

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

with 1 glass of sommelier's selected Champagne  
Les Massales - Extra Brut - CHAMPAGNE - TELLIER 2020  
&  
30 years aged sun-dried tangerine peel, dry plum, hawthorn tea

港灣薈萃

One Harbour Road deluxe appetizers

魚子醬三十年陳皮鮮鴨潤腸乳豬脆鍋巴，桂花汁炸香檳茸，蟹粉小籠包

30 years aged sun-dried tangerine peels preserved duck's liver sausage, suckling pig, caviar, rice cracker  
Crispy Champignon mushrooms, osmanthus honey sauce  
Steamed pork dumpling, hairy crab sauce

芙蓉蟹粉燴翡翠鮑魚鰻魚肚

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

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

蟹粉扒豆胚

Braised pea shoots, hairy crab sauce

鮮肉臘味炒糯米飯

Fried glutinous rice, dried shrimps, assorted preserved meat

三十年陳皮川貝桃膠燉津梨

Double boiled pear, peach gum, Chinese herbs, 30 years aged sun-dried tangerine peels

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's liver sausage,  
fermented beancurd and lotus paste pastry

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。

特選信用卡享有折扣優惠。

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.

Discount is applicable for selected credit card holders only.

CATH members are entitled to a 15% discount.

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