

ONE HARBOUR ROAD



我們承諾酒店的餐飲場所已榮獲國際認可  
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

## SEASONAL HIGHLIGHTS

	每位 Per Person	輕怡 Light Portion	例牌 Full Portion
鮮杏汁海中寶燉夏威夷萬壽果 Double boiled Hawaiian papaya and almond soup, conch, fish maw, conpoy, bamboo pith	\$388		
椒鹽百花龍蝦拑拌無錫波士頓龍蝦 Wok baked Boston lobster claw, shrimp mousse, spicy peppered salt Braised Boston lobster, minced pork, spicy sour sauce	\$308		
龍蝦汁黑魚子芙蓉香煎澳洲牙魚 Pan fried Patagonian toothfish, caviar, crab meat, egg white, ginger, lobster broth	\$288		
梅菜叉燒帶子粒炒脆紅米飯 Fried rice, scallops, barbecued pork, beetroot, haricot verts, egg, preserved vegetables	\$135		\$298
X.O. 醬松本茸菜遠炒龍躉球 Wok fried giant garoupa fillet, Honshimeji mushrooms, vegetables, X.O. chilli sauce		\$355	\$598
鮮花椒羊肚耳海參滑雞煲 Casserole of sea cucumber, chicken, amber wood ear, celery, black mushrooms, Sichuan peppercorn		\$265	\$438
避風塘香煎羊架 Wok baked lamb chops, black beans, spring onions, garlic, chilli		\$185	\$308
豉蒜沖繩苦瓜炒牛肉 Wok fried beef fillet, Okinawa bitter squash, black beans, garlic		\$175	\$298
黑椒雙葱炒黑豚肉片 Wok fried Iberico pork, king oyster mushrooms, assorted onions, black pepper sauce		\$175	\$298
魚湯蟲草花鮮腐竹浸時蔬 Poached seasonal vegetables, beancurd sheets, cordyceps flower, fish broth		\$175	\$298
欖菜豚肉鬆炒法邊豆 Stir fried minced Iberico pork, haricot verts, preserved vegetables		\$145	\$238
辣茄雞蛋煮純素肉丸 Braised vegan Omnipork dumplings, shimeji mushrooms, chilli, tomato and egg sauce		\$145	\$238

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。

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
奶皇千層酥	Baked puff pastries, milk custard, salty egg yolk	\$54
合桃忌廉凍糕	Chilled cream pudding, walnuts	\$54
芒果糯米卷	Glutinous rolls, mango, shredded coconut	\$54
焗酥皮蛋撻 (需時約20分鐘)	Baked egg tarts, Hong Kong style (Please allow 20 minutes for preparation)	\$48
生磨杏仁茶芝麻湯丸	Almond cream, black sesame glutinous dumplings	\$62
黑蔗糖香草海帶綠豆沙	Green bean cream, Chinese herbs, seaweed, brown sugar	\$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 (朱古力 / 雲尼拿)	Homemade ice cream (Swiss chocolate / Tahitian vanilla)	\$54 per scoop
君悅雪葩 (椰子 / 桂花雪梨五糧液)	Homemade sherbet (sugar free coconut / Wuliangye, pear, osmanthus)	\$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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