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,椒鹽澳洲翡翠鮑魚

Crispy suckling pig, foie gras mousse, caviar Deep fried Australian Jade Tiger abalone, chilli pepper salt

Les Massales - Extra Brut - Champagne - TELLIER 2019

港灣點心薈萃

One Harbour Road dim sum garden 南翔小籠包,麻辣鮮蝦魚米餃,竹影山珍如意粿 Steamed pork dumpling "Shanghai" style

Steamed Patagonian toothfish and shrimp dumpling, carrots, honey beans, spicy sauce Steamed dumpling, morel mushrooms, matsutake, amberwood ear, bamboo pith

龍蝦湯遼參灌湯餃

Shrimp and sea cucumber dumpling in lobster broth

蟹皇芙蓉東星斑球

Steamed garoupa fillet, egg, crab roe sauce

Grand Cru Oeil de Perdrix - Brut - Champagne- JEAN VESSELLE NV

牛肝菌燴和牛臉頰

Slow cooked Wagyu beef cheek, porcini mushrooms

蜜汁叉燒瀨粉

Honey barbecued pork rice vermicelli soup

蓮子香滑腰果露,君悦甜點

Sweetened cashew nut cream, lotus seeds 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。

特選信用卡享有折扣優惠。

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.

Discount is applicable for selected credit card holders only.

CATH members are entitled to a 15% discount

Please advise our associates if you have any food allergies or special dietary requirements.