

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

廚師特色拼盤

One Harbour Road deluxe appetizers

蜜糖汁叉燒, X.O. 醬海蜇凍鮑魚, 桂花汁炸青頭菌

Honey barbecued pork

Cold jelly fish, chilled marinated abalone, homemade X.O. chilli sauce

Crispy green russula mushrooms, osmanthus honey sauce

Rudi Pichler, Riesling, Federspiel, Wachau, Austria, 2018

雞燉菌竹筍螺頭燉乳鴿

Double boiled pigeon soup, Yunnan mushrooms, bamboo pith, conch

豆酥醬蒸澳洲牙魚

Steamed Patagonian toothfish fillet, flat glass noodles, vegetables,

preserved soya bean, shrimp paste

Dom. de la Taille aux Loups, Montlouis-sur-Loire, Les Hauts de Husseau, Loire Valley, France, 2015

酥皮焗鮑汁海參柚皮

Braised sea cucumber, pomelo peel, abalone sauce in puff pastry

Cortonesi, Brunello di Montalcino, Tuscany, Italy, 2014

白牛肝菌燴澳洲和牛臉頰

Slow cooked Australian wagyu beef cheek, white porcini mushrooms

Chateau Lassegue, Saint-Emilion Grand Cru, Bordeaux, France, 2008

窩燒山珍海味脆米飯

Fried rice, dried seafood, green beans, mushrooms, spring onions

石榴蘆薈甘露

Chilled sago cream, guava, aloe

Sparkling Tea, Saicho

每位港幣\$888，另並須加壹服務費。

每位另加港幣\$488港灣美酒配搭

任何信用卡優惠不適用於此

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\$888 per person and subject to 10% service charge

Additional HK\$488 per person with beverage pairing

Credit card 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