

ONE HARBOUR ROAD



時令野菌精選

FRESH WILD MUSHROOM SEASONAL HIGHLIGHTS

	每位 Per Person	輕怡 Light Portion	例牌 Full Portion
芝士蟹肉鮮野菌焗釀牛油果 Baked avocado filled with crab meat, assorted wild mushrooms, cheese, onions	\$198		
椰皇鮮松茸竹笙響螺燉竹絲雞 Double boiled chicken soup, matsutake mushrooms, bamboo piths, conch in young coconut	\$368		
焗燒鮮野菌帶子燴紅米飯 Fried rice, scallops, assorted wild mushrooms, conpoy, beetroot, spring onions, abalone sauce	\$135		\$318
儀隴脆青頭菌 Deep fried green russula mushrooms in Yilong style			\$178
雞油菌海生蝦炒蛋白 Wok fried egg white, chanterelle mushrooms, prawns, spring onions, Crispy prawn head, spicy peppered salt			\$428
鮑魚汁鮮野菌釀八寶乳鴿 (每隻) Braised whole boneless pigeon filled with assorted wild mushrooms, conpoy, coix seeds, lotus seeds, pork, salty egg yolk, abalone sauce (Each)			\$428
金盞雞樅菌燒汁炒澳洲和牛 Wok fried diced Australian wagyu beef, termite mushrooms, bell peppers in crispy basket		\$378	\$628
X.O.醬老人頭菌生炆龍躉球 Casserole of giant garoupa, catathelasma mushrooms, pork, garlic, homemade X. O. chilli sauce		\$358	\$598
黑虎掌菌鮮花椒鮑魚滑雞煲 Casserole of abalones, chicken, hedgehog mushrooms, Sichuan peppercorn, ginger, spring onions		\$288	\$488
鵝肝醬牛肝菌炒黑豚肉 Wok fried Iberico pork, white porcini mushrooms, green peas, foie gras pate		\$198	\$338
油雞樅菌涼瓜炒羊柳 Wok fried lamb fillet, termite mushrooms, bitter squash, chillies		\$198	\$328
魚湯雞油菌蟲草花泡菠菜苗 Poached baby spinach, chanterelle mushrooms, cordyceps flower, fish broth		\$158	\$268

時令野菌套餐
FRESH WILD MUSHROOM SET MENU

廚師特色拼盤

One Harbour Road deluxe appetizers

蜜糖汁叉燒，儀隴脆青頭菌

Honey barbecued pork

Deep fried green russula mushrooms in Yilong style

Weingut Rudi Pichier Federspiel Riesling 2018

芝士蟹肉鮮野菌焗釀牛油果

Baked avocado filled with crab meat, assorted wild mushrooms, cheese, onions

Tiansai Vineyard Chardonnay 2016

椰皇鮮松茸竹筴響螺燉竹絲雞

Double boiled chicken soup, matsutake mushrooms, bamboo piths,
conch in young coconut

黑虎掌菌鮮花椒鮑魚滑雞煲

Casserole of abalones, chicken, hedgehog mushrooms,

Sichuan peppercorn, ginger, spring onions

Torbreck The Struie Shiraz 2016

鵝肝醬牛肝菌炒黑豚肉

Wok fried Iberico pork, white porcini mushrooms, green peas, foie gras pate

Pavillon de Leoville Poyferre 2008

焗燒鮮野菌帶子燴紅米飯

Fried rice, scallops, assorted wild mushrooms, conpoy, beetroot,
spring onions, abalone sauce

自選精美甜品

Your choice of dessert

中國茗茶

Chinese tea

每位\$1068

每位另加\$550配葡萄酒

只適用於兩位或以上

任何信用卡優惠不適用於此

凱悅美食卡會員享有八五折優惠

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。

\$1068 per person

Additional \$550 per person with wine pairing

Minimum order for two persons

Credit card promotional offers are not applicable

CATH members are entitled to a 15% discount

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