



春日盛宴

Spring Tasting Menu

大公館小碟 Appetizers

玫瑰蜜餞燒雲腿
Roasted Chinese ham with rose honey

鮮花椒慢煮蠔子皇
Slow-cooked razor clam with fresh Sichuan pepper

淮山合桃山渣盒
Hawthorn box stuffed with walnut and yam purée

湯 Soup

花膠小青柑燉水鴨湯
Double-boiled teal soup with fish maw and green tangerine

主菜 Main Courses

百花羊肚菌炒龍蝦球
Sautéed fresh lobster with morel mushrooms and cuttlefish paste

龍井煙燻脆皮白鱈魚
Smoked crispy French toothfish with longjing tea

金勾魚湯玉銀環
Poached Japanese turnip with baby spinach and dried shrimp in fish soup

主食 Rice

鳥巢鵪鶉蛋鹵肉拌手工麵
Homemade noodles served with minced pork and quail egg in deep-fried tea tree mushrooms bird nest

甜品 Dessert

雪燕牛油果燉牛乳
Double-boiled milk with snow swallow and avocado

金沙冬蓉手袋酥
Baked puff with salty egg and winter melon paste

星期一至四 特價每位\$788

Monday to Thursday special price at \$788 per person

星期五六日及假期 原價每位\$1088

Friday to Sunday, public holiday at \$1088 per person

(最少兩位起/minimum for 2 persons)

另加一服務費 Subject to 10% service charge
需一天前預訂 1 day pre-order in advance is required
