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.

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香港君悅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.

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.

港灣壹號精選禮盒 One Harbour Road Deluxe Gift Box HK$338/600g

時令精選 SEASONAL HIGHLIGHTS

	每位 Per Person	例牌 Full Portion
雲南甜筍葱燒海參乳鴿脯 Stewed pigeon fillet, sea cucumber, Yunan sweet bamboo shoots, spring onions		468
火把雞埱菌鮮鴨膶腸炒蠔豉鬆配生菜片 Wok fried sun dried oysters, duck's liver sausage, fresh cultivated termite mushrooms, lettuce cups		398
士多啤梨山楂汁焦糖菠蘿素三花肉 Braised sliced pumpkin, taro, winter melon, caramelized pineapple, strawberry and hawthorn sauce		308
翠玉鮮鱉魚花膠鮮拆魚雲羹 Braised fish maw and fish head soup, courgette	300	
荷香陳年菜脯豚肉絲蒸藍鱈魚柳 Steamed blue cod fillet wrapped in lotus leaf, shredded Iberico pork, preserved vegetables, soy sauce	300	
蟹肉海膽醬芙蓉澳洲玉帶明蝦球 Steamed prawn and Australian scallop, crab meat, sea urchin sauce, eggs	288	

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.