

ONE HARBOUR ROAD



PRIVATE ROOM & CHEF TABLE
LUNCH MENU 套餐A

港灣點心薈萃

One Harbour Road dim sum combination
帶子蒸燒賣，麻辣鮮蝦魚米餃，竹影山珍如意糰
Steamed pork and shrimp dumpling, scallop
Steamed toothfish and shrimp dumpling, carrots, honey beans, spicy sauce
Steamed dumpling, morel mushroom, matsutake, amberwood ear, bamboo pith

龍蝦湯花膠灌湯餃

Shrimp dumpling in lobster broth, fish maw, conpoy

芙蓉蟹皇煎釀遼參

Pan fried sea cucumber filled with pork and shrimp mousse,
egg white, crab roe sauce

欖豉菜脯豚肉絲蒸龍躉柳

Steamed giant garoupa fillet, shredded Iberico pork,
preserved vegetables, black olives, black bean, soy sauce

魚湯杞子百合浸時蔬

Poached seasonal vegetables, wolfberries, lily bulbs, fish broth

鮑魚石頭鍋飯

Fried rice with abalone in stone bowl

香芒凍布甸，君悅甜點心

Chilled mango pudding
Chinese petits fours

每位港幣\$1,098，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\$1,098 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
LUNCH MENU 套餐B

港灣薈萃

One Harbour Road deluxe appetizers

X.O.醬海蜇凍鮑魚，蜜糖汁叉燒，白菌雞粒盞

Cold jelly fish, chilled marinated abalones, homemade X.O. chilli sauce

Honey barbecued pork

Baked chicken and mushrooms in puff pastry

四寶燉夏威夷萬壽果

Double boiled Hawaiian papaya soup, crab meat, chicken,

roasted duck, mushrooms

鮮花椒蟲草花蒸星斑柳

Steamed garoupa fillet, cordyceps flowers,

Sichuan peppercorn, soya sauce

蟹皇扒鮮露筍

Braised asparagus, crab roe sauce

黑椒汁煎西班牙安格斯牛柳腩

Wok fried Spanish Angus beef tenderloin, vegetables, black pepper sauce

龍蝦汁海鮮燜伊府麵

Braised egg noodles, seafood, lobster broth

生磨杏仁茶芝麻湯丸，君悅甜點心

Almond cream, black sesame glutinous dumplings

Chinese petits fours

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LUNCH MENU 套餐C

港灣點心薈萃

One Harbour Road dim sum combination

碧綠鮮蝦餃，麻辣鮮蝦魚米餃，竹影山珍如意糰

Steamed pork and shrimp dumpling, scallop

Steamed toothfish and shrimp dumpling, carrots, honey beans, spicy sauce

Steamed dumpling, morel mushroom, matsutake, amberwood ear, bamboo pith

椰皇松茸竹笙螺頭燉花膠

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

釀焗鮮蟹蓋

Deep fried crab shell filled with fresh crab meat, onions

石鍋原隻鮑魚千千層

Slow cooked abalone, layer bean curd in stone bowl

遠年普洱茶燻脆皮雞

Aged "Pu-Er" tea smoked crispy chicken

濃湯蝦皇稻庭烏冬

Fresh prawns, "Inaniwa" udon noodles soup

陳皮十勝紅豆沙湯丸，君悅甜點心

Tokachi red bean cream, tangerine peels, black sesame glutinous dumplings
Chinese petits fours

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