ONE HARBOUR ROAD



時令精選 SEASONAL HIGHLIGHTS

每位 例牌 Full Portion Per Person 廿五年陳皮鮮沙薑白舞茸炒南非鮑魚 698 Wok fried South African abalone, snow maitake mushrooms, sand ginger, 25 years aged sun-dried tangerine peels ●紅葱醬蠔豉豚肉鬆煮遼參 328 Braised sea cucumber, minced sun dried oyster, minced Iberico pork, shallot sauce 288 Poached seasonal vegetables, gingko nuts, coral wood ear, tomato, fish broth ⑨◉酒釀雲腿竹笙蒸馬友 280 Steamed threadfin fillet, Yunnan ham, bamboo pith, fermented rice wine sauce 頭水紫菜花膠鮮拆魚雲羹 280 Boiled fish head soup, fish maw, seaweed ●水晶雞蛋豬腳薑 178 Egg jelly with pig trotter and sweetened vinegar ✓ Vegetarian 素食 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。 ■ Sustainable Sourced Seafood 可持續發展海鮮 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。 Plant Based (Vegan) 純素 All prices are in HK\$ and subject to 10% service charge. P Contains Alcohol 含酒精 The additional 1% in your bill supports local charity Zero Foodprint Asia Contains Pork 含豬肉 to help regional farmers shift to more climate friendly practices. Contains Nuts 含果仁 Please advise our associates if you have any food allergies or special dietary requirements.