

Exclusive Dining Offers for Asian Financial Forum 2024 @ Harbour City

HARBOUR CITY
海港城

中菜 Chinese Cuisine

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粵藝館 Art of Canton

堂食單點及點心餐牌 85 折
15% OFF on À La Carte &
Dim Sum Menu for dine-in

✓ 維港海景 Harbour View ✓ 私人包廂 Private Room (16-20人pax)

粵藝館以經典粵菜為本，中菜日化為題，使用矜貴食材入饌並揉合粵菜細膩之處及東瀛風情，創作出多道獨特且富特色的新派菜餚，並匠心呈獻各種以鎮店花膠精心烹調的美味佳餚。

Art of Canton features authentic and classic Cantonese cuisine blended with the delicateness of Japanese-oriental styles. The restaurant also specializes in fish maw dishes, experienced in curating exotic-innovative and ravenous delicacies with extraordinary ingredients.



粵菜 Canton Cuisine



海港城海運大廈3階 OT301號舖
Shop OT301, Ocean Terminal, Harbour City



2297 2022



八十里 Azure 80

堂食可享「加柚」(西柚及柚子) 雞尾酒一杯
A complimentary cocktail "Keep It Up"
(Grapefruit & Yuzu) upon dine-in

- ✓ 維港海景 Harbour View
- ✓ 私人包廂 Private Room (12人pax)
- ✓ 露天雅座 Outdoor Seating Area

憑藉對美食的熱誠以及其精湛廚藝，八十里的廚師團隊為您呈獻令人回味的上海和四川美饌。八十里坐擁一覽無遺的維多利亞港美景及優雅舒適的露天雅座，讓您肆意享受醉人景緻及迷人晚霞，同時細味品嚐各式川滬佳餚。

A joint force of passionate culinary team presents you exquisite Shanghai and Sichuan cuisines that will make a lasting impression. With a stunning view of Victoria Harbour and an elegant outdoor terrace, Azure 80 is the ideal place to connect and share extraordinary moments together.



川菜 / 上海菜
Sichuan-Shanghainese



海港城海運大廈2階 OTE201號舖
Shop OTE201, Ocean Terminal, Harbour City



3468 5005



王子飯店 Prince Restaurant

堂食滿 HK\$1,000 可享 Château Franc Couplet 紅酒一支
A complimentary bottle of wine from Château Franc Couplet upon dine-in spending of HK\$1,000 or above

✓ 私人包廂 Private Room (4/16人pax)

王子飯店將中國傳統的餐飲文化與現代菜系有機結合。他們聚焦將菜餚的營養、日式料理的精緻、法式大餐的氣派融合在一起，提供鮑、參、翅、肚、燕以及原汁原味為原則，為饕客在這裡感受到新派粵菜與傳統佳餚的健康餐飲享受。

Prince Restaurant is committed to the unweaving principle and picks out the best from Chinese, Japanese, and the France cuisines. They offer abalones, sharks' fins, fish maws, and bird nests. Customers who dine at Prince can enjoy the fusion of modern cuisines and traditional ones.



粵菜 Canton Cuisine



海港城海洋中心1階 OC113AB&115號舖
Shop OC113AB&115, Ocean Centre, Harbour City



2366 1308



花圖 Voynich

堂食指定6人套餐，可享 85 折優惠
15% OFF on the designated set for 6 pax for dine-in

*請提前2日預訂 Reservation required 2 days in advance

- ✓ 海景 Sea View
- ✓ 私人包廂 Private Room (5/12/16/18人pax)
- ✓ 露天雅座 Outdoor Seating Area

玩味十足的花圖以特務不同的個性與特質演變融入餐廳及酒廊空間。俄羅斯輪盤隱藏餐廳入口，並以百子櫃配上骰仔讓賓客猶如置身在特務收藏館，其華麗設計概念及頂級佳餚，定必能為食客帶來耳目一新的體驗。

Voynich has blended different characteristics of an agent into the restaurant. With entrance concealed by Russian roulette wheel, diners will walk into the agent collection from the cabinets with dice. With the elegant and profound ambience, this design concept and top-notch cuisine are set to bring a refreshing atmosphere to guests.



粵菜 Canton Cuisine



海港城海洋中心4階 OC401號舖
Shop OC401, Ocean Centre, Harbour City



2688 2408



羲和雅苑 Xihe Ya Yuen

堂食 9 折及可享指定甜品一客
10% OFF and a complimentary
dessert upon dine-in

- ✓ 維港海景 Harbour View
- ✓ 私人包廂 Private Room (8-14人pax)
- ✓ 露天雅座 Outdoor Seating Area

羲和雅苑以創意的心智潛研餐飲本質，以味覺先行者的視角引領時代美食風尚。其羲和烤鴨，其與眾不同的在於它在繼承傳統技法的同時，創新改革，賦予了這一北京傳統名吃嶄新的風味。

Xihe Ya Yuan sells mainly traditional Chinese dishes and Beijing duck new style chain store. We bear a broad mind and work very hard on the essence of the dishes. We act as a pioneer of delicious food in the age of today.



 京菜 Beijing Cuisine

 海港城海運大廈2階 OTE203號舖
Shop OTE203, Ocean Terminal, Harbour City

 2157 3128



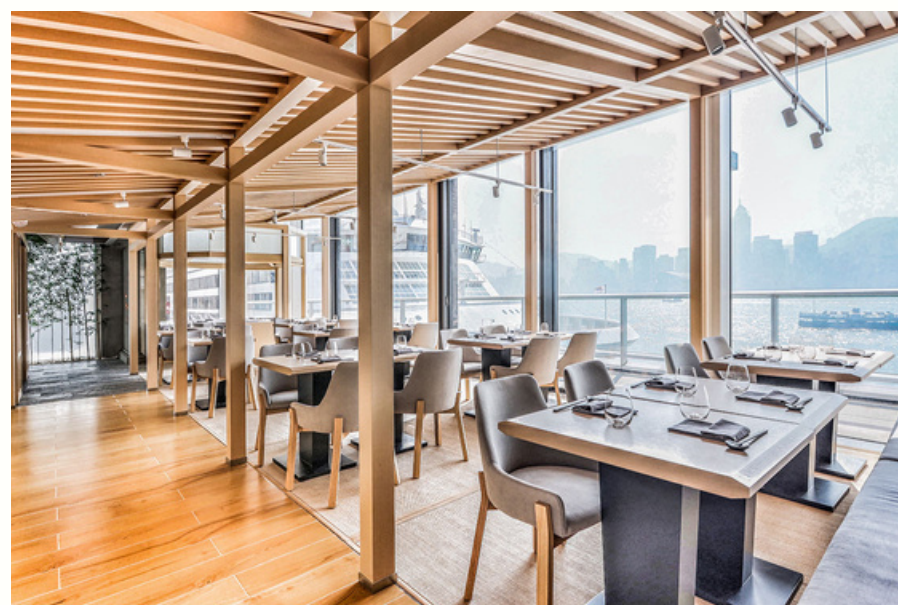
日山 Hiyama

四位入座，送精選清酒一枝
A complimentary bottle of selected
sake for 4 guests dining in

- ✓ 維港海景 Harbour View
- ✓ 私人包廂 Private Room (8-10人pax)
- ✓ 露天雅座 Outdoor Seating Area

「日山」是歷史悠久的日本和牛供應商，開店至今已逾百年，以嚴謹的態度挑選最優質的和牛。1935年，「日山」在東京開設首間壽喜燒店，致力為顧客提供優質的和牛及傳承日本正宗味道。

Hiyama, one of the oldest and finest beef suppliers in Japan, has started its butchery business since 1912. In 1935, Hiyama officially opened its first sukiyaki restaurant in Tokyo. It aims to deliver authentic Japanese dining and classic dishes



日本菜
Japanese Cuisine



海港城海運大廈3階 OTE302號舖
Shop OTE302, Ocean Terminal, Harbour City



2885 3203



幸・匠燒 Shiawase

四位入座，送精選清酒一枝
A complimentary bottle of selected sake for 4 guests dining in

- ✓ 維港海景 Harbour View
- ✓ 私人包廂 Private Room (10人pax)
- ✓ 露天雅座 Outdoor Seating Area

「幸・匠燒」帶領饕客甫入鳥居置身神社般的大殿，嚐味主廚以職人匠心呈獻的日本著名華味鳥、傳統烤煮海鮮等饗饌火之料理，配以主廚特意調配的九款自家調配秘製醬料及精心挑選的伴餚燒酎，讓你們細味體會每口幸福滋味。

Stepping into the culinary world of Shiawase, a robatayaki restaurant infused with tantalizing Japanese delicacy elements, delivering a dream of fantasy immersed in waves of palatable satisfaction.



日本菜
Japanese Cuisine



海港城海運大廈4階 OTE402號舖
Shop OTE402, Ocean Terminal, Harbour City



3611 3014



山本屋 Yamamotoya

✓ 維港海景 Harbour View

名古屋家喻戶曉的「山本屋」成立於1925年，掌舵人為第五代傳人—青木裕典及青木晃佑。餐廳主打每天新鮮製造的手工烏冬及獨一無二的味噌湯底，誓要在香港締造最正宗的名古屋地道滋味。

Yamamotoya, a household name in Nagoya, founded in 1925. The restaurant specializes in freshly made handmade udon noodle and its unique miso-based broth. It is committed to creating the most authentic Nagoya flavors in Hong Kong.

堂食可享「名古屋關東煮」一份
A complimentary serving of Nagoya
Miso Oden upon dine-in



日本菜
Japanese Cuisine



海港城海運大廈3階 LCX32號舖
Shop LCX32, Ocean Terminal, Harbour City



2297 2039



松藝館 Artisan de la Truffe

✓ 海景 Sea View ✓ 露天雅座 Outdoor Seating Area

松露餐廳品牌「松藝館」成立於巴黎，在德國漢堡、日本東京皆設有分店。餐廳內的所有菜式均與松露有關，以最優質的黑松露、白松露及季節性松露入饌，製作精緻的現代法國菜，務求以平易近人的價錢，提供世界上最奢華的食材。 Founded in Paris, and now with outlets in Hamburg and Tokyo, Artisan de la Truffe is dedicated to all things truffle-infused. Artisan de la Truffe serves refined, modern French cuisine laced with the finest black, white and seasonal truffles and delivers the world's most luxurious ingredients at an approachable price point.

四位入座，送精選紅酒一枝
A complimentary bottle of selected
red wine for 4 guests dining in



法國菜
French Cuisine



海港城海運大廈3階 OTE303號舖
Shop OTE303, Ocean Terminal, Harbour City



2885 2030



Harbourside Grill

堂食單點及午市套餐 9 折
10% OFF on À La Carte and Set
Lunch Menu for dine-in

✓ 維港海景 Harbour View ✓ 露天雅座 Outdoor Seating Area

Harbourside Grill以燒烤為主，同時糅合新派法國烹調技藝，讓賓客盡情享受精緻的餐飲體驗。餐廳致力尋找味蕾與口感的完美契合，搜羅優質肉類，引入西班牙頂級烤爐Josper Grill，肉質鮮嫩同時保留食材的原味道。

Harbourside Grill presents a grill-centric menu laced with French finesse. Key to the menu is the finest cuts of meat, cooked in a Spanish Josper Grill, a specialist oven that achieves extremely high temperatures, forming an instantaneous crust around the meat while trapping in natural juices to enrich the flavour.



 西式 Western Cuisine

 海港城海運大廈4階 OTE401號舖
Shop OTE401, Ocean Terminal, Harbour City

 2619 9100



Paper Moon

堂食可享 Welcome Drink 一杯
A complimentary welcome drink
upon dine-in

- ✓ 維港海景 Harbour View
- ✓ 私人包廂 Private Room (10-12人pax)
- ✓ 露天雅座 Outdoor Seating Area

Paper Moon 餐廳來自意大利時尚之都米蘭，而Paper Moon 香港店的廚房團隊挑選最新鮮的食材，以滿腔熱情及嫻熟技巧烹調出經典意菜，把米蘭總店的菜單原汁原味的奉上，為食客送上最真摯的意大利風味。

Paper Moon was first opened in the heart of Milan's fashion district. Paper Moon Hong Kong brings forth the genuine tastes of Italy through homey and original recipes from Milan.



意大利菜
Italian Cuisine



海港城海運大廈3階 OTE301號舖
Shop OTE301, Ocean Terminal, Harbour City



2156 2256



條款及細則 Terms & Conditions

- 所有優惠只適用於堂食。 All offers are applicable to dine-in only.
- 每個優惠只可使用一次。 Each offer is valid for one-time use only.
- 優惠期由2024年1月20日至1月30日。 The offers are valid from 20 January to 30 January 2024.
- 請於惠顧時出示「亞洲金融論壇」證件以享用優惠。 Customers must present their Asian Financial Forum badges to enjoy the offers.
- 證件之影印本或截圖均屬無效，恕不接受。 Photocopies or screenshots of Asian Financial Forum badges are invalid.
- 另收加一服務費並按原價計算。 Subject to 10% service charge that is based on original price.
- 各餐廳設有最低消費額，請自行查詢。 Restaurants may have minimum spending requirements.
- 優惠不可與其他折扣優惠同時使用，亦不可兌換現金或其他產品。 The offers cannot be used in conjunction with other promotional offers, and are non-redeemable for cash or other products.
- 各餐廳保留更改優惠之權利而不作另行通知。 Restaurants reserve the right to amend the offers without prior notice.
- 如有任何爭議，各餐廳保留最終決定權。 In case of any disputes, the restaurants reserve the right of final decision.
- 如有查詢，請直接聯絡餐廳。 For enquiries, please contact the corresponding restaurant(s).