

特級茗茶 PREMIUM TEA SELECTION

每位
Per Person

二十年勐海普洱 20 YEARS MENGHAI RAW PUERH

158

茶湯明亮, 陳香活現, 湯厚濃醇, 甘韻悠長。

Bright brownish red, aged-sweet scent of woods, rich, smooth, earthy with lingering aftertaste.

武夷大紅袍 WUYI DA HONG PAO

105

茶湯橙黃晶亮, 香氣馥郁, 岩韻鮮明, 甘醇鮮滑。

Deep amber appearance, fragrance, rich and complex bouquet of toasted spice, long-lasting aftertaste.

洞庭碧螺春 DONGTING BI LUO CHUN

105

湯色碧綠清澈, 嫩香清幽, 甘醇鮮雅, 回甘生津。

Clear & jade green, delicate grassy and fruity aromas, mellow fragrance on palate with sweet finish.

銀針白毫 SILVER NEEDLE

105

帶蜜香, 毫香及清甜花香。滋味鮮純, 口感稠滑。

Fresh and brisk, delicate floral aromas and long-lasting sweet aftertaste.

極品獅峰龍井 SHIFENG LONG JING

70

清香鮮爽, 帶嫩栗香, 豆香。茶湯順滑, 回味留韻。

Light and fresh aromas of chestnuts, beans. Mellow and sweet finish.

白牡丹 WHITE PEONY

70

花果香味, 藥香, 茶湯圓潤, 香醇順口。

Fruity, floral and herbaceous. Round and soothing texture.

特級鐵觀音 SUPREME TIE GUAN YIN

70

音韻明顯, 帶蘭花香, 獨特烘焙香味。茶湯濃厚, 滋味甘醇。

Floral, charcoal roasted fragrance. Silky texture with subtle sweet aftertaste.

玫瑰紅 ROSE BUDS TEA

70

清香幽甜, 滋味甘美, 不含咖啡因。

Caffeine-Free, charming and perfumed rose scent, slightly sweet.

中國茗茶 HOUSE CHINESE TEA

菊花 / 香片 / 普洱 / 壽眉 / 鐵觀音

40

Chrysanthemum / Jasmine / Puerh / Shou Mei / Tie Guan Yin

所有價目以港元計算, 另須加壹服務費。

All prices are in HK\$ and subject to 10% service charge

嘗悅之味 ONE HARBOUR ROAD SIGNATURE MENU

廚師特色拼盤 One Harbour Road deluxe appetizers

水晶皮蛋子薑, 酥炸廣島生蠔, 脆皮乳豬件

Preserved egg jelly with young ginger

Crispy Hiroshima oyster, spicy pepper salt

Crispy suckling pig

Chardonnay, Tiansai Vineyard, Skyline of Gobi, 2017

椒鹽百花龍蝦鉗拌無錫波士頓龍蝦

Deep fried Boston lobster claw, shrimp mousse, spicy pepper salt

Braised Boston lobster, minced pork, spicy sour sauce

Sparkling Tea, Saicho

椰皇松茸竹笙螺頭燉竹絲雞

Double boiled chicken and pork shank soup, conch, matsutake mushrooms, bamboo pith in young coconut

鮮花椒蟲草花蒸龍躉柳

Steamed giant garoupa fillet, cordyceps flowers, Sichuan peppercorn, soya sauce

Sake, IWA 5, by Richard Geoffroy, Toyama

蠔皇原隻28頭南非吉品乾鮑魚扣柚皮

Braised whole South African dried abalone, vegetables, pomelo peel, oyster sauce

Cabernet Sauvignon / Merlot - SÉGLA 2011

梅菜叉燒帶子粒炒脆紅米飯

Fried rice, scallops, barbecued pork, beetroot, green beans, egg, preserved vegetables

香芒凍布甸, 鳳梨奶皇千層酥, 香麻冬蓉酥

Chilled mango pudding

Baked puff pastry, pineapple, milk custard

Baked puff pastry, winter melon paste

Riesling - Urziger Wurzgarten - Spatlese - Dr. Loosen 2019

每位港幣\$1,288, 另並須加壹服務費。

每位另加港幣\$568 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\$1,288 per person and subject to 10% service charge

Additional HK\$568 per person with beverage pairing

Credit card promotional offers are not applicable

CATH members are entitled to a 15% discount

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港灣美饌

廚師精選老火湯

SET LUNCH

Soup of the day

點心三式拼盤

Dim sum combination

鮮花椒羊肚耳滑雞煲

Casserole of chicken, amber wood ear, celery, black mushrooms, Sichuan peppercorn

蜜糖汁叉燒拼芝麻凍海蜇

Honey barbecued pork, cold jelly fish, sesame

豉汁松子炒蝦球

Wok fried prawns, pine nuts, black bean sauce

梅菜粉絲澳洲牙魚蒸豆腐

Steamed Patagonian toothfish, beancurd, vermicelli, preserved vegetables

碧綠中式牛柳脯

Wok fried beef tenderloin, vegetables, mandarin sauce

魚湯杞子浸時蔬

Poached seasonal vegetables, wolfberries, fish soup

以上小菜可自選三款

Please choose three of the above dishes

山珍醬鵝肝豚肉鬆炒飯

Iberico pork and foie gras fried rice, egg, spring onions, Yunnan mushroom sauce

自選精美甜品

Your choice of dessert

每位港幣\$588，另並須加壹服務費。

只適用於兩位或以上

每位另加港幣\$88配葡萄酒一杯

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\$588 per person and subject to 10% service charge

Minimum order for two persons


Additional HK\$88 per person with a glass of wine


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燒烤 · 頭盤 BARBECUE AND ROAST · APPETIZER

	輕怡 Light Portion	例牌 Full Portion
 燒味拼盤 Barbecued meat appetizers	235	398
脆皮乳豬件 Crispy suckling pig	215	358
 蜜糖汁叉燒 Honey barbecued pork	215	358
	半隻 Half	每隻 Each
 潮蓮脆皮鵝 Roasted goose	392	778
頭抽生浸豉油雞 Poached chicken, soya sauce	292	578
北京片皮鴨 (需一天前預訂) Peking duck (Please order one day in advance)		958
 掛爐燒乳鴨 Roasted whole baby duck		348

 廚師精選 Chef's Recommendations

 素食 Vegetarian

 可持續發展海鮮 Sustainably Sourced Seafood

 辣 Spicy

所有價目以港元計算，另須加壹服務費。


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燒烤 · 頭盤 BARBECUE AND ROAST · APPETIZER

	例牌 Full Portion
 X.O. 醬海蜇凍鮑魚 Cold jelly fish, chilled marinated abalones, homemade X.O. chilli sauce	318
 椒鹽澳洲牙魚粒 Deep fried diced Patagonian toothfish, spicy pepper salt	218
酥炸廣島生蠔 Crispy Hiroshima oysters, spicy pepper salt	188
麻香棒棒雞絲粉皮 Shredded chicken, flat glass noodles, sesame, vinegar sauce	178
 水晶皮蛋子薑 Preserved egg jelly with young ginger	148
 桂花汁炸鮮冬菇 Crispy black mushrooms, osmanthus honey sauce	128
 素鵝千千尋 Braised vegetarian beancurd sheet rolls, fungi	108

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鮑魚 · 海味 · 燕窩
 ABALONE · DRIED SEAFOOD · BIRD'S NEST

	每位 Per Person
 蠔皇墨西哥鮑魚 (120克) Braised whole Mexican abalone (120gram), oyster sauce	1,400
蠔皇澳洲鮑魚 (85克) Braised whole Australian abalone (85gram), oyster sauce	720
 蠔皇南非吉品28頭乾鮑魚 Braised whole South African dried abalone, oyster sauce	510
蠔皇南非鮑魚 (40克) Braised whole South African abalone (40gram), oyster sauce	320
 花膠扣鵝掌 Braised fish maw and goose web, oyster sauce	640
 酥皮焗鮑汁海參柚皮 (需時約30分鐘) Braised Australian sea cucumber, pomelo peel, abalone sauce in puff pastry (Please allow 30 minutes of preparation time)	250
紅燒官燕 Braised premium bird's nest soup	730
 冰花燉官燕 Double boiled premium bird's nest soup, rock sugar	540
蟹皇蟹肉燴燕窩 Braised bird's nest soup, crab roe, crab meat	370

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湯羹 · 滋補清潤燉湯

SOUP · CHINESE HERBAL TONIC SOUP

	每位 Per Person
 花膠北菇燉菜膽 Double boiled fish maw soup, black mushroom, hearts of green	640
四寶燉夏威夷萬壽果 (需時約30分鐘) Double boiled Hawaiian papaya soup, crab meat, chicken, roasted duck, mushrooms (Please allow 30 minutes of preparation time)	300
 椰皇松茸竹笙螺頭燉竹絲雞 (需時約30分鐘) Double boiled chicken and pork shank soup, conch, matsutake mushrooms, bamboo pith in young coconut (Please allow 30 minutes of preparation time)	300
濃湯花膠雞絲羹 Braised shredded chicken soup, fish maw, fungi, ginger	230
石斛松茸燉雞 Double boiled chicken soup, "shi hu", matsutake mushrooms	230
 杏汁竹笙螺頭菜膽燉白鴿蛋 Double boiled almond soup, conch, bamboo pith, pigeon egg, heart of green	220
天麻紅棗燉魚頭 Double boiled fish head soup, pork, "tin ma", red dates	200
 宮庭酸辣湯 Hot and sour soup, seafood, bamboo shoots, fungi, mushrooms	200
 家鄉拆魚羹 Fish and assorted vegetable soup, fungi, olive seeds	190

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海鮮 SEAFOOD

		每位 Per Person
	椒鹽百花龍蝦鉗拌無錫波士頓龍蝦 (需時約30分鐘) Deep fried Boston lobster claw, shrimp mousse, spicy pepper salt Braised Boston lobster, minced pork, spicy sour sauce (Please allow 30 minutes of preparation time)	360
	鮮花椒蟲草花蒸龍躉柳 Steamed giant garoupa fillet, cordyceps flowers, Sichuan peppercorn, soya sauce	200
	釀焗鮮蟹蓋 (酥炸 / 芝士焗) Crab shell filled with crab meat (deep fried or baked with cheddar cheese)	200
	葡汁八寶焗響螺 (需時約30分鐘) Baked sea whelk and assorted meat in shell, mild curry sauce (Please allow 30 minutes of preparation time)	180
		輕怡 Light Portion
	竹籠梅菜蒸澳洲牙魚 Steamed Patagonian toothfish fillet, preserved vegetables in bamboo basket	225
	蔥燒百花澳洲牙魚 Deep fried Patagonian toothfish filled with shrimp mousse, soya sauce	255
	欖菜肉鬆美國生蠔煲 Casserole of American oysters, minced pork, preserved vegetables	245
	砂焗乾扁蟹肉炒粉絲 Casserole of crab meat, vermicelli, fermented chilli bean paste	215
		例牌 Full Portion

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海鮮 · 家禽 SEAFOOD · POULTRY

	輕怡 Light Portion	例牌 Full Portion
豉汁百合松仁炒龍蝦球 Wok fried fresh lobster, lily bulbs, pine nuts, black bean sauce	895	1,488
 蟹皇四川蝦球 Wok fried prawns, spicy crab roe sauce	275	468
 油雞焗菌鮮菌炒帶子 Stir fried scallops, Yunnan mushrooms	235	388
 宮保爆雞丁 Wok fried chicken fillet, cashew nuts, chillies, spicy sauce	155	248
	半隻 Half	每隻 Each
古法鹽焗雞 Salt baked chicken	292	578
 脆皮龍崗雞 Crispy "Loong Kong" chicken	292	578
 陳年花雕酒燴雞 Slow cooked chicken, Chinese yam, wolfberries in aged "Fa Du" rice wine	302	598
荔蓉香酥鴨 (需時約30分鐘) Crispy duck coated with taro, oyster mushroom sauce (Please allow 30 minutes of preparation time)	312	618
脆皮妙齡乳鴿 Roasted baby pigeon		168

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肉類 MEAT

	輕怡 Light Portion	例牌 Full Portion
 羅勒鵝肝和牛粒 Stir fried Australian wagyu beef, foie gras, bell peppers, cashew nuts, Thai basil	365	618
羊肚菌水晶燴和牛臉頰 Slow cooked wagyu beef cheek, morel mushrooms, flat glass noodles	205	348
碧綠中式牛柳脯 Wok fried beef tenderloin, vegetables, mandarin sauce	185	308
 鎮江醋香黑豚豬柳 Wok fried Iberico pork fillet, pistachio, dark vinegar sauce	205	338
鮮淮山話梅燜比利時豬肋骨 Casserole of Belgium pork ribs, dried plums, Chinese yam	195	338
 黑椒紅酒炒黑豚肉 Wok fried Iberico pork, mushrooms, black pepper, red wine sauce	185	308
孜然焗羊扒 Wok baked lamb chops, cumin, assorted nuts, sesame seeds	195	338
欖菜豉油皇香煎羊扒 Wok baked lamb chops, preserved vegetables, soya sauce	195	338

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蔬菜 · 豆腐 · 菌類

BEANCURD · VEGETABLE · MUSHROOM

	每件 Per Piece	輕怡 Light Portion	例牌 Full Portion
蝦籽扒柚皮 Braised pomelo peel, shrimp roe	120		
魚湯海味素菜煲 Casserole of vegetables, fish maw, dried shrimps, conpoy, bamboo pith, mushrooms, fish soup		205	348
 方魚炒芥蘭 Wok fried kale, dried halibut		135	228
 鮮花椒羊肚耳素雞煲 Casserole of deep fried beancurd, Sichuan peppercorn, amber wood ear		145	248
 金盞玲瓏翠綠 Wok fried asparagus, lily bulbs, mushrooms, ginkgo nuts, walnuts in crispy basket		135	228
 有機豆漿蟲草花百合浸時蔬 Poached vegetables, cordyceps flowers, lily bulbs, organic soybean milk		145	238
 杏汁野米靈芝菇浸時蔬 Poached vegetables, American wild rice, shimeji mushrooms, almond soup		165	268
 松露千層素燴 (需時約25分鐘) Braised beancurd sheet purse filled with bamboo pith, black truffles, morel mushrooms, cordyceps flowers (Please allow 25 minutes of preparation time)			308

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粉、麵、飯精選 RICE AND NOODLE

	每位 Per Person	例牌 Full Portion
 薑葱鮑魚三絲撈麵 Shredded abalone with braised noodles, fish maw, mushrooms	200	458
 濃湯蝦皇稻庭烏冬 Fresh prawns, "Inaniwa" udon noodles soup	170	398
龍蝦汁海鮮燜伊府麵 Braised seafood egg noodles, crab roe, lobster broth	150	328
 山珍醬鵝肝和牛鬆炒飯 Australian wagyu beef and foie gras fried rice, egg, spring onions, Yunnan mushroom sauce	150	328
 梅菜叉燒帶子粒炒脆紅米飯 Fried rice, scallops, barbecued pork, beetroot, green beans, egg, preserved vegetables	140	298
瑤柱蟹肉炆鴛鴦米 Braised rice noodles, vermicelli, crab meat, conpoy	140	268
鮑魚石頭鍋飯 Fried rice with abalone in stone bowl	150	
乾隆泡飯 Boiled rice, pork, mushrooms in lobster broth		398

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