

ONE HARBOUR ROAD



我們承諾酒店的餐飲場所已榮獲國際認可  
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.

## 時令精選

## SEASONAL HIGHLIGHTS

	每位 Per Person	輕怡 Light Portion	例牌 Full Portion
鳳凰花膠魚雲羹 Fish maw and fish head soup, summer squash, beancurd sheet, bamboo shoot, fungi, carrot, egg	\$248		
龍蝦汁白玉煎釀百花龍蝦拑 Pan fried Boston lobster claw, shrimp mousse, winter melon, lobster broth	\$208		
魚籽醬芙蓉金湯龍蝦球 Steamed Boston lobster and egg white, crab meat, caviar, ginger, salty egg yolk, pumpkin soup	\$238		
梅菜茄子扣乳鴨 (隻) Slow cooked baby duck, eggplant, preserved vegetables			\$348
鴛鴦星斑球 - (豉椒炒, 時果咕嚕炒) Wok fried garoupa fillet 2 styles - black bean sauce, sweet and sour sauce		\$525	\$868
鮮沙薑蒜子火腩煎焗龍躉球 Wok baked giant garoupa fillet, roasted pork belly, garlic, sand ginger sauce		\$355	\$598
蝦籽千層海參滑雞煲 Casserole of chicken and sea cucumber, layered beancurd sheet, black mushrooms, shrimp roe sauce		\$245	\$398
宮廷醬烤比利時豬肋骨 Slow cooked Belgium pork ribs, red yeast rice sauce		\$205	\$338
豉蒜涼瓜炒法國走地鵪鶉脯 Wok fried French quail fillet, bitter squash, black bean, garlic		\$195	\$328
海膽醬海皇扒節瓜脯 Stewed hairy gourd, seafood, sea urchin sauce		\$185	\$318
石焗鮮花椒蟲草花羊肚耳牛腩 Wok fried beef shank, amber wood ear, cordyceps flower, Sichuan peppercorn in stone bowl		\$185	\$308
杏汁野米靈芝菇浸莧菜 Poached summer spinach, American wild rice, shimeji mushrooms, almond soup		\$165	\$268

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