



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

麻香窩苣

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

大公館秘制稻草肉

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

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

甜品 Dessert

狀元山楂糕
Chilled hawthorn 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

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

黑松露和牛沙窩飯

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

狀元山楂糕

Chilled hawthorn puddings

\$3388 四位用 /for 4 persons

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