvée Brut - Champagne | France

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

2018 Domaine Génot-Boulangier 'En Lulunne' Blanc, Beaune, Burgundy, France

椰皇松茸竹笙螺頭燉竹絲雞

(每位加港幣\$300可另加花膠)

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

(Additional HK\$300 per person with fish maw)

鮮花椒蟲草花蒸龍躉柳

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

@2021 Jean Marc Bouley, Bourgogne Cote d'Or, Burgundy, France

蠔皇原隻22頭南非吉品乾鮑魚扣柚皮

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

2018 Croix Canon, Saint-Émilion Grand Cru, Bordeaux, France

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 pastry, lotus paste

@2017 Domaine Franco Chinois, Petit Manseng, Huailai, Hebei, China

每位港幣\$1,738，另並須加壹服務費。

@每位另加港幣\$580港灣美酒配搭三杯。

每位另加港幣\$880港灣美酒配搭五杯。

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。

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HK\$1,738 per person and subject to 10% service charge

@Additional HK\$580 per person with wine pairing 3 glasses of wines

Additional HK\$880 per person with wine pairing 5 glasses of wines

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明爐燒味 BARBECUE AND ROAST

	輕怡 Light Portion	例牌 Full Portion
  燒味拼盤 (蜜糖汁叉燒, 脆皮乳豬件, X.O.醬凍海蜆) Barbecued meat appetizers (Honey barbecued pork, Crispy suckling pig, Cold jelly fish, X.O. chilli sauce)		538
 脆皮乳豬件 Crispy suckling pig	240	400
  蜜糖汁叉燒 Honey barbecued pork	240	400
	半隻 Half	每隻 Each
北京片皮鴨 (需一天前預訂, 每日限量發售) Peking duck (Please order one day in advance, Limited availability daily)		1128
潮蓮脆皮鵝 Roasted goose	538	1028
 頭抽生浸豉油雞 Poached chicken, soy sauce	360	688
掛爐燒乳鴨 Roasted whole baby duck		398

 Vegetarian 素食

 Gluten Free 不含麩質

 Sustainable Sourced Seafood 可持續發展海鮮

 Plant Based (Vegan) 純素

 Contains Alcohol 含酒精

 Contains Pork 含豬肉

 Contains Nuts 含果仁

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涼菜 · 頭盤 APPETIZER

	例牌 Full Portion
 鵝肝魚子醬脆皮乳豬件 Crispy suckling pig, foie gras mousse, caviar	400
麻辣昆布蠔子皇 Cold spicy shredded razor clams, seaweed	400
 X.O. 醬海蜇凍鮑魚 Cold jelly fish, chilled marinated abalones, homemade X.O. chilli sauce	350
薑蔥蓉煙燻凍馬友 Smoked threadfin, ginger and garlic sauce	270
 避風塘牙魚粒 Deep fried diced Patagonian toothfish, chilli, gralic	248
海苔酥炸廣島生蠔 Crispy Hiroshima oysters, spicy pepper salt	238
椒鹽法國鵪鶉腿 Crispy French quail legs, chilli pepper salt	248
 脆皮松板肉 Crispy pork cheek, soy sauce, vinegar, chilli	208
 麻香棒棒雞絲粉皮 Shredded chicken, flat glass noodles, sesame, vinegar sauce	208
水晶皮蛋子薑 Preserved egg jelly with young ginger	175
 素鵝千千層 Braised vegetarian beancurd sheet rolls, fungi	165
  桂花汁炸鮮冬菇 Crispy black mushrooms, osmanthus honey sauce	150

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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 premium dried abalone, oyster sauce	2,388
 蠔皇墨西哥鮑魚 (120克) Braised whole Mexican abalone (120gram), oyster sauce	1,498
 蠔皇南非吉品22頭乾鮑魚 Braised whole South African premium dried abalone, oyster sauce	800
 蠔皇澳洲鮑魚 (85克) Braised whole Australian abalone (85gram), oyster sauce	780
 花膠扣鵝掌 Braised fish maw and goose web, oyster sauce	780
 紅燒官燕 Braised premium bird's nest soup	760
 蠔皇關東遼參 Braised Kanto sea cucumber, oyster sauce	600
  冰花燉官燕 Double boiled premium bird's nest soup, rock sugar	570
蟹皇蟹肉燴燕窩 Braised bird's nest soup, crab roe, crab meat	390
 蠔皇南非鮑魚 (40克) Braised whole South African abalone (40gram), oyster sauce	340
 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)	290

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湯羹 · 滋補清潤燉湯

SOUP · CHINESE HERBAL TONIC SOUP

	每位 Per Person
 花膠北菇燉菜膽 Double boiled fish maw soup, black mushroom, hearts of green	780
 四寶燉夏威夷萬壽果 (需時約30分鐘) Double boiled Hawaiian papaya soup, crab meat, chicken, roasted duck, mushrooms (Please allow 30 minutes of preparation time)	365
 椰皇松茸竹笙螺頭燉竹絲雞 (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)	335
三十年陳皮瑤柱花膠鴨絲羹 Braised shredded duck soup with fish maw, conpoy, 30 years aged tangerine peels	260
 石斛松茸燉雞 Double boiled chicken soup, “shi hu”, matsutake mushrooms	260
 杏汁竹笙螺頭菜膽燉白鴿蛋 Double boiled almond soup, conch, bamboo pith, pigeon egg, heart of green	260
 川貝海底椰瑤柱燉杜洛克豬脰 Double boiled Duroc pork shank soup, conpoy, sea coconut, Chinese herbs	260
 宮庭酸辣湯 Hot and sour soup, seafood, bamboo shoots, fungi, mushrooms	240
 家鄉拆魚羹 Patagonian toothfish and assorted vegetable soup, fungi, olive seeds	240

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海鮮 SEAFOOD

		每位 Per Person
  椒鹽百花龍蝦鉗拌無錫汁燴波士頓龍蝦 (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)	395
	釀焗鮮蟹蓋 (酥炸 / 芝士焗) Crab shell filled with crab meat (deep fried or baked with cheddar cheese)	290
 鮮花椒蟲草花蒸龍躉柳	Steamed giant garoupa fillet, cordyceps flowers, Sichuan peppercorn, soy sauce	270
	葡汁八寶焗響螺 (需時約30分鐘) Baked sea whelk and assorted meat in shell, mild curry sauce (Please allow 30 minutes of preparation time)	260
		輕怡 Light Portion
 欖菜肉鬆美國生蠔煲	Casserole of American oysters, minced pork, preserved vegetables	例牌 Full Portion 500
 蔥燒百花牙魚	Deep fried Patagonian toothfish filled with shrimp mousse, soy sauce	295 488
 竹籠梅菜蒸牙魚	Steamed Patagonian toothfish fillet, preserved vegetables in bamboo basket	285 458
	砂焗乾焗蟹肉炒粉絲 Casserole of crab meat, vermicelli, fermented chilli bean paste	388



Vegetarian 素食



Gluten Free 不含麩質



Sustainable Sourced Seafood 可持續發展海鮮



Plant Based (Vegan) 純素



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Contains Pork 含豬肉



Contains Nuts 含果仁

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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		1,648
 蟹皇四川蝦球 Wok fried prawns, spicy crab roe sauce	300	508
 油雞焗菌鮮菌炒澳洲帶子 Stir fried Australian scallops, Yunnan mushrooms	275	465
 宮保爆雞丁 Wok fried chicken fillet, cashew nuts, chillies, spicy sauce		320
 陳年花雕酒燴雞 Slow cooked chicken, Chinese yam, wolfberries in aged “Fa Du” rice wine		
紅蔥醬油煙燻脆皮龍崗雞 Tea smoked crispy “Loong Kong” chicken, shallots sauce	370	708
古法鹽焗雞 Salt baked chicken	360	688
脆皮龍崗雞 Crispy “Loong Kong” chicken	360	688
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)	438	
脆皮妙齡乳鴿 (每日限量發售) Roasted baby pigeon (Limited availability daily)		185

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肉類 MEAT

	輕怡 Light Portion	例牌 Full Portion
蒜片紫淮山尖椒炒A5日本和牛 Stir fried A5 Japanese wagyu beef, purple yams, peppers, garlic	480	800
牛肝菌燜西班牙安格斯牛肋骨 Slow cooked Spanish Angus beef ribs, porcini mushrooms		650
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)	340	570
  香酥大澳蝦醬骨 Crispy pork ribs, Tai O shrimp paste	260	430
  鎮江醋香黑豚豬柳 Wok fried Iberico pork fillet, pistachio, dark vinegar sauce	250	420
  黑椒紅酒炒黑豚肉 Wok fried Iberico pork, mushrooms, black pepper, red wine sauce		390
 孜然焗羊扒 Wok baked lamb chops, cumin, assorted nuts, sesame seeds	230	390
欖菜豉油皇香煎羊扒 Wok baked lamb chops, preserved vegetables, soy sauce	230	390



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蔬菜 · 豆腐 · 菌類

BEANCURD · VEGETABLE · MUSHROOM

	每件 Per Piece	例牌 Full Portion
<p>魚湯海味素菜煲 Casserole of vegetables, fish maw, dried shrimps, conpoy, bamboo pith, mushrooms, fish soup</p>		398
<p> 松露珍菌素千層 Braised homemade beancurd, bamboo piths, morel mushrooms, cordyceps flowers, black truffles</p>		350
<p> 杏汁蛋白雙耳浸時蔬 Poached vegetables, wolfberries, fungi, egg white, almond soup</p>		320
<p>方魚炒芥蘭 Wok fried kale, dried halibut</p>		288
<p> 鮮花椒羊肚耳素雞煲 Casserole of deep fried beancurd, Sichuan peppercorn, amber wood ear</p>		288
<p>   金盞玲瓏翠綠 Wok fried asparagus, lily bulbs, mushrooms, ginkgo nuts, walnuts in crispy basket</p>		288
<p> 有機豆漿蟲草花百合浸時蔬 Poached vegetables, cordyceps flowers, lily bulbs, organic soybean milk</p>		288
<p>蝦籽扒柚皮 Braised pomelo peel, shrimp roe</p>	150	

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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		490
 濃湯蝦皇稻庭烏冬 Fresh prawns, "Inaniwa" udon noodles soup	185	450
 乾隆泡飯 Boiled rice, pork, mushrooms in lobster broth		450
 龍蝦汁海鮮焗伊府麵 Braised seafood e-fu noodles, crab roe, lobster broth		380
山珍醬鵝肝和牛鬆炒飯 Australian wagyu beef and foie gras fried rice, egg, spring onions, Yunnan mushroom sauce		380
飄香鮮蝦荷葉飯 Fried rice with fresh shrimps wrapped in lotus leaf		380
 梅菜叉燒帶子粒炒脆紅米飯 Fried rice, scallops, barbecued pork, beetroot, green beans, egg, preserved vegetables		380
瑤柱蟹肉炆鴛鴦米 Braised rice noodles, vermicelli, crab meat, conpoy		370
鮑魚石頭鍋飯 Fried rice with abalone in stone bowl	175	



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