

ONE HARBOUR ROAD



農曆新年精選

CHINESE NEW YEAR CHEF'S SPECIALITIES

每位
Per Person

例牌
Regular

包有盈餘

原隻南非鮑魚柚皮扣鵝掌

Braised whole South African abalone (40gram)
pomelo peel, goose web, oyster sauce

\$438

金銀滿屋

金湯野米燴荔茸鮮菌帶子盒

Deep fried scallop coated with taro, American wild rice
mushrooms, vegetables, pumpkin and chicken broth

\$118

一團和氣

松露醬香煎澳洲和牛

Wok fried Australian wagyu beef, deep fried tomato,
black truffle sauce

\$628

魚躍龍門

鮮胡椒乾葱生炆龍躉球

Wok baked giant garoupa fillet, shredded pork,
fresh pepper, garlic, onions

\$598

好事齊來

桂花蜜餞金蠔

Pan fried sun dried oyster, osmanthus honey sauce

\$408

金龍獻瑞

乾燒明蝦球

Wok fried prawns, vegetables, fermented rice sauce

\$408

家肥屋潤

山珍醬紅燒元蹄

Slow cooked whole pork knuckle, vegetables,
Yunnan termite mushroom sauce

\$348

竹報平安

竹筴鑲黑皮雞縱菌扒豆苗

Braised pea shoots, black termite mushrooms, bamboo piths

\$348

喜氣洋洋

豉椒鮑汁煎羊架

Pan fried lamb chops, black bean, chilli, abalone sauce

\$338

萬紫千紅

焗燒龍皇湯海鮮燴紅米飯

Fried rice, seafood, beetroot, lobster broth

\$318

鵬程萬里

蒜香脆皮雞伴蓮藕片(半隻)

Crispy chicken with garlic, fried lotus root chips (half)

\$298

鴻運年年

家鄉純素肉脆蓮藕餅

Deep fried plant-based pork, lotus roots, spring onions

\$248

*賀年菜色供應期為二月一至十四日

*Available from 1 to 14 February 2019

素菜

所有價目以港元計算，另須加壹服務費。

Vegetarian

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 with lotus paste	\$54
鳳凰煎紅年糕	Pan fried glutinous rice coconut pudding, egg	\$54
脆皮桂花馬蹄條	Deep fried water chestnut pudding, osmanthus	\$54
奶皇煎堆仔	Deep fried glutinous dumplings, egg yolk custard	\$54
酥皮焗蛋撻	Baked egg tarts, Hong Kong style	\$48
果仁核桃酥	Baked walnut pastries	\$54
生磨杏仁茶	Almond cream	\$62
陳皮紅豆沙湯丸	Sweetened red bean cream, tangerine peels, sesame dumplings	\$62
南北杏川貝燉雙雪	Double boiled pear, snow fungus, fritillary bulbs, almonds	\$62
香芒凍布甸	Chilled mango pudding	\$72
楊枝甘露	Chilled sago cream with pomelo and 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

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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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