

時令精選套餐
SEASONAL SET MENU

with 1 glass of sommelier's selected Champagne

港灣薈萃

One Harbour Road deluxe appetizers
椒鹽田雞腿，鵝肝醬鮮蝦脆春卷，蜜糖汁叉燒
Deep fried frog's leg, chilli pepper salt
Shrimps, foie gras mousse spring roll
Honey barbecued pork

蟹皇脆皮帶子釀鮮鱉魚花膠
Crispy fish maw filled with scallop mousse, crab roe

鮮蓮八寶燉雲南迷你冬瓜盅
Double boiled baby winter melon soup, seafood, roasted duck, bamboo piths, mushrooms

黃皮醬子薑豚肉絲蒸藍鱒魚柳
Steamed blue cod fillet, shredded Iberico pork, young ginger, wampee sauce

三十八頭南非吉品乾鮑魚鳳凰煎米雞
Braised whole South African dried abalone, chicken, mushroom, conpoy,
pan fried glutinous rice, oyster sauce

石榴蘆薈甘露，君悅甜點心
Chilled sago cream, guava, aloe
Chinese petits fours

每位港幣\$1,428，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\$1,428 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.