
BREAKFAST

早餐

Available from 6:00am to 11:00am

由早上六時至十一時供應



Vegan



Vegetarian



Sustainable Seafood

20260815

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

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

American Breakfast \$248

美式早餐

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

Japanese Breakfast \$228

日式早餐

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 \$228

中式早餐

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

Continental Breakfast \$208

歐陸式早餐

Choice of Fruit Juice (Grapefruit / Orange / 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、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



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Cheese Platter \$228
芝士拼盤
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

Smoked Salmon Bagel \$228
煙三文魚貝果包
with herbs cream cheese, caper berries, fresh dill
配香草忌廉芝士、洋薊、新鮮刁草

Avocado Toasted with Poached Egg and Fresh Spinach \$208
牛油果多士 配水煮蛋及菠菜

Choice of Cereals \$108
自選穀物
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 \$78
自選乳酪
Plain / Fruit
原味 或 果味乳酪



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HK\$

Free-range Eggs Benedict with Ham

\$208

班尼迪蛋 配火腿

with spiced tomato and hash brown

配醃製番茄及薯餅

Home-made Waffle or Pancake

\$208

自製窩夫 或 班戟

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

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

Egg Dishes (portion of 2 eggs)

\$108

雞蛋類早餐 (每客兩隻雞蛋)

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



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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

South American Lobster Tail Salad \$348
with beetroot Gel, mango and cucumber whirl
南美龍蝦尾沙律
配紅菜頭軟凍、芒果及青瓜卷

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

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

Caesar Salad served with Crispy Bacon and Croutons \$228
with grilled chicken / grilled prawn / smoked salmon
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

Seared Tiger Prawn with Avocado and Corn Salsa \$228
香煎虎蝦 配牛油果及粟米沙沙醬

Garden Green Salad \$158
with shaved carrot radish and honey-lime dressing
田園沙律
配胡蘿蔔絲及蜜糖青檸醬

Soup — 湯

 Lobster Bisque with Brandy \$188
龍蝦濃湯

 Mushroom Soup \$168
野菌湯

 Minestrone \$168
意大利雜菜湯



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HK\$

Snack Menu - 小食

Foie Gras Mousse Toast with Apple Compote (5 pieces) \$278
鴨肝慕絲多士配蜜餞蘋果醬 (五件)

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)

Chicken Satay and Beef Satay (3 pieces each) \$208
雞肉沙爹串及牛肉沙爹串 (各三串)

Beef Samosas with Mint Yoghurt Sauce (8 pieces) \$178
牛肉咖喱角 配薄荷乳酪醬 (八件)

Mini Wagyu Beef Burger (2 pieces) with Potato Wedges, Truffle and Cheese Sauce \$158
迷你和牛漢堡包 (兩件) 配炸薯角、松露芝士醬

Homemade Korean Chicken Wings (4 pieces) \$148
自家製韓式炸雞翼 (四件)

Deep-fried Potato Wedges with Parmesan Cheese and Black Truffle Sauce \$88
炸薯角 配巴馬臣芝士伴黑松露醬

Sweet Potato Fries \$88
炸蕃薯條



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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

意大利粉 / 直通粉 / 幼蛋麵

with pesto / garlic and olive oil / napoleon / bolognese

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 Parma Ham, Artichoke and Rocket Leave

巴馬火腿雅枝竹火箭菜薄餅

\$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 deep-fried potato wedges with black truffle sauce

海逸君綽澳洲和牛漢堡包 配菠蘿、煎蛋、煙肉、車打芝士、番茄、洋葱酸及炸薯角 配黑松露醬



Impossible Burger with Salad

\$308

Impossible 漢堡包及沙律

BBQ Duck Wrap with Sesame Dip

\$248

燒烤醬鴨肉卷 配芝麻醬

Harbour Grand Club Sandwich

\$228

grilled chicken, bacon, tomato, lettuce, fried egg

and deep-fried potato wedges with black truffle sauce

海逸君綽公司三文治 配烤雞、煙肉、番茄、生菜、及炸薯角 配黑松露醬

Italian Grilled Mortadella, Artichoke and Pesto Sandwich with sweet potato fries

\$228

意式肉腸雅枝竹香草醬三文治

配蕃薯條

Western Delicacies - 西式美食

Grilled U.S. Rib Eye (10oz)

\$428

with sautéed French beans, cherry tomatoes, red wine sauce

and deep-fried potato wedges with black truffle sauce

美國肉眼牛扒(10安士) 配炒法國邊豆、車厘番茄、紅酒汁及炸薯角 配黑松露醬

Grilled Grain-fed Chicken Breast, Stuffed with Spinach and Ricotta Cheese

\$348

with roasted potatoes and tomatoes, eggplant and sage gravy

烤穀飼雞胸肉釀芝士菠菜 配焗薯、番茄、茄子及鼠尾草燒汁



Seared Norwegian Salmon

\$348

with potato vegetable cake, tomato paste, pesto sauce, broccolini, asparagus, spinach

香煎挪威三文魚 配馬鈴薯菜餅、番茄蓉、香草汁、西蘭花、露筍及菠菜

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



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HK\$

Asian Delicacies — 亞洲美食

Wok-fried Singapore Noodles

\$268

星洲炒米

Yangzhou Fried Rice

\$248

with barbecued pork, shrimps and vegetables

揚州炒飯

Indian Vegetables and Orka Korma Curry

\$228

with palif and raisin

印度蔬菜秋葵咖哩 配印度香米飯和葡萄乾

Hainanese Chicken Rice

\$228

with lemongrass flavored rice and broth

海南雞飯 配清湯

Malaysian Laksa

\$228

with prawns, tofu puffs, chicken, boiled egg and oil noodles

馬來西亞喇沙湯麵

Masala Shrimp Curry with Naan Bread

\$228

印式香料烤蝦咖哩 配烤餅

Wonton Noodles Soup

\$208

with shrimp dumplings, egg noodles and seasonal vegetables

鮮蝦雲吞麵

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

Halal Beef Striploin Steak with Seasonal Vegetables and Gravy \$348
清真西冷牛扒 配時令蔬菜及燒汁

Roasted Lamb Chops with Seasonal Vegetables and Thyme Jus \$368
燒羊扒 配時令什菜及百里香草燒汁

Tandoori Salmon Fillet with Garden Salad and Honey Lime Dressing \$348
印式燒三文魚 配田園沙律及蜜糖青檸汁

Tagliatelle with Asparagus and Pesto Sauce \$228
蘆筍意大利闊麵 配香草汁

Crab Meat and Avocado Salad \$228
蟹肉牛油果沙律

Beetroot Salad \$208
紅菜頭沙律

Dessert — 甜品

Cake of the Day \$148
是日精選蛋糕

Basque Burnt Cheesecake with Mixed Berries \$148
巴斯克芝士蛋糕 配雜莓

Classic Crème Brûlée \$148
經典焦糖燉蛋

Mango Panna Cotta \$138
意式芒果奶凍

Seasonal Fruit Platter \$138
時令鮮果拼盤



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Served from 12:00nn to 2:00pm and 6:30pm to 9:30pm 由中午十二時至二時及晚上六時半至九時半供應

Chinese Set Menu - 中式套餐

Baked Crab Shell Stuffed with Crab Meat and Bird's Nest

燕窩焗釀蟹蓋

Braised Shark's Fin Soup with Bamboo Pith

紅燒竹筴翅

Braised Australian 6-head Abalone and Sea Cucumber with Oyster Sauce

蠔皇澳洲六頭鮑魚扣海參

Wok-fried Giant Garoupa Fillet with Truffle XO Sauce

松露XO醬生啫斑球

Deep-fried Pork Ribs with Black Bean Sauce

豉味欖角骨

Braised Fried Rice with Fish Maw, Sea Conch, Shrimps and Conpoy

金瑤艇皇撈飯

Sweetened Almond Cream with Egg White

蛋白杏仁茶

HK\$ 598 per person

每位港幣 五百九十八元



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Wine Selection

HK\$ By Glass 150ml	HK\$ By Bottle 750ml
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Champagne & Bubble

Gosset, Excellence, Brut NV
Champagne, France
Somerton, Reserve Brut, NV
House Sparkling Juice

\$198	\$1088
	\$380
	\$240

White

Elderton E-Series, Unoaked Chardonnay
Barossa Valley, Australia
Saint Clair Vicar's Choice, Sauvignon Blanc
Marlborough, New Zealand
Villa Chiopris, Pinot Grigio
D.O.C. Friuli, Italy
Penfolds, Koonunga Hill,
Riesling, Australia

\$98	\$400
\$98	\$400
	\$560
	\$638

Red

Elderton E-Series, Shiraz
Barossa Valley, Australia
Zuccardi Valles, Malbec
Mendoza, Argentina
Penfolds, Koonunga Hill.
Cabernet Shiraz, Australia
Spy Valley, Pinot Noir
Marlborough, New Zealand

\$138	\$400
\$98	\$560
	\$638
\$98	\$470

Bottled Beer

Carlsberg
Asahi
Heineken
Tsing Tao

Denmark	330ml	\$80
Japan	334ml	\$80
Holland	330ml	\$80
China	355ml	\$80



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



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OVERNIGHT PRIVATE DINING MENU

夜宵菜譜

Available from 12:00am to 06:00am

由凌晨十二時至早上六時供應



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Available from 12:00am to 6:00am 由凌晨十二時至早上六時供應	HK\$
Beetroot Salad 紅菜頭沙律	\$208
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
Harbour Grand Club Sandwich grilled chicken, bacon, tomato, lettuce, fried egg and deep-fried potato wedges with black truffle sauce 海逸君綽公司三文治 配烤雞、煙肉、番茄、生菜、 及炸薯角 配黑松露醬	\$228
Yangzhou Fried Rice with barbecued pork, shrimps and vegetables 揚州炒飯	\$248
Deep-fried Potato Wedges with parmesan cheese and black truffle sauce 炸薯角 配巴馬臣芝士伴黑松露醬	\$88
Seasonal Fruit Platter 時令鮮果拼盤	\$138

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



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