

## 廚師推介

## CHEF'S RECOMMENDATIONS

三文魚子煙燻南非鮑魚 Smoked fresh South Africa abalone with salmon roe	\$168
人參藥膳南非鮑魚 Steamed fresh South Africa abalone with ginseng and herbs	\$168
滷水慢煮鵝肝 Slow cooked and marinated goose liver	\$138
黑蒜蜜煎金蠔 Pan-fried semi-dried oysters with black garlic in honey sauce	\$288
雪蓮子杏汁花膠燉白肺湯  Double-boiled pork lung soup with fish maw and chick pea seed in almond juice	每位 Per person \$258
鮑汁乾龍躉皮扣澳州鮑魚 Braised Australian abalone with dried giant garoupa skin in abalone sauce	每位 Per person \$238
梅菜皇肉鬆脆茄子 Deep-fried crispy eggplant with preserved vegetable and minced pork	\$178
鮮花椒京蔥炒安格斯牛肉  Sautéed Angus beef with shallot and fresh chilli	\$188
芙蓉豆酥銀雪魚球 Steamed codfish with crispy soybean sauce and egg white	\$358
花膠野菌黃酒煮雞  Braised chicken with fish maw and wild mushroom in Chinese yellow wine	\$398
銅盤沙薑煎焗走地雞 Copper pan-fried chicken fillet with sand ginger	\$258
翡翠芫荽和牛炒飯 Fried rice with wagyu beef with coriander and vegetable	\$258
牛油果帶子蛋白五穀炒飯 Fried five kind rice with diced scallop, avocado and egg white	\$188



清香柚子凍鮑魚  
Chilled abalones with pomelo



話梅鐵棍淮山  
Fresh Chinese yam marinated with preserved plum sauce

## 前菜

### APPETISERS




- |   |       |  |                            |
|---|-------|--|----------------------------|
| 法國芥末拌雞腳根<br>Shredded chicken tendon with France mustard   | \$98  | 五香陳醋牛腱粒<br>Marinated diced beef shank with black vinegar and spiced  | \$108                      |
| 話梅鐵棍淮山  <br>Fresh Chinese yam marinated with preserved plum sauce | \$78  | 五香滷鴨舌<br>Marinated duck tongue with Chinese herbs  | \$98                       |
| 潤澤素燒鵝 <br>Bean curd sheet roll with mushrooms  | \$78  | 椒鹽惹味鴨舌 <br>Deep-fried duck tongue with crispy garlic and spicy salt | \$98                       |
| 麻香萵苣  <br>Indian lettuce with Sichuan spicy sauce                 | \$78  | 清香柚子凍鮑魚 <br>Chilled abalones with pomelo                           | 四隻<br>Four pieces<br>\$148 |
| 七味黃金豆腐粒<br>Deep-fried bean curd with spicy salt   | \$88  | 金甲脆魚皮<br>Deep-fried crispy fish skin marinated with satay & preserved egg yolk   | \$78                       |
| 川味口水竹絲雞 <br>Chilled silky fowl in Sichuan style  | \$118 | 金翅穿鳳翼 (需一天前預訂)<br>Deep-fried chicken wing stuffed with shark's fin and Yunnan ham<br>(One day notice required)   | 每隻<br>Per piece<br>\$148   |
| 龍井煙燻黃花魚<br>Smoked yellow croaker with Longjing tea flavor   | \$118 |  |                            |
| 涼拌海蜇頭 <br>Jelly fish with black vinegar  | \$138 |  |                            |



川味口水竹絲雞  
Chilled silky fowl in Sichuan style



龍井煙燻黃花魚  
Fresh Smoked yellow croaker with Longjing tea flavor

 主廚推介 chef's recommendation  香辣菜式 spicy dishes  素食之選 vegetarian dishes

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脆米蒜香雞

Deep-fried crispy chicken coated with  
crispy rice & garlic

招牌黑毛豬叉燒

Barbecue Prime Iberico Pork

## 燒味




### BARBECUE

糖芯皮蛋酸薑(兩隻)			脆米蒜香雞 	半隻 Half \$228
Preserved egg with pickled ginger (Two pieces)	\$78		Deep-fried crispy chicken coated with crispy rice & garlic	全隻 Whole \$408
蜜汁金錢雞(兩件起)		每件	酥薑香妃走地雞	半隻 Half \$228
Barbecued chicken liver, pork and lard with honey sauce (minimum 2 pieces)		Per piece	Deep-fried chicken with shredded ginger and homemade sauce	全隻 Whole \$408
		\$38		
冰燒三層肉		例	古法豉油雞	半隻 Half \$228
Roasted pork belly		Regular	Poached chicken with soy sauce	全隻 Whole \$408
		\$138		
化皮乳豬(製作需時60分鐘)		半隻 Half \$598	脆皮乳豬釀飯(需一天前預訂) 	
Roast suckling pig (Requires 60 minutes' preparation)		全隻 Whole \$1088	Roasted suckling pig stuffed with preserved meat and rice (One day notice required)	\$1188
招牌黑毛豬叉燒 		例		
Barbecue Prime Iberico Pork		Regular		
		\$248		
即燒明爐燒鵝(製作需時75分鐘) 		半隻 Half \$368		
Roasted goose served with plum sauce (Requires 75 minutes' preparation)		全隻 Whole \$688		



脆皮乳豬釀飯

Roasted suckling pig stuffed with preserved meat and rice

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黃湯海味羹

Assorted dried seafood soup with saffron



家鄉生拆魚茸羹

Minced spotted grouper soup with shredded assorted mushrooms

## 湯羹

### SOUP

老火靚湯

Special daily soup

每位  
Per person  
\$65

黑蒜淮杞燉烏雞

Double boiled black chicken with black garlic, wolfberries and yam Chinese

每位  
Per person  
\$118

羊肚菌皇瑪卡燉豬脷

Double boiled pork soup with morel mushroom and maca

每位  
Per person  
\$128

鮮蝦帶子酸辣羹

Hot and sour soup with shrimp and scallop

每位  
Per person  
\$78

鮮蟹肉瑤柱粟米羹

Sweet corn soup with crab meat and conpoy

每位  
Per person  
\$88

黃湯海味羹

Assorted dried seafood soup with saffron

每位  
Per person  
\$138

松茸菌竹笙雞片清湯

Double-boiled sliced chicken soup with matsutake mushroom and bamboo pith

每位  
Per person  
\$108

家鄉生拆魚茸羹

Minced spotted grouper soup with shredded assorted mushrooms

每位  
Per person  
\$118

滋補養生燉響螺湯

Double-boiled sea whelk soup with Chinese yam, red dates and longan

每位  
Per person  
\$168

花膠北菇燉菜膽

Double-boiled fish maw soup with black mushroom and Chinese cabbage

每位  
Per person  
\$228

魚汁白玉金勾燉花膠湯

Double boiled fish maw soup with winter melon, dried shrimp and fish sauce

每位  
Per person  
\$228



魚汁白玉金勾燉花膠湯

DeepDouble boiled fish maw soup with winter melon, dried shrimp and fish sauce

主廚推介 chef's recommendation 辛辣菜式 spicy dishes 素食之選 vegetarian dishes

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日本吉品鮑  
Stewed whole Yoshihama abalone



香煎琵琶官燕  
Braised imperial bird's nest cake with crab meat and parsley

## 鮑魚·海味

### ABALONE & DRIED SEAFOOD

日本12頭網鮑 Braised Japanese Amidori dried abalone 12頭heads / 50 gm	每隻 Per piece \$1888	蔥燒日本50頭關東遼參 Braised Japanese Kanto sea cucumber with scallions	每位 Per person \$298
日本吉品鮑 Stewed whole Yoshihama abalone 28頭heads / 22 gm 20頭heads / 30 gm	每隻 Per piece \$768 每隻 Per piece \$1988	蝦子岩米鮑汁扣南非3頭鮮鮑魚 Braised 3 head South Africa fresh abalone with shrimps roe, rock rice, in abalone sauce	每位 Per person \$268
鮑汁日本50頭關東遼參 Braised Japanese Kanto sea cucumber in abalone sauce	每位 Per person \$298	鮑汁扣厚隻8頭花膠扒 (需6小時前預訂) Braised imperial fish maw with abalone sauce (6 hours notice is required)	每位 Per person \$1188
蝦籽家鄉釀日本關東遼參(需一天前預訂) Braised Japanese Kanto sea cucumber with mince pork, mushroom and celery (One day notice is required)	每位 Per person \$338	一品鮑角遼參燜雞煲 Braised abalone with sea cucumber and chicken in casserole	例 Regular \$588

## 官燕

### BIRD'S NEST

竹笙釀官燕 Braised imperial bird's nest stuffed in bamboo pith	每位 Per person \$258	松茸菌燉官燕 Double-boiled imperial bird's nest soup with matsutake mushroom	每位 Per person \$368
高湯菜膽燉官燕 Double-boiled imperial bird's nest soup with Chinese cabbage	每位 Per person \$368	蟹皇蟹肉燴官燕 Braised imperial bird's nest with crab roe	每位 Per person \$538
海皇燴官燕 Braised imperial bird's nest soup with seafood	每位 Per person \$398	香煎琵琶官燕(製作需時45分鐘) Braised imperial bird's nest cake with crab meat and parsley (Requires 45 minutes' preparation)	例 Regular \$488

☁ 主廚推介 chef's recommendation 🌶 香辣菜式 spicy dishes 🌿 素食之選 vegetarian dishes

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# 海鮮

## SEAFOOD

### 生猛海鮮 LIVE SEAFOOD SELECTION

老鼠斑, 龍利魚, 東星斑,  
紅瓜子斑, 蘇鼠斑, 老虎斑  
Pacific garoupa, Macau sole, Red spotted garoupa,  
Red melon seed garoupa, Black spotted garoupa, Tiger garoupa

時價 / Market Price

### 活龍蝦 LIVE LOBSTER

(約1公斤 / Approx 1 kg)

#### 上湯焗龍蝦伊麵

Braised lobster with E-fu noodles in superior soup

\$1288 起 up

#### 經典唐人炒龍蝦球

Wok-fried lobster with minced pork, egg and black bean sauce

\$1288 起 up

#### 雞油花雕蛋白蒸龍蝦球

Steamed lobster with egg white in yellow wine

\$1288 起 up

#### 松露野菌露筍炒龍蝦球

Wok-fried Australian lobster with black truffle, morel mushroom and asparagus

\$1388 起 up

#### 松茸野菌龍蝦脆米泡飯(4-6位用)

Poached rice with lobster and matsutake mushroom in clay pot  
(Portion for 4-6 persons)

\$1080



#### 松露野菌露筍炒龍蝦球

Wok-fried Australian lobster with black truffle, morel mushroom and asparagus



#### 秘製咖喱焗肉蟹

Braised crab with homemade curry sauce in Chef Chan style

### 活大肉蟹 LIVE CRAB

(約1.2公斤 / Approx 1.2kg)

#### 薑蔥粉絲焗肉蟹煲

Braised crab with spring onion, ginger and vermicelli in casserole

\$788 起 up

#### 陳年花雕蛋白蒸肉蟹

Steamed crab with egg white in yellow wine

\$788 起 up

#### 秘製咖喱焗肉蟹

Braised crab with homemade curry sauce in Chef Chan style

\$788 起 up

#### 鵝肝醬蔥燒焗肉蟹煲

Baked fresh crab with foie grass paste in clay pot

\$888

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法國藍腳菇炒蘇格蘭蛭子皇  
Sautéed Scotland razor clam with French pied  
bleu mushrooms



脆皮鹽酥鮮鮑魚  
Deep fried crispy abalone with rock salt




## 海鮮

### SEAFOOD

陳年砵酒焗美國生蠔 Braised US Pacific oyster with aged port wine	每位 Per person \$68
法國藍腳菇炒蘇格蘭蛭子皇(兩位起) Sautéed Scotland razor clam with French pied bleu mushrooms (Minimum for 2 persons)	每位 Per person \$118
白汁焗釀鮮蟹蓋 Baked crab shell stuffed with crabmeat and onion coated with cheese	每位 Per person \$148
醇香花雕蛋白蒸蟹拑(需一天前預訂) 	每位 Per person \$268
椒鹽酥炸鮮蟹拑(需一天前預訂) Deep-fried fresh crab claw with spicy salt (One day notice is required)	每位 Per person \$268
帶子珍珠賽螃蟹 Stir-fried egg white and diced scallops coated with crab roes	\$218
脆皮鹽酥鮮鮑魚 Deep fried crispy abalone with rock salt	\$218
黃金沙律汁蝦球 	\$258



醇香花雕蛋白蒸蟹拑  
Steamed fresh crab claw with egg white in yellow wine

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三色藜麥金沙蝦球

Sautéed prawns with assorted quinoa and coated with egg yolk

## 海鮮

### SEAFOOD

三色藜麥金沙蝦球

Sautéed prawns with assorted quinoa and coated with egg yolk

\$258

懷舊窩貼大明蝦

Deep-fried shrimp on toast

\$258

露筍帶子炒蝦球

Wok-fried prawns with scallops and asparagus

\$338

芙蓉百花釀菌皇

Steamed morel mushroom stuffed with minced shrimp paste in egg white

\$238

山珍XO醬翡翠炒星斑球

Wok-fried garoupa fillets with honey bean in XO sauce

\$498

薑蔥千層焗斑球煲

Braised garoupa fillets with bean curd sheet, ginger and spring onion in casserole

\$498

鮮茄魚湯煎焗星斑球

Pan-fried spotted garoupa fillet with tomato in fish soup

\$498

粟米珍珠星斑球

Deep-fried groupona fillet with sweet corn

\$498

荷香魚翅蒸鴛鴦蟹飯 (製作需時60分鐘)

Fried rice with shark's fin, fresh crabs and shrimps wrapped in lotus leaf (Requires 60 minutes' preparation)

六位用  
For 6 persons

\$1288



荷香魚翅蒸鴛鴦蟹飯

Fried rice with shark's fin, fresh crabs and shrimps wrapped in lotus leaf

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# 家禽

## POULTRY

- 薑蔥頭抽煎焗走地雞  
Pan-fried chicken with spring onion and ginger in soya sauce \$258
- 脆皮當紅炸子雞 半隻 Half \$238  
Deep-fried crispy chicken 全隻 Whole \$408
- 古法鹽焗雞(需一天前預訂) ☁️ 全隻 Whole \$568  
Baked salty chicken  
(One day notice is required)
- 極品脆皮糯米雞(需一天前預訂) ☁️ 全隻 Whole \$788  
Deep-fried boneless chicken stuffed with glutinous rice, dried shrimps and preserved sausage (One day notice is required)
- 蘇杭火焰富貴雞(需一天前預訂) 全隻 Whole \$788  
Fortune chicken in morels mushroom  
(One day notice is required)
- 江南芝麻百花雞(需一天前預訂) 全隻 Whole \$528  
Deep-fried chicken stuffed minced shrimp paste with white and black sesame  
(One day notice is required)

# 肉類

## MEAT

- 大公館秘制稻草肉 每位 Per person \$78  
Stewed pork belly in Chef Chan style
- 特色脆皮京都骨 ☁️ \$198  
Signature crispy pork ribs in homemade sauce
- 芝麻醬燒汁焗黑豚肉眼 \$178  
Baked Kurobuta pork in gravy and sesame sauce
- 鮮菠蘿咕嚕肉 \$168  
Sweet and sour pork with fresh pineapple
- 粉蒸五香黑豚肉 \$178  
Steamed Kurobuta pork with rice noodle and spices
- 桂圓紅棗牛肋肉煲 \$218  
Braised US beef spare rib with red dates and dried longan
- 豉汁山椒唐辛子炒牛肉 🍴 \$208  
Wok-fried sliced beef with Japanese green pepper in black bean and chilli sauce
- 香酥安格斯雪花牛 \$388  
Crispy Angus beef served with cream and sour ginger
- 燒汁慢煮原條牛肋骨 ☁️ \$458  
Slow-cooked whole beef spare rib in homemade sauce



脆皮極品糯米雞\*

Deep-fried boneless chicken stuffed with glutinous rice, dried shrimps and preserved sausage



特色脆皮京都骨

Signature crispy pork ribs in homemade sauce



脆皮香酥安格斯雪花牛

Crispy Angus beef served with cream and sour ginger



燒汁慢煮原條牛肋骨

Slow-cooked whole beef spare rib in homemade sauce




豆漿杞子鮮黑腐竹浸時蔬

*Braised abalone with sea cucumber and chicken in casserole*

## 蔬菜

### VEGETABLES

薑米酒炒芥蘭 

Sautéed kale with ginger in rice wine

\$128

北菇羊肚耳紅燒豆腐 

Braised bean curd with black mushroom and morel mushroom

\$148

蝦乾啫啫芥蘭煲

Wok-fried kale with dried shrimps, minced pork and shrimp paste in casserole

\$148

豆漿杞子鮮黑腐竹浸時蔬  


Poached seasonal vegetables with fresh black bean curd sticks and wolfberries in soya milk

\$148

西班牙火腿琥珀米皇浸時蔬

Poached seasonal vegetables with Iberico ham and peach gum in rice soup

\$158

竹筴羅漢上素 

Braised assorted mushrooms and bamboo pith

\$188

珊瑚蟹肉脆茄子

Deep-fried eggplant coated with crabmeat, conpoy and egg white

\$218

濃湯帶子雜菜煲




Assorted vegetables with scallops in seafood soup

\$248



西班牙火腿琥珀米皇浸時蔬

*Poached seasonal vegetables with Iberico ham and peach gum in rice soup*

 主廚推介 chef's recommendation  香辣菜式 spicy dishes  素食之選 vegetarian dishes

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# 主食




## II RICE & NOODLES II

海鮮濃湯泡飯 	每位 Per person
Poached rice in seafood soup with seafood	\$78
極品鮑參魚翅撈飯	每位 Per person
Stir-fried shark's fin, shredded abalone, sea cucumber served with steamed rice	\$218
鮑魚海味雞粒窩燒飯 (製作需時30分鐘)	
Clay pot rice with diced abalone and dried seafood (Requires 30 minutes' preparation)	\$178
梅菜皇圍蝦叉燒炒飯	
Fried rice with preserved vegetables, shrimps and barbecued pork	\$178
金瑤櫻花蝦蛋白炒飯 	
Fried rice with sakura shrimps, egg white and conpoy	\$188
黑松露和牛砂窩飯 	
Fried rice with Australian wagyu beef and black truffle in casserole	\$268
雪菜魚茸炆米粉	
Braised vermicelli with minced garoupa and preserved vegetable	\$178
功夫桂花魚翅炒米粉 	
Wok-fried vermicelli with shark's fin, conpoy and egg	\$228
薑蔥花膠豬油渣撈麵	
Stewed noodles with fish maws and cracklings with spring onion and ginger	\$238
山珍XO醬乾炒牛河	
Wok-fried rice noodles with sliced beef in XO sauce	\$168
星斑魚茸粟米粥	每位 Per person
Minced garoupa congee with sweet corn	\$68
金銀蛋鹹肉粥	每位 Per person
Salted meat congee with preserved egg	\$62



功夫桂花魚翅炒米粉

Wok-fried vermicelli with shark's fin, conpoy and egg

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