



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

金腿翡翠菜苗餃
Steamed Chinese ham and vegetables dumplings

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

欖角蜜糖焗肉排
Baked pork ribs with honey and Chinese black olives

白木耳魚湯杞子浸時蔬
Poached seasonal vegetables with white fungus
and wolfberries in fish soup

鴻運脆米帶子炒飯
Fried rice with scallop, crispy rice and beetroot
in preserved shrimp sauce

甜品 Dessert

精選甜品
Daily dessert

\$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

藥膳小籠包

Xiao Long Bao with minced pork,
chicken soup and Chinese herbs

芝士三文魚酥

Baked smoked salmon puffs with cheese

湯 Soup

老火靚湯

Special daily soup

主菜 Main courses

燒味拼盤

Barbecued combo

雲南小瓜豉汁炒蝦球

Sauteed prawns with zucchini in black bean sauce

桂花黑醋咕嚕肉

Sweet and sour pork with osmanthus in black vinegar

金腿琥珀米皇浸時蔬

Poached seasonal vegetables with
conpoy and peach gum in rice soup

黑金蒜雞粒炒飯

Fried rice with diced chicken and black garlic

甜品 Dessert

精選甜品

Daily dessert

\$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

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



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

喇吵金錢肚
Steamed beef tripe in laksa sauce

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

湯 Soup

老火靚湯
Special daily soup

主菜 Main courses

燒味拼盤
Barbecued combo

花膠馬蹄蒸肉餅
Steamed minced pork with fish maw and water chestnut

砵酒汁焗蝦球
Braised prawns with aged port wine

鴻運脆米帶子炒飯
Fried rice with scallop, crispy rice and beetroot
in preserved shrimp sauce

金銀瑤柱扒時蔬
Braised seasonal vegetables with conpoy

甜品 Dessert

精選甜品
Daily dessert

\$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

黑魚子花雕醉南非鮮鮑魚

Marinated South African fresh abalone in Huadiao wine
with black fish roe

麻香涼拌窩苣

Indian lettuce with Sichuan spicy sauce

湯 Soup

魚汁白玉金勾花膠湯

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

主菜 Main courses

法國藍腳菇炒蘇格蘭蠔子皇

Sautéed Scotland razor clam with French pied bleu mushrooms

芙蓉豆酥蒸銀雪魚球

Steamed cod fish fillet with bean sauce and crispy garlic

鳳梨脆皮京都骨

Signature crispy pork ribs with pineapple in homemade sauce

豆漿杞子黑腐竹浸時蔬

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

金瑤櫻花蝦蛋白炒飯

Fried rice with sakura shrimps, egg white and conpoy

甜品 Dessert

金箔懷舊芝麻卷

Sweetened black sesame rolls

南瓜金球

Deep-fried crispy pumpkin dumplings

\$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

麻香涼拌窩苣

Indian lettuce with Sichuan spicy sauce

湯 Soup

姬松茸竹笙燉雞片清湯

Double-boiled sliced chicken soup with blaze mushroom and bamboo pith

主菜 Main courses

露筍帶子炒蝦球

Wok-fried prawns with scallops and asparagus

金蒜豉汁白玉蒸銀鱈魚球

Steamed cod fish fillet with 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 fresh black bean curd sticks and wolfberries in soya milk

飄香蟲草花乳鴿砂窩飯

Fried rice with diced pigeon, cordyceps flower and Chinese wine in casserole

甜品 Dessert

清心柚子糕

Chilled grapefruit puddings

蜂蜜黑糖糕

Steamed sponge cake with honey in black sugar

\$2488 四位用 /for 4 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*



尊豪套餐

DELUXE SET MENU C

大公館小碟 Appetizers

招牌黑毛豬叉燒

Barbecued prime Iberico pork

沙薑琥珀豬手

Chilled pork knuckle with sand ginger

金甲脆魚皮

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

潤澤素燒鵝

Bean curd sheet roll with mushrooms

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 South African Yoshihama abalone with shrimp roe

清蒸東星斑

Steamed fresh red 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

黑松露和牛砂窩飯

Fried rice with Australian wagyu beef and black truffle in casserole

甜品 Dessert

金箔懷舊芝麻卷

Sweetened black sesame rolls

清心柚子糕

Chilled grapefruit puddings

\$3388 四位用 /for 4 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*