



大公館週年晚宴及春茗套餐

Greater China Club Annual Dinner & Spring Dinner Package



「大公館」位於西九龍創意地標 D2 Place 一期，一直致力為各品味之士提供一個既舒適又不失優雅的休閒之所。

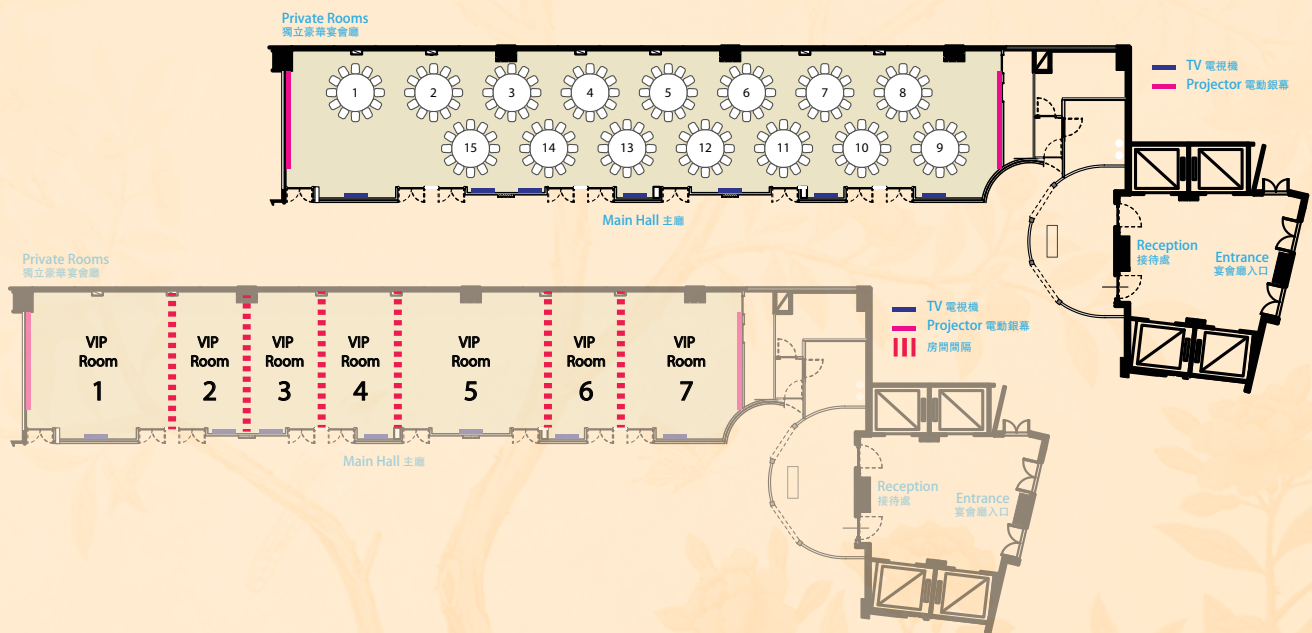
大公館以星級料理最引以為傲，由屢獲殊榮的陳偉庭師傅率領，以當代烹調手法為傳統粵菜賦予全新形象。由高質素的巧手點心，廣東菜式及手工火鍋皆一應俱全；我們亦特地從世界各地搜尋各款名酒佳釀，讓你細意品嚐。





大公館提供七間不同面積的貴賓房給你私人隱密的空間；更為舉行婚宴、公司聚餐、商務應酬、各類型派對或家庭聚會提供理想場所。貴賓廳可打通並容納最多15席、每席12人，我們樂於根據不同的需求和品味，向你提供我們餐廳的精選菜單，你也可以自由組合你心目中的佳餚。

場地平面圖參考



2276 平方尺 Sq. Ft



可容納180人
(15席)



可間隔房間

可參考上圖
房間間隔



電腦及投影裝置

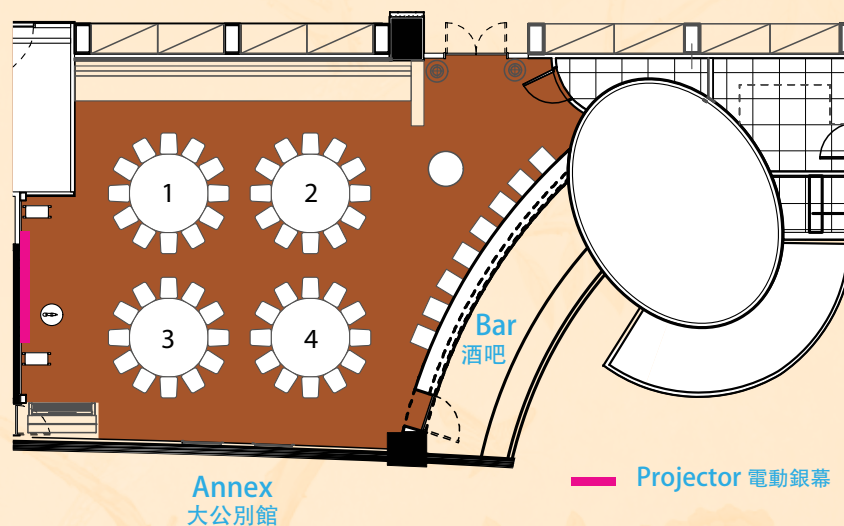


基本音響設備



位於大公館內的獨立房間「大公別館」，不僅提供精品火鍋，還可變身為獨立的宴會場地，適合舉辦小型公司聚餐和私人派對。

場地平面圖參考



650 平方尺 Sq. Ft



可容納48人
(4席)



電腦及投影裝置



基本音響設備

大吉大利鴻運宴

Dinner Menu A

- 鴻運當頭 鴻運乳豬全體
Barbecued whole suckling pig
- 萬事如意 鵝肝醬珍菌炒鴿甫
Sautéed sliced pigeon and mushroom with foie gras paste
- 黃金萬兩 黃金流沙蝦丸
Deep-fried mashed shrimp balls stuffed with salty egg yolk paste
- 發財好市 髮菜蠔豉大利
Braised dried oysters, pig's tongue and sea moss in oyster sauce
- 大展鴻圖 姬松茸燉竹絲雞
Double-boiled silky chicken soup with blaze mushrooms
- 腰纏萬貫 蠔皇碧綠金錢鮑片
Braised sliced abalone and black mushroom in oyster sauce
- 年年有餘 蔥油蒸沙巴龍躉
Steamed sabah giant garoupa in soya sauce
- 喜鵲迎春 金牌南乳吊燒雞
Deep-fried crispy chicken with preserved bean curd sauce
- 四季豐收 紅菜頭煙肉雞粒炒飯
Fried rice with beetroot, bacon and diced chicken
- 如意吉祥 鮑汁菌香燴伊麵
Braised e-fu noodles with assorted mushroom in abalone sauce
- 合家團圓 銀耳燉紅蓮
Double-boiled snow fungus with red dates and lotus seeds
- 金銀滿屋 杏仁甘露酥
Chinese puffs with almond
- 步步高昇 宮廷桂花糕
Chilled osmanthus pudding

每席港幣 \$8,888 (十二位用)
HK\$8,888 per table for 12 persons

另加一服務費及場地設有最低餐飲消費額
All prices are subject to 10% service charge and minimum charge of food and beverage will be applied

招財進寶福祿宴

Dinner Menu B

- 鴻運當頭 鴻運乳豬全體
Barbecued whole suckling pig
- 大吉大利 山珍醬櫻花蝦炒蝦球玉帶
Wok-fried prawns and scallops with sakura shrimps in XO sauce
- 萬事如意 柑桔帶子海鮮卷
Deep-fried salad roll stuffed with seafood and preserved kumquat
- 發財好市 髮菜蠔豉瑤柱甫
Braised dried oysters, pig's tongue, sea moss and conpoy in oyster sauce
- 大展鴻圖 蟲草花螺頭燉竹絲雞湯
Double-boiled silky chicken soup with sea whelk and cordyceps flower
- 腰纏萬貫 福祿鮑片鵝掌
Braised sliced abalone with goose webs in oyster sauce
- 年年有餘 蔥油蒸金皮海虎斑
Steamed tiger garoupa in soya sauce
- 金鷄報喜 脆米蒜香雞
Deep-fried chicken coated with sesame
- 四季豐收 鮑汁鱈魚雞粒燴飯
Fried rice with beetroot, bacon and diced chicken
- 如意吉祥 瑤柱金菇炆伊麵
Braised e-fu noodles with conpoy and enoki mushroom
- 合家團圓 南北杏棗皇燉萬壽果
Double-boiled Xinjiang red dates with papaya and almonds
- 金銀滿屋 琥珀合桃酥
Chinese puffs with almond
- 步步高昇 一品山楂糕
Steamed Chinese hawthorn and coconut pudding

每席港幣 \$9,888 (十二位用)
HK\$9,888 per table for 12 persons

另加一服務費及場地設有最低餐飲消費額
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鴻圖大展盈福宴

Dinner Menu C

- 鴻運當頭 鴻運乳豬全體
Barbecued whole suckling pig
- 包羅萬有 豉汁山椒蝦球伴蜜餞燒雲腿
Sautéed prawns with sweet chili in black bean sauce accompanied with deep-fried honey glazed Chinese ham
- 金銀滿屋 黃金葡汁焗蟹蓋
Baked crab shell stuffed with crab meat and onion in Portuguese sauce
- 發財好市 髮菜蠔豉蒜子金柱甫
Braised dried oysters, pig's tongue and sea moss in oyster sauce
- 大展鴻圖 松茸竹笙花膠燉雞湯
Double-bailed chicken soup with matsutake mushroom, bamboo pith and fish maw
- 腰纏萬貫 蠔皇鮑片燴海參
Braised sliced abalones with sea cucumber in oyster sauce
- 一帆風順 蔥油蒸海星斑
Steamed spotted garoupa in soya sauce
- 金鷄報喜 脆皮芝麻蒜香雞
Deep-fried chicken coated with sesame
- 四季豐收 鮑汁福建炒飯
Fried rice with shrimps and roasted duck meat in abalone sauce
- 如意吉祥 高湯鮮蝦煎粉粿
Deep-fried shrimp dumplings served with superior soup
- 合家團圓 棗皇燉拉絲雪燕
Double-boiled Xinjiang red dates with snow swallow
- 財源滾滾 流沙奶皇煎堆仔
Deep-fried sesame dumpling with egg custard
- 步步高昇 椰汁馬豆糕
Swainsonine pudding with coconut

每席港幣 \$10,888 (十二位用)
HK\$10,888 per table for 12 persons

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