



火焰酒香海鹽焗花螺  
Flaming babylonia lutosa, sea salt, moutai



石橄欖螺頭燉鮑魚功夫湯  
Double-boiled sea olivine, whelk, pork cubes, kung fu tea

## 海鮮嘉年華推介

### Seafood Carnival Speciality

風乾蔥菜拌圍蝦

Chilled fresh shrimps, air-dried scallion ..... \$158

花雕慢煮南非鮮鮑魚

Chilled slow-cook jumbo african abalone, huadiao wine, sichuan spicy (2pcs) ..... \$168

椒鹽螢光魷魚

Deep-fried firefly squid, salt & pepper ..... \$128

火焰酒香海鹽焗花螺

Flaming babylonia lutosa, sea salt, moutai ..... \$168

火焰醉翁海蝦 (需一天前預訂)

Flaming sea prawns, herbal broth (One day notice required)..... 時價  
Market Price

天籽蘭花西施舌燉清湯

Jumbo purple clam consommé, orchidee imperiale, pork cubes ..... 每位/per person \$138

☁ 石橄欖螺頭燉鮑魚功夫湯

Double-boiled sea olivine, whelk, pork cubes, kung fu tea..... 每位/per person \$168

☁ 黃椒醬銀絲蒸小象拔

Steamed baby geoduck, crystal vermicelli, hainan pickled pepper sauce (6pcs) ..... \$298

☁ 珍菌魚湯過橋鮮花枝

Guo gao fresh cuttlefish slices, fish broth ..... \$298



珍菌魚湯過橋鮮花枝

Guo gao fresh cuttlefish slices, fish broth

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

如閣下有任何食物敏感或飲食限制,請直接與本餐廳職員聯絡  
If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices



太雕水晶鵝肝凍

Foie gras parfait marinated with Chinese yellow wine



黑糖龍井茶燻雞

Smoked chicken with dark sugar and Longing tea leaves



太雕水晶鵝肝凍

Foie gras parfait marinated with Chinese yellow wine (4pcs) ..... \$158

金腿濃湯金山勾翅 (足三兩翅)

Braised superior shark's fin with yunnan ham ..... 每位/per person \$388

雪蓮子杏汁花膠燉白肺湯

Double-boiled pork's lung soup with fish maw, Chinese lotus seed in almond juice ..... 每位/per person \$168



脆皮花膠扒拌發酵有機蕃茄醬

Deep-fried fish maw steak, fermented organic fresh tomato sauce ..... 每位/per person \$338

日本柑橘蜜煎金蠔

Pan-fried semi-dried oyster, Japanese citrus sauce (4pcs) ..... \$298



香茅沙薑銅盤焗龍躉球

Copper pan-fried giant garoupa fillet with sand ginger and lemongrass (4pcs) ..... \$288



黑糖龍井茶燻雞

Smoked chicken with dark sugar and longing tea leaves (Half / Whole) ..... 半隻 Half \$288  
全隻 Whole \$438

花生芽醬爆新鮮牛頸脊

Sauteed fresh chuk flap tail slices, peanut sauce ..... \$228

鮮花椒金湯煮新鮮牛頸脊

Stewed fresh chuk flap tail slices, fresh sichuan peppercorns, chicken broth ..... \$228



金耳魚湯浸法國菠菜苗

Stewed French crown daisy, fresh fungus, fish broth ..... \$168

拍蒜豬油渣炒西蘭花苗

Sautéed baby broccoli with garlic and crispy fatty meat ..... \$148

飄香蟲草花乳鴿沙窩飯

Fried rice with diced pigeon, cordyceps flower and chinese wine in casserole ..... \$268



金蒜瑤柱蒸冰島鰈魚籠仔飯

Steamed rice with Iceland halibut, conpoy and crispy garlic served in bamboo steamer .... \$308



脆皮花膠扒拌發酵有機蕃茄醬

Deep-fried fish maw steak, fermented organic fresh tomato sauce



主廚推介 chef's recommendation



香辣菜式 spicy dishes



素食之選 vegetarian dishes

如閣下有任何食物敏感或飲食限制,請直接與本餐廳職員聯絡

If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices





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

如閣下有任何食物敏感或飲食限制,請直接與本餐廳職員聯絡  
*If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices*



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)

*Roasted suckling pig (One day notice required) .....* **\$598**

即燒明爐燒鵝 (製作需時80分鐘)

*Roasted goose served with plum sauce (Requires 80 minutes' preparation) .....* **\$368**

脆米蒜香雞

*Deep-fried crispy chicken coated with crispy rice and garlic .....* **\$408**

酥薑香妃走地雞

*Deep-fried chicken with shredded ginger and homemade sauce .....* **\$228**

脆皮乳豬釀飯 (需一天前預訂)

*Roasted suckling pig stuffed with preserved meat and rice (One day notice required).....* **\$1188**



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

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

如閣下有任何食物敏感或飲食限制,請直接與本餐廳職員聯絡  
*If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices*





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*

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

如閣下有任何食物敏感或飲食限制,請直接與本餐廳職員聯絡  
*If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices*



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



主廚推介 chef's recommendation



香辣菜式 spicy dishes



素食之選 vegetarian dishes


如閣下有任何食物敏感或飲食限制,請直接與本餐廳職員聯絡

If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices



# 魚翅

## SHARK FIN

酸辣魚翅羹 

Hot & sour soup with shark's fin 每位 Per person \$168

金杯蟹肉翅

Braised shark's fin soup with crabmeat on egg white 每位 Per person \$228

京式譚家翅

Braised shark's fin in chicken soup with saffron 每位 Per person \$288

鴻圖蟹皇翅

Braised shark's fin soup with crabmeat and crab roe 每位 Per person \$488

紅燒海虎翅 (足三兩)

Braised superior shark's fin in brown sauce 每位 Per person \$1288

蟹肉乾撈海虎翅 (足三兩) 

Stir-fried superior shark's fin with crabmeat and crab roe 每位 Per person \$1488

桂花蟹肉炒魚翅

Stir-fried shark's fin, crabmeat, conpoy and bean sprouts with egg \$538

# 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



主廚推介 chef's recommendation



香辣菜式 spicy dishes



素食之選 vegetarian dishes

如閣下有任何食物敏感或飲食限制,請直接與本餐廳職員聯絡

If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices



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



# 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 半隻 Half \$238  
全隻 Whole \$408  
*Deep-fried crispy chicken*

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

# 肉類

## MEAT

大公館秘制稻草肉 每位 \$78  
*Stewed pork belly in Chef Chan style* Per person

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



極品脆皮糯米雞\*  
*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*



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

II RICE & NOODLES II

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



主廚推介 chef's recommendation



香辣菜式 spicy dishes



素食之選 vegetarian dishes