

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	輕怡 Light Portion	例牌 Full Portion
雞縱菌竹笙瑤柱燉鷓鴣 Double boiled quail soup, termite mushrooms, conpoy, bamboo piths	280		
 牛肝菌雪棗豚肉絲蒸龍躉柳 Steamed giant garoupa fillet, shredded Iberico pork, porcini mushrooms, Xinjiang red dates, soya sauce	240		
杏汁黃耳燴脆皮百花釀關西遼參 Crispy Kansai sea cucumber filled with shrimp mousse, yellow fungus, almond sauce	300		
焗燒珍菌燒鵝粒脆米飯 Fried rice, diced roasted goose, assorted mushrooms, abalone sauce	150		328
薑蔥蓉煙燻凍馬友 Smoked mackerel, ginger and garlic sauce			298
雞油菌鮮黃耳帶子蟹肉炒鮮奶 Stir fried milk, egg white, scallops, crab meat, yellow fungus, Chanterelle mushrooms		265	438
白牛肝菌燜澳洲和牛臉頰 Slow cooked Wagyu beef cheek, white porcini mushrooms		275	458
X.O. 醬老人頭菌鮑魚滑雞煲 Casserole of abalones and chicken, Catathelasma mushrooms, homemade X.O. chilli sauce		325	538
油雞縱菌涼瓜炒鴿脯 Wok fried pigeon fillet, bitter gourd, Yunnan termite mushroom sauce		185	318
菜脯蝦乾豚肉絲蒸長勝 Steamed luffa, shredded Iberico pork, dried shrimps, preserved vegetables		175	288

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。

 可持續發展海鮮 Sustainably Sourced Seafood

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