



## 午市商務套餐

### BUSINESS SET LUNCH

#### A

#### 精美點心 Dim sum

荷香白玉綿花雞  
Steamed chicken fillet with fish maw

喇沙鮮蝦小籠包  
Xiao Long Bao with minced pork and  
shrimps in Laksa soup

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

欖角蜜汁焗肉排  
Baked pork ribs in preserved black olives honey sauce

珍菌魚湯浸時蔬  
Poached seasonal vegetables with  
wild mushroom in fish soup

冬瓜海鮮泡飯  
Poached rice in seafood soup with  
seafood and winter melon

#### 甜品 Dessert

精選甜品  
Dessert of the day

**\$588** 二位用 /for 2 persons

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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

芝士煙三文魚酥

Baked smoked salmon puffs with cheese

翡翠韭菜石斑餃

Steamed spotted garoupa dumplings  
with Chinese chives

#### 湯 Soup

老火例湯

Special daily soup

#### 主菜 Main courses

燒味拼盤

Barbecued combo

鮮茄滑蛋炒蝦仁

Sautéed shrimps with scrambled egg and tomato

欖角蜜汁焗肉排

Baked pork ribs in preserved black olives honey sauce

金銀蛋濃湯浸時蔬

Poached seasonal vegetables with salted egg and  
preserved egg in chicken soup

特色揚州炒飯

Yeung Chow fried rice

#### 甜品 Dessert

精選甜品

Dessert of the day

**\$1088** 四位用 /for 4 persons

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# 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

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

黑毛豬咸水角  
Deep fried prime Iberico pork with dried shrimp  
and mushroom dumplings

### 湯 Soup

老火例湯  
Special daily soup

### 主菜 Main courses

燒味拼盤  
Barbecued combo

黑椒京蔥醬爆豬肉青  
Stir fried sliced pork in shallot and black pepper sauce

黃皮醬蒸馬友魚柳  
Steamed thread fin fillet with wampee fruit sauce

珍菌魚湯浸時蔬  
Poached seasonal vegetables with  
wild mushroom in fish soup

黑金蒜帶子炒飯  
Fried rice with diced chicken, scallop and black garlic

### 甜品 Dessert

精選甜品  
Dessert of the day

**\$1288** 四位用 /for 4 persons

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## 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

麻香萵苣

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

Sautéed 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

大公館秘製稻草肉

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

飄香蟲草花乳鴿沙鍋飯

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

#### 甜品 Dessert

雲石椰汁馬豆糕

Split peas puddings with coconut

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

黑松露和牛沙鍋飯

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

雲石椰汁馬豆糕

Split peas puddings with coconut

**\$3388 四位用 /for 4 persons**

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## 魚翅

### SHARK'S FIN

-  酸辣魚翅羹  
Hot & sour soup with shark's fin..... 每位/per person \$168
- 金杯蟹肉翅  
Braised shark's fin soup with crabmeat on  
egg white..... 每位/per person \$228
- 京式譚家翅  
Braised shark's fin in chicken soup with saffron..... 每位/per person \$288
- 鴻圖蟹皇翅  
Braised shark's fin soup with crabmeat and  
crab roe ..... 每位/per person \$488
- 紅燒海虎翅 (足三兩)  
Braised superior shark's fin in brown sauce..... 每位/per person \$1288
-  蟹肉乾撈海虎翅 (足三兩)  
Stir-fried superior shark's fin with crabmeat  
and crab roe..... 每位/per person \$1488
- 桂花蟹肉炒魚翅  
Stir-fried shark's fin, crabmeat, conpoy and  
bean sprouts with egg ..... \$538