

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.

時令大閘蟹精選 HAIRY CRAB SEASON

	每位 Per Person	輕怡 Light Portion	例牌 Full Portion
清蒸大閘蟹 (需一天前預訂) (公 / 雌) (5兩, 6兩) (每隻) Steamed whole hairy crab (Please order one day in advance) (Male / Female) (5 Taels, 6 Taels) (Each)			時價 Market Price
蟹粉小籠包 (每件) Steamed pork dumpling, hairy crab meat and roe (Each)	80		
芙蓉蟹粉燴雪燕 Braised snow swallow, steamed egg white, braised hairy crab	300		
蟹粉家鄉釀脆皮關西遼參 Crispy Kansai sea cucumber, pork and shrimp mousse, bamboo charcoal, hairy crab sauce	350		
蟹粉水晶澳洲牙魚 Steamed Patagonian toothfish, mung bean noodles, hairy crab sauce	280		
魚湯蟹粉淮山麵 Yam noodles in fish broth, hairy crab sauce	160		
紫蘇薑茶凍 (每件) Perilla leaf and ginger tea jelly (Each)	28		
蟹粉墨魚蝦多士 Deep fried cuttlefish and shrimp mousse toasts, pork, water chestnuts, hairy crab sauce		175	298
蟹粉薑蔥焗美國生蠔 Casserole of American oyster, black mushrooms, ginger, spring onions, hairy crab sauce		295	498
蟹粉百花煎釀帶子 Pan fried scallops filled with shrimp mousse, hairy crab sauce		295	488
蟹粉扒豆苗 Braised hairy crab sauce, pea shoots		265	438

所有價目以港元計算，另須加壹服務費。

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。

All prices are in HK\$ and subject to 10% service charge

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

時令大閘蟹套餐

SEASONAL HAIRY CRAB SET MENU

**加配清蒸大閘蟹 (時價) 每隻

Add steamed whole hairy crab (Market Price) Each**

廚師特色拼盤

One Harbour Road deluxe appetizers

蟹粉小籠包, 蜜糖汁叉燒

Steamed pork dumpling, hairy crab meat and roe

Honey barbecued pork

Sauvignon Blanc - Sancerre - DOMAINE VACHERON 2019

芙蓉蟹粉燴雪燕

Braised snow swallow, steamed egg white, braised hairy crab

蟹粉家鄉釀脆皮關西遼參

Crispy Kansai sea cucumber, pork and shrimp mousse,

bamboo charcoal, hairy crab sauce

COS - 'Rami' IGT Sicilia 2020

豆酥醬蒸澳洲牙魚

Steamed Patagonian toothfish fillet, mung bean noodles, vegetables, preserved soya bean

Chardonnay - Clos Du Cromin - Meursault - GENOT-BOULANGER 2018

蟹粉扒豆苗

Braised hairy crab sauce, pea shoots

SHAOXING HUA DIAO - 10 years

魚湯鮮蝦水餃淮山麵

Yam noodles with shrimps dumpling, fish broth

紫蘇薑茶凍

Perilla leaf and ginger tea jelly

蛋白栗子露, 君悅甜點心

Chestnut cream, egg white

Chinese petits fours

每位港幣\$1,088, 另並須加壹服務費。

每位另加港幣\$488港灣美酒配搭

美酒配搭香檳另加港幣\$598

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\$1,088 per person and subject to 10% service charge

Additional HK\$488 per person with beverage pairing

Beverage pairing with Champagne Roger Coulon Heri-Hodie HKD\$598 per person

Other promotional offers are not applicable

CATH members are entitled to a 15% discount

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HAIRY CRAB BEVERAGE SELECTION

WINE TASTING FLIGHT (3 Glasses)	368
IWA 5 By Richard Geoffroy - Toyama (80ml)	
SHAOXING HUA DIAO 10 years (80ml)	
COS - 'Rami' IGT Sicilia 2020 (110ml)	

WINE SELECTION

	Per Glass	Per Bottle
ROGER COULON - 1er Cru Héri-Hodie NV	190	900
GENOT-BOULANGER - Clos Du Cromin - Meursault 2018	210	1,050
COS - 'Rami' IGT Sicilia 2020	190	900
IWA 5 By Richard Geoffroy - Toyama	220	1,680
SHAOXING HUA DIAO - 5 years (75cl)	90	500
SHAOXING HUA DIAO - 10 years (50cl)	125	620
SHAOXING HUA DIAO - 20 years (50cl)		880

NON-ALCOHOLIC BEVERAGE

	Per Person
Ginger Tea	38
20 Years Menghai Raw Puerh	158
Jasmine Sparking Tea - Saicho 200ml	70
Hojicha Sparking Tea - Saicho 200ml	70

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