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

20261121

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、焓蛋 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、青葱、脆煙肉、薯餅、烤番茄、焗茄豆

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A LA CARTE DINING

自選餐單

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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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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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
雞肉沙嗲串及牛肉沙嗲串 (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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Pasta - 意大利麵

Rigatoni with Grilled Scallops in Truffle Cream Sauce $308
烤帶子松露忌廉汁直通粉

Tagliolini with King Prawn in Lobster Sauce $268
大蝦幼蛋麵 配龍蝦汁

Make Your Own Pasta 自選意大利麵 $228
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 / 香蒜欖油 / 番茄香草汁 / 牛肉醬

Pizza - 意大利薄餅



Four Cheese Pizza with Tomato Sauce and Oregano $248
(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



Pizza Margherita with Fresh Tomato and Buffalo Mozzarella Cheese $248
番茄水牛芝士薄餅

Pizza with Parma Ham, Artichoke and Rocket Leave $248
巴馬火腿雅枝竹火箭菜薄餅

Pizza with Peking Duck $248
北京烤鴨薄餅

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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、洋蔥酸
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 $228
with sweet potato fries
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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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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Halal - 清真美食

Halal Beef Striploin Steak with Seasonal Vegetables and Gravy 清真西冷牛扒 配時令蔬菜及燒汁	$348
Roasted Lamb Chops with Seasonal Vegetables and Thyme Jus 燒羊扒 配時令什菜及百里香草燒汁	$368
Tandoori Salmon Fillet with Garden Salad and Honey Lime Dressing 印式燒三文魚 配田園沙律及蜜糖青檸汁	$348
Pan-seared Norwegian Salmon Fillet, Basil Tomato Coulis, Braised Fennel, Carrot and Roasted Potato 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	$308
Tagliatelle with Asparagus and Pesto Sauce 蘆筍意大利闊麵 配香草汁	$228
Crab Meat and Avocado Salad 蟹肉牛油果沙律	$228
Chicken Kebab, Steamed Cumin Rice, Grilled Vegetables, Tzatziki Sauce 土耳其烤雞肉孜然飯 配烤蔬菜及青瓜乳酪醬	$208
Wild Mushroom Soup 野菌湯	$168
Minestrone 意大利蔬菜湯	$168
Beetroot Salad 紅菜頭沙律	$208

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Dessert — 甜品	HK$
Cake of the Day 是日精選蛋糕	$148
Basque Burnt Cheesecake with Mixed Berries 巴斯克芝士蛋糕 配雜莓	$148
Classic Crème Brulee 經典焦糖燉蛋	$148
Mango Panna Cotta 意式芒果奶凍	$138
Seasonal Fruit Platter 時令鮮果拼盤	$138

Other Service - 其他服務	
Food Heating (Per Item) 食物加熱 (每項)	$25
Takeaway Box or Takeaway Bag (Per Piece) 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
紅燒竹笙翅

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
Champagne & Bubble			
Gosset, Excellence, Brut NV Champagne, France		$198	$1088
Somerton, Reserve Brut, NV			$380
House Sparkling Juice			$240
White			
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
Red			
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
Bottled Beer			
Carlsberg	Denmark	330ml	$80
Asahi	Japan	334ml	$80
Heineken	Holland	330ml	$80
Tsing Tao	China	355ml	$80

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



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OVERNIGHT PRIVATE DINING MENU

夜宵餐單

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$
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

Drinks Selection	HK$ By Glass 150ml	HK$ By Bottle 750ml
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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