

ONE HARBOUR ROAD



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.

NARAI SAKE PAIRING DINNER

港灣薈萃

One Harbour Road deluxe appetizers
芹香海蜆，薑蔥海茸蠔子皇，金錢脆蟹盒

Cold jelly fish, Chinese celery, spicy sauce
Cold shredded razor clams, durvillaea antarctica, ginger, spring onions
Crispy crab meat and pork dumpling, lotus root

narai kinmon 2025

廿五年陳皮金腿陳草菇炒方脷球

Wok fried Macau sole fillet, Yunnan ham, 25 years aged sun-dried tangerine peels,
aged straw mushrooms

narai β - no.2 -

牛肝菌慢煮西班牙走地安格斯牛肋骨

Slow cooked Spanish Angus beef ribs, porcini mushrooms

narai β - no.1 -

秘製醬燒琵琶鴨

Roasted marinated pipa duck

narai kinmon

碧綠22頭南非吉品鮑魚柚皮扣遼參

Braised whole South African premium dried abalone, sea cucumber, pomelo peel,
vegetables, oyster sauce

narai sankei

荔枝布甸配荔枝糯米糍

Chilled lychee pudding, lychee mochi

narai vintage

每位港幣\$1,988，另並須加壹服務費。

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。

任何優惠不適用於此。

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。

HK\$1,988 per person 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.

Other promotional offers are not applicable.

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