



午市商務套餐

BUSINESS SET LUNCH

A

精美點心 Dim sum

黃皮醬豉汁蒸排骨
Steamed pork ribs with wampee and black bean sauce

翡翠韭菜石斑餃
Steamed spotted garoupa dumplings
with Chinese chives

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

醬燒汁焗肉排
Baked pork ribs in gravy sauce

鮮人參濃湯浸時蔬
Poached seasonal vegetables in fresh ginseng soup

魚湯杞子斑片泡飯
Poached rice in fish soup with sliced
garoupa and wolfberries

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

玫瑰鮮蝦餃

Steamed fresh shrimps dumplings with rose

芝士煙三文魚酥

Baked smoked salmon puffs with cheese

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

蒜苾醬爆雞球

Stir-fried chicken fillet with garlic shoot

黑醋鳳梨咕嚕肉

Sweet and sour pork with pineapple in black vinegar

米皇甘栗銀杏浸時蔬

Poached seasonal vegetables with
chestnut and ginkgo in rice soup

櫻花蝦叉燒炒飯

Fried rice with sakura shrimps and barbecue pork

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

翡翠帶子燒賣
Steamed minced pork dumplings with scallop

鮑魚松露雞粒酥
Baked abalone puff with diced chicken and black truffle

咸香扣肉蒸陳村粉
Steamed rice noodles with braised pork belly

湯 Soup

老火例湯
Special daily soup

主菜 Main courses

燒味拼盤
Barbecued combo

豉汁雲南小瓜炒蝦仁
Sautéed shrimps with zucchini in black bean sauce

黑蒜蟲草花蒸雞
Steamed fresh chicken with cordyceps flower and black garlic

鮮人參濃湯浸時蔬
Poached seasonal vegetables in fresh ginseng soup

紅菜頭煙肉雞粒炒飯
Fried rice with bacon, diced chicken and beetroot

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
另加一服務費 *subject to 10% service charge*



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

Sautéed 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

麻香萵筍
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

雲石椰汁馬豆糕
Split peas puddings with coconut

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

\$2488 四位用 /for 4 persons

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This set menu is available for lunch and dinner

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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

雲石椰汁馬豆糕

Split peas puddings with coconut

\$3388 四位用 /for 4 persons

此套餐於午市及晚市供應

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