

夏韻珍饈

Taste of Summer Menu

港灣薈萃

One Harbour Road deluxe appetizers
水晶皮蛋子薑，椒鹽田雞腿，蜜糖汁叉燒
Preserved egg jelly with young ginger
Deep fried frog's leg, chilli pepper salt
Honey barbecued pork

N.V Bollinger Special Cuvée Brut - Champagne | France
N.V Lyre's Classico Grande Glera - New South Wales | Australia

鮮蓮八寶燉雲南迷你冬瓜盅
Double boiled baby winter melon soup, seafood,
roasted duck, bamboo piths, mushrooms

石鍋花菇海參扣原隻鮑魚
(轉南非 22 頭吉品乾鮑魚每隻加港幣\$400)
Braised whole abalone, sea cucumber, black mushroom in stone bowl
(Change to dried abalone additional HK\$400 per person)

2021 Domaine Jean-René Germanier Petite Arvine
- Valais AOC | Switzerland
Van Nahmen Premium Juice, Riesling | Germany

黃皮醬子薑豚肉絲蒸龍躉柳
Steamed giant garoupa fillet, shredded Iberico pork, young ginger, wampee sauce

飄香荷葉飯

Fried rice wrapped in lotus leaf
2022 Duckhorn Decoy Cabernet Sauvignon - California | USA
Van Nahmen Premium Juice, Cherry | Germany

石榴蘆薈甘露，君悅甜點心
(轉冰花燉官燕每位加港幣\$400)
Chilled sago cream, guava, aloe, Chinese petits fours
(Change to double boiled premium bird's nest soup, rock sugar,
additional HK\$400 per person)

HK\$728 plus 10% service charge per person.
Additional 1% for supporting local charity Zero Foodprint Asia.

Additional HK\$480 per person with 3 glasses of wine pairing
Additional HK\$198 per person with 3 glasses of non-alcoholic drinks

** Wines and Vintage may change subject to availabilities*