



母親節盛宴

Mother's Day Set Menu

◆ 金針花 ◆

大公館小碟 **Apetizers**

西班牙黑毛豬叉燒
Barbecue Prime Iberico Pork

海苔金磚豆腐
Deep-fried bean curd with seaweed

金盞脆蔥拌圍蝦
Deep-fried shrimp with crispy spring onion

湯 **Soup**

花膠螺頭燉豬脰湯
Double-boiled pork soup with fish maw and sea conch

主菜 **Main Courses**

廿八頭吉品鮑魚扣蝦子柚皮
Braised 28 heads Yoshihama abalone with pomelo and dried shrimp roe in abalone sauce

黑松茸豆醬炒龍躉球
Sautéed spotted garoupa fillets with bean sauce and black matsutake

脆皮炸子雞
Deep-fried crispy chicken

杞子魚湯浸菠菜苗
Poached baby spinach with wolfberries in fish soup

主食 **Rice**

養生黑金蒜帶子炒飯
Fried rice with scallop and black garlic

甜品 **Dessert**

雪燕楊枝甘露
Chilled sago cream with pomelo and snow swallow

敬母蟠桃
Steamed longevity buns

\$688 (每位/per person)
(最少四位用/minimum for 4 persons)

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

供應期限為5月3日至12日
Available from 3rd to 12th of May



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Mother's Day Set Menu

◆ 康乃馨 ◆

大公館小碟 **Appetizers**

玫瑰蜜餞燒雲腿

Roasted Chinese ham with rose honey

黑魚子花雕醉南非鮮鮑魚

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

話梅琥珀溫室蕃茄

Greenhouse tomato marinated with preserved plum sauce

湯 Soup

杏汁雪蓮子燉花膠湯

Double-boiled fish maw soup with Chinese lotus seed in almond juice

主菜 Main Courses

羊肚菌滑蛋炒龍蝦球

Sauteed lobster with morel mushroom scrambled egg

金蒜鮮花椒蒸法國白鱈魚

Steamed French toothfish with crispy garlic and fresh Sichuan pepper

蒜香脆米雞

Deep-fried crispy chicken coated with crispy rice and garlic

瑤柱琥珀米皇浸時蔬

Poached seasonal vegetables with conpoy and peach gum in rice soup

主食 Rice

櫻花蝦海皇炒飯

Fried rice with seafood and sakura shrimp

甜品 Dessert

十年陳皮真紅豆沙湯丸

Sweetened red bean cream with 10 years tangerine peel

敬母蟠桃

Steamed longevity buns

\$888 (每位/per person)

(最少四位用/minimum for 4 persons)

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