

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
杏汁竹笙螺頭菜膽燉白鴿蛋 Double boiled almond soup, conch, bamboo pith, pigeon egg, heart of green	\$248		
鮮花椒蟲草花蒸星斑柳 Steamed garoupa fillet, cordyceps flower, Sichuan peppercorn	\$308		
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		
掛爐燒乳鴨 (隻) Roasted whole baby duck			\$348
梅菜叉燒帶子粒炒脆紅米飯 Fried rice, scallops, barbecued pork, beetroot, green beans, egg, preserved vegetables	\$135		\$298
古法羊腩煲 Casserole of lamb brisket, bamboo shoots, black mushrooms, beancurd sheets			\$718
芥末百合靈芝菇炒澳洲和牛粒 Stir fried diced Australian wagyu beef, green beans, lily bulbs, shimeji mushrooms, wasabi		\$365	\$618
油雞樅菌薑蔥肉絲生炆龍躉球 Wok fried giant garoupa fillet, shredded pork, ginger, spring onions, termite mushrooms		\$355	\$598
蜜椒欖豉豚肉鬆焗美國生蠔煲 Casserole of American oysters, minced Iberico pork, preserved olives, garlic, spring onions, honey, black bean		\$245	\$408
鮮沙薑陳皮煎焗法國走地鸚鵡脯 Wok baked French quail fillet, sand ginger, sun-dried tangerine peel		\$195	\$338
碧綠素珊瑚 Braised pea shoots, carrot, snow fungi, egg white sauce		\$185	\$308
南乳藕片松本茸炒黑豚肉 Wok fried Iberico pork, Honshimeji mushrooms, lotus roots, preserved beancurd sauce		\$175	\$298

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
十勝紅豆千絲酥	Baked puff pastries, Tokachi red bean paste	\$62
紫薯抹茶糯米卷	Glutinous rice rolls, sweet potato, green tea	\$54
金絲檸檬脆蛋散	Crispy egg pastries, mandarin honey, lemon, sesame seeds	\$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
蛋白栗子露	Chestnut cream, egg white	\$62
香芒凍布甸	Chilled mango pudding	\$72
楊枝甘露	Chilled sago cream, pomelo, mango	\$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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