
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

20012025

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



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

\$198

**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

\$68

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

\$50

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)

\$88

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

\$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

Waffle or Pancake 窩夫 或 班戟

\$188

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
由上午十一時至凌晨十二時供應

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HK\$

Salad and Appetizer — 沙律及前菜

Harbour Grand Healthy Salad \$188
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

 Fresh Boston Lobster Salad \$268
新鮮波士頓龍蝦沙律

Caesar Salad served with Crispy Bacon and Croutons \$268
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

Parma Ham, Figs and Melon Salad \$188
帕爾馬火腿 配無花果及蜜瓜沙律

Duck Foie Gras Terrine with Brioche Toast, Fig with Apple Ginger Jam \$288
鴨肝凍批 配無花果多士及薑味蘋果醬

Avocado and Prawn Salad \$188
牛油果大蝦沙律

Mixed Green Salad \$128
田園沙律

Soup — 湯

 Lobster Bisque with Brandy \$168
龍蝦濃湯

 Mushroom Soup \$148
野菌湯

 Minestrone \$148
意大利雜菜湯



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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 (兩個)配炸薯角、松露芝士醬	\$138
Homemade Korean Chicken Wings (4 pieces) 自家製韓式炸雞翼 (四件)	\$128
Potato Skin stuffed with Bacon, Cheese and Vegetables (3 pieces) 芝士煙肉蔬菜釀薯皮 (三件)	\$128
Beef Samosas with Mint Yoghurt Sauce (8 pieces) 牛肉咖喱角配薄荷乳酪醬 (八件)	\$168
Chicken Satay and Beef Satay (3 pieces each) 雞肉沙嗲串及牛肉沙嗲串 (各三串)	\$168
Deep-fried Seafood Platter 炸海鮮拼盤	\$158
Deep-fried Mushroom (5 pieces) with Crab Meat Salad 脆炸蘑菇配蟹肉沙律 (五件)	\$158
Prawn with Whole Wheat Toast and Guacamole (5 pieces) 虎蝦配全麥多士及牛油果醬 (五件)	\$158
French Fries with Spicy Sauce 炸薯條配辣醬	\$88
Foie Gras Mousse Toast (5 pieces) with Apple Compote 鴨肝慕絲多士配蜜餞蘋果醬 (五件)	\$188



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HK\$

Pasta — 意大利麵

Penne with Grilled Scallop in Truffle Cream Sauce
烤帶子長通粉 配松露忌廉汁

\$288


Capellini with King Prawn in Lobster Sauce
大蝦天使麵 配龍蝦汁

\$268


Make Your Own Pasta 自選意大利麵
Spaghetti / Penne / Capellini
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)

\$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



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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 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

Harbour Grand Club Sandwich \$238

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

 Impossible Burger with Salad \$288

Impossible 漢堡包及沙律

Grilled Tuna and Cheese Sandwiches with French Fries \$198

扒芝士吞拿魚三文治及炸薯條

Western Delicacies — 西式美食

Grilled U.S. Sirloin Steak (200g) \$388

with French fries, sautéed French beans, cherry tomatoes and 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

Australian Rack of Lamb Provencal \$388

with mashed potatoes, seasonal vegetables and red wine sauce

澳洲寶雲酥羊架 配薯蓉、時令蔬菜及紅酒汁

Grilled Canadian Pork Chop \$338

with roasted potatoes and tomato, 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 \$368

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

Grilled King Prawn \$388

with baked new potato, grilled vegetables with garlic butter

烤大蝦 配新薯、雜菜及蒜香牛油

Crusted Chicken Roll Stuffed with Shrimp Mousse \$298

with truffle mashed potato, asparagus, cherry tomatoes and lobster creamy sauce

香脆雞肉卷釀鮮蝦慕絲 配蘆筍、黑松露薯蓉、車厘茄及龍蝦忌廉汁



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HK\$

Asian Delicacies — 亞洲美食

Masala Shrimp Curry with Naan Bread \$228
印式香料烤蝦咖喱 配烤餅

Hainanese Chicken Rice \$268
with lemongrass flavored rice and broth
海南雞飯 配清湯

Wok-fried Singapore Noodles \$228
星洲炒米

Wonton Noodles Soup \$178
with shrimp dumplings, egg noodles and seasonal vegetables
鮮蝦雲吞麵

Malaysian Laksa \$208
with prawns, tofu puffs, chicken, boiled egg and oil noodles
馬來西亞喇沙湯麵

Yangzhou Fried Rice \$208
with Barbecued Pork, Shrimps and Vegetables
揚州炒飯



Indian Korma Curry with Steamed Rice \$208
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

Other Service — 其他服務

Food Heating (Per Item) \$25
食物加熱 (每項)

Takeaway Box or Takeaway Bag (Per Piece) \$5
外賣盒 或 外賣袋 (每個)



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HK\$

Halal— 清真美食

Beetroot Salad 紅菜頭沙律	\$138
Crab Meat and Avocado Salad 蟹肉牛油果沙律	\$188
Tagliatelle with Asparagus and Pesto Sauce 露荀香草汁意大利麵	\$238
Tandoori Salmon Fillet with Garden Salad 印式燒三文魚配田園沙律	\$368
Roasted Lamb Chops with Seasonal Vegetables and Thyme Jus 燒羊扒配時令什菜香草汁	\$368
Halal Striploin Steak with Seasonal Vegetables and Gravy 清真西冷扒 配時令蔬菜及燒汁	\$368

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



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Available 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

Soup 餐湯

Pumpkin Soup with Conpoy 金湯瑤柱羹

Or 或

Chinese Soup of the Day 豐料養生靚湯

Main Dish (any 2) 小菜 (可選兩款)

Wok-fried Shrimp with Lily Bulbs and Celery 芹香百合炒蝦仁

Or 或

Stir-fired Chicken with Dried Chilli in Chilli Sauce 老干媽豉椒炒雞球

Or 或

Braised Vegetables with Conpoy 金菇瑤柱扒菜膽

Or 或

Braised Pork Knuckles with Preserved Plum and Hawthorn 山楂話梅豬手

Vegetable 素菜

Wok-fried Seasonal Vegetables 清炒郊外油菜

Rice / Noodle 飯麵

Fried Rice with Scallop and Kale 玉蘭帶子炒香苗

Or 或

Wok-fried Noodles with Minced Pork 肉碎家鄉炒麵

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



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Wine Selection		HK\$ By Glass 150ml	HK\$ By Bottle 750ml
Champagne & Bubble			
Gosset, Excellence, Brut NV Champagne, France		\$225	\$1160
House Sparkling Wine			\$640
House Sparkling Juice			\$240
White			
Elderton E-Series, Unoaked Chardonnay 2023 Barossa Valley, Australia		\$77	\$400
Saint Clair Vicar's Choice, Sauvignon Blanc 2022 Marlborough, New Zealand		\$99	\$400
Col D'Orcia, Pinot Grigio 2023 Sant' Antimo, Italy		\$106	\$530
Palliser Estate, Dry Riesling 2023 Martinborough, New Zealand		\$106	\$400
Red			
Elderton E-Series, Shiraz 2022 Barossa Valley, Australia		\$77	\$400
Alamos, Selección Malbec 2023 Mendoza, Argentina		\$77	\$420
Laroche, Merlot 2022 La Chevalière, France		\$110	\$400
Spy Valley, Pinot Noir 2021 Marlborough, New Zealand		\$110	\$470
Beer			HK\$
Carlsberg	Denmark	330 ml	\$80
Guinness Draft Canned	Ireland	440 ml	\$80
Asahi Super Dry	Japan	334 ml	\$80
Heineken	Holland	330 ml	\$80
Tsing Tao	China	355 ml	\$80

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	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	
Decaffeinated 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	

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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

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Available 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 Noodles 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\$	HK\$
White Wine	By Glass	By Bottle
Elderton E-Series, Unoaked Chardonnay 2023, Barossa Valley, Australia	150ml \$77	750ml \$400
Red Wine		
Elderton E-Series, Shiraz 2022, Barossa Valley, Australia	\$77	\$400
Bottled Beer		
Carlsberg, Denmark, 330 ml		\$80
Tsing Tao, China, 355 ml		\$80
Chilled Juice		
Apple, Orange, Grapefruit		\$68
Canned Soft Drink		
Coke, Coke Plus, Coke Zero, Sprite		\$58
Coffee or Tea		\$60

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