

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

### 廚師特色拼盤

One Harbour Road deluxe appetizers

香芹海蜇頭, 蟹粉鍋粿脆蝦球, 椒鹽法國鵪鶉腿

Cold jelly fish, Chinese celery, spring onions

Crispy prawn, rice crackers, hairy crab roe sauce

Crispy French quail leg, chilli pepper salt

*Rudi Pichler, Riesling, Federspiel, Wachau, Austria, 2018*

### 芙蓉蟹粉燴燕窩

Braised bird's nest soup, hairy crab roe, steamed egg white

### 豆酥醬蒸澳洲牙魚

Steamed Patagonian toothfish fillet, flat glass noodles, vegetables,  
preserved soya bean, shrimp paste

*Dom. de la Taille aux Loups, Montlouis-sur-Loire, Les Hauts de Husseau, Loire Valley, France, 2015*

### 梅菜茄子燜伊比利亞黑毛豬臉頰

Slow cooked Iberico pork cheek, eggplant, preserved vegetables

*Cortonesi, Brunello di Montalcino, Tuscany, Italy, 2014*

### 蟹粉扒豆苗

Braised pea shoots, hairy crab roe sauce

*Chateau Lassegue, Saint-Emilion Grand Cru, Bordeaux, France, 2008*

### 香煎松露鮮菌糯米包

Pan fried glutinous rice dumpling, dried shrimps, Yunnan ham, mushrooms, black truffle

### 薑茶芝麻湯丸, 君悅甜點心

Boiled black sesame glutinous dumplings, sweet ginger soup

Chinese petits fours

*Sparkling Tea, Saicho*

每位港幣\$928, 另並須加壹服務費。

每位另加港幣\$488港灣美酒配搭

任何信用卡優惠不適用於此

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\$928 per person and subject to 10% service charge

Additional HK\$488 per person with beverage pairing

Credit card 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