### ONE HARBOUR ROAD



# SET MENU 套餐

此菜單適用至2020年10月4日,請到第2頁瀏覽2020年10月5日起供應的菜單。 Available until 4 October 2020. Please see page 2 for the menu available from 5 October 2020 onwards.

# 廚師特色拼盤

One Harbour Road deluxe appetizers 化皮乳豬件, 麻香棒棒雞絲粉皮

Crispy suckling pig
Shredded chicken, flat glass noodles, sesame and vinegar sauce

## 蟹 皇 燴 燕 窩

Bird's nest soup, crab meat and crab roe

# 豉汁蒸迷你本地龍蝦

Steamed lobster, black bean sauce

# 葱燒百花銀鱈魚

Deep fried Patagonian toothfish filled with shrimp mousse, soya sauce

### 黑松露素千層燴牛臉頰

Slow cooked beef cheek, layered beancurd sheets, vegetables, black truffle sauce

# 山珍醬鵝肝豚肉鬆炒飯

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

### 香芒凍布甸

Chilled mango pudding

香港君悦酒店保留更改菜單內容的權利,恕不另行通知。 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。

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。 Menu items are subject to change, Grand Hyatt Hong Kong reserves the rights to alter without prior notice.

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

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.

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# SET MENU 套餐

2020年10月5日起適用。 Available from 5 October 2020 onwards.

# 蜜糖汁叉燒,芝麻凍海蜇,素鵝千千尋

Honey barbecued pork
Cold jelly fish, sesame
Braised vegetarian beancurd sheet rolls

## 龍皇太子羹

Braised seafood soup, beancurd

# 釀焗鮮蟹蓋

Deep fried crab shell filled with crab meat, onions

# 鮮花椒羊肚耳滑雞煲

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

# 欖菜豚肉鬆炒香苗

Minced Iberico pork fried rice, egg, spring onions, preserved vegetables

### 楊枝甘露

Chilled sago cream, pomelo, mango

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