

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.

NEW YEAR'S EVE SET DINNER

港灣薈萃

One Harbour Road deluxe appetizers
水晶皮蛋子薑，椒鹽澳洲鶴鶉腿，鵝肝魚子醬脆皮乳豬件
Preserved egg jelly with young ginger
Deep fried Australian quail leg, spicy pepper salt
Crispy suckling pig, foie gras mousse, caviar

蟹皇雪地明蝦球

Steamed prawns, egg white, crab roe sauce

椰皇松茸竹笙瑤柱燉水鴨

Double boiled duck soup, matsutake mushrooms, conpoy,
bamboo piths in young coconut

荷香古法蒸龍躉柳

Steamed giant garoupa fillet, shredded pork, mushrooms on lotus leaf

碧綠南非吉品乾鮑魚扣遼參

Braised South African dried abalone, sea cucumber, vegetables, oyster sauce

蟹粉扒豆胚

Braised pea shoots, hairy crab roe sauce

本地臘味炒糯米飯

Fried glutinous rice, assorted preserved meat

紅絲絨蛋糕伴士多啤梨雪糕

Red velvet cake with cream cheese frosting, gold leaves, strawberry ice cream

每位港幣\$2,480，另並須加壹服務費。

美食卡會員每位港幣\$2,380，另並須加壹服務費。

任何優惠不適用於此

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\$2,480 per person and subject to 10% service charge

CATH members HK\$2,380 per person and subject to 10% service charge

Other promotional offers are not applicable

Please advise our associates if you have any food allergies or special dietary requirements