

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*

芹香墨西哥鮑魚凍海蜇

Cold Mexican abalone and jelly fish, cucumber, celery, assorted pepper

牛肝菌燜西班牙安格斯牛肋骨

Slow cooked Spanish Angus beef ribs, porcini mushrooms

夜香花白玉蓮子魚蓉燴燕窩

Braised bird's nest soup, minced Patagonian toothfish, winter melon, lotus seeds, peas

竹籠荷香薑蔥粉皮蒸海馬友

Steamed threadfin fillet, flat glass noodles, ginger, spring onions in bamboo basket

蟹皇蝦球稻庭烏冬

Fresh prawns, "Inaniwa" udon noodle soup, crab roe sauce

石榴蘆薈甘露，君悅甜點

Chilled sago cream, guava, aloe vera
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。
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.