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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



Vegan



Vegetarian



Sustainable Seafood

20260901

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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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



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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

Pan-seared Norwegian Salmon Fillet, Basil Tomato Coulis, Braised Fennel, Carrot and Roasted Potato \$308  
香煎挪威三文魚扒 配羅勒蕃茄醬汁、燴茴香、胡蘿蔔及烤薯仔

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

Chicken Kebab, Steamed Cumin Rice, Grilled Vegetables, Tzatziki Sauce \$208  
土耳其烤雞肉孜然飯 配烤蔬菜及青瓜乳酪醬

Wild Mushroom Soup \$168  
野菌湯

Minestrone \$168  
意大利蔬菜湯

Beetroot Salad \$208  
紅菜頭沙律



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| <b>Dessert — 甜品</b>                                        | HK\$  |
|------------------------------------------------------------|-------|
| Cake of the Day<br>是日精選蛋糕                                  | \$148 |
| Basque Burnt Cheesecake with Mixed Berries<br>巴斯克芝士蛋糕 配雜莓  | \$148 |
| Classic Crème Brulee<br>經典焦糖燉蛋                             | \$148 |
| Mango Panna Cotta<br>意式芒果奶凍                                | \$138 |
| Seasonal Fruit Platter<br>時令鮮果拼盤                           | \$138 |
| <b>Other Service - 其他服務</b>                                |       |
| Food Heating (Per Item)<br>食物加熱 (每項)                       | \$25  |
| Takeaway Box or Takeaway Bag (Per Piece)<br>外賣盒 或 外賣袋 (每個) | \$5   |



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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\$<br>By Glass<br>150ml | HK\$<br>By Bottle<br>750ml |
|---------------------------|----------------------------|
|---------------------------|----------------------------|

### 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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|                                  |              |
|----------------------------------|--------------|
| <b>Juice</b>                     | HK\$<br>\$68 |
| Apple                            |              |
| Cranberry                        |              |
| Grapefruit                       |              |
| Orange                           |              |
| Mango                            |              |
| Pineapple                        |              |
| Watermelon                       |              |
| <b>Soft Drink</b>                | \$58         |
| Coke                             |              |
| Coke Plus                        |              |
| Coke Zero                        |              |
| Ginger Ale                       |              |
| Ginger Beer                      |              |
| Sprite                           |              |
| Soda Water                       |              |
| Tonic Water                      |              |
| <b>Coffee</b>                    | \$60         |
| Decaffeinated Coffee, Espresso   |              |
| Fresh Brewed Coffee, Iced Coffee |              |
| Cappuccino, Double Espresso      | \$68         |
| Latte, Mocha                     |              |
| Hot / Iced Chocolate             | \$68         |
| Iced Cappuccino / Latte          | \$75         |
| <b>Tea</b>                       | \$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\$  |
| <b>Beetroot Salad</b><br>紅菜頭沙律                                                                                                                                                             | \$208 |
| <b>Caesar Salad served with Crispy Bacon and Croutons</b><br>with Smoked Salmon<br>煙三文魚凱撒沙律 配香脆煙肉及烤麵包粒                                                                                     | \$228 |
| <b>Mushroom Soup</b><br>野菌湯                                                                                                                                                                | \$168 |
| <b>Harbour Grand Club Sandwich</b><br>grilled chicken, bacon, tomato, lettuce, fried egg<br>and deep-fried potato wedges with black truffle sauce<br>海逸君綽公司三文治 配烤雞、煙肉、番茄、生菜、<br>及炸薯角 配黑松露醬 | \$228 |
| <b>Yangzhou Fried Rice</b><br>with barbecued pork, shrimps and vegetables<br>揚州炒飯                                                                                                          | \$248 |
| <b>Deep-fried Potato Wedges</b><br>with parmesan cheese and black truffle sauce<br>炸薯角 配巴馬臣芝士伴黑松露醬                                                                                         | \$88  |
| <b>Seasonal Fruit Platter</b><br>時令鮮果拼盤                                                                                                                                                    | \$138 |

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



Vegan



Vegetarian



Sustainable Seafood

20260901

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