

FESTIVE TASTING SET MENU

*with 1 glass of sommelier's selected Champagne
Clicquot Ponsardin Yellow Label Brut N.V.*

港灣薈萃

One Harbour Road deluxe appetizers

椒鹽澳洲翡翠鮑魚，松露醬香煎帶子，蜜糖汁叉燒

Deep fried Australian Jade Tiger abalone, chilli pepper salt

Pan fried scallop, black truffle sauce

Honey barbecued pork

蟹粉蝦球脆鍋巴

Wok fried prawns, rice cracker, hairy crab sauce

@2023 François Cotat 'La Grande Côte, Sancerre, Loire Valley | France

杏汁菜膽竹笙螺頭燉花膠

Double boiled almond soup, fish maw, conch, bamboo pith, vegetables

竹籠蒸荷香薑蔥蓉馬友

Steamed threadfin fillet, ginger, spring onions in bamboo basket

2023 Domaine De la Choupette 'Les Chalumaux', Puligny-Montrachet 1er cru | France

牛肝菌燜西班牙安格斯牛肋骨

Slow cooked Spanish Angus beef ribs, porcini mushrooms

@2019 Domaine Launay Horiot 'Les Perrières', Pommard, Burgundy | France

鮮鴨腩腸帶子粒炒脆米飯

Fried rice, scallops, preserved duck liver sausage, crispy rice

2014 Château d'Armailhac, 5ème Cru Classé, Pauillac, Bordeaux | France

三十年陳皮桃膠燉津梨

Double boiled pear, peach gum, Chinese herbs, 30 years aged sun-dried tangerine peels

君悅甜點

Chinese petits fours

每位港幣\$1,638，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。

特選信用卡享有折扣優惠。

美食卡會員每位港幣\$1,438，另並須加壹服務費。

@每位另加港幣\$588港灣美酒配搭兩杯。

每位另加港幣\$988港灣美酒配搭四杯。

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\$1,638 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.

Discount is applicable for selected credit card holders only.

CATH members HK\$1,438 per person and subject to 10% service charge.

@Additional HK\$588 per person with wine pairing 2 glasses of wines.

Additional HK\$988 per person with wine pairing 4 glasses of wines.

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