BREAKFAST

早餐

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

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

\$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



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

Available 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 with Toast 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



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

HK\$

Egg Dishes (portion of 2 eggs) 雞蛋類早餐 (每客兩隻雞蛋) Fried / Scrambled / Omelette / Boiled / Poached

\$88

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 with grilled tomato and hash brown 配烤番茄及薯餅

\$198

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

Waffle or Pancake 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 \$188







Sustainable Seafood

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

Available 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、水煮蛋、無花果及蜜糖芥末醬	\$228
South American Lobster Tail Salad	\$328
南美龍蝦尾沙律	
Caesar Salad served with Crispy Bacon and Croutons with Grilled Chicken / Grilled Prawn / Smoked Salmon	\$228
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	\$ 220
即污雜 · 以 · 污取 · 以 · / / / / / / / / / / / / / / / / /	
Avocado and Tiger Prawn Salad 牛油果及虎蝦沙律	\$228
Duck Foie Gras Terrine with Brioche Toast, Fig with Apple Ginger Jam 鴨肝醬凍批 配無花果多士及薑味蘋果醬	\$278
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Mixed Green Salad 田園沙律	\$148

Soup — 湯





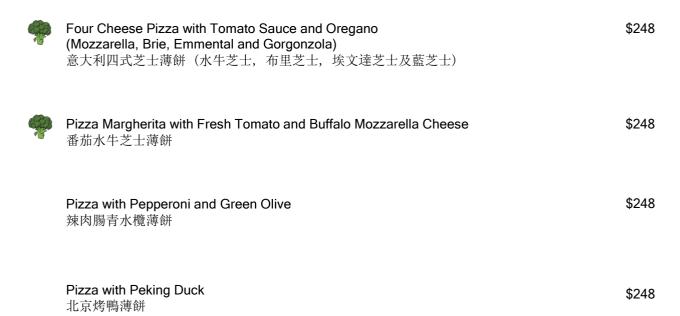
Available from 11:00am to 12:00am 由早上十一時至凌晨十二時供應	HK\$
Snack Menu — 小食	
Mini Wagyu Beef Burger (2 pieces) with Potato Wedges, Truffle and Cheese Sauce 迷你和牛漢堡包(兩件)配炸薯角、松露芝士醬	\$208
Homemade Korean Chicken Wings (4 pieces) 自家製韓式炸雞翼(四件)	\$208
Potato Skin stuffed with Bacon, Cheese and Vegetables (3 pieces) 芝士煙肉蔬菜釀薯皮(三件)	\$178
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
French Fries with Spicy Sauce 炸薯條 配辣醬	\$128
Foie Gras Mousse Toast with Apple Compote (5 pieces) 鴨肝慕絲多士配蜜餞蘋果醬(五件)	\$278





Available from 11:00am to 12:00am 由早上十一時至凌晨十二時供應	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 / 香蒜欖油 / 番茄香草汁 / 牛肉醬	\$228

Pizza — 意大利薄餅





	Available 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	\$228
VEOAN	Impossible Burger with Salad	\$308
	Impossible 漢堡包及沙律	
	Corned Beef Sandwiches with French Fries 鹹牛肉三文治及炸薯條	\$228
	Western Delicacies — 西式美食	
	Grilled U.S. Rib Eye (10oz) with French fries, sautéed French beans, cherry tomatoes and red wine sauce 美國肉眼牛扒(10安士) 配炸薯條、炒法國邊豆、車厘番茄及紅酒汁	\$428
	Roasted Rack of Lamb Provencal 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	\$308
	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	\$348
STAINABLE SEAFOOD	Seared Norwegian Salmon with potato vegetable cake, tomato concasse, pesto sauce, sautéed French beans and green	\$348
	peas 季前柳成二文在 配匡於萬芳餅 采花蕊 禾芹江 炒汁園埠豆豆丰豆	



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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- Available 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	\$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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Available from 11:00am to 12:00am 由早上十一時至凌晨十二時供應	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



Chinese Set Menu — 中式套餐

Soup 餐湯

Braised Fish Maw Soup with Sweet Corns 粟米魚肚羹 Or 或 Chinese Soup of the Day 豐料養生靚湯

Main Dish (any 2) 小菜 (可選兩款)

Sweet and Sour Shrimps with Pineapple 鳳梨咕嚕蝦球 Or 或 Stir-fired Chicken with Honey and Black Pepper 香蔥蜜椒雞球 Or 或 Barbecued Pork with Roasted Goose 蜜汁叉燒拼燒鵝 Or 或 Baked Pork Ribs with Spicy Salt 椒鹽肉排

Vegetable 素菜

Wok-fried Seasonal Vegetables 清炒郊外油菜

Rice / Noodle 飯麵

Or 或

Fried Rice with Shrimps and Barbecued Pork 揚洲炒香苗

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







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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
Beer			HK\$
Carlsberg	Denmark 	330ml	\$80
Guinness Draft Canned	Ireland	440ml	\$80
Asahi Heineken	Japan Holland	334ml	\$80 \$80
Tsing Tao	Holland China	330ml 355ml	\$80 \$80
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Juice	HK\$
Apple	\$68
Cranberry	
Grapefruit	
Orange	
Mango	
Pineapple	
Tomato	
Watermelon	
	\$58
Soft Drink	
Coke	
Coke Plus	
Coke Zero	
Ginger Ale	
Ginger Beer	
Sprite	
Soda Water	
Tonic Water	
Coffee	
Decaffeinated Coffee, Espresso	\$60
Fresh Brewed Coffee, Iced Coffee	
Cappuccino, Double Espresso	\$68
Latte, Mocha	
Hot / Iced Chocolate	\$68
Iced Cappuccino / Latte	\$75
Tea	
English Breakfast	\$60
Earl Grey	ΨΟΟ
Jasmine	
Peppermint	
Chamomile	

LATE NIGHT DINING 夜宵菜譜

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

Available from 12:00am to 2:00am 由凌晨十二時至凌晨二時供應		HK\$
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 野菌湯		\$168
Pizza with Pepperoni and Green Olive		\$248
辣肉腸青水欖薄餅		
Yangzhou Fried Rice with barbecued pork, shrimps and vegetables 揚州炒飯		\$248
Wonton Noodles Soup with shrimp dumplings, egg noodles and seasonal vegetables 鮮蝦雲吞麵		\$208
Spaghetti Bolognese		\$228
肉醬意粉		
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
Corned Beef Sandwiches with French Fries		\$228
鹹牛肉三文治及炸薯條		
Cake of The Day		\$148
是日精選蛋糕		
Seasonal Fruit Platter		\$138
時令鮮果拼盤		
Drinks Selection	HK\$ By Glass 150ml	HK\$ By Bottle 750ml
White Wine	\$98	\$400
Elderton E-Series, Unoaked Chardonnay, Barossa Valley, Australia Red Wine	Ф90	Φ400
	¢120	\$400
Elderton E-Series, Shiraz, Barossa Valley, Australia Bottled Beer	\$138	\$400
Carlsberg, Denmark, 330 ml		\$80
		\$80
Tsing Tao, China, 355 ml Chilled Juice		φου
		¢6 9
Apple, Orange, Grapefruit Canned Soft Drink		\$68
		\$58
Coke, Coke Plus, Coke Zero, Sprite		φοο