ONE HARBOUR ROAD



嘗悦之味 ONE HARBOUR ROAD SIGNATURE MENU

港灣薈萃

One Harbour Road deluxe appetizers 水晶皮蛋子薑,椒鹽澳洲鵪鶉腿,鵝肝魚子醬脆皮乳豬件

Preserved egg with young ginger Crispy Australian quail leg, spicy pepper salt Crispy suckling pig, foie gras mousse, caviar

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

椒鹽百花龍蝦鉗拌無錫汁燴波十頓龍蝦

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

(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, cordycep flowers, Sichuan peppercorn, soy sauce IWA 5 Sake | Japan

蠔皇原隻22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 2020 l 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 pastry, lotus paste Van Nahmen Riesling Juice 2022 I Germany

每位港幣\$1.588,另並須加壹服務費。

每位另加港幣\$458港灣美酒配搭三杯。

每位另加港幣\$658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。

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\$1,588 per person and subject to 10% service charge

Additional HK\$458 per person with wine pairing 3 glasses of wines Additional HK\$658 per person with wine pairing 5 glasses of wines

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