

ONE HARBOUR ROAD



時令精選

SEASONAL HIGHLIGHTS

| | 每位 Per Person | 輕怡 Light Portion | 例牌 Full Portion |
|--|------------------|------------------------|-----------------------|
| 松茸海皇燉迷你白玉盅 Double boiled winter melon soup, seafood, roasted duck, Yunnan ham, matsutake mushrooms, bamboo piths | \$258 | | |
| X.O.醬瑤柱蛋白鱈魚粒炒紅米飯 Fried rice, toothfish, conpoy, beetroot, egg white, X.O. chilli sauce | \$125 | | \$298 |
| 🍴 鎮江醋香脆柚皮 Crispy fried pomelo peels, dark vinegar sauce | | | \$128 |
| 兩味星斑球 - (X.O.醬碧綠炒，時果咕嚕炒) Wok fried grouper fillet 2 styles - X. O. chilli sauce, sweet and sour sauce | | \$525 | \$868 |
| 蒜子火腩羊肚耳生炆龍躉球 Casserole of giant grouper, roasted pork belly, amber wood ear, garlic | | \$355 | \$598 |
| 海膽醬蟹肉扒節瓜甫 Stewed hairy gourd, crab meat, ginger, spring onions, sea urchin sauce | | \$208 | \$338 |
| 蜜椒欖豉百花鑲雞中翼 Stir fried boneless chicken wings filled with shrimp mousse, shallots, bell peppers, preserved olives, honey, black bean | | \$208 | \$338 |
| 豉汁味菜白涼瓜炒牛肉 Wok fried beef, organic white bitter gourd, preserved vegetables, black bean sauce | | \$188 | \$298 |
| 紫蘿香芒崧子炒鴿脯 Wok fried pigeon fillet, bell peppers, pineapple, mango, young ginger, pine nuts | | \$188 | \$298 |
| 松露山珍荷香蒸滑雞 Steamed chicken, morel mushrooms, fungi, cordyceps flower, black truffle sauce | | \$178 | \$288 |
| 魚湯鮮茄雲耳蛋白浸水耕西洋菜 Poached hydroponic watercress, tomato, fungi, egg white, fish broth | | \$158 | \$248 |
| 🍴 梅菜純素肉蒸長勝 Steamed summer squash, minced Vegan Omnipork, preserved vegetables | | \$148 | \$238 |



素菜

所有價目以港元計算，另並須加壹服務費。
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。

Vegetarian

All prices are in HK\$ and subject to 10% service charge
Please advise our associates if you have any food allergies
or special dietary requirements

甜品精選

DESSERT SPECIALITIES

| | | |
|-------------|---|----------------|
| 港灣招牌南乳餅 | Deep fried fermented beancurd pastries, lotus paste | \$54 |
| 琥珀合桃焗椰撻 | Baked coconut tart, caramelized walnuts | \$54 |
| 香芒杏汁凍糕 | Chilled almond puddings, mango | \$54 |
| 酥皮焗蛋撻 | Baked egg tarts, Hong Kong style | \$48 |
| 生磨杏仁茶芝麻湯丸 | Almond cream, black sesame glutinous dumplings | \$62 |
| 銀杏薏米鶴鶉蛋腐竹糖水 | Boiled beancurd sheet soup, ginkgo nuts, coix seeds, quail eggs | \$62 |
| 蜜餞子薑桃膠鮮奶凍 | Chilled milk pudding, peach gum, honey, young ginger | \$62 |
| 香芒凍布甸 | Chilled mango pudding | \$72 |
| 石榴蘆薈甘露 | Chilled sago cream, guava, aloe | \$72 |
| 新鮮水果碟 | Fresh fruit platter | \$68 |
| 君悅雪糕 | Homemade ice cream (Swiss chocolate, Tahitian vanilla, banana with wolfberries, strawberry, mango, salted caramel) | \$54 per scoop |
| 君悅雪葩 | Homemade sherbet (raspberry, sugar free coconut) | \$54 per scoop |

雪糕和雪葩每日以天然用料
新鮮自家製，不含添加劑。
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Ice cream and sherbet are homemade daily with natural ingredients
and without using food additives
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