

	HK\$
Juice	\$68
Apple, Carrot, Grapefruit, Orange, Pineapple, Tomato, Watermelon	
Soft Drink	\$64
Coke, Coke Light, Coke Zero, Sprite	
Soda Water, Tonic, Ginger Ale, Ginger Beer	
Coffee	\$68
Freshly Brewed Coffee, Decaf Coffee, Iced Coffee, Espresso	\$68
Latte, Cappuccino, Double Espresso	\$68
Hot or Iced Chocolate	\$68
Hot or Cold Milk	\$72
Iced Cappuccino with Cream	\$78
Iced Coffee with Vanilla Ice-cream	
Tea	\$68
Chamomile, English Breakfast, Earl Grey, Jasmine Green Tea	\$68
Iced or Hot Lemon Tea	

For breakfast, please refer to the doorknob menu 早餐請參閱掛門菜譜

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

A LA CARTE DINING — 自選菜譜

Served from 11:00am to 12:00am 由早上十一時至凌晨十二時供應

Salad and Appetizer — 沙律及前菜

Harbour Grand healthy salad
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、烩蛋、無花果及蜜糖芥末醬

\$198

Warm lobster seafood and potato salad with lemon oil dressing
龍蝦海鮮沙律

\$178

Soup — 湯

Lobster bisque with brandy
龍蝦濃湯

\$128

Wild mushroom soup
野菌湯

\$108

Main Course — 主菜

Grilled US sirloin steak(200g)
with french fries, sautéed french bean and cherry tomato with red wine sauce
扒美國西冷扒伴炸薯條、炒法國邊豆、車厘茄配紅酒汁

\$218

Seared Norwegian salmon
with potato vegetable cake, tomato and pesto sauce, sautéed french beans and green peas
香煎挪威三文魚配馬鈴薯菜餅、番茄蓉、法國邊豆及青豆

\$178

Slow cooked lamb loin with black garlic, baby carrot, cherry tomato salas and thyme gravy
慢煮羊柳配黑蒜、小甘筍、番茄沙沙及香草燒汁

\$278

Spaghetti bolognese
肉醬意大利粉

\$178

If you have allergies to any food, please inform your waiter before ordering

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

	HK\$
Asian Favourites — 亞洲美食	
Thai green curry chicken with steamed rice 泰式青咖喱雞配白飯	\$178
Yangzhou fried rice with barbecued pork, shrimps and vegetables 揚州炒飯	\$158
Dessert — 甜品	
60% chocolate vanilla dome with caramel chocolate sauce 60% 朱古力雲呢噏蛋糕配焦糖汁	\$78
American cheese cake 美式芝士餅	\$78

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	HK\$	HK\$
	GLASS 150ml	BOTTLE 750ml
Wine Selection		
Champagne		
Gosset Excellence, Brut	\$185	\$900
White		
Elderton E-Series Unoaked Chardonnay, Barossa Valley, Australia	\$88	\$440
Villa Chiopris Pinot Grigio, DOC Friuli Grave, Italy	\$96	\$440
Saint Clair Vicar's Choice Sauvignon Blanc, Marlborough, New Zealand	\$108	\$440
Palliser Estate, Dry Riesling, Marlborough, New Zealand	\$116	\$440
Red		
Alamos Malbec, Mendoza, Argentina	\$88	\$460
Elderton E-Series, Shiraz Cabernet, Barossa Valley, Australia	\$88	\$440
Spy Valley, Pinot Noir, Marlborough, New Zealand	\$120	\$510
Michel Lynch, Merlot Cabernet, Bordeaux, France	\$120	\$440
Beer		
Asahi Super Dry, Japan		\$70
Budweiser, U.S.A		\$70
Boddingtons Draft Can, England	500 ml	\$78
Carlsberg, Denmark		\$70
Corona, Mexico		\$70
Guinness Draft Can, Ireland	440ml	\$78
Heineken, Holland		\$70
San Miguel PP, The Philippines		\$70
Tsing Tao, China		\$70
Strongbow Cider, England		\$70