# BREAKFAST 早餐

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

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HK\$

American Breakfast — 美式早餐

\$208

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

\$168

Choice of Fruit Juice (Grapefruit / Orange / Tomato / 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、番茄、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

\$208

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

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Served from 6:00am to 11:00am 由早上六時至十一時供應	HK\$
Cheese Platter — 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	\$228
Breakfast Cold Cut Platter — 早餐凍肉拼盤 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	\$198
Smoked Salmon Platter — 煙三文魚伴多士 with Horseradish, Sour Cream, Chives, Toast 配辣根、酸忌廉、香蔥、多士	\$228
Choice of Cereals — 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	\$68
Choice of Yoghurt — 自選乳酪 Plain / Fruit 原味 或 果味乳酪	\$50

# Served from 6:00am to 11:00am 由早上六時至十一時供應 HK\$ \$88 Egg Dishes (portion of 2 eggs) — 雞蛋類早餐 (每客兩隻雞蛋) Fried / Scrambled / Omelette / Boiled / Poached 煎蛋、炒蛋、奄列、烚蛋 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 Eggs Benedict with Ham or Smoked Salmon — 班尼迪蛋 配火腿 或 煙三文魚 \$198 with grilled tomato and hash brown 配烤番茄及薯餅 Bread and Homemade Bakery (Selection of 3 choices) — \$98 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 \$188 Waffle or Pancake — 窩夫 或 班戟

warne or Pancake — 商大 蚁 斑蚁 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

# A LA CARTE DINING 自選菜譜

Served from 11:00am to 12:00am 由上午十一時至凌晨十二時供應

Served from 11:00am to 12:00am 由早上十一時至凌晨十二時供應	HK\$
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、烚蛋、無花果及蜜糖芥末醬	\$188
Warm Lobster Seafood and Potato Salad with Lemon Oil Dressing 龍蝦海鮮沙律	\$268
Caesar Salad served with Crispy Bacon and Croutons 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	\$268
Italian Parma Ham, with Honeydew Melon 意大利帕馬火腿 配哈密瓜	\$188
Duck Foie Gras Terrine with Brioche Toast, Fig with Apple Ginger Jam 鴨肝凍批配無花果多士及薑味蘋果醬	\$288
Grilled Eggplant, Caviar, Tomato and Mozzarella Cheese Salad 扒茄子配魚子醬及蕃茄水牛芝士沙律	\$188
Soup — 湯	
Lobster Bisque with Brandy 龍蝦濃湯	\$168
Wild Mushroom Soup 野菌湯	\$148

Minestrone 意大利蔬菜湯 \$148

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Served from 11:00am to 12:00am 由早上十一時至凌晨十二時供應	HK\$
Snack Menu — 小食	
Mini Wagyu Beef Burger with French Fries 迷你和牛漢堡包 配炸薯條	\$168
Spicy Chicken Wings (4 pieces) 香辣雞翼(4件)	\$128
Deep-fried Fish Fingers with French Fries (3 pieces) 炸魚手指 配炸薯條(3件)	\$128
Beef Samosas with Mint Yoghurt Sauce (6 pieces) 牛肉咖喱角 配薄荷乳酪醬(6件)	\$168
Chicken Satay and Beef Satay (3 pieces each) 雞肉沙嗲串及牛肉沙嗲串(各3串)	\$168
Deep Fried Calamari with French Fries, Garden Salad 炸魷魚圈配薯條及田園沙律	\$138
Deep Fried Soft Shell Crab 炸軟殼蟹配田園沙律	\$188
Korean Deep-fried Chicken (5 pieces) 韓式炸雞(5件)	\$138
French Fries 炸薯條	\$70

Served from 11:00am to 12:00am 由早上十一時至凌晨十二時供應	HK\$
Pasta — 麵食	
Grilled Scallop Penne in Truffle Cream Sauce 烤帶子長通粉 配松露忌廉汁	\$288
Capellini with King Prawn in Lobster Bisque 大蝦天使麵配龍蝦汁	\$268
Make Your Own Pasta 自選意大利麵 Spaghetti / Penne / Angel Hair with Pesto / Garlic and Olive Oil / Napoleon / Bolognese 意大利粉 / 長通粉 / 天使麵 配意大利香草汁 / 香蒜欖油 / 番茄香草汁 / 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)	\$228
Pizza Margherita with Fresh Tomato and Buffalo Mozzarella Cheese 番茄水牛芝士薄餅	\$228
Pizza with Pepperoni and Green Olive 辣肉腸青水欖薄餅	\$228

Served from 11:00am to 12:00am 由早上十一時至凌晨十二時供應	HK\$
Burger and Sandwiches — 漢堡包及三文治	
Harbour Grand Hamburger 100% Australian Wagyu Beef served with Pineapple, Fried Egg, Bacon, Cheddar Cheese, Sliced Tomato, Onion Marmalade and French Fries 海逸君綽澳洲和牛漢堡包 配菠蘿、煎蛋、煙肉、車打芝士、番茄、洋蔥酸醬及炸薯條	\$328
Harbour Grand Club Sandwich Grilled Chicken, Bacon, Tomato, Lettuce, Fried Egg and French Fries 海逸君綽公司三文治 配烤雞、煙肉、番茄、生菜、煎蛋及炸薯條	\$238
Impossible Burger with French Fries Impossible 漢堡包及炸薯條	\$288
Grilled Tuna & Cheese Sandwiches with French Fries 扒芝士吞拿魚三文治及炸薯條	\$198
Western Delicacies — 西式美食	
Grilled U.S. Sirloin Steak (200g) with French fries, sautéed French beans and cherry tomato with red wine sauce 美國西冷牛扒 配炸薯條、炒法國邊豆、車厘茄及紅酒汁	\$388
Australian Rack of Lamb Provencal with mashed potato and seasonal vegetables with red wine sauce 實雲酥澳洲羊架 配薯蓉、時令蔬菜及紅酒汁	\$388
Grilled U.S. Pork Chop with roasted potato and sweet corn in sage juice 烤美國豬扒 配烤薯仔、粟米及鼠尾草燒汁	\$338
Seared Norwegian Salmon with potato vegetable cake, tomato paste, pesto sauce, sautéed French beans and green peas 香煎挪威三文魚 配馬鈴薯菜餅、番茄蓉、意大利香草汁、炒法國邊豆及青豆	\$368
Grilled King Prawn with baked new potato, grilled vegetables with garlic butter 烤大蝦 配新薯、雜菜及蒜香牛油	\$388
Shrimp Mousse, Crusted Chicken Roll with carrot puree, asparagus, cherry tomato, wild mushroom sauce 香脆雞肉卷 鮮蝦慕絲 配蘆筍、甘筍、車厘茄及野菌汁	\$298

Served from 11:00am to 12:00am 由早上十一時至凌晨十二時供應	HK\$
Asian Delicacies — 亞洲美食	
Masala Shrimp Curry with Naan Bread 印式香料烤蝦咖哩 配烤餅	\$228
Hainanese Chicken Rice with lemongrass flavored rice and broth 海南雞飯 配清湯	\$268
Wok-fried Singapore Noodles 星洲炒米	\$228
Wonton Noodle Soup with shrimp dumplings, egg noodle and seasonal vegetables 鮮蝦雲吞麵	\$178
Malaysian Laksa with prawns, tofu puffs, chicken, boiled egg and oil noodle 馬來西亞喇沙湯麵	\$208
Yangzhou Fried Rice with Barbecued Pork, Shrimps and Vegetables 揚州炒飯	\$208
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、蘑菇配白飯	\$208
Halal— 清真美食	
Crab Meat and Avocado Salad 蟹肉牛油果沙律	\$188
Halal Striploin Steak with seasonal vegetable and gravy 清真西冷扒 配時令蔬菜及燒汁	\$368

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Served from 11:00am to 12:00am 由早上十一時至凌晨十二時供應	HK\$
Dessert — 甜品	
Cake of the Day 是日精選蛋糕	\$108
Mango Panna Cotta 意式芒果奶凍	\$108
Basque Burnt Cheesecake with Mixed Berries 巴斯克芝士蛋糕配雜莓	\$108
Lemon Meringue Tart 檸檬蛋白撻	\$108
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 外賣盒 或 外賣袋	\$5

## Chinese Set Menu — 中式套餐

### Soup 餐湯

Minced beef thick soup 西湖牛肉羹 Or 或 Chinese Soup of the Day 豐料養生靚湯

### Entrée (any 2) 小菜 (可選兩款)

Sautéed Sweet and Sour Shrimps with Pineapple 鳳梨咕嚕蝦球 Or或 Stir-fried Beef Slices with Straw Mushrooms in Oyster Sauce 鮮菇蠔皇牛肉 Or或 Sautéed Sliced Chicken with Chili Sauces and Mixed Pepper 老干媽豉椒炒雞球 Or或 Braised Vegetable with Black Mushrooms 北菇扒菜膽

### Vegetable 素菜

Wok-fried Seasonal Greens 清炒郊外油菜

#### Rice / Noodle 飯麵

Fried Rice with Barbecued Pork and Kale 玉蘭叉燒炒香苗 Or 或 Fried E-Fu Noodles with Mixed Mushrooms 珍箘炆伊麵

#### Dessert 甜品

Seasonal Fresh Fruit 時令水果

Chinese Tea 中國茗茶

HK\$388 per person 每位港幣三百八十八元

Wine Selection		HK\$ <b>By Glass</b> 150ml	HK\$ By Bottle 750ml
Champagne & Bubble			
Gosset, Excellence, Brut Champagne, France	NV	\$225	\$1160
House Sparkling Wine			\$640
House Sparkling Juice			\$240
White			
Elderton E-Series, Unoak Barossa Valley, Australia	•	\$77	\$400
Saint Clair Vicar's Choice Marlborough, New Zealar	•	\$99	\$400
Villa Chiopris, Pinot Grigi DOC Friuli Grave, Italy	o 2021	\$99	\$400
Palliser Estate, Dry Riesling 2022 Martinborough, New Zealand		\$106	\$400
Red			
Elderton E-Series, Shiraz Barossa Valley, Australia		\$77	\$400
Alamos, Selección Malbe Mendoza, Argentina		\$77	\$420
Laroche, Merlot 2021 La Chevalière, France		\$110	\$400
Spy Valley, Pinot Noir 2017 Marlborough, New Zealand		\$110	\$470
Beer			HK\$
Carlsberg	Denmark	330 ml	\$80
Guinness Draft Can	Ireland	440 ml	\$80
Asahi Super Dry	Japan	334 ml	\$80
Heineken	Holland	330 ml	\$80
Tsing Tao	China	355 ml	\$80

HK\$ Juice \$68 Apple Cranberry Grapefruit Orange Mango Pineapple Tomato Watermelon **Soft Drink** \$58 Coke Coke Plus Coke Zero Ginger Ale Ginger Beer Sprite Soda Water **Tonic Water** Coffee Decaf Coffee, Espresso \$60 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

# LATE NIGHT DINING 夜宵菜譜

Served from 12:00am to 2:00am 由凌晨十二時至凌晨二時供應

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Served from 12:00am to 2:00am 由凌晨十二時至凌晨二時供應		HK\$
Caesar Salad with Smoked Salmon Crispy Bacon and Croutons 煙三文魚凱撒沙律 配香脆煙肉及烤麵包粒		\$268
Wild Mushroom Soup 野菌湯		\$148
Pepperoni Pizza with Green Olive 辣肉腸青水欖薄餅		\$228
Yangzhou Fried Rice with Barbecued Pork, Shrimps and Vegetables 揚州炒飯		\$208
Wonton Noodle Soup with Shrimp Dumplings, Egg Noodles and Seasonal Vegetables 鮮蝦雲吞麵		\$178
Spaghetti Bolognese 肉醬意粉		\$228
Harbour Grand Hamburger 100% Australian Wagyu Beef with Pineapple, Fried Egg, Bacon, Cheddar Cheese, Sliced Tomato, Onion Marmalade and French Fries 海逸君綽澳洲和牛漢堡包  配菠蘿、煎蛋、煙肉、車打芝士、番茄、洋蔥酸醬及炸薯條		\$328
Grilled Steak Sandwiches with Bacon and French Fries 薄牛扒三文治 配煙肉及炸薯條		\$208
Cake of The Day 是日精選蛋糕		\$108
Seasonal Fruit Platter 時令鮮果拼盤		\$138
Drinks Selection	HK\$ By Glass	HK\$ By Bottle
White Wine Elderton E-Series, Unoaked Chardonnay 2022, Barossa Valley, Australia	150ml \$77	750ml \$400
Red Wine Elderton E-Series, Shiraz 2021, Barossa Valley, Australia	\$77	\$400
Bottled Beer Carlsberg, Denmark, 330 ml Tsing Tao, China, 355 ml		\$80 \$80
Chilled Juice Apple, Orange, Grapefruit		\$68
Canned Soft Drink Coke, Coke Plus, Coke Zero, Sprite		\$58
Coffee or Tea		\$60