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

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 \$198 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 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 \$188

waffie of 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 由早上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	\$198/\$238/\$
Italian Parma Ham, with Honeydew Melon 意大利帕馬火腿 配哈密瓜	\$188
Grilled Japanese Scallop, Baked Honey Pumpkin with Lemon Vinaigrette Sauce 烤日本帶子 配焗蜜糖南瓜及檸檬油醋醬	\$228
Beetroot Salad 紅菜頭沙律	\$128
Japanese Style Chicken and Leek Skewer, Quail Egg and Potato Salad 日式雞肉京蔥串 配鶴鶉蛋及薯仔沙律	\$168
Soup — 湯	
Lobster Bisque with Brandy 龍蝦濃湯	\$138
Wild Mushroom Soup	\$128

野菌湯

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)	\$138
Crispy Deep-fried Shrimps with Thai Chilli Sauce (6 pieces) 炸蝦 配泰式辣醬 (6件)	\$168
Pan-fried Mini Crab Meat and Corn Cakes with Tomato Salsa (6 pieces) 香煎迷你蟹肉粟米餅 配蕃茄沙沙(6件)	\$138
Korean Deep-fried Chicken (5 pieces) 韓式炸雞(5件)	\$138
French Fries 炸薯條	\$70

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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\$
Pasta — 麵食	
Grilled Scallop Penne in Truffle Cream Sauce 烤帶子長通粉 配松露忌廉汁	\$288
Seafood Linguine with Salmon, Mussel, Scallop and Asparagus in Pesto Sauce 海鮮扁意粉 配三文魚、青口、帶子、蘆筍及香草汁	\$228
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	\$268
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	\$208
Impossible Burger with French Fries Impossible 漢堡包及炸薯條	\$268
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
Slow Cooked Beef Cheek with pumpkin puree and sautéed asparagus 慢煮牛臉頰肉 配南瓜蓉及炒露筍	\$388

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	\$228
Mie Goreng 印尼炒麵	\$208
Wonton Noodle Soup with shrimp dumplings, egg noodle and seasonal vegetables 鮮蝦雲吞麵	\$158
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	\$188
Fried Noodle with Shredded Pork 肉絲炒麵	\$188
Indian Korma Curry with Steamed Rice with potatoes, carrots, baby corns, mushrooms	\$198

印度咖喱雜菜 配馬鈴薯、甘筍、珍珠筍、蘑菇配白飯

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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	\$88
Mango Panna Cotta 意式芒果奶凍	\$88
Basque Burnt Cheesecake with Mixed Berries 巴斯克芝士蛋糕配雜莓	\$98
Lemon Meringue Tart 檸檬蛋白撻	\$88
Seasonal Fruit Platter 時令鮮果拼盤	\$88
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

Braised Fresh Crab Meat Soup with Sweet Corn 鮮拆蟹肉粟米羹 Or 或 Chinese Soup of the Day 豐料養生靚湯

Entrée (any 2) 小菜 (可選兩款)

Braised Beef and Straw Mushroom with Oyster Sauce 草菇蠔皇牛肉 Or 或 Sautéed Chicken with Spicy Black Bean Sauce 老干媽豉椒炒雞球 Or 或 Braised Vegetables with Black Mushroom 北菇扒菜膽 Or 或 Wok-fried Pork Ribs with Worcestershire Sauce 蜜味喼汁骨

<u>Vegetable 素菜</u>

Wok-fried Seasonal Greens 清炒郊外油菜

Rice / Noodle 飯麵

Fried Rice with Shredded Chicken 生炒雞絲香苗 Or 或 Braised Rice Vermicelli with Mixed Mushroom and Preserved Vegetables 榨菜雜菌炆米

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	2 le 100 20	HK\$ By Glass 150ml	HK\$ By Bottle 750ml
Champagne & Bubble		1001111	7001111
Gosset, Excellence, Bru Champagne, France	t NV	\$225	\$1160
House Sparkling Wine			\$640
House Sparkling Juice			\$240
White			
Elderton E-Series, Unoa Barossa Valley, Australia		\$77	\$400
Barossa Valley, Australia Saint Clair Vicar's Choice, Sauvignon Blanc 2022 Marlborough, New Zealand		\$99	\$400
Marlborough, New Zealand Villa Chiopris, Pinot Grigio 2021 DOC Friuli Grave, Italy		\$99	\$400
Palliser Estate, Dry Riesling 2022 Martinborough, New Zealand		\$106	\$400
Red			
Elderton E-Series, Shira Barossa Valley, Australia		\$77	\$400
Alamos, Selección Malb Mendoza, Argentina		\$77	\$420
Laroche, Merlot 2021 La Chevalière, France		\$110	\$400
Spy Valley, Pinot Noir 20 Marlborough, New Zeala		\$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	335 ml	\$80

HK\$ \$68 Juice Apple 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 \$60 Decaf Coffee, Espresso Fresh Brewed Coffee, Iced Coffee Cappuccino, Double Espresso \$68 Latte, Mocha Hot / Iced Chocolate \$68 \$75 Iced Cappuccino Tea \$60 **English Breakfast** Earl Grey Jasmine Peppermint Chamomile Iced Tea