

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

港灣薈萃

One Harbour Road deluxe appetizers

薑蔥蓉煙燻凍馬友，蜜糖汁叉燒，海苔酥炸廣島生蠔

Cold smoked fourfinger threadfin fillet, ginger and garlic sauce

Honey barbecued pork

Crispy Hiroshima oysters, seaweed, spicy pepper salt

山珍醬煎釀鮑魚肚

Pan fried fish maw filled with pork and shrimp mousse, Yunnan termite mushroom sauce

鮮茄九年蘭州百合雞頭米斑片湯

Boiled garoupa fillet soup, 9-years Lanzhou lily bulbs, gorgon fruit, tomato

石鍋南非吉品乾鮑魚扒花菇素千層

Braised South African dried abalone, black mushroom,
homemade beancurd in stone bowl

濃湯宣威火腿浸菠菜苗

Poached baby spinach, Yunnan Xuanwei ham, chicken roth

松露澳洲和牛臉頰燻飯糕

Pan fried glutinous rice cake, Australian Wagyu beef cheek, black truffle sauce

椰子雪葩開心果露，君悅甜點心

Cold pistachio cream, coconut sherbet

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。

任何優惠不適用於此。

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.

Other promotional offers are not applicable

CATH members are entitled to a 15% discount

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