

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.

時令精選 SEASONAL HIGHLIGHTS

	每位 Per Person	例牌 Full Portion
玉環瑤柱甫竹笙杞子燉滋補水鴨 Double boiled duck soup, conch, bamboo piths, winter melon, wolfberries	250	
海苔脆皮家鄉釀北海道昆布 Deep fried pork and shrimp mousse, Hokkaido seaweed		188
滬式燻澳洲牙魚 Crispy Patagonian toothfish, Shanghai style		248
豆豉醬薑蔥魚肚生焗龍躉球 Slow cooked giant garoupa fillet, fish maw, ginger, spring onions, black bean sauce		668
山渣汁紫淮山明蝦球 Wok fried prawns, purple yam, hawthorn sauce		438
法國鵪鶉腸蠔豉鬆配嚙嚙皮 Wok fried minced French quail, preserved liver sausage, yam, sun dried oyster (Served with pancake)		398
欖豉蜜椒黑豚豬柳 Stir fried Iberico pork, assorted peppers, preserved olive vegetables, black bean sauce		298
山珍醬日本四方竹筍遼參滑雞煲 Casserole of chicken and sea cucumber, Shihochiku, Yunnan termite mushroom sauce		538
魚湯鮮茄薏仁雞頭米浸菠菜苗 Poached baby spinach, adlay, gorgon fruit, tomato, fish broth		288
X.O. 醬乾炒黑豚肉眼筋淮山麵 Stir fried yam noodles, Iberico pork tenderloin, homemade X.O. chilli sauce		308

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。

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