

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
艇皇鮮茄斑片湯 Garoupa soup, tomato, dried shrimps, conpoy, mushrooms	\$248		
鮮花椒蟲草花蒸龍躉柳 Steamed giant garoupa fillet, vegetable, cordycep flower, Sichuan peppercorn	\$168		
掛爐燒乳鴨 (隻) Roasted whole baby duck			\$348
龍蝦汁海鮮煎脆米粉 Pan fried crispy rice noodles, seafood, shimeji mushrooms, ginger, lobster broth	\$135		\$298
鴛鴦星斑球 - (豉椒炒, 時果咕嚕炒) Wok fried garoupa fillet 2 styles - black bean sauce, sweet and sour sauce		\$525	\$868
陳皮豆豉蒜子火腩生焗龍躉球 Wok fried giant garoupa fillet, roasted pork belly, assorted pepper, sun-dried tangerine peel, garlic, black bean sauce		\$355	\$598
鮮淮山話梅焗比利時豬肋骨 Casserole of Belgium pork rib, dried plums, Chinese yam, termite mushrooms		\$195	\$338
蒜香黑豚豬柳 Deep fried Iberico pork fillet, minced crispy garlic		\$195	\$338
X.O.醬法邊豆炒法國走地鸚鵡脯 Pan fried French quail fillet, green beans, X.O. chilli sauce		\$195	\$328
欖菜豉油皇香煎羊架 Wok baked lamb chops, preserved vegetables, soya sauce		\$185	\$308
松露和牛鬆扒菠菜苗 Braised baby spinach, minced Australian wagyu beef, black truffle		\$185	\$308
杏汁杞子百合木耳浸時蔬 Poached seasonal vegetables, cordycep flowers, wolfberries, fungi, almond soup		\$165	\$268

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	\$60
香麻冬蓉酥	Baked puff pastries, winter melon paste	\$60
棗蓉千層酥	Baked puff pastries, red date paste	\$62
抹茶栗子糯米卷	Glutinous rice rolls, chestnut paste, green tea	\$62
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	\$68
鮮蓮子鵪鶉蛋桑寄生茶	Sweetened Chinese taxillus herb tea, lotus seeds, quail egg	\$68
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 (64% Valrhona chocolate / Norohy Vanilla)	\$60 per scoop
君悅雪葩 (椰子 / 桂花雪梨五粮液)	Homemade sherbet (Sugar free coconut / Wuliangye, pear, osmanthus)	\$60 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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