



廚 師 推 介

Chef Recommendation



太雕水晶鵝肝凍

Foie gras parfait marinated with chinese yellow wine



琥珀話梅樹蕃茄

Chilled tree tomatoes with peach resin

前菜Appetisers

花雕慢煮南非鮮鮑魚

Slow-cooked south african fresh abalone with huadiao wine (2pcs) \$168

🌶️ 傣味青芒水果蝦

Green mango salad with fresh shrimp in Dai-style \$158

🍷 太雕水晶鵝肝凍

Foie gras parfait marinated with chinese yellow wine (4pcs) \$168

🍷 琥珀話梅樹蕃茄

Chilled tree tomatoes with peach resin (6pcs)..... \$118

酒香海鹽焗花螺

Flaming babylonia lurosa with sea salt and moutai \$198

湯羹Soup

🍷 天籽蘭花古法汽鍋雞

Yunnan traditional chicken stew with dendrobium flowers 四至六位用 For 4-6 persons \$488

杏汁雪蓮子白肺燉花膠湯

Double-boiled fish maw with almond juice and chinese lotus seed..... 每位 /per person \$168

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



天籽蘭花古法汽鍋雞

Yunnan traditional chicken stew, dendrobium flowers

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

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香茅脆皮宜良小麻鴨
Roasted crispy baby wild duck, lemongrass



野生羊肚菌炆新鮮牛尾
Braised fresh oxtail, wild morel mushroom

主 菜 Main Courses

-  雞油菌燴鮮拆松葉蟹 (約2斤)
Stewed fresh snow crab with chanterelle mushroom \$1388
-  豉油王脆鱗荀殼魚 (約1斤)
Deep-fried crispy whole marble goby with soy sauce and scallion \$588
- 

脆皮花膠扒拌發酵有機蕃茄醬
Deep-fried crispy fish maw steak with fermented organic fresh tomato paste 每位/per person \$338
- 金絲香芒貴妃蝦球
Deep-fried crispy prawn with mashed potatoes and mango salsa (6pcs) \$268
- 芙蓉豆酥蒸法國白鱈魚
Steamed french cod fillet with egg white and soybean crumbs (4pcs) \$298
- 黑糖龍井茶燻雞
Smoked chicken with dark sugar and longjing tea leaves (half / whole) 半隻 Half \$288
全隻 Whole \$438
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香茅脆皮宜良小麻鴨
Roasted crispy baby wild duck with lemongrass (whole). 全隻 Whole \$298
- 

野生羊肚菌炆新鮮牛尾
Braised fresh oxtail with wild morel mushroom \$428
- 雲南松露黑毛豬紅燒肉
Braised prime iberico pork with yunnan black truffle \$268
- 金耳魚湯浸法國菠菜苗
Stewed french crown daisy with fresh fungus and fish broth \$168
- 拍蒜豬油渣炒西蘭花苗
Sautéed baby broccoli with crispy fatty meat and garlic \$148
- 金銀蛋濃湯浸萵荀
Stewed lettuce stem with preserved duck egg and broth \$148
- 健康穀物Healthy Grain
- 飄香蟲草花乳鴿沙窩香苗
Braised minced pigeon with cordyceps flower, red dates and jasmine rice \$268
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金蒜瑤柱蒸冰島鰈魚籠仔香苗
Steamed conpoy jasmine rice with Iceland halibut and fried minced garlic \$308



雞油菌燴鮮拆松葉蟹
Stewed fresh snow crab, chanterelle mushroom

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

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話梅鐵棍淮山

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

Chilled abalones with pomelo (4 pieces) \$148

話梅鐵棍淮山 ☁️ 🌿

Fresh Chinese yam marinated with preserved plum sauce..... \$78

潤澤素燒鵝 🌿

Bean curd sheet roll with mushrooms..... \$78

麻香萵筍 🌿 🌶️

Indian lettuce with Sichuan spicy sauce \$78

七味黃金豆腐粒

Deep-fried bean curd with spicy salt \$88

川味口水竹絲雞 🌶️

Chilled silky fowl in Sichuan style..... \$118

龍井煙燻黃花魚

Smoked yellow croaker with Longjing tea flavor \$118

涼拌海蜇頭 ☁️

Jellyfish with black vinegar \$138

五香滷鴨舌

Marinated duck tongue with Chinese herbs \$98

椒鹽惹味鴨舌 ☁️

Deep-fried duck tongue with crispy garlic and spicy salt..... \$98

金甲脆魚皮

Deep-fried crispy fish skin marinated with satay and preserved egg yolk..... \$78

金翅穿鳳翼 (需一天前預訂)

Deep-fried chicken wing stuffed with shark's fin and Yunnan ham (One day notice required)..... \$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

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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) 半隻 Half \$628
全隻 Whole \$1188

即燒明爐燒鵝 (製作需時80分鐘) 🍖

Roasted goose served with plum sauce (Requires 80 minutes' preparation) 半隻 Half \$368
全隻 Whole \$688

脆米蒜香雞 🍖

Deep-fried crispy chicken coated with crispy rice and garlic 半隻 Half \$228
全隻 Whole \$408

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

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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

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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



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香辣菜式 spicy dishes



素食之選 vegetarian dishes

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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

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醇香花雕蛋白蒸蟹鉗 <i>Steamed fresh crab claw with egg white in yellow wine</i>	三色藜麥金沙蝦球 <i>Sautéed prawns with assorted quinoa and coated with egg yolk</i>
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



主廚推介 chef's recommendation



香辣菜式 spicy dishes



素食之選 vegetarian dishes

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
Deep-fried crispy chicken 全隻 Whole \$408

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



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

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



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

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

蔬菜

VEGETABLES

Sautéed kale with ginger in rice wine..... \$128

<i>Braised bean curd with black mushroom and morel mushroom</i>	\$148
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<i>Wok-fried kale with dried shrimps, minced pork and shrimp paste in casserole.....</i>	\$148
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Poached seasonal vegetables with fresh black bean curd sticks and wolfberries in soya milk..... \$148

Poached seasonal vegetables with Iberico ham and peach gum in rice soup..... \$158

<i>Braised assorted mushrooms and bamboo pith</i>	\$188
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<i>Deep-fried eggplant coated with crabmeat, conpoy and egg white.....</i>	\$218
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<i>Assorted vegetables with scallops in seafood soup.....</i>	\$248
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Poached seasonal vegetables with Iberico ham and peach gum in rice soup

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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



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香辣菜式 spicy dishes



素食之選 vegetarian dishes