

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.

時令精選套餐
SEASONAL SET MENU

with 1 glass of sommelier's selected Champagne
Les Massales - Extra Brut - Champagne - TELLIER 2019

港灣蒼萃

One Harbour Road deluxe appetizers
椒鹽澳洲翡翠鮑魚，桂花汁蜜餞火腿，鮮沙薑海茸蠔子皇
Deep fried Australian Jade Tiger abalone, chilli pepper salt
Deep fried Yunnan ham, osmanthus honey sauce
Cold shredded razor clam, durvillaea antarctica, sand ginger

石鍋花膠素千層扣遼參

Braised fish maw, sea cucumber, homemade beancurd in stone bowl

西班牙乳飼羊肉酸辣鮮魚湯

Hot and sour fish soup, Spanish milk-fed baby lamb, turnips

花雕蛋白蒸黃馬友

Steamed threadfin fillet, egg white, "Fa Du" rice wine

松露南瓜和牛鬆焗豆苗

Baked wagyu beef and pea shoots, pumpkin paste, black truffle

窩燒香芋油鴨腸脆米飯

Fried rice, preserved duck and liver sausage, mushrooms, taro

廿五年陳皮川貝桃膠燉津梨，君悅甜點

Double boiled pear, peach gum, 25 years aged sun-dried tangerine peels, Chinese herbs
Chinese petits fours

每位港幣\$1,588，另並須加壹服務費。

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。

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.

The additional 1% in your bill supports local charity Zero Foodprint Asia
to help regional farmers shift to more climate friendly practices.

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.