

ONE HARBOUR ROAD



PRIVATE ROOM & CHEF TABLE
DINNER MENU 套餐A

香芒帶子沙律

Scallop and mango salad

杏汁菜膽竹笙瑤柱燉花膠

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 sauce

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\$1,988，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。

請於最少三天前確定選擇之宴會菜單。

任何信用卡優惠不適用於此。

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\$1,988 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.

Please confirm the selected menu three days prior to the event date.

Credit card 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

港灣蒼萃

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

椰皇松茸竹笙螺頭燉花膠

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

每位港幣\$2,288，另須加壹服務費。

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DINNER MENU 套餐C

港灣蒼萃

One Harbour Road deluxe appetizers

麻辣昆布蝗子皇，豉油皇百花煎釀帶子，蜜糖汁叉燒

Cold spicy shredded razor clams, seaweed

Pan fried scallop filled with shrimp mousse, soy sauce

Honey barbecued pork

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 garoupa fillet, cordyceps flowers, Sichuan peppercorn, soy sauce

蟹皇扒菠菜苗

Braised baby spinach, crab roe sauce

鍋燒海味脆米飯

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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DINNER MENU 套餐D

港灣蒼萃

One Harbour Road deluxe appetizers

魚子醬北京片皮鴨卷，梨香玉帶子，避風塘蝦球

Peking duck roll, caviar

Deep fried scallop filled with shrimp mousse and pear

Wok fried prawn, chilli pepper salt

蟹皇雪地龍蝦球

Steamed lobster, egg white, crab roe sauce

廿五年陳皮竹笙螺頭花膠燉竹絲雞

Double boiled chicken soup, fish maw, conch, bamboo piths,

25 years aged sun-dried tangerine peels

蠔皇日本30頭乾鮑魚扣北海道遼參

Braised whole Yoshihama dried abalone, Hokido sea cucumber, oyster sauce

陳年菜脯豚肉絲蒸東星斑柳

Steamed garoupa fillet, shredded Iberico pork, preserved vegetables, soy sauce

瑤柱扒時蔬

Braised seasonal vegetables, conpoy

龍蝦汁海鮮燜伊府麵

Braised seafood egg noodles, crab roe, lobster broth

紅棗燉官燕，君悅甜點心

Double boiled premium bird's nest soup, red dates, rock sugar

Chinese petits fours

每位港幣\$4,388，另須加壹服務費。

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