ONE HARBOUR ROAD



時令精選 SEASONAL HIGHLIGHTS

	每位 Per Person	例牌 Full Portion
古法羊腩煲 Casserole of lamb brisket, bamboo shoots, black mushrooms, beancurd sheets		888
●廿五年陳皮臘味醬荷芹炒南非鮮鮑魚 Wok fried South African abalone, local preserved meat, snow peas, Chinese celery, 25 years aged sun-dried tangerine peels		688
●石鍋薑葱冬笋火腩焗美國生蠔 Wok baked American oysters, bamboo shoots, ginger, spring onions in stone bow	7]	488
松露南瓜和牛鬆焗豆苗 Baked wagyu beef and pea shoots, pumpkin paste, black truffle		398
● 窩燒香芋油鴨潤腸脆米飯 Fried rice, preserved duck and liver sausage, mushrooms, taro		348
西班牙乳飼羊肉酸辣鮮魚湯 Hot and sour fish soup, Spanish milk-fed baby lamb, turnips	260	



💰 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.