ONE HARBOUR ROAD



one harbour road 費大



香港君悦酒店中菜行政總廚陳漢章師傅為土生土長澳門人,今次特別聯乘紮根澳門紅街市逾半 世紀的龍天燒臘,用上優質臘味及製作多款時令菜式,以創新手法呈現傳統口味。

Executive Chinese Chef Chan Hon-cheong, a native of Macau, has partnered with Long Tin, a company in Macau for over half a century. Together, we have curated a tasting menu featuring high-quality sausages that showcase traditional flavours with innovative recipes.

時令精選 SEASONAL HIGHLIGHTS

	每位 Per Person	例牌 Full Portion
● 魚子醬三十年陳皮鮮鴨膶腸乳豬脆鍋巴 30 years aged sun-dried tangerine peels preserved duck liver sausage, suckling pig, caviar, rice cracker		398
● 香檳茸水東芥菜炒鮮肉臘味 Wok fried assorted preserved meat, leaf mustard, Champignon mushrooms		398
● 荔浦芋蓉鴛鴦腸焗豆胚 Braised pea shoots, preserved duck's liver sausage, preserved pork sausage, mashed taro		398
 ○ 三十年陳皮鮮臘肉蒸黃花魚柳 Steamed yellow croaker fillet, preserved meat, black mushrooms, 30 years aged sun-dried tangerine peels 	288	
 鮑魚鴛鴦臘腸卷 Steamed Chinese rolls, bird's nest preserved pork sausage, 30 years aged sun-dried tangerine peels preserved duck liver sausage, abalone 	168	
● 燕窩鮮肉臘腸焗蛋撻拼三十年陳皮鮮鴨潤腸南乳蓮蓉酥 Baked bird's nest preserved pork sausage egg tart, Crispy 30 years aged sun-dried tangerine peels preserved duck liver sausage, fermented beancurd and lotus paste pastry	88	
 ✓ Vegetarian 素食 ⑧ Gluten Free 不含麩質 ✓ Sustainable Sourced Seafood 可持續發展海鮮 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。

Contains Alcohol 含酒精

Contains Pork 含豬肉

Contains Nuts 含果仁

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。

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

The additional 1% in your bill supports local charity Zero Foodprint Asia

All prices are in HK\$ and subject to 10% service charge.

to help regional farmers shift to more climate friendly practices.

時令精選 SEASONAL HIGHLIGHTS

清蒸大閘蟹 (需一天前預訂)

(公)(Male)

(六兩 6 Taels \$388 / 七兩 7 Taels \$548)

Steamed whole hairy crab (Please order one day in advance)

(乸)(Female) (六兩 6 Taels \$598 / 七兩 7 Taels \$888)

每位 Per Person

例牌 Full Portion

● 芙蓉蟹粉燴翡翠鮑魚鮰魚肚

488

Braised fish maw soup, Australian Jade Tiger abalone, egg white, hairy crab sauce

●蟹粉小籠包(3件)

168

Steamed pork dumpling, hairy crab sauce

Seasonal delights Sake & Yellow wine pairing 20 years - SHAOXING HUA DIAO - 古越龍山陳年花彫酒20年 (300ml) \$1,480

Assemblage 5 - IWA 5 Toyama (300ml)

Additional carafe at

Yellow wine (300ml)

\$980

Sake (300ml)

\$750

√ Vegetarian 素食

🛞 Gluten Free 不含麩質

■ Sustainable Sourced Seafood 可持續發展海鮮

P 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。

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是次合作更帶來兩款全新獨家限定-三十年陳皮鮮鴨潤腸及特上燕窩鮮肉臘腸,客人於港灣壹號品嚐過後,更可購買零售裝回家細味。

This collaboration features exclusive flavoured sausages, including the 30-Year Aged Sun-Dried Tangerine Peel Duck Liver Sausage and the Bird's Nest Preserved Pork Sausage. Guests can take some home after tasting them on menu.



特上燕窩鮮肉臘腸 Bird's Nest Preserved Pork Sausage HK\$198/300g

傳統的臘味常常給人油膩、重口味的印象,特別選用精選 的燕窩來替代傳統的肥豬肉,這一創新不僅讓臘腸的口感 更加綿密,而且更健康。

Chef Cheong has selected premium bird's nest for the preserved sausage, replacing the fatty pork traditionally used. This innovative choice enhances the texture while also making the sausage healthier.

三十年陳皮鮮鴨潤腸 30-Year Aged Sun-Dried Tangerine Peel Duck Liver Sausage

HK\$168/300g

這款鮮鴨潤腸的獨特之處在於加入了三十年陳皮,香醇又有助解膩。鮮鴨潤腸的製作過程中, 選用新鮮的鴨潤,雖然保質期較短,但龍天仍然保留這個做法以鮮味為主。

The unique feature of this duck liver sausage is the addition of 30-year aged sun-dried tangerine peel, which adds richness and helps to balance the flavours. Long Tin continues using fresh duck liver to enhance the overall taste.