

ONE HARBOUR ROAD



Delivery & Takeaway Menu
美食速遞及外賣自取菜單



Available daily from 12 NOON – 2:30 PM & 5:30 PM – 10 PM
供應時間：每天中午12時至下午2時30分及下午5時30分至晚上10時

點心

DIM SUM

Available daily from 12 NOON – 2:30 PM

供應時間：每天中午 12 時至下午 2 時 30 分

 鮮蝦脆春卷	Deep fried fresh shrimp spring rolls	\$55
 冬筍鮮蝦餃	Steamed shrimp and bamboo shoot dumplings	\$68
蟹皇蒸燒賣	Steamed pork and shrimp dumplings, crab roe	\$68
蜜皇叉燒包	Steamed honey roasted barbecued pork buns	\$65
南翔小籠包	Steamed pork dumplings "Shanghai" style	\$65

 海鮮來自可持續發展供應源 Seafood from sustainable and responsible sources

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。
Please advise our associates if you have any food allergies or special dietary requirements.

所有價目以港幣淨價計算及免收加一服務費。
All items are at HKD net price, no service charge is applied.

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.

全日供應餐單

ALL DAY MENU

Available daily from 12 NOON – 2:30 PM & 5:30 PM – 10 PM

供應時間：每天中午 12 時至下午 2 時 30 分及下午 5 時 30 分至晚上 10 時

滋補清潤燉湯

CHINESE HERBAL TONIC SOUP

		每位 Per Person
石斛松茸燉雞	Double boiled chicken soup, “shi hu”, matsutake mushrooms	\$188
川貝海底椰燉豬腱	Double boiled pork shank soup, fritillary bulbs, sea coconut	\$158

燒烤、頭盤

BARBECUE AND ROAST、APPETIZER

	半隻 Half	每隻 Each
桶子豉油雞 Poached chicken, soya sauce	\$230	\$430
化皮乳豬件 Crispy suckling pig	\$320	
蜜糖汁叉燒 Honey barbecued pork	\$280	

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燒烤、頭盤


BARBECUE AND ROAST、APPETIZER


例牌
Full Portion

凍日本清酒鮑魚
Chilled sake marinated abalones, eggplants \$288

 椒鹽鱈魚粒
Deep fried diced Patagonian toothfish, spicy peppered salt \$198

麻香棒棒雞絲粉皮
Shredded chicken, flat glass noodles, sesame, vinegar sauce \$178

 桂花汁炸鮮冬菇
Crispy black mushrooms, osmanthus honey sauce \$125

 素鵝千千尋
Braised vegetarian beancurd sheet rolls, fungi \$105

鮑魚、海味

ABALONE AND DRIED SEAFOOD

每位
Per Person

蠔皇南非鮑魚 (40 克)
Braised whole South African abalone (40g), oyster sauce \$318

花膠扣鵝掌
Braised fish maw and goose web, oyster sauce \$638

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 素菜 Vegetarian

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官燕

BIRD'S NEST

每位
Per Person

雞蓉燴官燕

Premium bird's nest, minced chicken

\$638

紅燒海皇燕窩羹

Bird's nest soup, seafood

\$368

冰花燉官燕

Double boiled premium bird's nest soup, rock sugar

\$538

湯羹

SOUP

每位
Per Person

花膠北菇燉菜膽


Double boiled fish maw soup, black mushroom, hearts of green

\$588

宮庭酸辣湯

Hot and sour soup, seafood, bamboo shoots, fungi, mushrooms

\$178

 家鄉拆魚羹

Fish and assorted vegetable soup

\$168



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海鮮

SEAFOOD

每位
Per Person


 無錫燴波士頓龍蝦
Braised Boston lobster, minced pork, spicy sour sauce

\$268


釀焗鮮蟹蓋
Deep fried crab shell filled with crab meat

\$188

例牌
Full Portion

 竹籠梅菜蒸澳洲鱈魚柳
Steamed Patagonian toothfish fillet, preserved vegetables
in bamboo basket

\$320

 葱燒百花銀鱈魚
Deep fried Patagonian toothfish filled with shrimp mousse, soya sauce


\$390

蟹皇四川蝦球
Wok fried prawns, spicy crab roe sauce

\$390

砂鍋乾煸蟹肉炒粉絲
Casserole of crab meat, vermicelli, fermented chilli bean paste

\$310

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家禽

POULTRY

	半隻 Half	每隻 Each
脆皮龍崗雞 Crispy "Loong Kong" chicken	\$230	\$430
	例牌 Full Portion	
宮保爆雞丁 Wok fried chicken fillet, cashew nuts, chilli, spicy sauce	\$220	
乾蔥豆豉雞煲 Casserole of chicken, shallots, black bean sauce	\$230	

肉類

MEAT

	例牌 Full Portion
碧綠中式牛柳脯 Wok fried beef tenderloin, vegetables, mandarin sauce	\$290
羅勒鵝肝和牛粒 Stir fried Australian wagyu beef, foie gras, bell peppers, cashew nuts, Thai basil	\$560
辣香玉豆爆牛柳粒 Wok fried diced beef tenderloin, Chinese beans, chilli oil	\$290
鎮江醋香黑豚豬柳 Sautéed Iberico pork fillet, pistachio, dark vinegar sauce	\$310
孜然焗羊扒 Wok baked lamb chops, cumin, macadamia nuts, sesame seeds	\$280

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蔬菜、豆腐、菌類

BEANCURD、VEGETABLE AND MUSHROOM

例牌

Full Portion

- | | |
|--|-------|
|  乾葱豆豉素雞煲
Casserole of deep fried beancurd, shallots, black bean sauce | \$210 |
| 方魚炒芥蘭
Wok fried kale, dried halibut | \$200 |
|  有機豆漿銀杏百合浸時蔬
Poached vegetables, ginkgo nuts, lily bulbs, organic soybean milk | \$190 |
|  紅燒滑豆腐
Braised fried beancurd, black mushrooms, vegetables | \$190 |

粉、麵、飯精選

RICE AND NOODLE

每位

Per Person

例牌

Full Portion

- | | | |
|---|-------|-------|
| 瑤柱蟹肉炆鴛鴦米
Braised rice noodles, vermicelli, crab meat, conpoy | \$135 | \$268 |
| 薑葱鮑魚三絲撈麵
Shredded abalone with braised noodles, fish maw, mushrooms | \$188 | \$458 |
| 山珍醬鵝肝和牛鬆炒飯
Australian wagyu beef and foie gras fried rice, egg, spring onions, Yunnan termite mushroom sauce | \$145 | \$320 |



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甜品

DESSERT

每位
Per Person

港灣招牌南乳餅
Deep fried fermented beancurd pastries, lotus paste

\$54

生磨杏仁茶芝麻湯丸
Almond cream, black sesame glutinous dumplings

\$62

石榴蘆薈甘露
Chilled sago cream, guava, aloe

\$72

[請按此瀏覽飲品及小食菜單及君悅美食速遞服務的條款及細則。](#)
[Please click here to see the Beverage & Snacks menu and Terms and Conditions of Grand Hyatt Hong Kong food delivery service.](#)

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