

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
 欖豉沖繩四角豆龍岩甜筍炒澳洲翡翠鮑角 Wok fried Australian Jade Tiger abalone wedge, Okinawa winged beans, Longyan bamboo shoots, black olives, black bean sauce		598
 欖仁雞油菌蠔子皇炒鮮奶 Stir fried razor clams, fresh milk, chanterelle mushrooms, olive kernel		388
 廿五年陳皮竹筍螺頭水鴨燉雲南迷你冬瓜盅 Double boiled duck soup, conch, bamboo piths, 25 years aged sun-dried tangerine peels in baby winter melon	300	
 X.O.醬雲南野生雞縱菌炒北海道帶子 Wok fried Hokkaido scallops, asparagus, Yunnan termite mushrooms, homemade X.O. chilli sauce	268	
 野菌肉醬酸辣湯稻庭烏冬 “Inaniwa” udon noodles soup, minced pork, mushrooms, preserved vegetables, sour and spicy sauce	160	
紅蔥醬油煙燻脆皮龍崗雞 Crispy “Loong Kong” chicken, ginger and shallots	半隻 Half 350	每隻 Each 680

-  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.