

ONE HARBOUR ROAD



時令精選

SEASONAL HIGHLIGHTS

	每位 Per Person	輕怡 Light Portion	例牌 Full Portion
鮑魚帶子蛋白炒紅米飯 Fried rice, abalone, scallops, haricot verts, egg white, spring onions	\$145		\$308
豉汁蒸迷你本地龍蝦 Steamed lobster, black bean sauce	\$248		
兩味星斑球 - (X.O.醬碧綠炒，時果咕嚕炒) Wok fried garoupa fillet 2 styles - X. O. chilli sauce, sweet and sour sauce		\$525	\$868
鮮花椒合桃菌生炆龍躉球 Casserole of giant garoupa fillet, black jelly mushrooms, Sichuan peppercorn, roasted pork belly, walnuts, garlic		\$355	\$598
金沙明蝦球 Deep fried prawns, Yunnan cucumber, salty egg yolk		\$245	\$408
石焗魚香炆海參素千層 Braised sea cucumber, layered beancurd sheets, minced pork, salty fish, fermented chilli bean paste in stone bowl		\$245	\$398
陳草菇西蘭花燴牛臉頰 Slow cooked beef cheek, broccoli, preserved mushroom sauce		\$205	\$348
荷香松茸雲腿蒸雞球 Steamed chicken fillet, matsutake mushrooms, Yunnan ham, spring onions, ginger, lotus leaf		\$185	\$308
啫啫蝦乾芥蘭黑豚肉 Casserole of Iberico pork, dried shrimps, kale, shrimp paste		\$175	\$298
黑松露純素肉錦繡生菜包 Stir fried vegan Omnipork, black truffle, vegetables, mushrooms, water chestnuts, carrot, lettuce cups		\$175	\$288
手打魚滑杞子羊肚耳浸時蔬 Poached seasonal vegetables, mud carp dumplings, amber wood ear, wolfberries, fish broth		\$155	\$258
涼瓜肉碎煎蛋角 Pan fried eggs, minced pork, bitter squash, spring onions		\$155	\$248

所有價目以港元計算，另並須加壹服務費。
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

甜品精選

DESSERT SPECIALITIES

港灣招牌南乳餅	Deep fried fermented beancurd pastries, lotus paste	\$54
香麻冬蓉酥	Baked puff pastries, winter melon paste	\$54
柚蜜雞蛋散	Crispy egg pastries, mandarin honey, sesame seeds	\$54
煎奶皇軟糍	Pan fried glutinous dumplings, milk custard	\$54
焗酥皮蛋撻 (需時約20分鐘)	Baked egg tarts, Hong Kong style (Please allow 20 minutes of preparation time)	\$48
生磨杏仁茶芝麻湯丸	Almond cream, black sesame glutinous dumplings	\$62
香芋椰汁紫米露	Coconut cream, black glutinous rice, taro	\$62
香芒凍布甸	Chilled mango pudding	\$72
楊枝甘露	Chilled sago cream, pomelo, mango	\$72
新鮮水果碟	Fresh fruit platter	\$68
君悅雪糕	Homemade ice cream (Swiss chocolate, Tahitian vanilla, banana with wolfberries, strawberry, mango, salted caramel)	\$54 per scoop
君悅雪葩	Homemade sherbet (raspberry, sugar free coconut)	\$54 per scoop

雪糕和雪葩每日以天然用料
新鮮自家製，不含添加劑。
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Ice cream and sherbet are homemade daily with natural ingredients
and without using food additives
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