

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

鮑汁油雞燉菌煎釀遼參

Pan fried sea cucumber, pork and shrimp mousse,

Yunnan mushrooms, abalone sauce

竹籠荷香薑蔥蓉蒸馬友

Steamed threadfin fillet, ginger, spring onions, soy sauce in bamboo basket

杏汁蛋白雙耳浸時蔬

Poached seasonal vegetables, wolfberries, fungi, egg white, almond soup

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\$1,198，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\$1,198 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
LUNCH MENU 套餐B

港灣蒼萃

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, soy sauce

蟹皇扒菠菜苗

Braised baby spinach, crab roe sauce

牛肝菌燜西班牙安格斯牛肋骨

Slow cooked Spanish angus beef ribs, porcini mushrooms

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

每位港幣\$1,318，另須加壹服務費。

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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 shrimp and bamboo shoot dumpling, vegetables

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

魚湯鮮茄黑白木耳浸星斑球

Poached garoupa fillet, fungi, tomato, fish broth

梅菜叉燒帶子粒炒脆紅米飯

Fried rice, scallops, barbecued pork, beetroot, green beans, egg, preserved vegetables

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

每位港幣\$1,518，另須加壹服務費。

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