

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 SEASONAL HIGHLIGHTS

	每位 Per Person	輕怡 Light Portion	例牌 Full Portion
花椒汁脆皮海參煎法國鵝肝 Crispy sea cucumber and foie gras, vegetable, Sichuan peppercorn	260		
 老人頭菌野米燴波士頓龍蝦 Braised Boston lobster, catathelasma mushrooms, American wild rice	320		
 豆酥醬蒸澳洲牙魚 Steamed Patagonian toothfish fillet, flat glass noodles, vegetables, preserved soya bean, shrimp paste	160		
椰皇雞燉菌竹筴螺頭燉乳鴿 Double boiled pigeon soup, Yunnan mushrooms, bamboo pith, conch in young coconut	290		
窩燒山珍海味脆米飯 Fried rice, dried seafood, green beans, mushrooms, spring onions	140		328
香酥蓮藕脆蟹盒 Crispy crab meat cake, lotus roots, shrimp, pork			188
  X.O. 醬青頭菌菜遠炒龍躉球 Wok fried giant garoupa fillet, green russula mushrooms, bell peppers choy sum, homemade X.O. chilli sauce		385	638
白牛肝菌燴澳洲和牛臉頰 Slow cooked Australian wagyu beef cheek, white porcini mushrooms		245	408
山珍醬黑虎掌菌鴛鴦滑雞煲 Casserole of chicken, hedgehog mushrooms, spring onions, Yunnan mushroom sauce		225	368
魚湯蟲草花木耳百合浸萵筍絲 Poached asparagus lettuce, cordyceps flowers, fungi, lily bulbs, fish soup		165	268

所有價目以港元計算，另須加壹服務費。

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

Please advise our associates if you have any food allergies or special dietary requirements

 可持續發展海鮮 Sustainably Sourced Seafood

 辣 Spicy