FESTIVE TASTING SET MENU

with 1 glass of sommelier's selected Champagne

港灣薈萃
One Harbour Road deluxe appetizers
魚子醬煙燻凍馬友，金沙廣島生蠔，蜜糖汁叉燒
Smoked threadfin, caviar
Crispy Hiroshima oysters with salty egg yolk
Honey barbecued pork

酒釀豚肉鬆乾燒汁燴小青龍
Braised lobster in fermented rice sauce with pork floss
@2023 Vietti Derthona Timorasso, Colli Tortonesi D.O.C., Piedmont | Italy

芙蓉蟹粉燴官燕
Bird's nest with crab roe, egg white

蝦籽海參扣柚皮
Braised sea cucumber with pomelo peel, shrimp roe sauce
2023 '00' Wines 'VGW' Very Good White, Willamette Valley , Oregon | USA

京蔥紅燒和牛臉頰配豆胚
Wagyu beef cheek with scallions, pea shoots
@2023 Chevalier de Lascombes - Jeroboam, Margaux, Bordeaux | France

香芋鴛鴦腸帶子粒炒香苗
Scallops, taro, preserved chinese and liver sausage fried rice
2022 Domaine de Long Dai 'Hu Yue 琥岳', Shangdong 山東 | China

三十年陳皮桃膠燉津梨，君悅甜點心
Double boiled pear, peach gum, Chinese herbs, 30 years aged sun-dried tangerine peels
Chinese petits fours

每位港幣$1,668，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。
美食卡會員每位港幣$1,568，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。
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$1,668 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.
CATH members HK$1,568 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.
Other promotional offers are not applicable.
Please advise our associates if you have any food allergies or special dietary requirements.