

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

椒鹽澳洲鵪鶉腿，蜜糖汁叉燒，薑蔥蓉煙燻凍馬友

Crispy Australian quail leg, chilli pepper salt

Honey barbecued pork

Cold smoked fourfinger threadfin fillet, ginger and garlic sauce

香酥荔蓉鮮菌南非吉品乾鮑魚

Braised whole South African dried abalone, minced Iberico pork, perserved meat,
assorted mushrooms, deep fried taro basket, abalone sauce

菊花陳皮花膠燴鮮拆水鴨絲

Boiled duck soup, fish maw, sun-dried tangerine peels, chrysanthemum

雞油花雕蛋白蒸黃花魚柳

Steamed yellow croaker fillet, chicken oil, aged “Fa Du” rice wine

松露和牛鬆扒豆苗

Braised pea shoots and minced wagyu beef, black truffle

牛肝菌醬南瓜腩腸帶子粒炒脆米飯

Scallop fried rice, preserved liver sausage, pumpkin, porcini mushrooms

蘋果白豆蓉西米焗布甸，君悅甜點心

Baked sago pudding, apple, white bean paste

Chinese petits fours

每位港幣\$1,288，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\$1,288 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