ONE HARBOUR ROAD



特選香檳美饌 LUNCH TASTING MENU

with 2 glasses of sommelier's selected Champagne

港灣 薈 萃

One Harbour Road deluxe appetizers 鵝肝魚子醬脆皮乳豬件,蜜糖汁叉燒

Crispy suckling pig, foie gras mousse, caviar Honey barbecued pork

Les Massales - Extra Brut - Champagne - TELLIER 2019

港灣點心薈萃

One Harbour Road dim sum garden 碧綠鮮蝦餃,南翔小籠包,竹影山珍如意粿 Steamed shrimp and bamboo shoot dumpling, vegetables Steamed pork dumpling "Shanghai" style Steamed dumpling, morel mushrooms, matsutake, amberwood ear, bamboo pith

> 龍蝦湯澳洲翡翠鮑魚灌湯餃 Shrimp dumpling in lobster broth, Australian Jade Tiger abalone

石鍋花菇千層扣遼參

Braised sea cucumber, black mushroom, homemade beancurd in stone bowl Grand Cru Oeil de Perdrix - Brut - Champagne- JEAN VESSELLE NV

魚湯杞子豆苗泡東星斑球

Poached garoupa fillet, pea shoots, wolfberries, fish broth

窩燒香芋油鴨 膶腸 脆米飯

Fried rice, preserved duck and liver sausage, mushrooms, taro

蛋白栗子露,君悦甜點

Chestnut cream, egg white Chinese petits fours

每位港幣\$1,058,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。 任何優惠不適用於此。 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。

HK\$1,058 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.

Other 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.