

ONE HARBOUR ROAD



龍天



香港君悅酒店中菜行政總廚陳漢章師傅為土生土長澳門人，今次特別聯乘紮根澳門紅街市逾半世紀的龍天燒臘，用上優質臘味及製作多款時令菜式，以創新手法呈現傳統口味。

Executive Chinese Chef Chan Hon-cheong, a native of Macau, has partnered with Long Tin, a company in Macau for over half a century. Together, we have curated a tasting menu featuring high-quality sausages that showcase traditional flavours with innovative recipes.

是次合作更帶來兩款全新獨家限定-三十年陳皮鮮鴨潤腸及特上燕窩鮮肉臘腸，客人於港灣壹號品嚐過後，更可購買零售裝回家細味。

This collaboration features exclusive flavoured sausages, including the 30 Years Aged sun dried Tangerine Peel Duck Liver Sausage and the Bird's Nest Preserved Pork Sausage. Guests can take some home after tasting them on menu.



特上燕窩鮮肉臘腸 Bird's Nest Preserved Pork Sausage

HK\$198/300g

傳統的臘味常常給人油膩、重口味的印象，特別選用精選的燕窩來替代傳統的肥豬肉，這一創新不僅讓臘腸的口感更加綿密，而且更健康。

Chef Cheong has selected premium bird's nest for the preserved sausage, replacing the fatty pork traditionally used. This innovative choice enhances the texture while also making the sausage healthier.

三十年陳皮鮮鴨潤腸 30 Years Aged Sun-Dried Tangerine Peel Duck Liver Sausage

HK\$168/300g

這款鮮鴨潤腸的獨特之處在於加入了三十年陳皮，香醇又有助解膩。鮮鴨潤腸的製作過程中，選用新鮮的鴨潤，雖然保質期較短，但龍天仍然保留這個做法以鮮味為主。

The unique feature of this duck liver sausage is the addition of 30 years aged sun dried tangerine peel, which adds richness and helps to balance the flavours. Long Tin continues to use fresh duck liver to enhance the overall taste.

港灣壹號精選禮盒 One Harbour Road Deluxe Gift Box

HK\$338/600g

時令精選 SEASONAL HIGHLIGHTS

	清蒸大閘蟹 (需一天前預訂)	(公)(Male)	(六兩 6 Tael \$388 / 七兩 7 Tael \$548)
	Steamed whole hairy crab (Please order one day in advance)	(雌)(Female)	(六兩 6 Tael \$598 / 七兩 7 Tael \$888)

		珍寶蟹粉小籠包	每位 Per Person
		Steamed jumbo pork dumpling, hairy crab sauce	230

Seasonal delights Yellow wine pairing **\$1,480**
Single Vintage - DONGQU - 單一年份紹興黃酒 (冬趣) 300ml
25 Years - YUE SHAN XIAO DIAO - 陳年花彫酒25年 (越山仙雕)300ml

Additional carafe at

Single Vintage - DONGQU - 單一年份紹興黃酒 (冬趣) 300ml **\$950**
25 Years - YUE SHAN XIAO DIAO - 陳年花彫酒25年 (越山仙雕)300ml **\$800**

所有價目以港元計算，另須加壹服務費。

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。

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。

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。

All prices are in HK\$ 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.

Please advise our associates if you have any food allergies or special dietary requirements.

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.

時令精選 SEASONAL HIGHLIGHTS

	每位 Per Person	例牌 Full Portion
 三十年陳皮鮮鴨潤腸松本茸燜滑雞煲 Braised chicken, Matsumoto Shimeji mushrooms, 30 years aged sun-dried tangerine peels preserved duck's liver sausage in casserole		420
   蟹粉鮮肉臘腸帶子蓉釀西班牙墨魚 Crispy Spanish cuttlefish, scallop mousse, preserved pork sausage, hairy crab sauce		360
 青檸芙蓉蟹粉燴官燕 Braised premium bird's nest, egg white, lime peels, hairy crab sauce	480	
  雲南甜筍鮮臘肉煎煮大黃魚柳 Pan fried yellow croaker fillet, preserved meat, Yunnan sweet bamboo shoots	300	
  蟹粉蝦球撈稻庭烏冬 Braised “Inaniwa” udon noodles, fresh prawns, hairy crab sauce	200	

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