

PRIVATE DINING

客房餐飲服務



HARBOUR GRAND

KOWLOON

九龍海逸君綽酒店

SERVICE
DIRECTORY

ホテルサービス御案内
服務指南

PRIVATE
DINING
ルーム・サービス
客房餐飲服務

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BREAKFAST

早餐

From 07:00 to 11:30
由早上7時至11時30分供應

Last delivery at 12:00 noon
最後送餐時間為中午12時正

BREAKFAST SET | 晨早套餐

HK\$

CONTINENTAL BREAKFAST | 歐陸式早餐

138

Freshly baked Danish, croissant and white or whole wheat toast (1 piece of each kind, total 3 pieces)

Served with fruit preserves (strawberry or marmalade), and butter or margarine

Chilled orange juice

Coffee or tea

新鮮出爐早餐包點(每款一件，共三件): 丹麥甜包、牛角包及烘麵包或烘麥包

配以果醬(士多啤梨或柑橘)及牛油或植物牛油

橙汁

咖啡或茶

HEALTHY BREAKFAST | 健康早餐

158

Seasonal fruit bowl

Choice of cereal: corn flakes, special K or muesli

Served with fresh milk or skimmed milk

Chilled orange juice and yoghurt

Coffee or tea

時令鮮果粒

自選穀麥：粟米片、麥米片或全雜麥片

配鮮奶或脫脂奶

橙汁及乳酪

咖啡或茶

AMERICAN BREAKFAST | 美式早餐

188

Two eggs prepared to your liking : fried, scrambled, boiled or poached

Bacon, hash brown potato, cherry tomatoes and sausages (chicken or pork)

Served with two croissants

Chilled orange juice and yoghurt

Coffee or tea

農場雞蛋兩隻: 煎蛋、炒蛋、烩蛋或水煮蛋、煙肉、薯餅、車厘茄及香腸(雞肉腸或豬肉腸)

牛角包兩件

橙汁及乳酪

咖啡或茶

FLUFFY OMELETTE | 奄列早餐

188

Choose 3 ingredients of ham, cheddar, mushrooms, tomatoes or onions (Plain omelette is also available)

Hash brown potato and sausages (chicken or pork)

Served with two croissants

Chilled orange juice and yoghurt

Coffee or tea

自選三款配料：火腿、車打芝士、白菌、番茄或洋蔥(另有淨奄列供應)

薯餅及香腸(雞肉腸或豬肉腸)

牛角包兩件

橙汁及乳酪

咖啡或茶

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A LA CARTE BREAKFAST SELECTION | 自選早餐

Bircher muesli 瑞士凍麥皮	90
Seasonal fruit bowl 時令鮮果粒	90
Seasonal fruit bowl with yoghurt (plain, strawberry, blueberry or raspberry) 時令鮮果粒配酸乳酪 (原味、士多啤梨、藍莓或紅莓)	120
Two eggs prepared to your liking#: Fried, scrambled, boiled or poached 農場雞蛋兩隻: 煎蛋、炒蛋、烩蛋或水煮	70
Plain omelette# 淨奄列	70
Fluffy omelette# Choose 3 ingredients of ham, cheddar, mushrooms, tomatoes or onions 奄列 自選三款配料: 火腿、車打芝士、白菌、番茄或洋蔥 #Served with two croissants 伴牛角包兩件	90
Side order (choice of two and 2 pieces of each kind) Bacon, ham, hash brown potatoes, and sausages (chicken or pork) 配料(自選兩款及每款兩件) 煙肉、火腿、薯餅、雞肉腸或豬肉腸	40
Choice of cereal: Corn flakes, special k, muesli Served with fresh milk or skimmed milk 自選穀麥: 粟米片、麥米片或全雜麥片 配鮮奶或脫脂奶	80
Freshly baked breakfast bakeries Freshly baked danish, croissant and white or whole wheat toast (1 piece of each kind, total 3 pieces) served with fruit preserves (strawberry or marmalade) and butter or margarine 新鮮出爐早餐包點(每款一件, 共三件): 丹麥甜包、牛角包及烘麵包或烘麥包 配果醬(士多啤梨或柑橘)及牛油或植物牛油	90
Crispy waffle with maple syrup and fresh berries 香脆窩夫伴楓糖漿及新鮮雜莓	148

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A LA CARTE BREAKFAST SELECTION | 自選早餐

Egg benedict Two poached eggs on toasted English muffin, spinach, sliced ham and Hollandaise sauce 班尼迪波蛋伴火腿及荷蘭醬	158
Grilled ham and cheese sandwich 扒火腿芝士三文治	168
Steak & Eggs US beef striploin, fried eggs, hash brown potatoes and croissant 香煎牛扒伴煎蛋、薯餅及牛角包	388
Shrimp and Pork Dumplings Noodle Soup in double-boiled chicken stock 鮮蝦菜肉水餃湯麵	148
Plain Congee Served with deep-fried Chinese doughnuts 香綿白粥伴油條	60
Congee with choice of shredded chicken or sweet corn Served with deep-fried Chinese doughnuts and glutinous rice chicken in lotus leaf 自選雞肉或粟米粥伴油條及糯米雞	168
Congee with abalone and chicken Served with deep-fried Chinese doughnuts and glutinous rice chicken in lotus leaf 鮑魚滑雞粥伴油條及糯米雞	248

HONG KONG STYLE BREAKFAST | 港式早餐

Korean spicy shin instant ramen noodles or Sesame oil flavor instant noodles or Macaroni Choice of two: Ham, double fried egg, marinated chicken wing, sliced beef, shrimps and pork dumpling, pork sausage shredded pork with pickled mustard, pork sausage patty, 🌶️ spiced pork cubes, spam (Supplement HK\$25 for each)	120
辛辣麵 或 出前一丁麻油麵 或 通心粉 自選兩款： 火腿、煎雙蛋、滷水雞翼、肥牛、鮮蝦菜肉水餃、豬肉腸、榨菜肉絲、豬柳漢堡、🌶️ 五香肉丁、午餐肉 (每款另加港幣25元)	

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A LA CARTE
DINING

自選菜譜

From 12:00 to 23:00
由中午12時至晚上11時供應

Last order at 22:45
最後下單時間為晚上10時45分

SNACK | 滋味小食

HK\$

-  French fries
薯條
70
- German hot dog
sausage / romaine / tomatoes / pickled melon / mustard / French fries
德國熱狗
168
-  Roasted chicken wings
sweet chilli sauce
烤雞翼配甜辣醬
178
- Club sandwich
grilled chicken breast / lettuce / tomatoes / bacon / eggs / mayonnaise / white toast / French fries
公司三文治
188
-  Assorted satay
chicken / lamb / spicy peanut sauce / pickled vegetables
雞肉羊肉串標伴沙嗲汁及醃菜
208
- Gourmet beef burger
Australian ground beef / bacon / cheese / lettuce / tomatoes / mayonnaise
sesame seed bun / French fries
澳洲特級牛肉芝士漢堡
218

ALL DAY SELECTIONS | 全日精選

- All day breakfast
pork sausage / bacon / cherry tomatoes / hash brown potato / portobello
avocado / scrambled or fried eggs / toast brioche
全日早餐
198
-  All day veggie breakfast
portobello / pumpkin / avocado / cherry tomatoes / hash brown potato
salad lettuce / scrambled or fried eggs / toast brioche
田園全日早餐
198

SALAD | 沙律

- Caesar salad
selection of slow cooked chicken breast or smoked salmon
凱撒沙律伴慢煮雞胸或煙三文魚
188
- Chicken salad bowl
slow-cooked chicken breast / avocado / romaine / cucumber / arugula / quinoa
cherry tomatoes / onions / pumpkin / portobello / boiled egg / sesame dressing
慢煮雞胸沙律碗
188
-  Veggie salad bowl
pumpkin / portobello / avocado / romaine / cucumber / arugula / beetroot
quinoa / cherry tomatoes / onions / boiled egg / sesame dressing
田園沙律碗
188

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SOUP | 湯

HK\$

Soup of the day
是日精選湯

148

Lobster bisque
龍蝦湯

168

PASTA | 意粉

Soft shell crab linguine
fresh parsley / mushrooms / onions / lobster sauce
龍蝦汁軟殼蟹扁意粉

218

Fresh clams linguine with white wine sauce
fresh clams / parsley / onions / white wine sauce
白酒汁香茜鮮蜆肉扁意粉

218

Pappardelle with crab meat and tomato sauce
crab meat / garlic / tomato sauce
番茄汁蟹肉寬扁麵

218

Braised ox tail linguine
carrot / onions / red wine sauce
紅酒汁燴牛尾扁意粉

218

PIZZA | 薄餅

 Pizza margherita
fresh basil / mozzarella / tomato sauce
番茄香草芝士薄餅

198

Parma pizza
parma ham / mozzarella / tomato sauce
風乾火腿芝士薄餅

198

FROM THE GRILL | 燒烤美饌

Canadian pork chop (260g)
加拿大豬扒 (260克)

308

Australian lamb cutlets (260g)
澳洲羊扒 (260克)

398

White cod fillet (200g)
白鱈魚柳 (200克)

408

US black angus rib eye (320g)
美國特級牛肉眼扒 (320克)

438

Grilled items are served with French fries and seasonal vegetables 所有燒烤美饌均伴薯條及時菜

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ASIAN FAVOURITES | 亞洲精選

🌱	Sautéed seasonal vegetable 炒時令蔬菜	108
	Shrimp and pork dumplings noodle soup egg noodles in double-boiled chicken stock 鮮蝦菜肉水餃湯麵	158
🌶️	Seafood laksa lemak shrimps / mussels / fish ball / tofu puff / boiled egg / coriander / rice vermicelli 馬來椰汁海鮮湯米粉	228
	Stir-fried rice noodle with beef beef / bean sprouts / onions / scallions 乾炒牛河	208
	Crispy fried noodle shredded pork / chantarelle / abalone sauce 鮑汁雞油菌肉絲煎麵	218
	Stir-fried udon with shredded roasted duck shredded roasted duck / mushroom / onions / vegetable / bell pepper / soy sauce 豉油皇火鴨絲炒烏冬	218
🌱 🌶️	Curry vegetables steamed rice 咖喱雜菜伴白飯	178
🌶️	Curry lamb steamed rice 咖喱羊肉伴白飯	208
	Scallion oil chicken boneless / steamed rice 無骨蔥油雞伴白飯	228
	Sweet and sour prawns steamed rice 咕嚕蝦球伴白飯	228
🌶️	Stir-fried scallops with seasonal vegetables and XO sauce steamed rice XO醬翡翠炒帶子伴白飯	248
	Hokkien fried rice diced seafood / diced chicken / mushrooms / eggs 福建炒飯	218
	Seafood fried rice with black truffle paste diced shrimp / diced scallop / diced vegetable / black truffle paste / scallions 黑松露海鮮炒飯	218
	Char siu fried rice Spanish pork collar / eggs 西班牙豬梅頭叉燒炒飯	218
	Steamed rice (per bowl) 白飯(每碗)	30

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DESSERTS | 甜 品

MÖVENPICK ice cream (chocolate / vanilla / strawberry)
MÖVENPICK 雪糕杯 (朱古力 / 雲呢拿 / 士多啤梨)

58

🍌 Seasonal fruit bowl
時令鮮果粒

90

BEVERAGES | 飲 品

Soft drinks 330ml: Coca Cola, Coke Zero, Sprite, Soda Water or Tonic Water
汽水330毫升: 可口可樂、無糖可口可樂、雪碧、蘇打水或湯力水

55

Natural Mineral Water 330ml: Evian
法國依雲天然礦泉水330毫升

65

Sparkling Mineral Water 330ml: Perrier
法國巴黎有氣礦泉水330毫升

65

Chilled juice: orange, apple or pineapple
果汁: 橙汁、蘋果汁或菠蘿汁

65

Fresh milk
鮮奶

65

Coffee, decaffeinated coffee, café latte, cappuccino or espresso
咖啡、低咖啡因咖啡、牛奶咖啡、泡沫咖啡或特濃咖啡

68

English breakfast tea, earl grey tea or camomile tea
英式紅茶、伯爵紅茶或甘菊花草茶

68

Hot chocolate
熱朱古力

68

Beer 330ml: Carlsberg or Tsing Tao
啤酒330毫升: 嘉士伯或青島

68

House red or white wine (per glass)
紅或白餐酒 (每杯)

95

House red or white wine 750ml (per bottle)
紅或白餐酒750毫升 (每瓶)

390

House champagne 750ml (per bottle)
香檳750毫升 (每瓶)

980

Food heating charge (per item)
食物加熱服務費 (每項)

20

Takeaway container, bag and cutlery (per piece)
外賣盒、袋及餐具 (每件)

5

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