

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.

BLACK PEARL GUEST CHEF BEVERAGE SELECTION

CHINESE WINE TASTING FLIGHT (3 Glasses) 368

Cabernet Sauvignon Blanc de Noir Longyu 2021 - Ningxia (75ml)

Saperavi Puchang Vineyard 2016 - Turpan Valley (75ml)

Vidal Amaronee Bianco Before Dawn Xiao Pu 2021 - Ningxia & Yunnan (75ml)

NON-ALCOHOLIC BEVERAGE TASTING FLIGHT (3 Glasses) 368

Moonlight White Tea - Mindful Sparks

ANICAA Grand Prestige - White Peach, Bergamot, Earl Grey Tea - Mindful Sparks

LYSEGRØN - Sencha, Green tea, Citrus - Copenhagen Sparkling Tea

WINE SELECTION

	Per Glass	Per Bottle
Rkatsiteli Orange Puchang Vineyard 2021 - Turpan Valley	TBC	TBC
IWA 5 Sake By Richard Geoffroy - Toyama	380	1,680
Hennessy V.S.O.P - Cognac	140	1,600
Hennessy X.O - Cognac	500	5,400
Hua Diao - Shaoxing - Guyuelongshan 10 years (50cl)	175	780
Hua Diao - Shaoxing - Guyuelongshan 20 years (50cl)		2,100
Hua Diao - Shaoxing - Winter Poems 2007 (70cl)		3,500

所有價目以港元計算，另須加壹服務費。

All prices are in HK\$ and subject to 10% service charge

黑珍珠客席廚師美饌 BLACK PEARL GUEST CHEF SET MENU

脆皮松板肉，花蜜糖漬百香果，大閘蟹柳茭白凍

Crispy pork cheek, soy sauce, vinegar, chilli

Marinated passion fruit peels, honey

Hairy crab jelly, cane shoot

Domaine du Daley Villette Grand Cru Grande Réserve Viognier 2020 | Switzerland

秋色粟米蟹肉羹

Crab meat soup, sweet corn

Hennessey V.S.O.P Cognac | France

紅酒釀蒸青石斑

Steamed green garoupa, gourd, fermented grains

風味黑椒雪花牛肉

Wok fried beef, black pepper, deep fried garlic

Plunkett Fowles Stone Dwellers Pinot Noir 2008 | Australia

蟹粉鮑魚肚配棕香烏米飯

Steamed black rice, fish maw, hairy crab roe

Winter Poems Hua Diao 2010 | China

蟹粉蛤蜊手工麵

Handmade noodles, clam, hairy crab roe

燕窩甜胚子豆花

Handmade beancurd pudding, bird's nest, sweet fermenting oat

Sommelier blended-Orange Liqueur | France

每位港幣\$1,288，另並須加壹服務費。

每位另加港幣\$628港灣美酒配搭。

任何優惠不適用於此。

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\$1,288 per person and subject to 10% service charge

Additional HK\$628 per person with beverage pairing

Other 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

黑珍珠客席廚師推介

BLACK PEARL GUEST CHEF PROMOTION MENU

	每位 Per Person	例牌 Full Portion
脆皮松板肉 Crispy pork cheek, soy sauce, vinegar, chilli		208
花蜜糖漬百香果 Marinated passion fruit peels, honey		178
本幫番茄土豆小排湯 Tomato soup, potato, pork chop, Shanghai style	200	
楊師傅油爆河蝦 Chef Yang's deep fried river shrimps, chilli, soy sauce		388
紅酒釀蒸青石斑 Steamed green garoupa, gourd, fermented grains		480
風味黑椒雪花牛肉 Wok fried beef, black pepper, deep fried garlic		738
燕窩甜胚子豆花 Handmade beancurd pudding, bird's nest, sweet fermenting oat	150	

所有價目以港元計算，另須加壹服務費。

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黑珍珠客席廚師時令大閘蟹精選
BLACK PEARL GUEST CHEF HAIRY CRAB SEASON

	每位 Per Person	例牌 Full Portion
蟹粉黃魚響鈴 Deep fried yellow croaker, hairy crab roe		400
大閘蟹柳茭白凍 Hairy crab jelly, water bamboo		248
秋色粟米蟹肉羹 Crab meat soup, sweet corn	230	
蟹粉鮑魚肚配棕香烏米飯 Steamed black rice, fish maw, hairy crab roe	480	
大閘蟹蝦湯酸蘿蔔豆麵 Braised green bean noodles, hairy crab, pickled radish, shrimp broth	280	
蟹膏土燒毛豆米 Braised green soy bean, hairy crab paste	280	
蟹粉蛤蜊手工麵 Handmade noodles, clam, hairy crab roe	160	

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