



# 中秋團圓盛宴

賞·皓

## 大公館小碟 Appetizers

龍井煙燻黃花魚  
Smoked yellow croaker with Longjing tea flavor

鮮沙薑琥珀豬手凍  
Chilled pig's trotter with  
fresh sand ginger and peach gum

桂花黑醋猴王菇  
Lion's mane mushroom served with  
sakura black vinegar

## 湯 Soup

黑蒜烏雞燉花膠湯  
Double-boiled silky fowl with fish maw soup

## 主菜 Main Courses

蝦子柚皮扣28頭南非吉品鮑魚  
Braised 28 heads Yoshihama abalone with  
pomelo peel and sun-dried shrimp roe in abalone sauce

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

金銀蛋濃湯浸時蔬  
Poached seasonal vegetables in  
salted and preserved egg

## 主食 Rice

大頭蝦膏帶子炒飯  
Fried rice with scallops in shrimp paste

## 甜品 Dessert

椰子白玉兔  
Chilled coconut pudding in rabbit shape

迷你流心奶黃月餅  
Mini lava egg custard mooncake

**\$2688** (四位用 for 4 persons)

套餐供應期由9月16日至30日

Set menu available from 16<sup>th</sup> to 30<sup>th</sup> September

另加一服務費 subject to 10% service charge





# 中秋團圓盛宴

— 迎 · 月 —

## 大公館小碟 Appetizers

招牌黑毛豬叉燒  
Barbecue prime Iberico pork

黑魚子花雕醉南非鮮鮑魚  
Marinated South African fresh abalone in  
Huadiao wine with black fish roe

川味口水竹絲雞  
Chilled silky fowl in Sichuan style

## 湯 Soup

原個椰皇日月魚燉花膠湯  
Double-boiled fish maw soup  
with dried moon scallop in whole coconut

## 主菜 Main Courses

禪衣廣東龍蝦球  
Wok-fried lobster with minced pork,  
egg and black bean sauce

西班牙火腿芙蓉蒸星斑球  
Steamed spotted garoupa fillets with Iberico ham in  
lobster and egg broth

金勾白木耳魚湯浸時蔬  
Poached seasonal vegetables with dried  
shrimp and white fungus in fish soup

## 主食 Rice

金瑤櫻花蝦蛋白炒飯  
Fried rice with sakura shrimps, egg white and conpoy

## 甜品 Dessert

椰子白玉兔  
Chilled coconut pudding in rabbit shape

迷你流心奶黃月餅  
Mini lava egg custard mooncake

**\$3288** (四位用 for 4 persons)

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Set menu available from 16<sup>th</sup> to 30<sup>th</sup> September  
另加一服務費 subject to 10% service charge