ONE HARBOUR ROAD



農曆新年精選 CHINESE NEW YEAR CHEF'S SPECIALITIES

		每位 Per Person	例牌 Full Portion
金 龍 獻 瑞 蟹皇芙蓉龍蝦球	Wok fried lobster, steamed egg white, crab roe sauce	\$428	
心 想 事 成 牛肝菌醬煎釀遼參	Pan fried sea cucumber filled with pork and shrimp mousse, porcini mushroom sauce	\$338	
● 萬 紫 千 紅 三色椰菜花膶腸 炒法國乳鴿脯	Wok fried French pigeon fillet, preserved liver sausage, assorted cauliflowers		\$438
● 家 肥 屋 潤 山珍醬紅燒元蹄	Slow cooked whole pork knuckle, vegetables, sea moss, black mushrooms, Yunnan mushroom sauce		\$438
好事齊來 桂花蜜餞脆金蠔	Crispy sun dried oysters, osmanthus honey sauce		\$408
●横 財 就 手 鹵水豬仔腳	Marinated pig's feet, preserved soy sauce		\$268

- √ Vegetarian 素食
- 🐒 Gluten Free 不含麩質
- Sustainable Sourced Seafood 可持續發展海鮮
- P Contains Alcohol 含酒精
- Contains Pork 含豬肉
- Ø Contains Nuts 含果仁

所有價目以港元計算,另須加壹服務費。

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。 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。

All prices are in HK\$ and subject to 10% service charge

The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

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