



尊貴套餐

DELUXE SET MENU

大公館前菜拼盤 Appetizer Combo

炭燒黑毛豬腩叉燒 花雕慢煮南非鮮鮑魚 麻香意大利黑醋醬蘿蔔
Barbecue prime iberico pork
Slow cooked south african fresh abalone in huadiao wine
crispy radish twist, aged italian balsamic

天籽蘭花西施舌燉清湯
Jumbo clam consommé, dried dendrobium orchid, pork cube

脆皮花膠拌發酵有機蕃茄醬
Deep-fried fish maw steak, fermented organic fresh tomato sauce

芙蓉豆酥蒸法國鱈魚球
Steamed cod fish fillet with bean sauce and crispy garlic

西班牙火腿米皇浸千絲翡翠
Stewed shredded stem lettuce, iberico ham, porridge broth

花螺薑米蛋白炒飯
Sautéed ginger rice, babylonia lutosa

柑橘流沙南瓜球 金箔懷舊芝麻卷
Deep-fried crispy dumpling with egg yolk in pumpkin shape
Sweetened black sesame rolls

\$788 每位/per person
兩位起 *Minimum for 2 persons*

每位可另加HK\$68配以一杯由餐廳經理推薦白酒、紅酒或汽泡酒
Additional HK\$68 Per Person for One Glass of Manager Selected
White Wine, Red Wine or Sparkling Wine

如閣下有任何食物敏感，請與我們的服務員聯絡
Please inform your server if you have any food allergies, dietary restrictions

此套餐於午市及晚市供應
This set menu is available for lunch and dinner
另加一服務費 *subject to 10% service charge*