

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.

時令精選套餐
SEASONAL SET MENU

港灣薈萃

One Harbour Road deluxe appetizers

水晶魚子醬花膠醉肴肉，脆皮松板肉，海苔酥炸廣島生蠔

Cold pork and fish maw with “Fa Du” rice wine jelly, caviar

Crispy pork cheek, soy sauce, vinegar, chilli

Crispy Hiroshima oysters, seaweed, spicy pepper salt

欖豉醬涼瓜炒 A5 日本和牛

Stir fried A5 Japanese wagyu beef, bitter melon, black olives, black bean sauce

廿五年陳皮白玉竹笙燉澳洲翡翠鮑魚

Double boiled Australian Jade Tiger abalone soup, bamboo pith, winter melon,
25 years aged sun-dried tangerine peels

老菜脯筍衣酸汁煎馬友

Pan fried threadfin fillet, bamboo shoot, preserved vegetables, sour sauce

米湯宣威肘子片泡莧菜

Poached summer spinach in rice soup, sliced Xuanwei ham

鮑汁鯛魚肚撈伊府麵

Braised E-Fu noodles, fish maw, abalone sauce

椰子雪葩石榴甘露，君悅甜點

Chilled guava and pomelo cream, coconut sherbet
Chinese petits fours

每位港幣\$1,388，另並須加壹服務費。

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。

任何優惠不適用於此。

美食卡會員享有八五折優惠。

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。

HK\$1,388 per person 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.

Other promotional offers are not applicable

CATH members are entitled to a 15% discount

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