

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.

FESTIVE TASTING SET MENU

港灣蒼萃

One Harbour Road deluxe appetizers
椒鹽澳洲翡翠鮑魚，水晶皮蛋子薑，蜜糖汁叉燒
Deep fried Australian Jade Tiger abalone, chilli pepper salt
Preserved egg jelly with young ginger
Honey barbecued pork

Peter Lauer Fass 1 Ayler Feinherb Riesling 2023 | Germany

花雕蛋白龍蝦球

Steamed lobster, egg white, aged "Fa Du" rice wine

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

杏汁花膠竹笙瑤柱燉鴿蛋

Double boiled chicken soup, fish maw, bamboo piths, conpoy, pigeon egg, almond cream

陳年菜脯筍衣酸辣汁煎馬友

Pan fried threadfin fillet, bamboo shoot, preserved vegetables, sour and spicy sauce

IWA 5 Sake | Japan

牛肝菌燴和牛臉頰

Slow cooked Wagyu beef cheek, mung bean noodles, porcini mushrooms

CDT Chateau du Champs des Treilles 2022 | France

本地臘味炒糯米飯

Fried glutinous rice, dried shrimps, assorted local preserved meat

蘋果白豆蓉西米焗布甸

Baked sago pudding, apple, white bean paste

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

黑蔗糖香蕉脆奶

Deep fried milk custard, banana, brown cane sugar

每位港幣\$1,488，另並須加壹服務費。
美食卡會員每位港幣\$1,288，另並須加壹服務費。
每位另加港幣\$588港灣美酒配搭三杯。
每位另加港幣\$738港灣美酒配搭五杯。
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\$1,488 per person and subject to 10% service charge
CATH members HK\$1,288 per person and subject to 10% service charge
Additional HK\$588 per person with wine pairing 3 glasses of wines
Additional HK\$738 per person with wine pairing 5 glasses of wines
Other promotional offers are not applicable
Please advise our associates if you have any food allergies or special dietary requirements