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# BREAKFAST

## 早餐

Available from 6:00am to 11:00am  
由早上六時至十一時供應

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If you have allergies to any food, please inform your waiter before you order  
如果您對任何食物有過敏症狀，請在點餐之前通知您的服務員

All prices are subject to a 10% service charge  
另加一服務費

15042025

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HK\$

**American Breakfast 美式早餐**

**\$248**

Toasted Bread, Two Fried Eggs, Mixed Sausages, Bacon, Grilled Tomato,  
Baked Beans, Hash Brown, Pancakes with Maple Syrup

**Coffee or Tea**

新鮮烘製多士、煎雙蛋配早餐腸、煙肉、扒番茄、焗茄豆、薯餅、班戟配楓葉糖漿

香濃咖啡 或 茶

**Continental Breakfast 歐陸式早餐**

**\$208**

Choice of Fruit Juice (Grapefruit / Orange / Tomato / Pineapple / Apple),  
Seasonal Fruit Salad, Dried Fruit and Yoghurt,  
Assorted Breakfast Pastries (Croissant, Danish, Muffin and Toast)

**Coffee or Tea**

自選果汁（西柚、橙汁、番茄、菠蘿、蘋果）、鮮果沙律、乾果、乳酪、  
新鮮包點（牛角包、丹麥甜包、鬆餅及多士）

香濃咖啡 或 茶



**Japanese Breakfast 日式早餐**

**\$228**

Grilled Eggplants with Soya Sauce, Grilled Salmon, Steamed Rice, Miso Soup, Pickles

醬燒茄子、燒三文魚、白飯、麵豉湯、日式酸菜

**Oriental Breakfast 中式早餐**

**\$228**

Hot or Chilled Soya Milk, Congee with Chicken / Beef / Salted Pork with Assorted Dim Sum

**Pu'er or Jasmine Tea**

熱 或 凍豆奶、自選滑雞粥 或 牛肉粥 或 鹹豬肉粥、配精選點心拼盤

普洱 或 茉莉花茶



Vegan



Vegetarian



Sustainable Seafood

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**Cheese Platter 芝士拼盤**

\$228

Cheddar, Brie, Edam, Emmental and Blue Cheese

車打芝士、布里芝士、伊頓芝士、埃文達芝士及藍芝士

**Breakfast Cold Cut Platter 早餐凍肉拼盤**

\$208

Mortadella, Salami Milano, Beef Sausage and Black Forest Ham,  
with Homemade Bread

意式肉腸、莎樂美腸、牛肉腸及黑森林火腿 配自家製麵包

**Smoked Salmon with Toast 煙三文魚伴多士**

\$228

with Horseradish, Sour Cream, Chives, Toast

配辣根、酸忌廉、香蔥、多士

**Choice of Cereals 自選穀物**

\$108

Hot Oatmeal / Bircher Muesli / Corn Flakes / Rice Krispies / Raisin Bran

熱燕麥、雜錦果麥、粟米片、脆脆米 或 提子麥維

**Choice of Yoghurt 自選乳酪**

\$78

Plain / Fruit

原味 或 果味乳酪



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Egg Dishes (portion of 2 eggs) 雞蛋類早餐 (每客兩隻雞蛋)

\$108

Fried / Scrambled / Omelette / Boiled / Poached

煎蛋、炒蛋、奄列、烩蛋 或 水煮蛋

with side dish (2 choices)

Cheese, Mushroom, Ham, Tomato, Bell Pepper, Pork Sausage, Spring Onion,  
Crispy Bacon, Hash Brown, Grilled Tomato, Baked Beans

配料 (任選兩款)

芝士、白菌、火腿、番茄、甜椒、豬肉腸、青蔥、脆煙肉、薯餅、烤番茄、焗茄豆

Eggs Benedict with Ham or Smoked Salmon 班尼迪蛋 配火腿 或 煙三文魚

\$218

with grilled tomato and hash brown

配烤番茄及薯餅

Bread and Homemade Bakery (Selection of 3 choices)

\$128

新鮮烘焙麵包、自製鬆餅 或 多士 (任選三款)

Assorted Danish / Croissant / Muffin / Bread Roll / Crackers / White Toast / Brown Toast

丹麥甜包、牛角包、鬆餅、麵包卷、餅乾、白麵包多士 或 麥麵包多士

Waffle or Pancake 窩夫 或 班戟

\$208

with Chocolate Sauce / English Crème / Strawberry Coulis / Maple Syrup

配朱古力醬、英式忌廉、紅草莓醬 或 楓葉糖漿



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# A LA CARTE DINING

## 自選菜譜

Available from 11:00am to 12:00am  
由上午十一時至凌晨十二時供應

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HK\$

### Salad and Appetizer — 沙律及前菜

#### Harbour Grand Healthy Salad

\$228

with grilled salmon, green apple, poached egg, figs, and honey mustard dressing  
海逸君綽健康沙律 配烤三文魚、青蘋果、水煮蛋、無花果及蜜糖芥末醬

#### South American Lobster Tail Salad

\$328

南美龍蝦尾沙律

#### Caesar Salad served with Crispy Bacon and Croutons with Grilled Chicken / Grilled Prawn / Smoked Salmon

\$228

凱撒沙律 配香脆煙肉及烤麵包粒  
配烤雞 或 烤蝦 或 煙三文魚

#### Avocado and Tiger Prawn Salad

\$228

牛油果及虎蝦沙律

#### Duck Foie Gras Terrine with Brioche Toast, Fig with Apple Ginger Jam

\$278

鴨肝醬凍批 配無花果多士及薑味蘋果醬

#### Mixed Green Salad

\$148

田園沙律

### Soup — 湯



#### Lobster Bisque with Brandy 龍蝦濃湯

\$188



#### Mushroom Soup 野菌湯

\$168



#### Minestrone 意大利雜菜湯

\$168



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HK\$

### Snack Menu — 小食

Mini Wagyu Beef Burger (2 pieces) with Potato Wedges, Truffle and Cheese Sauce \$208

迷你和牛漢堡包（兩件）配炸薯角、松露芝士醬

Homemade Korean Chicken Wings (4 pieces) \$208

自家製韓式炸雞翼（四件）

Potato Skin stuffed with Bacon, Cheese and Vegetables (3 pieces) \$178

芝士煙肉蔬菜釀薯皮（三件）

Beef Samosas with Mint Yoghurt Sauce (8 pieces) \$178

牛肉咖喱角 配薄荷乳酪醬（八件）

Chicken Satay and Beef Satay (3 pieces each) \$208

雞肉沙嗲串及牛肉沙嗲串（各三串）

Deep-fried Seafood Platter \$228

炸海鮮拼盤

Deep-fried Mushroom (5 pieces) with Crab Meat Salad \$228

脆炸蘑菇（五件）配蟹肉沙律

Prawn with Whole Wheat Toast and Guacamole (5 pieces) \$228

虎蝦 配全麥多士及牛油果醬（五件）



French Fries with Spicy Sauce

炸薯條 配辣醬

\$128

Foie Gras Mousse Toast with Apple Compote (5 pieces)

鴨肝慕絲多士配蜜餞蘋果醬（五件）

\$278



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HK\$

## Pasta — 意大利麵

Rigatoni with Grilled Scallops in Truffle Cream Sauce  
烤帶子松露忌廉汁直通粉

\$308

Tagliolini with King Prawn in Lobster Sauce  
大蝦幼蛋麵 配龍蝦汁

\$268

Make Your Own Pasta 自選意大利麵  
Spaghetti / Rigatoni / Tagliolini  
with Pesto / Garlic and Olive Oil / Napoleon / Bolognese  
意大利粉 / 直通粉 / 幼蛋麵  
配香草汁 / 香蒜攪油 / 番茄香草汁 / 牛肉醬

\$228

## Pizza — 意大利薄餅



Four Cheese Pizza with Tomato Sauce and Oregano  
(Mozzarella, Brie, Emmental and Gorgonzola)  
意大利四式芝士薄餅 (水牛芝士, 布里芝士, 埃文達芝士及藍芝士)

\$248



Pizza Margherita with Fresh Tomato and Buffalo Mozzarella Cheese  
番茄水牛芝士薄餅

\$248

Pizza with Pepperoni and Green Olive  
辣肉腸青水欖薄餅

\$248

Pizza with Peking Duck  
北京烤鴨薄餅

\$248



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HK\$

### Burger and Sandwiches — 漢堡包及三文治

Harbour Grand Hamburger \$328

100% Australian Wagyu beef served with pineapple, fried egg, bacon, cheddar cheese, sliced tomato, onion marmalade and French fries

海逸君綽澳洲和牛漢堡包 配菠蘿、煎蛋、煙肉、車打芝士、番茄、洋蔥酸醬及炸薯條

Harbour Grand Club Sandwich \$228  
Grilled chicken, bacon, tomato, lettuce, fried egg and French fries

海逸君綽公司三文治 配烤雞、煙肉、番茄、生菜、煎蛋及炸薯條



Impossible Burger with Salad \$308

Impossible 漢堡包及沙律

Corned Beef Sandwiches with French Fries \$228

鹹牛肉三文治及炸薯條

### Western Delicacies — 西式美食

Grilled U.S. Rib Eye (10oz) \$428

with French fries, sautéed French beans, cherry tomatoes and red wine sauce

美國肉眼牛扒(10安士) 配炸薯條、炒法國邊豆、車厘番茄及紅酒汁

Roasted Rack of Lamb Provencal \$308

with mashed potatoes, seasonal vegetables and red wine sauce

烤寶雲酥羊架 配薯蓉、時令蔬菜及紅酒汁

Grilled Canadian Pork Chop \$348

with roasted potatoes and tomatoes, eggplant and sage gravy

烤加拿大豬扒 配烤薯仔、番茄、茄子及鼠尾草燒汁



Seared Norwegian Salmon \$348

with potato vegetable cake, tomato concasse, pesto sauce, sautéed French beans and green peas

香煎挪威三文魚 配馬鈴薯菜餅、番茄蓉、香草汁、炒法國邊豆及青豆



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HK\$

### Asian Delicacies — 亞洲美食

Masala Shrimp Curry with Naan Bread \$228  
印式香料烤蝦咖喱 配烤餅

Hainanese Chicken Rice \$228  
with lemongrass flavored rice and broth  
海南雞飯 配清湯

Wok-fried Singapore Noodles \$268  
星洲炒米

Wonton Noodles Soup \$208  
with shrimp dumplings, egg noodles and seasonal vegetables  
鮮蝦雲吞麵

Malaysian Laksa \$228  
with prawns, tofu puffs, chicken, boiled egg and oil noodles  
馬來西亞喇沙湯麵

Yangzhou Fried Rice \$248  
with barbecued pork, shrimps and vegetables  
揚州炒飯



Indian Korma Curry with Steamed Rice \$228  
with potatoes, carrots, baby corns, mushrooms  
印度咖喱雜菜 配馬鈴薯、甘筍、珍珠筍、蘑菇及白飯

### Other Service — 其他服務

Food Heating (Per Item) \$25  
食物加熱 (每項)

Takeaway Box or Takeaway Bag (Per Piece) \$5  
外賣盒 或 外賣袋 (每個)



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HK\$

## Halal— 清真美食

Beetroot Salad 紅菜頭沙律	\$208
Crab Meat and Avocado Salad 蟹肉牛油果沙律	\$228
Tagliatelle with Asparagus and Pesto Sauce Salad 蘆筍香草汁意大利闊麵	\$228
Tandoori Salmon Fillet with Garden Salad 印式燒三文魚 配田園沙律	\$348
Roasted Lamb Chops with Seasonal Vegetables and Thyme Jus 燒羊扒 配時令什菜及香草燒汁	\$368
Halal Striploin Steak with Seasonal Vegetables and Gravy 清真西冷扒 配時令蔬菜及燒汁	\$428

## Dessert — 甜品

Cake of the Day 是日精選蛋糕	\$148
Mango Panna Cotta 意式芒果奶凍	\$138
Basque Burnt Cheesecake with Mixed Berries 巴斯克芝士蛋糕 配雜莓	\$148
Lemon Meringue Tart 檸檬蛋白撻	\$148
Seasonal Fruit Platter 時令鮮果拼盤	\$138



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## Chinese Set Menu — 中式套餐

### Soup 餐湯

Braised Seafood Soup with Conpoy 金瑤海皇羹

Or 或

Chinese Soup of the Day 豐料養生靚湯

### Main Dish (any 2) 小菜 (可選兩款)

Sweet and Sour Shrimps with Pineapple 鳳梨咕嚕蝦球

Or 或

Fried Crispy Chicken with Dried Red Pepper 麻辣雞

Or 或

Barbecued Pork with Roasted Goose 蜜汁叉燒拼燒鵝

Or 或

Deep-fried Pork Ribs with Yuzu Osmanthus Sauce 桂花柚子蜜香骨

### Vegetable 素菜

Wok-fried Seasonal Vegetables 清炒郊外油菜

### Rice / Noodle 飯麵

Braised Rice Noodles and Glass Vermicelli with Shredded Duck in Black Truffle

黑松露鴨絲炆鴛鴦米

Or 或

Fried Rice with Shrimps and Barbecued Pork

揚州炒香苗

### Dessert 甜品

Seasonal Fresh Fruit 時令水果

Chinese Tea 中國茗茶

HK\$388 per person

每位港幣三百八十八元



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Wine Selection		HK\$ By Glass 150ml	HK\$ By Bottle 750ml
<b>Champagne &amp; Bubble</b>			
Gosset, Excellence, Brut NV Champagne, France		\$198	\$1160
Somerton, Reserve Brut, NV			\$380
House Sparkling Juice			\$240
<b>White</b>			
Elderton E-Series, Unoaked Chardonnay Barossa Valley, Australia		\$98	\$400
Saint Clair Vicar's Choice, Sauvignon Blanc Marlborough, New Zealand		\$98	\$400
Villa Chiopris, Pinot Grigio D.O.C. Friuli, Italy			\$560
Penfolds, Koonunga Hill, Riesling, Australia			\$638
<b>Red</b>			
Elderton E-Series, Shiraz Barossa Valley, Australia		\$138	\$400
Zuccardi Valles, Malbec Mendoza, Argentina		\$98	\$560
Penfolds, Koonunga Hill. Cabernet Shiraz, Australia			\$638
Spy Valley, Pinot Noir Marlborough, New Zealand		\$98	\$470
<b>Beer</b>			HK\$
Carlsberg	Denmark	330ml	\$80
Guinness Draft Canned	Ireland	440ml	\$80
Asahi	Japan	334ml	\$80
Heineken	Holland	330ml	\$80
Tsing Tao	China	355ml	\$80

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<b>Juice</b>	HK\$
Apple	\$68
Cranberry	
Grapefruit	
Orange	
Mango	
Pineapple	
Tomato	
Watermelon	
	\$58
<b>Soft Drink</b>	
Coke	
Coke Plus	
Coke Zero	
Ginger Ale	
Ginger Beer	
Sprite	
Soda Water	
Tonic Water	
<b>Coffee</b>	
Decaffeinated Coffee, Espresso	\$60
Fresh Brewed Coffee, Iced Coffee	
Cappuccino, Double Espresso	\$68
Latte, Mocha	
Hot / Iced Chocolate	\$68
Iced Cappuccino / Latte	\$75
<b>Tea</b>	
English Breakfast	\$60
Earl Grey	
Jasmine	
Peppermint	
Chamomile	

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# LATE NIGHT DINING

## 夜宵菜譜

Available from 12:00am to 2:00am  
由凌晨十二時至凌晨二時供應

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Available from 12:00am to 2:00am 由凌晨十二時至凌晨二時供應	HK\$
Caesar Salad served with Crispy Bacon and Croutons with Smoked Salmon 煙三文魚凱撒沙律 配香脆煙肉及烤麵包粒	\$228
Mushroom Soup 野菌湯	\$168
Pizza with Pepperoni and Green Olive 辣肉腸青水欖薄餅	\$248
Yangzhou Fried Rice with barbecued pork, shrimps and vegetables 揚州炒飯	\$248
Wonton Noodles Soup with shrimp dumplings, egg noodles and seasonal vegetables 鮮蝦雲吞麵	\$208
Spaghetti Bolognese 肉醬意粉	\$228
Harbour Grand Hamburger 100% Australian Wagyu Beef served with pineapple, fried egg, bacon, cheddar cheese, sliced tomato, onion marmalade and French fries 海逸君綽澳洲和牛漢堡包 配菠蘿、煎蛋、煙肉、車打芝士、番茄、洋蔥酸醬及炸薯條	\$328
Corned Beef Sandwiches with French Fries 鹹牛肉三文治及炸薯條	\$228
Cake of The Day 是日精選蛋糕	\$148
Seasonal Fruit Platter 時令鮮果拼盤	\$138

	HK\$ By Glass 150ml	HK\$ By Bottle 750ml
<b>Drinks Selection</b>		
<b>White Wine</b>		
Elderton E-Series, Unoaked Chardonnay, Barossa Valley, Australia	\$98	\$400
<b>Red Wine</b>		
Elderton E-Series, Shiraz, Barossa Valley, Australia	\$138	\$400
<b>Bottled Beer</b>		
Carlsberg, Denmark, 330 ml		\$80
Tsing Tao, China, 355 ml		\$80
<b>Chilled Juice</b>		
Apple, Orange, Grapefruit		\$68
<b>Canned Soft Drink</b>		
Coke, Coke Plus, Coke Zero, Sprite		\$58

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