NEW YEAR'S EVE SET DINNER 2026

with 1 glass of sommelier's selected Champagne

港灣薈萃
One Harbour Road deluxe appetizers

X.O. 醬法國藍蝦凍海蜇，梨香玉帶子，蜜糖汁叉燒
French blue prawn, chilled jellyfish, X.O. sauce
Seared scallops, fragrant pear
Honey barbecued pork

金湯魚子醬小青龍蝦
Lobster in golden broth, caviar
@2023 Vietti Derthona Timorasso, Colli Tortonesi D.O.C., Piedmont | Italy

椰皇喇叭菌竹笙螺頭燉鮮鱉魚花膠
Double boiled fish maw, sea whelk, trompette mushroom, bamboo pith in coconut

三十年陳皮鮮臘肉蒸藍鱈魚柳
Steamed black cod fillet, preserved meat, mushrooms, 30 year aged sun dried tangerine peels
2023 '00' Wines 'VGW' Very Good White, Willamette Valley , Oregon | USA

碧綠原隻南非鮑魚扣銀蘿玉環瑤柱甫
Braised South African abalone, conpoy, turnip, oyster sauce
@2023 Chevalier de Lascombes - Jeroboam, Margaux, Bordeaux | France

金腿芙蓉蟹肉扒豆胚
Poached pea shoots, crab meat, egg white, yunnan ham

鮮肉臘味炒糯米飯
Fried glutinous rice, dried shrimps, assorted preserved meat
2022 Domaine de Long Dai 'Hu Yue 琥岳', Shangdong 山東 | China

金黃蛋白霜柚子撻
Yuzu tart, meringue

每位港幣$2,188，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$2,088，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$2,188 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$2,088 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.