
BREAKFAST

早餐

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

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

04052026

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

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 / 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



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、焗蛋 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
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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 \$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

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 迷你和牛漢堡包 (兩件) 配炸薯角、松露芝士醬	\$158
Homemade Korean Chicken Wings (4 pieces) 自家製韓式炸雞翼 (四件)	\$148
Beef Samosas with Mint Yoghurt Sauce (8 pieces) 牛肉咖喱角 配薄荷乳酪醬 (八件)	\$178
Chicken Satay and Beef Satay (3 pieces each) 雞肉沙嗲串及牛肉沙嗲串 (各三串)	\$208
Deep-fried Seafood Platter 炸海鮮拼盤	\$228
Deep-fried Mushroom (5 pieces) with Crab Meat Salad 脆炸蘑菇(五件) 配蟹肉沙律	\$228
Prawn with Whole Wheat Toast and Guacamole (5 pieces) 虎蝦 配全麥多士及牛油果醬 (五件)	\$228
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
Foie Gras Mousse Toast with Apple Compote (5 pieces) 鴨肝慕絲多士配蜜餞蘋果醬 (五件)	\$278
Sweet Potato Fries 炸蕃薯條	\$88



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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 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

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



Impossible Burger with Salad \$308

Impossible 漢堡包及沙律

Corned Beef Sandwiches with French Fries \$228

and Deep-fried Potato Wedges with Black Truffle Sauce
鹹牛肉三文治及炸薯角 配黑松露醬

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

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

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
印式香料烤蝦咖喱 配烤餅

\$228

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

\$228

Wok-fried Singapore Noodles
星洲炒米

\$268

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

\$208

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

\$228

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

\$248



Indian Korma Curry with Steamed Rice
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

\$228

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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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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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

豉味攪角骨

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\$	HK\$	
	By Glass	By Bottle	
	150ml	750ml	
Champagne & Bubble			
Gosset, Excellence, Brut NV Champagne, France	\$198	\$1160	
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	HK\$ \$80
Asahi	Japan	334ml	\$80
Heineken	Holland	330ml	\$80
Tsing Tao	China	355ml	\$80

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Juice	HK\$
Apple	\$68
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

\$208

紅菜頭沙律

**Caesar Salad served with Crispy Bacon and Croutons
with Smoked Salmon**

\$228

煙三文魚凱撒沙律 配香脆煙肉及烤麵包粒

Mushroom Soup

\$168

野菌湯

Yangzhou Fried Rice

\$248

with barbecued pork, shrimps and vegetables

揚州炒飯

Corned Beef Sandwiches and Deep-fried Potato Wedges with Black Truffle Sauce

\$228

鹹牛肉三文治 及炸薯角 配黑松露醬

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

Seasonal Fruit Platter

\$138

時令鮮果拼盤

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

\$80

Tsing Tao, China, 355 ml

\$80

Canned Soft Drink

Coke, Coke Plus, Coke Zero, Sprite

\$58

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