



午市商務套餐 BUSINESS SET LUNCH

A

精美點心 Dim sum

胡椒豬肚鮮竹卷
Steamed bean curd sheets rolls with pig stomach in
white pepper soup

鮮拆蟹粉小籠包
Steamed Xiao Long Bao with hairy crab roe

黑毛豬咸水角
Deep fried prime Iberico pork with dried shrimp
and mushroom dumplings

主菜 Main courses

燒味拼盤
Barbecued combo

豉汁山椒炒雞球
Wok fried chicken fillet in black bean and chilli sauce

金腿米皇浸時蔬
Poached seasonal vegetables with Chinese ham
in rice soup

海鮮濃湯泡飯
Poached rice in seafood soup with seafood

甜品 Dessert

精選甜品
Dessert of the day

\$588 二位用 /for 2 persons

套餐供應星期一至星期五
Lunch set is available from Monday to Friday
另加一服務費 subject to 10% service charge



午市商務套餐

BUSINESS SET LUNCH

B

精美點心 Dim sum

五香韭菜餃

Chinese chives and minced pork dumplings

麻香金腿燒餅

Baked cake stuffed Chinese ham and sesame

黑毛豬咸水角

Deep fried prime Iberico pork with dried shrimp
and mushroom dumplings

湯 Soup

老火例湯

Special daily soup

主菜 Main courses

燒味拼盤

Barbecued combo

蜜桃咕嚕蝦

Sweet and sour prawns with peach

梨山汁黑豚肉排

Baked Kurobuta pork in sweet and sour sauce

金銀瑤柱扒時蔬

Braised seasonal vegetables with conpoy

鮑汁雞絲炆米粉

Braised vermicelli with shredded chicken in abalone sauce

甜品 Dessert

精選甜品

Dessert of the day

\$1088 四位用 /for 4 persons

套餐供應星期一至星期五

Lunch set is available from Monday to Friday

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午市商務套餐

BUSINESS SET LUNCH

C

精美點心 Dim sum

野生羊肚菌燒賣
Steamed pork and shrimp dumplings with morel mushrooms

蘿蔔絲酥餅
Baked turnip cake stuffed with diced shrimp
and mushroom

沙嗲金錢肚蒸陳村粉
Steamed rice noodles with beef tripe in satay sauce

湯 Soup

老火例湯
Special daily soup

主菜 Main courses

燒味拼盤
Barbecued combo

翡翠松露炒雞球
Wok fried chicken fillet with vegetables and black truffle

蜜桃咕嚕蝦
Sweet and sour prawns with peach

魚湯杞子浸時蔬
Poached seasonal vegetables with wolfberries in fish soup

大頭蝦膏海鮮炒飯
Fried rice with seafood in river shrimp paste

甜品 Dessert

精選甜品
Dessert of the day

\$1288 四位用 /for 4 persons

套餐供應星期一至星期五
Lunch set is available from Monday to Friday
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尊貴套餐

DELUXE SET MENU A

大公館小碟 Appetizers

招牌黑毛豬叉燒

Barbecued prime Iberico pork

黑魚子龍井煙燻黃花魚

Smoked yellow croaker with black caviar in Lonngjing tea flavor

鮮沙薑琥珀豬手

Chilled pig's trotter with fresh sand ginger and peach gum

麻香萵苣

Indian lettuce with Sichuan style

湯 Soup

魚汁白玉金勾花膠湯

Double boiled fish maw soup with winter melon
and dried shrimp in fish sauce

主菜 Main courses

法國藍腳菇炒蘇格蘭蜆子皇

Sauteed Scotland razor clam with Franch pied blen mushrooms

芙蓉豆酥蒸銀雪魚球

Steamed cod fish fillet with crispy bean sauce and egg white

大公館秘製稻草肉

Stewed pork belly in Chef Chan style

豆漿杞子黑腐竹浸時蔬

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

金瑤櫻花蝦蛋白炒飯

Fried rice with sakura shrimp, egg white and conpoy

甜品 Dessert

金箔懷舊芝麻卷

Chilled sweetened sesame rolls with gold foil

南瓜金球

Deep fried dumplings stuffed with egg yolk in pumpkin shape

\$788 每位 /per person

兩位起 *Minimum for 2 persons*

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*



尊尚套餐

DELUXE SET MENU B

大公館小碟 Appetizers

招牌黑毛豬叉燒
Barbecued prime Iberico pork

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

麻香萵苣
Indian lettuce with Sichuan style

金甲脆魚皮
Deep fried crispy fish skin with marinated satay
and preserved egg yolk

湯 Soup

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

主菜 Main courses

露筍帶子炒蝦球
Wok fried prawns with scallops and asparagus

金蒜豉汁白玉蒸銀雪魚球
Steamed cod fish fillet with winter melon and crispy garlic
in black bean sauce

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

豆漿杞子黑腐竹浸時蔬
Poached seasonal vegetables with black bean curd sticks and
wolfberries in soya milk

飄香蟲草花乳鴿沙鍋飯
Fried rice with diced pigeon, cordyceps flower
and Chinese wine in casserole

甜品 Dessert

新疆雪棗糕
Steamed red date pudding

蜂蜜黑糖糕
Steamed sponge cake with honey in black sugar

\$2488 四位用 /for 4 persons

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尊豪套餐

DELUXE SET MENU C

大公館小碟 Appetizers

招牌黑毛豬叉燒

Barbecued prime Iberico pork

潤澤素燒鵝

Chilled bean curd sheet rolls with mushrooms

陳年花雕醉雞卷

Marinated chicken rolls with Chinese huadiao wine

金甲脆魚皮

Deep fried crispy fish skin with marinated satay
and preserved egg yolk

湯 Soup

羊肚菌皇瑪卡燉豬脰湯

Double boiled pork soup with morel mushroom and maca

主菜 Main courses

南非吉品鮑魚扣蝦子柚皮

Braised Africa abalone with pomelo skin
and shrimp roe in abalone sauce

清蒸東星斑

Steamed fresh spotted garoupa

脆米蒜香雞

Deep fried crispy chicken coated with crispy rice and garlic

蝦乾啫啫芥蘭煲

Wok fried kale with dried shrimps, minced pork
and shrimp paste in casserole

黑松露和牛沙鍋飯

Fried rice with Australian wagyu beef and black truffle in casserole

甜品 Dessert

金箔懷舊芝麻卷

Chilled sweetened sesame rolls with gold foil

新疆雪棗糕

Steamed red date pudding

\$3388 四位用 /for 4 persons

此套餐於午市及晚市供應

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