



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煙子皇

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

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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

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

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