

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

薑蔥蓉水晶蜆子皇，椒鹽帶子球，蜜糖汁叉燒

 Cold shredded razor clams, flat glass noodles, spring onion sauce

 Deep fried scallop mousse dumpling, chilli pepper salt

  Honey barbecued pork

魚子醬芙蓉海膽炒龍蝦球

   Wok-fried lobster, sea urchin, egg white, caviar

木姜子根鮮茄薯蓉紅衫魚湯燴官燕

 Braised imperial bird's nest soup, tomatoes, potatoes, fresh mountain pepper roots and golden thread fish broth

廿五年陳皮雪棗豚肉絲蒸黃花魚柳

  Steamed yellow croaker fillet with Xinjiang red dates, Iberica pork and 25-year-aged dried tangerine peel

香煎滷肉五常米釀花膠筒配油雞塏菌汁

  Pan-seared fish maw roll, braised pork belly, Wuchang rice, Yunnan termite mushroom sauce

石榴蘆薈甘露，君悅甜點心

  Chilled sago cream, guava, aloe

   Chinese petits fours

每位港幣\$1,488，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\$1,488 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.