

ONE HARBOUR ROAD



我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統 ISO22000:2018 之認證。

We commit that our Food & Beverage venues are ISO22000:2018 certified,
an internationally recognized food safety management system.

特級茗茶 PREMIUM TEA SELECTION 每位 Per Person

綠茶 Green Tea	獅峰特級龍井 Shifeng Special Grade Lung Ching 嫩栗香、豆香，鮮爽甘甜，滿口生津	80
白茶 White Tea	極品白牡丹 Supreme White Peony 清淡蜜香，細膩柔和，餘韻悠長	80
青茶 Oolong Tea	鴨屎香單叢 Ya Shi Xiang Dancong 銀花香突顯，圓潤爽甜，齒頰留香	100
	武夷肉桂 Wuyi Cassia 桂皮辛香，層次豐富，醇厚回甘	105
紅茶 Black Tea	祁門紅茶 Keemun Black Tea 微蜜果香，微甜甘醇	60
	金駿眉 Jin Jun Mei 幽香果味，甘甜濃醇	80
普洱 Dark Tea	小青柑普洱茶 Tangerine Pu Erh 柑香持久，細膩滑爽，清甜回甘	100
花茶 Herbal Tea	茉莉小龍珠 Jasmine Dragon Pearls 花香濃郁，細緻鮮甜	60
	香六安 Luk On 米蘭花香，滋味醇和	60
	雙龍戲珠 Artisan Floral 大白茶、茉莉花、千日紅	80

中國茗茶 HOUSE CHINESE TEA

一級壽眉 / 皇品鐵觀音 / 不知年普洱 / 桐鄉胎菊 / 銀毫香片 Shou Mei / Fine Roasted Tieguanyin / Special Pu Erh / Tong Xiang Chrysanthemum / Silver Tip Jasmine	45
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所有價目以港元計算，另須加壹服務費。
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。

All prices are in HK\$ 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.

嘗悅之味 ONE HARBOUR ROAD SIGNATURE MENU

港灣薈萃

One Harbour Road deluxe appetizers
水晶皮蛋子薑，椒鹽澳洲鵪鶉腿，鵝肝魚子醬脆皮乳豬件
Preserved egg with young ginger
Crispy Australian quail leg, spicy pepper salt
Crispy suckling pig, foie gras mousse, caviar

Domaine du Daley Villette Grand Cru Grande Réserve Viognier 2020 | Switzerland

椒鹽百花龍蝦鉗拌無錫汁燴波士頓龍蝦
Deep fried Boston lobster claw, shrimp mousse, spicy pepper salt
Braised Boston lobster, minced pork, egg, spicy sour sauce

Courvoisier V.S.O.P Exclusif Cognac | France

椰皇松茸竹笙螺頭燉竹絲雞
(每位加港幣\$300可另加花膠)
Double boiled chicken and pork shank soup, conch,
matsutake mushrooms, bamboo pith in young coconut
(Additional HK\$300 per person with fish maw)

鮮花椒蟲草花蒸龍躉柳
Steamed giant garoupa fillet, cordyceps flowers, Sichuan peppercorn, soy sauce
IWA 5 Sake | Japan

蠔皇原隻22頭南非吉品乾鮑魚扣柚皮
Braised whole South African dried abalone, vegetables, pomelo peel, oyster sauce
Canvasback Red Mountain Cabernet Sauvignon 2020 | United States

梅菜叉燒帶子粒炒脆紅米飯
Fried rice, scallops, barbecued pork, beetroot, green beans, egg, preserved vegetables

香芒凍布甸，鳳梨奶皇千層酥，港灣招牌南乳餅
Chilled mango pudding
Baked puff pastry, pineapple, milk custard
Deep fried fermented beancurd pastry, lotus paste
Van Nahmen Riesling Juice 2022 | Germany

每位港幣\$1,588，另並須加壹服務費。

每位另加港幣\$458港灣美酒配搭三杯。

每位另加港幣\$658港灣美酒配搭五杯。

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\$1,588 per person and subject to 10% service charge

Additional HK\$458 per person with wine pairing 3 glasses of wines

Additional HK\$658 per person with wine pairing 5 glasses of wines

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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

港灣美饌

SET LUNCH

RØD Copenhagen Sparkling Tea Rosé 5% Alc (HK\$98 per glass)

點心薈萃

Dim sum combination

廚師精選老火湯

Soup of the day

原隻鮑魚雞粒酥，蜜糖汁叉燒

Baked abalone puff pastry, chicken
Honey barbecued pork

陳年菜脯豚肉絲蒸馬友

Steamed threadfin fillet, shredded Iberico pork,
preserved vegetables, soy sauce

米湯瑤柱竹筍泡時蔬

Poached seasonal vegetables in rice soup, conpoy, bamboo piths

濃湯蟹皇蝦球伊府麵

Fresh prawn, E-Fu noodle soup, crab roe

香芒凍布甸

Chilled mango pudding

君悅甜點

Chinese petits fours

每位港幣\$688，另並須加壹服務費。

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只適用於兩位或以上。

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Minimum order for two persons.

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明爐燒味 BARBECUE AND ROAST

	輕怡 Light Portion	例牌 Full Portion
  燒味拼盤 (蜜糖汁叉燒, 脆皮乳豬件, X.O.醬凍海蜇) Barbecued meat appetizers (Honey barbecued pork, Crispy suckling pig, Cold jelly fish, X.O. chilli sauce)		488
 脆皮乳豬件 Crispy suckling pig	225	368
  蜜糖汁叉燒 Honey barbecued pork	225	368
	半隻 Half	每隻 Each
潮蓮脆皮鵝 Roasted goose	498	928
 頭抽生浸豉油雞 Poached chicken, soy sauce	330	638
北京片皮鴨 (需一天前預訂) Peking duck (Please order one day in advance)		1028
掛爐燒乳鴨 Roasted whole baby duck		368

 Vegetarian 素食

 Gluten Free 不含麩質

 Sustainable Sourced Seafood 可持續發展海鮮

 Plant Based (Vegan) 純素

 Contains Alcohol 含酒精

 Contains Pork 含豬肉

 Contains Nuts 含果仁

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涼菜 · 頭盤 APPETIZER

	例牌 Full Portion
 鵝肝魚子醬脆皮乳豬件 Crispy suckling pig, foie gras mousse, caviar	368
麻辣海茸蠔子皇 Cold spicy shredded razor clams, durvillaea antarctica	368
 X.O. 醬海蜇凍鮑魚 Cold jelly fish, chilled marinated abalones, homemade X.O. chilli sauce	328
薑蔥蓉煙燻凍馬友 Smoked threadfin, ginger and garlic sauce	248
 避風塘牙魚粒 Deep fried diced Patagonian toothfish, chili, garlic	228
海苔酥炸廣島生蠔 Crispy Hiroshima oysters, spicy pepper salt	218
椒鹽澳洲鸕鶿腿 Crispy Australian quail legs, chilli pepper salt	218
 脆皮松板肉 Crispy pork cheek, soy sauce, vinegar, chilli	208
 麻香棒棒雞絲粉皮 Shredded chicken, flat glass noodles, sesame, vinegar sauce	188
水晶皮蛋子薑 Preserved egg jelly with young ginger	158
 素鵝千千層 Braised vegetarian beancurd sheet rolls, fungi	148
  桂花汁炸鮮冬菇 Crispy black mushrooms, osmanthus honey sauce	138

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鮑魚 · 海味 · 燕窩

ABALONE · DRIED SEAFOOD · BIRD'S NEST

	每位 Per Person
 蠔皇日本吉品30頭乾鮑魚 Braised whole Yoshihama dried abalone, oyster sauce	2,200
 蠔皇墨西哥鮑魚 (120克) Braised whole Mexican abalone (120gram), oyster sauce	1,400
 蠔皇南非吉品22頭乾鮑魚 Braised whole South African dried abalone, oyster sauce	750
 蠔皇澳洲鮑魚 (85克) Braised whole Australian abalone (85gram), oyster sauce	720
 蠔皇南非鮑魚 (40克) Braised whole South African abalone (40gram), oyster sauce	320
 花膠扣鵝掌 Braised fish maw and goose web, oyster sauce	720
 蠔皇關東遼參 Braised Kanto sea cucumber, oyster sauce	580
 酥皮焗鮑汁海參柚皮 (需時約30分鐘) Braised Australian sea cucumber, pomelo peel, abalone sauce in puff pastry (Please allow 30 minutes of preparation time)	280
 紅燒官燕 Braised premium bird's nest soup	730
蟹皇蟹肉燴燕窩 Braised bird's nest soup, crab roe, crab meat	370

-  Vegetarian 素食
-  Gluten Free 不含麩質
-  Sustainable Sourced Seafood 可持續發展海鮮
-  Plant Based (Vegan) 純素
-  Contains Alcohol 含酒精
-  Contains Pork 含豬肉
-  Contains Nuts 含果仁

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湯羹 · 滋補清潤燉湯

SOUP · CHINESE HERBAL TONIC SOUP

	每位 Per Person
 花膠北菇燉菜膽 Double boiled fish maw soup, black mushroom, hearts of green	720
 四寶燉夏威夷萬壽果 (需時約30分鐘) Double boiled Hawaiian papaya soup, crab meat, chicken, roasted duck, mushrooms (Please allow 30 minutes of preparation time)	330
 椰皇松茸竹筍螺頭燉竹絲雞 (需時約30分鐘) Double boiled chicken and pork shank soup, conch, matsutake mushrooms, bamboo pith in young coconut (Please allow 30 minutes of preparation time)	300
濃湯花膠雞絲羹 Braised shredded chicken soup, fish maw, fungi, ginger	240
 石斛松茸燉雞 Double boiled chicken soup, “shi hu”, matsutake mushrooms	240
 杏汁竹筍螺頭菜膽燉白鴿蛋 Double boiled almond soup, conch, bamboo pith, pigeon egg, heart of green	240
 川貝海底椰瑤柱燉杜洛克豬脰 Double boiled Duroc pork shank, conpoy, sea coconut, Chinese herbs	230
 宮庭酸辣湯 Hot and sour soup, seafood, bamboo shoots, fungi, mushrooms	220
 家鄉拆魚羹 Patagonian toothfish and assorted vegetable soup, fungi, olive seeds	220

 Vegetarian 素食

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 Plant Based (Vegan) 純素

 Contains Alcohol 含酒精

 Contains Pork 含豬肉

 Contains Nuts 含果仁

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海鮮 SEAFOOD

	每位 Per Person	
  椒鹽百花龍蝦鉗拌無錫汁燴波士頓龍蝦 (需時約30分鐘) Deep fried Boston lobster claw, shrimp mousse, spicy pepper salt Braised Boston lobster, minced pork, egg, spicy sour sauce (Please allow 30 minutes of preparation time)	360	
 鮮花椒蟲草花蒸龍躉柳 Steamed giant garoupa fillet, cordyceps flowers, Sichuan peppercorn, soy sauce	250	
釀焗鮮蟹蓋 (酥炸 / 芝士焗) Crab shell filled with crab meat (deep fried or baked with cheddar cheese)	260	
葡汁八寶焗響螺 (需時約30分鐘) Baked sea whelk and assorted meat in shell, mild curry sauce (Please allow 30 minutes of preparation time)	240	
	輕怡 Light Portion	例牌 Full Portion
 竹籠梅菜蒸牙魚 Steamed Patagonian toothfish fillet, preserved vegetables in bamboo basket	245	398
 蔥燒百花牙魚 Deep fried Patagonian toothfish filled with shrimp mousse, soy sauce	275	448
 欖菜肉鬆美國生蠔煲 Casserole of American oysters, minced pork, preserved vegetables		468
砂焗乾焗蟹肉炒粉絲 Casserole of crab meat, vermicelli, fermented chilli bean paste		368



Vegetarian 素食



Gluten Free 不含麩質



Sustainable Sourced Seafood 可持續發展海鮮



Plant Based (Vegan) 純素



Contains Alcohol 含酒精



Contains Pork 含豬肉



Contains Nuts 含果仁

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海鮮 · 家禽 SEAFOOD · POULTRY

	輕怡 Light Portion	例牌 Full Portion
 豉汁百合松仁炒龍蝦球 Wok fried fresh lobster, lily bulbs, pine nuts, black bean sauce		1,488
 蟹皇四川蝦球 Wok fried prawns, spicy crab roe sauce	285	478
 油雞縱菌鮮菌炒帶子 Stir fried scallops, Yunnan mushrooms	255	428
 宮保爆雞丁 Wok fried chicken fillet, cashew nuts, chillies, spicy sauce		298
	半隻 Half	每隻 Each
古法鹽焗雞 Salt baked chicken	330	638
脆皮龍崗雞 Crispy “Loong Kong” chicken	330	638
 陳年花雕酒燴雞 Slow cooked chicken, Chinese yam, wolfberries in aged “Fa Du” rice wine	340	658
荔蓉香酥鴨 (需時約30分鐘) Crispy duck coated with taro, oyster mushroom sauce (Please allow 30 minutes of preparation time)	398	
脆皮妙齡乳鴿 Roasted baby pigeon		168



Vegetarian 素食



Gluten Free 不含麩質



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肉類 MEAT

	輕怡 Light Portion	例牌 Full Portion
蒜片紫淮山尖椒炒A5日本和牛 Stir fried A5 Japanese wagyu beef, purple yams, peppers, garlic	445	748
 紅酒燴西班牙安格斯牛尾，炸饅頭 Slow cooked Spanish Angus oxtail, carrots, onions, red wine sauce, deep fried Chinese buns		828
西班牙安格斯牛柳脯 (中式/ 黑椒) Wok fried Spanish Angus beef tenderloin, vegetable (mandarin sauce or black pepper sauce)	315	528
 鎮江醋香黑豚豬柳 Wok fried Iberico pork fillet, pistachio, dark vinegar sauce	235	388
 香酥大澳蝦醬西班牙杜洛克豬肋骨 Deep fried Spanish Duroc pork ribs, Tai O shrimp paste	245	398
 黑椒紅酒炒黑豚肉 Wok fried Iberico pork, mushrooms, black pepper, red wine sauce		358
 孜然焗羊扒 Wok baked lamb chops, cumin, assorted nuts, sesame seeds	215	358
欖菜豉油皇香煎羊扒 Wok baked lamb chops, preserved vegetables, soy sauce	215	358



Vegetarian 素食



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Sustainable Sourced Seafood 可持續發展海鮮



Plant Based (Vegan) 純素



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蔬菜 · 豆腐 · 菌類

BEANCURD · VEGETABLE · MUSHROOM

	每件 Per Piece	例牌 Full Portion
蝦籽扒柚皮 Braised pomelo peel, shrimp roe	140	
魚湯海味素菜煲 Casserole of vegetables, fish maw, dried shrimps, conpoy, bamboo pith, mushrooms, fish soup		368
方魚炒芥蘭 Wok fried kale, dried halibut		268
 鮮花椒羊肚耳素雞煲 Casserole of deep fried beancurd, Sichuan peppercorn, amber wood ear		268
   金盞玲瓏翠綠 Wok fried asparagus, lily bulbs, mushrooms, ginkgo nuts, walnuts in crispy basket		268
 有機豆漿蟲草花百合浸時蔬 Poached vegetables, cordyceps flowers, lily bulbs, organic soybean milk		268
  杏汁蛋白雙耳浸時蔬 Poached vegetables, wolfberries, fungi, egg white, almond soup		298
 松露珍菌素千層 Braised homemade beancurd, bamboo piths, morel mushrooms, cordyceps flowers, black truffles		328

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粉、麵、飯精選 RICE AND NOODLE

	每位 Per Person	例牌 Full Portion
薑葱鮑魚三絲撈麵 Shredded abalone with braised noodles, fish maw, mushrooms		458
 濃湯蝦皇稻庭烏冬 Fresh prawns, "Inaniwa" udon noodles soup	180	418
 龍蝦汁海鮮焗伊府麵 Braised seafood egg noodles, crab roe, lobster broth		348
山珍醬鵝肝和牛鬆炒飯 Australian wagyu beef and foie gras fried rice, egg, spring onions, Yunnan mushroom sauce		348
飄香鮮蝦荷葉飯 Fried rice with fresh shrimps wrapped in lotus leaf		348
 梅菜叉燒帶子粒炒脆紅米飯 Fried rice, scallops, barbecued pork, beetroot, green beans, egg, preserved vegetables		348
瑤柱蟹肉炆鴛鴦米 Braised rice noodles, vermicelli, crab meat, conpoy		338
鮑魚石頭鍋飯 Fried rice with abalone in stone bowl	160	
 乾隆泡飯 Boiled rice, pork, mushrooms in lobster broth		418



Vegetarian 素食



Gluten Free 不含麩質



Sustainable Sourced Seafood 可持續發展海鮮



Plant Based (Vegan) 純素



Contains Alcohol 含酒精



Contains Pork 含豬肉



Contains Nuts 含果仁

所有價目以港元計算，另須加壹服務費。

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。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。

All prices are in HK\$ 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.

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