

ONE HARBOUR ROAD



PRIVATE ROOM & CHEF TABLE  
DINNER MENU 套餐A

香芒帶子沙律

Scallop and mango salad

杏汁菜膽竹筴瑤柱燉花膠

Double boiled almond soup, fish maw, conpoy, bamboo piths, hearts of green

芙蓉蟹皇明蝦球

Wok fried prawns, steamed egg white, crab roe sauce

頭抽香葱蒸東星斑柳

Steamed garoupa fillet, spring onions, soy sauce

碧綠原隻南非鮑魚扣遼參

Braised South African abalones, sea cucumber, vegetables, oyster

脆皮龍崗雞

Crispy "Loong-Kong" chicken

山珍醬鵝肝和牛鬆炒飯

Australian wagyu beef and foie gras fried rice, egg, spring onions,  
Yunnan mushroom sauce

香芒凍布甸，君悅甜點心

Chilled mango pudding

Chinese petits fours

每位港幣\$1,888，另並須加壹服務費。  
請於最少三天前確定選擇之宴會菜單。  
帳單上的額外1%將捐贈至本地慈善機構零碳足食（亞洲），  
以協助於區內推動再生農業。  
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。  
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。

HK\$1,888 per person and subject to 10% service charge.  
Please confirm the selected menu three days prior to the event date.  
The additional 1% in your bill supports local charity Zero Foodprint Asia  
to help regional farmers shift to more climate friendly practices.  
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.  
We commit that our Food & Beverage venues are ISO22000:2018 certified,  
an internationally recognized food safety management system.

ONE HARBOUR ROAD



PRIVATE ROOM & CHEF TABLE  
DINNER MENU 套餐B

港灣薈萃

One Harbour Road deluxe appetizers  
水晶皮蛋子薑，鵝肝魚子醬脆皮乳豬件，金沙明蝦球  
Preserved egg jelly with young ginger  
Crispy suckling pig, foie gras mousse, caviar  
Wok fried prawns, salty egg yolk

芝士焗釀鮮蟹蓋

Baked crab shell filled with crab meat, cheddar cheese

椰皇松茸竹筍螺頭燉花膠

Double boiled fish maw soup, conch, matsutake mushrooms,  
bamboo pith in young coconut

碧綠花菇扣關東遼參

Braised sea cucumber, black mushroom, vegetables, oyster sauce

古法荷香蒸星斑柳

Steamed garoupa fillet, shredded pork, mushrooms, spring onions

魚湯杞子蟲草花浸時蔬

Poached seasonal vegetables, cordyceps flowers, wolfberries, fish broth

鮑魚石頭鍋飯

Fried rice with abalone in stone bowl

蓮蓉西米焗布甸，君悅甜點心

Baked sago pudding, lotus seed paste  
Chinese petits fours

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港灣薈萃

One Harbour Road deluxe appetizers  
薑蔥蓉煙燻凍馬友，豉油皇百花煎釀帶子，脆皮乳豬件  
Smoked threadfin, ginger and garlic sauce  
Pan fried scallop filled with shrimp mousse, soy sauce  
Crispy suckling pig

魚子醬雪地龍蝦球

Steamed lobster, egg white, caviar

紅燒燴官燕

Premium bird's nest in brown sauce

碧綠原隻墨西哥鮑魚

Braised Mexican abalones, vegetables, oyster sauce

鮮花椒蟲草花蒸東星斑柳

Steamed grouper fillet, cordyceps flowers, Sichuan peppercorn, soy sauce

蟹皇扒露筍

Braised asparagus, crab roe sauce

焗燒海味脆米飯

Fried rice, sun dried seafood, abalone sauce

栗子蓉西米焗布甸，君悅甜點心

Baked sago pudding, chestnut paste  
Chinese petits fours

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