

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.

君悦酒店35週年呈獻
Grand Hyatt Hong Kong Presents 35th Anniversary Menu
港灣壹號美饌套餐

One Harbour Road Anniversary Set Menu

港灣獻萃

One Harbour Road deluxe appetizers
時令蟹粉小籠包，蜜糖汁叉燒，桂花汁炸鮮冬菇
Steamed pork dumpling, hairy crab meat and roe
Honey barbecued pork
Crispy black mushrooms, osmanthus honey sauce
RØD 5% Alc - Copenhagen Sparkling Tea | Denmark

香酥荔蓉蟹粉南非吉品乾鮑魚

Braised South African dried abalone, deep fried taro basket, hairy crab roe sauce
First-picking Yunnan White Peony | China

四寶燉夏威夷萬壽果

Double boiled Hawaiian papaya soup, crab meat, chicken, roasted duck, mushrooms

鮮花椒蟲草花蒸東星斑柳

Steamed garoupa fillet, cordyceps flowers, Sichuan peppercorn, soy sauce
Supreme Lung Jing | China

蟹粉扒豆胚

Braised pea shoots, hairy crab roe sauce

本地臘味炒糯米飯

Fried glutinous rice, dried shrimps, assorted local preserved meat
Tangerine Pu Erh | China

薑茶桃膠芝麻湯丸，港灣招牌南乳餅，焗酥皮蛋撻

Boiled ginger tea, peach gum, black sesame glutinous dumplings
Crispy fermented beancurd pastries, lotus paste
Baked egg tarts, Hong Kong style

Pineapple & Ginger Vinegar Bottled Cocktail - Drink La & Leo Ko | Hong Kong, China

每位港幣\$1,350，另並須加壹服務費。

每位另加港幣\$350配搭港灣美酒及特級中國茗茶。

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\$1,350 per person and subject to 10% service charge.

Additional HK\$350 per person with tea and cocktail pairings.

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.