

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
  廿五年陳皮白玉竹筴燉澳洲翡翠鮑魚 Double boiled Australian Jade Tiger abalone soup, bamboo pith, winter melon, 25 years aged sun-dried tangerine peels	300	
老菜脯筍衣酸汁煎馬友 Pan fried threadfin fillet, bamboo shoot, preserved vegetables, sour sauce	250	
欖豉醬涼瓜炒A5日本和牛 Stir fried A5 Japanese wagyu beef, bitter melon, black olives, black bean sauce		748
蜜椒子薑山藥炒乳鴿脯 Wok fried pigeon fillet, purple yam, assorted peppers, young ginger, honey		398
 米湯宣威肘子片泡莧菜 Poached summer spinach in rice soup, sliced Xuanwei ham		338
 水晶魚子醬花膠醉肴肉 Cold pork and fish maw with “Fa Du” rice wine jelly, caviar		318

 Vegetarian 素食

 Gluten Free 不含麩質

 Sustainable Sourced Seafood 可持續發展海鮮

 Plant Based (Vegan) 純素

 Contains Alcohol 含酒精

 Contains Pork 含豬肉

 Contains Nuts 含果仁

所有價目以港元計算，另須加壹服務費。

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。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

The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

Please advise our associates if you have any food allergies or special dietary requirements