ONE HARBOUR ROAD



農曆新年精選 CHINESE NEW YEAR CHEF'S SPECIALITIES

		例牌 Full Portion
● 金 玉 滿 堂 X.O.醬茭白羊肚耳炒 南非鮮鮑片	Stir fried sliced African abalone, water bamboo, amber wood ear, homemade X.O. chilli sauce	\$688
●家 肥 屋 潤 宮廷醬烤骨	Slow cooked spare ribs, leeks, red yeast rice sauce	\$438
好事齊來 桂花蜜餞脆金蠔	Crispy sun dried oyster, osmanthus honey sauce	\$408
老 少 平 安 欖仁蟹肉蟶子皇炒鮮奶	Stir fried razor clams, crab meat, fresh milk, olive kernel	\$408
喜 氣 洋 洋 鮮沙薑手撕西班牙乳飼羊	Cold shredded Spanish milk-fed baby lamb, flat glass noodles, Chinese celery, coriander, sand ginger sauce	\$298
●横財就手 鹵水豬仔腳	Marinated pig's feet, preserved soy sauce	\$278

- √ Vegetarian 素食
- 🐒 Gluten Free 不含麩質
- Sustainable Sourced Seafood 可持續發展海鮮
- P Contains Alcohol 含酒精
- ─ Contains Pork 含豬肉
- Ø 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