#### ONE HARBOUR ROAD



# SET MENU 套餐

## 蜜糖汁叉燒,酥炸廣島生蠔

Honey barbecued pork

Crispy Hiroshima oyster, spicy pepper salt

\*\*加配日本清酒凍鮑魚每隻\$68 Add chilled sake marinated abalone, eggplants \$68\*\*

### X〇醬羊肚耳炒帶子

Stir fried scallops, amber wood ear, X.O. chilli sauce

## 冬瑶斑片鮮魚湯

Boiled fish soup, garoupa fillet, winter melon, conpoy, mushrooms

## 黑椒紅酒炒黑豚肉

Wok fried Iberico pork, mushrooms, black pepper, red wine sauce

#### 飄香鮮蝦荷葉飯

Fried rice with fresh shrimp wrapped in lotus leaf

## 石榴蘆薈甘露

Chilled sago cream, guava, aloe

價目以港元計算,另須加壹服務費。 香港君悦酒店保留更改菜單內容的權利,恕不另行通知。 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。

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。 Price is in HK\$ and subject to 10% service charge Menu items are subject to change, Grand Hyatt Hong Kong reserves the rights to alter without prior notice.

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

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.

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# SOMMELIER'S RECOMMENDATION SPECIAL OFFERS FOR IN-HOUSE GUESTS

#### WHITE WINE

XINJIANG Chardonnay - Skyline of Gobi - TIANSAI VINEYARD 2016 \$68 by the glass

### RED WINE

BOURGOGNE
Pinot Noir - Bourgogne "Héritage 1831" - ALBERT BICHOT 2018
\$78 by the glass

所有價目以港元計算,另須加壹服務費。 香港君悦酒店保留更改菜單內容的權利,恕不另行通知。 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。

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