

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
北海道昆布鮮拆魚雲羹 Fish head and assorted vegetable soup, Hokkaido seaweed, fungi, olive seeds	220	
鮮磨玉米汁香酥釀遼參 Crispy sea cucumber filled with pork and shrimp mousse, taro, sweet corn sauce	300	
芙蓉蟹皇百花帶子白玉卷 Steamed winter melon rolls, egg white, scallops, shrimp mousse, crab roe sauce	220	
欖豉菜脯豚肉絲蒸馬友 Steamed fourfinger threadfin fillet, shredded pork, preserved vegetables, black olives, black bean sauce	220	
鵝肝魚子醬脆皮乳豬件 Crispy suckling pig, foie gras mousse, caviar		368
紫蘇麻辣蠔子皇 Cold razor clams, perilla, mung bean noodles, sliced durvillea antarctic, spicy sauce		368
花椒汁香煎西班牙安格斯牛柳脯 Wok fried Spanish Angus beef tenderloin, Sichuan peppercorn sauce		498
X.O. 醬日本四方筍鮮姬松茸炒雪鳳凰 Casserole of silky fowl, Shihochiku roots, fresh blaze mushrooms, homemade X.O. chilli sauce		398
豉汁味菜涼瓜炒法國鵪鶉脯 Stir fried French quail fillet, bitter gourd, preserved vegetables, black bean sauce		398
魚湯鮮繡球菌魚肚泡長勝 Poached luffa, fish maw, fresh sparassis crispa, fish broth		298

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