




廚師推介




CHEF RECOMMENDATIONS

野香煎焗白鱈 	Pan-fried sliced eel with homemade sauce (8pcs).....	\$178
黑魚子花雕醉南非鮮鮑魚	Marinated South African fresh abalone in Huadiao wine with black fish roe.....	\$168
玫瑰蜜餞燒雲腿	Roasted Chinese ham with rose honey.....	\$118
脆藕芥末牛仔粒	Sauteed beef cube and lotus root with wasabi.....	\$138
杏汁雪蓮子花膠白肺湯	Double-boiled pork lung's soup with fish maw, Chinese lotus seed and almond juice.....	每位 Per person \$168
金腿濃湯燉金勾翅 (足3兩翅)	Braised superior shark's fin with Chinese ham in supreme soup.....	每位 Per person \$388
藏紅花汁燴脆皮花膠扒 	Deep-fried crispy fish maw with saffron sauce.....	每位 Per person \$268
日本柑橘蜜煎金蠔 	Pan-fried semi dried oysters with Japanese kumquat sauce (4pcs).....	\$298
十年陳皮黃金焗蠔鉗	Baked golden baby oyster with ten years aged dried tangerine peel.....	\$198
魚湯過橋象拔蚌 	Poached sliced geoduck in fish soup.....	4位用 For 4 persons 時價

玫瑰蜜餞燒雲腿

Roasted Chinese ham with rose honey



 主廚推介 chef's recommendation  辛辣菜式 spicy dishes  素食之選 vegetarian dishes

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金蒜瑤柱蒸冰島鰈魚鱮籠仔飯

Steamed rice with Iceland halibut, conpoy and crispy garlic served in bamboo steamer



南瓜雞豆米燴山珍

Sautéed wild mushroom with gorgon fruit in pumpkin sauce

金蒜汁焗澳洲龍蝦

Baked Australian lobster in crispy garlic sauce..... \$1388

西班牙火腿金芙蓉蒸星斑球

Steamed giant groupa fillet with Iberico ham in lobster and egg broth (4pcs)..... \$388

黑松茸豆醬炒龍躉球

Sautéed giant groupa fillet with bean sauce and black matsutake (4pcs)..... \$308

鮮花椒金湯煮本地牛頸脊

Poached fresh sliced beef with rattan pepper, angled luffa & fungus in chicken soup..... \$268

蔥燒花膠雞球煲

Stir-fried chicken with fish maw with spring onion and ginger..... \$358

黑糖龍井茶燻雞

Smoked chicken with dark sugar and Longing tea leaves.....

半隻 Half \$228

全隻 Whole \$438

南瓜雞豆米燴山珍

Sautéed with mushroom with gorgon fruit in pumpkin sauce..... \$168

魚湯浸彩虹甜菜苗

Poached baby rainbow chard in fish soup..... \$148

金蒜瑤柱蒸冰島鰈魚鱮籠仔飯

Steamed rice with Iceland halibut, conpoy and crispy garlic served in bamboo steamer..... \$288

黑金蒜帶子炒飯

Fried rice with scollop and black & crispy garlic..... \$168



藏紅花汁燴脆皮花膠扒

Deep-fried crispy fish maw with saffron sauce

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話梅鐵棍淮山

Fresh Chinese yam marinated with preserved plum sauce



清香柚子凍鮑魚

Chilled abalones with pomelo

前菜

APPETISERS

清香柚子凍鮑魚(四隻) Chilled abalones with pomelo (4 pieces)	\$148
話梅鐵棍淮山 🍄 🌿 Fresh Chinese yam marinated with preserved plum sauce	\$78
潤澤素燒鵝 🌿 Bean curd sheet roll with mushrooms	\$78
麻香萵苣 🌿 🌶️ Indian lettuce with Sichuan spicy sauce	\$78
七味黃金豆腐粒 Deep-fried bean curd with spicy salt	\$88
川味口水竹絲雞 🌶️ Chilled silky fowl in Sichuan style	\$118
龍井煙燻黃花魚 Smoked yellow croaker with Longjing tea flavor	\$118
涼拌海蜇頭 🍄 Jellyfish with black vinegar	\$138
五香滷鴨舌 Marinated duck tongue with Chinese herbs	\$98
椒鹽惹味鴨舌 🍄 Deep-fried duck tongue with crispy garlic and spicy salt	\$98
金甲脆魚皮 Deep-fried crispy fish skin marinated with satay and preserved egg yolk	\$78
金翅穿鳳翼 (需一天前預訂) Deep-fried chicken wing stuffed with shark's fin and Yunnan ham (One day notice required)	\$148



川味口水竹絲雞

Chilled silky fowl in Sichuan style



龍井煙燻黃花魚

Fresh Smoked yellow croaker with Longjing tea flavor

🍄 主廚推介 chef's recommendation 🌶️ 香辣菜式 spicy dishes 🌿 素食之選 vegetarian dishes

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脆米蒜香雞
Deep-fried crispy chicken coated with
crispy rice and garlic



招牌黑毛豬叉燒
Barbecue Prime Iberico Pork

燒味

BARBECUE

蜜汁金錢雞 (兩件起) Barbecued chicken liver, pork and lard with honey sauce (minimum 2 pieces).....	每件 Per piece	\$58
糖芯皮蛋酸薑 Preserved egg with pickled ginger		\$78
冰燒三層肉 Roasted pork belly		\$138
招牌黑毛豬叉燒 ☁️ Barbecue Prime Iberico Pork.....		\$248
化皮乳豬 (需一天前預訂)	半隻 Half	\$598
Roasted suckling pig (One day notice required)	全隻 Whole	\$1088
即燒明爐燒鵝 (製作需時80分鐘) ☁️	半隻 Half	\$368
Roasted goose served with plum sauce (Requires 80 minutes' preparation)	全隻 Whole	\$688
脆米蒜香雞 ☁️	半隻 Half	\$228
Deep-fried crispy chicken coated with crispy rice and garlic	全隻 Whole	\$408
酥薑香妃走地雞	半隻 Half	\$228
Deep-fried chicken with shredded ginger and homemade sauce	全隻 Whole	\$408
古法豉油雞	半隻 Half	\$228
Poached chicken with soy sauce	全隻 Whole	\$408
脆皮乳豬釀飯 (需一天前預訂) ☁️		\$1188
Roasted suckling pig stuffed with preserved meat and rice (One day notice required).....		



脆皮乳豬釀飯
Roasted suckling pig stuffed with preserved meat and rice

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黃湯海味羹
Assorted dried seafood soup with saffron



家鄉生拆魚茸羹
Minced spotted grouper soup with shredded assorted mushrooms

湯羹

SOUP

老火靚湯
Special daily soup

每位
Per person \$65

黑蒜淮杞燉烏雞
Double-boiled black chicken with black garlic, wolfberries and yam Chinese

每位
Per person \$118

羊肚菌皇瑪卡燉豬展
Double-boiled pork soup with morel mushroom and maca

每位
Per person \$128

鮮蝦帶子酸辣羹
Hot and sour soup with shrimp and scallop

每位
Per person \$78

鮮蟹肉瑤柱粟米羹
Sweet corn soup with crab meat and conpoy

每位
Per person \$88

黃湯海味羹
Assorted dried seafood soup with saffron

每位
Per person \$138

松茸菌竹笙雞片清湯
Double-boiled sliced chicken soup with matsutake mushroom and bamboo pith

每位
Per person \$108

家鄉生拆魚茸羹
Minced spotted grouper soup with shredded assorted mushrooms

每位
Per person \$118

滋補養生燉響螺湯
Double-boiled sea whelk soup with Chinese yam, red dates and longan

每位
Per person \$168

花膠北菇燉菜膽
Double-boiled fish maw soup with black mushroom and Chinese cabbage

每位
Per person \$228

魚汁白玉金勾燉花膠湯
Double-boiled fish maw soup with winter melon, dried shrimp and fish sauce

每位
Per person \$228



魚汁白玉金勾燉花膠湯
Double-boiled fish maw soup with winter melon, dried shrimp and fish sauce

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日本吉品鮑
Braised Japanese Yoshihama abalone



香煎琵琶官燕
Braised imperial bird's nest cake with crab meat and parsley

鮑魚·海味

ABALONE & DRIED SEAFOOD

28頭南非吉品鮑魚
Braised South African Yoshihama abalone
28頭heads/ 22 gm 每隻 Per piece \$538

日本吉品鮑
Braised Japanese Yoshihama abalone
28頭heads/ 22 gm 每隻 Per piece \$1388
20頭heads/ 30 gm 每隻 Per piece \$2888

鮑汁日本50頭關東遼參
Braised Japanese Kanto sea cucumber in abalone sauce
每位 Per person \$298

蝦籽家鄉釀日本關東遼參
(需一天前預訂)
Braised Japanese Kanto sea cucumber with mince pork, mushroom and celery
(One day notice is required) 每位 Per person \$338

蔥燒日本50頭關東遼參
Braised Japanese Kanto sea cucumber with scallions
每位 Per person \$298

蝦子岩米鮑汁扣南非3頭鮮鮑魚
Braised 3 head South Africa fresh abalone with shrimps roe, rock rice in abalone sauce
每位 Per person \$268

鮑汁扣厚隻8頭花膠扒
(需一天前預訂)
Braised imperial fish maw in abalone sauce
(One day notice is required) 每隻 Per piece \$1188

一品鮑角遼參燜雞煲
Braised abalone with sea cucumber and chicken in casserole
例 Regular \$588

官燕

BIRD'S NEST

竹笙釀官燕
Braised imperial bird's nest stuffed in bamboo pith
每位 Per person \$258

高湯菜膽燉官燕
Double-boiled imperial bird's nest soup with Chinese cabbage
每位 Per person \$368

海皇燴官燕
Braised imperial bird's nest soup in seafood
每位 Per person \$398

松茸菌燉官燕
Double-boiled imperial bird's nest soup with matsutake mushroom
每位 Per person \$368

蟹皇蟹肉燴官燕
Braised imperial bird's nest with crab roe
每位 Per person \$538

香煎琵琶官燕 ☁
(需時45分鐘)
Braised imperial bird's nest cake with crab meat and parsley
(Requires 45 minutes' preparation) 例 Regular \$488

海鮮

SEAFOOD

生猛海鮮 LIVE SEAFOOD SELECTION

老鼠斑 · 龍利魚 · 東星斑 · 紅瓜子斑 · 蘇鼠斑 · 老虎斑
*Pacific garoupa, Macau sole, Red spotted garoupa,
 Red melon seed garoupa, Black spotted garoupa, Tiger garoupa*

時價/ Market Price

活龍蝦 LIVE LOBSTER

(約1公斤/Approx 1 kg)

上湯焗龍蝦伊麵

Braised lobster with E-fu noodles in superior soup \$1288 起up

經典唐人炒龍蝦球

Wok-fried lobster with minced pork, egg and black bean sauce \$1288 起up

雞油花雕蛋白蒸龍蝦球

Steamed lobster with egg white in yellow wine \$1288 起up

松露野菌露筍炒龍蝦球

Wok-fried Australian lobster with black truffle, morel mushroom and asparagus \$1388 起up

松茸野菌龍蝦脆米泡飯(4至6位用)

Poached rice with lobster and matsutake mushroom in clay pot (Portion for 4-6 persons) \$1080



松露野菌露筍炒龍蝦球

Wok-fried Australian lobster with black truffle, morel mushroom and asparagus



活大肉蟹 LIVE CRAB

(約1.2公斤/Approx 1.2 kg)

薑蔥粉絲焗肉蟹煲

Braised crab with spring onion, ginger and vermicelli in casserole \$788 起up

陳年花雕蛋白蒸肉蟹

Steamed crab with egg white in yellow wine \$788 起up

秘製咖喱焗肉蟹

Braised crab with homemade curry sauce in Chef Chan style \$788 起up

鵝肝醬蔥燒焗肉蟹煲

Baked fresh crab with foie grass paste in clay pot \$888

秘製咖喱焗肉蟹

Braised crab with homemade curry sauce in Chef Chan style



醇香花雕蛋白蒸蟹鉗

Steamed fresh crab claw with egg white in yellow wine

三色藜麥金沙蝦球

Sautéed prawns with assorted quinoa and coated with egg yolk

陳年砵酒焗美國生蠔	每位 Per person	\$68
<i>Braised US Pacific oyster with aged port wine.....</i>		
法國藍腳菇炒蘇格蘭蛭子皇(兩位起)	每位 Per person	\$118
<i>Sautéed Scotland razor clam with French pied bleu mushrooms (Minimum for 2 persons).....</i>		
白汁焗釀鮮蟹蓋	每位 Per person	\$148
<i>Baked crab shell stuffed with crabmeat and onion coated with cheese.....</i>		
帶子珍珠賽螃蟹		\$218
<i>Stir-fried egg white and diced scallops coated with crab roes.....</i>		
脆皮鹽酥鮮鮑魚		\$218
<i>Deep fried crispy abalone with rock salt.....</i>		
黃金沙律汁蝦球		\$258
<i>Wok-fried prawns with salad dressing on eggplant.....</i>		
三色藜麥金沙蝦球		\$258
<i>Sautéed prawns with assorted quinoa and coated with egg yolk.....</i>		
露筍帶子炒蝦球		\$338
<i>Wok-fried prawns with scallops and asparagus.....</i>		
山珍XO醬翡翠炒星斑球		\$498
<i>Wok-fried garoupa fillets with honey bean in XO sauce.....</i>		
薑蔥千層焗斑球煲		\$498
<i>Braised garoupa fillets with bean curd sheet, ginger and spring onion in casserole.....</i>		
鮮茄魚湯煎焗星斑球		\$498
<i>Pan-fried spotted garoupa fillet with tomato in fish soup.....</i>		
粟米珍珠星斑球		\$498
<i>Deep-fried garoupa fillet with sweet corn.....</i>		
醇香花雕蛋白蒸蟹鉗(需一天前預訂)	每位 Per person	\$268
<i>Steamed fresh crab claw with egg white in yellow wine (One day notice is required).....</i>		
椒鹽酥炸鮮蟹鉗(需一天前預訂)	每位 Per person	\$268
<i>Deep-fried fresh crab claw with spicy salt (One day notice is required).....</i>		
懷舊窩貼大明蝦		\$258
<i>Deep-fried shrimp on toast.....</i>		
芙蓉百花釀菌皇		\$238
<i>Steamed morel mushroom stuffed with minced shrimp paste in egg white.....</i>		
荷香魚翅蒸鴛鴦蟹飯(需一天前預訂)	六位用 For 6 persons	\$1288
<i>Fried rice with shark's fin, fresh crabs and shrimps wrapped in lotus leaf (One day notice is required).....</i>		

家禽

POULTRY

- 薑蔥頭抽煎焗走地雞
Pan-fried chicken with spring onion and ginger in soya sauce \$258
- 脆皮當紅炸子雞
Deep-fried crispy chicken 半隻 Half \$238
全隻 Whole \$408
- 古法鹽焗雞(需一天前預訂)☁️
Baked salty chicken
(One day notice is required) 全隻 Whole \$568
- 極品脆皮糯米雞(需一天前預訂)☁️
Deep-fried boneless chicken stuffed with glutinous rice, dried shrimps and preserved sausage
(One day notice is required) 全隻 Whole \$788
- 蘇杭火焰富貴雞(需一天前預訂)
Fortune chicken in morels mushroom
(One day notice is required) 全隻 Whole \$788
- 江南芝麻百花雞(需一天前預訂)
Deep-fried chicken stuffed minced shrimp paste with white and black sesame
(One day notice is required) 全隻 Whole \$528



脆皮極品糯米雞*
Deep-fried boneless chicken stuffed with glutinous rice, dried shrimps and preserved sausage



大公館秘制稻草肉
Stewed pork belly in Chef Chan style

肉類

MEAT

- 大公館秘制稻草肉
Stewed pork belly in Chef Chan style 每位 Per person \$78
- 特色脆皮京都骨☁️
Signature crispy pork ribs in homemade sauce \$198
- 芝麻醬燒汁焗黑豚肉眼
Baked Kurobuta pork in gravy and sesame sauce \$178
- 鮮菠蘿咕嚕肉
Sweet and sour pork with fresh pineapple \$168
- 粉蒸五香黑豚肉
Steamed Kurobuta pork with rice noodle and spices \$178
- 桂圓紅棗牛肋肉煲
Braised US beef spare rib with red dates and dried longan \$218
- 香酥安格斯雪花牛
Crispy Angus beef served with cream and sour ginger \$388
- 燒汁慢煮原條牛肋骨☁️
Slow-cooked whole beef spare rib in homemade sauce \$458
- 豉汁山椒唐辛子炒牛肉🌶️
Wok-fried sliced beef with Japanese green pepper in black bean and chilli sauce \$208



香酥安格斯雪花牛
Crispy Angus beef served with cream and sour ginger



燒汁慢煮原條牛肋骨
Slow-cooked whole beef spare rib in homemade sauce



豆漿杞子鮮黑腐竹浸時蔬

Poached seasonal vegetables with fresh black bean curd sticks and wolfberries in soya milk

蔬菜

VEGETABLES

- 薑米酒炒芥蘭  *Sautéed kale with ginger in rice wine*..... \$128
- 北菇羊肚耳紅燒豆腐  *Braised bean curd with black mushroom and morel mushroom* \$148
- 蝦乾啫啫芥蘭煲 *Wok-fried kale with dried shrimps, minced pork and shrimp paste in casserole*..... \$148
- 豆漿杞子鮮黑腐竹浸時蔬   *Poached seasonal vegetables with fresh black bean curd sticks and wolfberries in soya milk*..... \$148
- 西班牙火腿琥珀米皇浸時蔬 *Poached seasonal vegetables with Iberico ham and peach gum in rice soup*..... \$158
- 竹笙羅漢上素  *Braised assorted mushrooms and bamboo pith* \$188
- 珊瑚蟹肉脆茄子 *Deep-fried eggplant coated with crabmeat, conpoy and egg white*..... \$218
- 濃湯帶子雜菜煲 *Assorted vegetables with scallops in seafood soup*..... \$248



西班牙火腿琥珀米皇浸時蔬

Poached seasonal vegetables with Iberico ham and peach gum in rice soup

主食

☐ RICE & NOODLES ☐

- 海鮮濃湯泡飯 
Poached rice in seafood soup with seafood..... 每位 Per person \$78
- 極品鮑參魚翅撈飯
Stir-fried shark's fin, shredded abalone, sea cucumber served with steamed rice 每位 Per person \$218
- 星斑魚茸粟米粥
Minced garoupa congee with sweet corn..... 每位 Per person \$68
- 金銀蛋鹹肉粥
Salted meat congee with preserved egg..... 每位 Per person \$62
- 鮑魚海味雞粒窩燒飯 (製作需時30分鐘)
Clay pot rice with diced abalone and dried seafood (Requires 30 minutes' preparation)..... \$178
- 梅菜皇圍蝦叉燒炒飯
Fried rice with preserved vegetables, shrimps and barbecued pork..... \$178
- 金瑤櫻花蝦蛋白炒飯 
Fried rice with sakura shrimps, egg white and conpoy \$188
- 黑松露和牛砂窩飯 
Fried rice with Australian wagyu beef and black truffle in casserole \$268
- 雪菜魚茸炆米粉
Braised vermicelli with minced garoupa and preserved vegetable..... \$178
- 山珍XO醬乾炒牛河
Wok-fried rice noodles with sliced beef in XO sauce..... \$168
- 薑蔥花膠豬油渣撈麵
Stewed noodles with fish maws and cracklings with spring onion and ginger..... \$238