

ONE HARBOUR ROAD



Chinese Lunar New Year Delivery & Takeaway Menu
農曆新年精選美食速遞及外賣自取菜單

*Available exclusively from Monday 11 January to Sunday 28 February 2021,
from 12 NOON – 2:30 PM & 6 PM – 10 PM (last order: 9:30 PM)*

供應時間：1月11日(星期一)至2月28日(星期日)
供應時段：每天中午12時至下午2時30分及下午6時至晚上10時
(最後下單時間：晚上9時30分)

Chinese Lunar New Year Set Menu

農曆新年精選套餐

\$2,988 per set (serves 4 persons)

\$2,988 (可供4人享用)

(Pre-order is required. Please order before 5 PM on 1 day in advance)

須於 1 日前 晚上 5 時前預訂

鴻運燒味拼盤 –

化皮乳豬件, 蜜糖汁叉燒, 潮蓮脆燒鵝, X.O.醬涼拌海蜇

One Harbour Road Barbecued Combination (4 kinds) –

Crispy suckling pig

Honey barbecued pork

Roasted goose

Cold jellyfish, homemade X.O. chilli sauce

松茸竹筍螺頭菜膽燉竹絲雞 (4碗)

Double boiled chicken soup, matsutake mushroom, conch, bamboo pith, heart of green

南非鮑魚(40克) 海味一品窩

南非鮑魚(40克) – 共4隻

Slow cooked South African abalone (40gram), sun dried oysters, sea moss, vegetables

South African abalone (40gram) – 4 pieces

臘味粒扒豆苗

Braised pea shoots, preserved meats

醬油脆皮雞 (半隻)

Crispy chicken, dark soya sauce (half)

龍蝦湯蟹肉瑤柱炆伊府麵

Stewed e-fu noodles, crab meat, conpoy, lobster broth

陳皮十勝紅豆沙湯丸(4碗), 香麻冬蓉酥(4件), 香煎馬蹄糕(4件)

Tokachi red bean cream, tangerine peels, sesame dumplings

Baked puff pastries, winter melon paste

Pan fried water chestnut pudding

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.

Chinese Lunar New Year Highlights 農曆新年精選菜式

例牌 (可供 4 人享用)
Regular (serves 4 persons)
\$358

化皮乳豬件
Crispy suckling pig

\$358

蜜糖汁叉燒
Honey barbecued pork

\$308

潮蓮脆燒鵝
Roasted goose

\$115

X.O.醬涼拌海蜇
Cold jellyfish, homemade X.O. chilli sauce

\$1,188

南非鮑魚(40克) 海味一品窩
南非鮑魚(40克) - 共4隻
Slow cooked South African abalone (40gram), sun dried oysters,
sea moss, vegetables
South African abalone (40gram) – 4 pieces

\$318

臘味粒扒豆苗
Braised pea shoots, preserved meats

\$338

龍蝦湯蟹肉瑤柱炆伊府麵
Stewed e-fu noodles, crab meat, conpoy, lobster broth

\$298

時令臘味炒糯米飯
Fried glutinous rice, assorted preserved meat, spring onions

半隻 每隻
Half Each
\$292 \$578

醬油脆皮雞
Crispy chicken, dark soya sauce

每位
Per Person
\$228

松茸竹筍螺頭菜膽燉竹絲雞
Double boiled chicken soup, matsutake mushroom,
conch, bamboo pith, heart of green

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甜品	DESSERT	每位 Per Person
陳皮十勝紅豆沙湯丸 Tokachi red bean cream, tangerine peels, sesame dumplings		\$72
香麻冬蓉酥 (3件) Baked puff pastries, winter melon paste		\$60
香煎馬蹄糕 (3件) Pan fried water chestnut pudding		\$54

[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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