

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 2019

港灣蒼萃

One Harbour Road deluxe appetizers

水晶雞蛋豬腳薑，椒鹽澳洲翡翠鮑魚，滬式燻海鰻

Egg jelly with pig trotter and sweetened vinegar

Deep fried Australian Jade Tiger abalone, chilli pepper salt

Crispy conger eel, Shanghai style

紅蔥醬蠔豉豚肉鬆煮遼參

Braised sea cucumber, minced sun dried oyster, minced Iberico pork, shallot sauce

頭水紫菜花膠鮮拆魚雲羹

Boiled fish head soup, fish maw, seaweed

雞油花雕蛋白蒸東星斑柳

Steamed garoupa fillet, egg white, chicken fat, "Fa Du" rice wine

杏汁翡翠銀杏粉紅木耳浸時蔬

Poached seasonal vegetables, ginkgo nuts, coral wood ear, almond soup

窩燒海味飯

Fried rice, dried shrimps, conpoy, mushrooms

廿五年陳皮川貝雪燕燉津梨，君悅甜點

Double boiled pear, snow swallow, 25 years aged sun-dried tangerine peels, Chinese herbs
Chinese petits fours

每位港幣\$1,588，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\$1,588 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.