

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.

## 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

*RØD Sparkling Tea Rosé 5% Alc | Denmark*

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 groupa 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\$568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\$568 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