

中華廚藝博大精深，
三十六式烹調法各見特色，
衍生無限變化。

憑藉精湛經驗，國金軒名廚融會三十六藝，
將粵菜精品演繹得淋漓盡致。

**Mastering the 36 classic
Chinese cooking methods,
the chef of Cuisine Cuisine offers
a genuine Cantonese dining experience
with seasonal ingredients.**

如閣下有任何食物敏感或飲食限制，請直接與本餐廳職員聯絡
We offer menus to suit all dietary requirements, please let our staff know of your needs.

香茗每位 tea charge \$28 per person | 加一服務費 10% service charge applies

招牌菜 SIGNATURE DISH

國金軒名廚將創意融入菜式之中，以精湛廚藝加持，成就出別出心裁的招牌菜式，
品嚐獨有粵菜風味，只此一家。

Blending Cantonese dishes with creativity and classic cooking methods,
the chef of Cuisine Cuisine offers ranges of creative and unique signature dishes
which can only be found at Cuisine Cuisine.



水晶大蝦球
Sautéed Crystal King Prawn
【炒】 【爆】
Sautéed | Sear

焗釀鮮蟹蓋
Baked Crab Shell stuffed
with Fresh Crabmeat

【焗】 【釀】
Bake | Stuff



西班牙黑豚叉燒皇
Honey-glazed Barbecued Ibérico Pork

\$390

乳豬鵝肝醬窩巴
Suckling Pig with Foie Gras and Crispy Rice Cracker

\$498

四件 four pieces

 水晶大蝦球
Sautéed Crystal King Prawn

\$380

每位 per person

桂花蟹肉炒頂勾翅
Stir-fried Supreme Shark's Fin with Crabmeat, Bean Sprouts and Eggs

\$2,480

四位 four persons

花膠杏汁菜膽燉白肺湯
Double-boiled Pig's Lung Soup with Almond Cream,
Fish Maw and Chinese Cabbage

\$320

每位 per person

 焗釀鮮蟹蓋
Baked Crab Shell stuffed with Fresh Crabmeat

\$380

每位 per person

15年花雕醉陳皮皇子乳鴿
Marinated Pigeon with Dried Mandarin Peels and 15-year Hua Diao Wine

\$160

每隻 each

 醬燒琵琶鵝 (製作需時40分鐘)
Roasted Goose with Homemade Sauce
(Please allow approx. 40 mins for preparation)

\$360

半隻 half

前菜 APPETIZERS



脆皮燒腩仔

Roasted Crispy Pork Belly

【燒】

Sautéed



- | | |
|--|--------------|
|  西班牙黑豚叉燒皇 | \$390 |
| Roasted Honey-glazed Barbecued Ibérico Pork | |
|  脆皮燒腩仔 | \$208 |
| Roasted Crispy Pork Belly | |
| 金錢雞多士 | \$45 |
| Baguette topped with Roasted Chicken Liver and Mushrooms | 每件 per piece |
| 香草黑椒安格斯牛柳粒 | \$198 |
| Pan-fried Angus Beef Tenderloin Dices with Black Pepper and Herbs | |
| 蔥油露筍海蜇頭 | \$180 |
| Chilled Jellyfish with Asparagus and Scallion Sauce | |
| 四色煙燻素鵝 | \$158 |
| Smoked Bean Curd Roll stuffed with Mixed Seasonal Vegetables | |
| 川味法國鵝肝雞卷 | \$258 |
| Chicken Roll with Foie Gras in Sichuanese Sauce | |
| 金沙脆鱈 | \$198 |
| Crispy Eel in Salted Egg Yolk Sauce | |
| 潮味富貴蝦 | \$220 |
| Marinated Mantis Shrimp in Soy Sauce | |
| 玫瑰鹽醃馬友魚 | \$238 |
| Marinated Threadfin Filet in Himalayan Salt | |

燒 鹵

BARBECUED & MARINATED



乳豬鵝肝醬窩巴
Suckling Pig Layered with
Foie Gras and Crispy Rice Cracker
【燒】 【烤】
Red Cook | Broil

京式片皮鴨
Roasted Duck in Beijing Style

\$780

沙薑白切鴨
Marinated Duck with Ground Ginger

\$330
半隻 Half

瑤柱貴妃雞
Marinated Chicken with Conpoy Sauce

\$360
半隻 Half

金牌四杯雞
Marinated Chicken with Homemade Soy Sauce

\$360
半隻 Half

 乳豬鵝肝醬窩巴
Suckling Pig Layered with Foie Gras and Crispy Rice Cracker

\$498
四件 four pieces

15年花雕醉陳皮皇子乳鴿
Marinated Pigeon with Dried Mandarin Peels
and 15-year Hua Diao Wine

\$160
每隻 each

滷汁牛舌
Marinated Beef Tongues with Spices

\$160

 醬燒琵琶鵝 (製作需時40分鐘)
Roasted Goose with Homemade Sauce
(Please allow approx. 40 mins for preparation)

\$360
半隻 Half

鮑魚及海味

ABALONE & DRIED SEAFOOD



金湯五糧燴刺參

Braised Sea Cucumber with
Assorted Grains in Pumpkin Sauce

【燉】【煲】【燴】
Stew | Long- | Stew
simmer

 金湯五糧燴刺參 Braised Sea Cucumber with Assorted Grains in Pumpkin Sauce	\$428 每件 per piece
鮑汁脆皮婆參 Crispy Sea Cucumber in Abalone Sauce	\$428 每件 per piece
日本關東遼參扣花膠 Braised Japanese Kanto Sea Cucumber with Fish Maw	\$880 每位 per person
蝦籽蔥燒蹄根 Braised Pig Trotter with Shrimp Roes	\$220
XO醬海參小炒皇 Wok-fried Sea Cucumber with Dried Shrimps, Chinese Ham and Chives in X.O. Sauce	\$330
日本十三頭網鮑皇 Braised Yoshihama Abalone (13-Head)	\$3,980 原隻 per piece
日本十八頭吉品鮑 Braised Japanese Dried Abalone (18-Head)	\$3,880 原隻 per piece
日本廿五頭吉品鮑 Braised Yoshihama Abalone (25-Head)	\$2,280 原隻 per piece
廿二頭吉品鮑 Braised Dried Abalone (22-Head)	\$800 原隻 per piece

可選配 Served with

炆日本關東遼參 Braised Japanese Kanto Sea Cucumber	\$480 每位 per person
炆澳洲一級婆參 Braised Australian Sea Cucumber	\$320 每位 per person
炆花膠筒 Braised Whole Fish Maw	\$498 每位 per person
炆日本花菇 Braised Japanese Shiitake Mushroom	\$60 每位 per person
蝦子炆柚皮 Braised Pomelo Peel with Shrimp Roes	\$130 每位 per person
炆鵝掌 Braised Goose Web	\$90 每位 per person

魚翅 SHARK'S FIN



海南椰青燉翅

Double-boiled Shark's Fin in Young Coconut

【燉】
Double-boil

桂花鮮蟹肉炒頂勾翅

Stir-fried Supreme Shark's Fin with Crabmeat, Bean Sprouts and Eggs

\$2,480

四位 four persons

鮑汁炆海虎翅

Braised Tiger Shark's Pectoral Fin in Abalone Sauce

\$1,680

每位 per person

紅燒海虎翅

Braised Tiger Shark's Pectoral Fin Soup in Supreme Thick Sauce

\$1,680

每位 per person

清湯海虎翅

Double-boiled Tiger Shark's Pectoral Fin in Supreme Soup

\$1,680

每位 per person

太雕蒸蟹鉗伴中勾翅

Braised Supreme Shark's Fin Soup and Steamed Crab Claw with 10-year Hua Diao Wine

\$830

每位 per person

紅燒中勾翅

Braised Supreme Shark's Fin Soup in Supreme Thick Sauce

\$680

每位 per person

海南椰青燉翅 (製作需時30分鐘)

Double-boiled Shark's Fin in Young Coconut (Please allow approx. 30mins for preparation)

\$680

每位 per person

濃雞湯花膠雞絲翅

Braised Shark's Fin with Shredded Fish Maw and Chicken in Supreme Chicken Broth

\$480

每位 per person

燕窩 BIRD'S NEST



官燕石榴糰

Braised Bean Curd Pocket stuffed with Imperial Bird's Nest and Assorted Seafood

【蒸】 【燴】
Steam | Simmer

烏魚子蟹肉官燕炒鮮奶

Sautéed Imperial Bird's Nest with Karasumi, Crab Meat and Fresh Milk

\$800

官燕 "鷓鴣" 粥

Porridge with Imperial Bird's Nest and Minced Chicken

\$880

每位 per person

高湯燉官燕

Double-boiled Imperial Bird's Nest in Supreme Soup

\$600

每位 per person

紫霞仙子 (紫淮山雞茸燴官燕)

Braised Imperial Bird's Nest with Minced Chicken and Purple Yam

\$480

每位 per person

紗窗艷影 (蟹黃扒官燕釀竹笙)

Braised Bamboo Pith stuffed with Imperial Bird's Nest in Crab Coral Sauce

\$480

每位 per person

官燕石榴糰

Braised Bean Curd Pocket stuffed with Imperial Bird's Nest and Assorted Seafood

\$220

每位 per person

湯羹 SOUP



椰皇燉鮑魚竹絲雞
Double-boiled Abalone and
Silky Chicken Soup in Coconut
【燉】
Double-
boil

花膠杏汁菜膽燉白肺湯

Double-boiled Pig's Lung Soup with Almond Cream,
Fish Maw and Chinese Cabbage

\$320
每位 per person

松茸菌燉螺頭湯

Double-boiled Conch Soup with Matsutake Mushroom

\$380
每位 per person

三菓燉花膠湯

Double-boiled Fish Maw Soup with Fig, Apple and Pear

\$280
每位 per person

椰皇燉鮑魚竹絲雞

Double-boiled Abalone and Silky Chicken Soup in Coconut

\$320
每位 per person

陳皮鴨絲瑤柱羹

Braised Conpoy Thick Soup with
Shredded Roasted Duck and Mandarin Peels

\$220
每位 per person

日本鮮海苔斑茸羹

Braised Minced Garoupa Thick Soup with Japanese Fresh Seaweed

\$220
每位 per person

花膠雞絲酸辣羹

Hot and Sour Soup with Shredded Fish Maw and Chicken

\$280
每位 per person

鮮蟹肉日本甜粟濃湯

Braised Japanese Sweet Corn Thick Soup with Fresh Crabmeat

\$280
每位 per person

海鮮 SEAFOOD



日式煮銀蘿伴生煎蟹鉗
Pan-fried Crab Claw
and Braised Turnip in Japanese Style

【煎】 【燴】
Sautéed | Simmer

- | | |
|--|------------------------|
|  水晶大蝦球
Sautéed Crystal King Prawn | \$380
每位 per person |
| 富貴西施龍蝦球
Braised Lobster Filet with Crab Coral | \$480 |
| 醬燒鱈魚伴話梅串茄
Pan-seared Cod Filet with Homemade Sauce
and Cherry Tomato Marinated with Salty Plum | \$330 |
| 順德人家蒸方腩
Steamed Sole Fish with Preserved Olive and Soybean Sauce | \$880 |
| 松本茸炒星斑
Wok-fried Garoupa Filets with Matsutake Mushroom | \$480 |
|  日式煮銀蘿伴生煎蟹鉗
Pan-fried Crab Claw and Braised Turnip in Japanese Style | \$450
每位 per person |
| X.O.醬露筍煎北海道元貝皇
Pan-fried Hokkaido Scallop with Asparagus in X.O. Sauce | \$460 |
|  焗釀鮮蟹蓋
Baked Crab Shell stuffed with Fresh Crabmeat | \$380
每位 per person |

家禽 POULTRY



陳皮醬油鴨

Stewed Duck with Dried Mandarin Peels
and Homemade Soy Sauce

【醬】
Sauce

金牌炸子雞

Deep-fried Crispy Chicken

\$360

半隻 Half

正宗鹽焗雞 (需一天前預訂)

Traditional Baked Chicken with Rock Salt
(Please pre-order 1 day in advance)

\$360

半隻 Half

陳皮醬油鴨

Stewed Duck with Dried Mandarin Peels and Homemade Soy Sauce

\$360

半隻 Half

砂窩生焗乳鴿

Baked Baby Pigeon in Casserole

\$160

每隻 each

川椒雞球

Sautéed Chicken Filet with Black Pepper and Chili Bean Paste

\$340

X.O.醬鮮筍炒鴿脯

Sautéed Pigeon Filet with Asparagus in X.O. Sauce

\$300

肉類

PORK, BEEF & LAMB

日本尖椒炒鹿兒島A5和牛
Pan-fired A5 Kagoshima Wagyu
with Japanese Pepper

【煎】
Pan-fry



意大利黑醋脆豚肉
Deep-fried Crispy Pork in Balsamic Vinegar

\$340

巴蜀風沙骨黑毛豬肋排
Deep-fried Ibérico Spare Ribs with Crispy Garlic and Dried Chili

\$260

錦醬焗加拿大穀飼牛肋骨
Braised Canadian Corn-fed Beef Rib in Homemade Sauce

\$108
每位 per person

 日本尖椒炒鹿兒島A5和牛
Pan-fired A5 Kagoshima Wagyu with Japanese Pepper

\$530

豉味山苦瓜炒鮮牛頸脊肉
Sautéed Beef Shoulder Slices with
Taiwanese Bitter Melon in Black Bean Paste

\$280

黑椒汁煎紐西蘭羊仔鞍
Pan-fried New Zealand Lamb Chop in Black Pepper Sauce

\$180
每位 per person

蔬食及素菜

VEGETABLES & VEGETARIAN DELIGHTS



金盅佛跳牆

Double-boiled Assorted Mushroom
and Fungus in Mini Pumpkin

【煲】 【燉】
Long- | Double-
simmer | boil

竹影田色

Braised Bamboo Pith and Assorted Vegetables in Supreme Soup

\$220

太守滑豆腐

Braised Bean Curd with Sea Cucumber, Shrimps, Chicken and Conpoy

\$358

川味波特菇

Sautéed Portobello Mushroom in Sichuanese Style

\$240

魚湯斑片浸翡翠豆腐

Poached Garoupa Filet and Bean Curd in Fish Broth

\$380

魚香肉醬焗鮮白菌

Baked White Mushrooms with Minced Pork and Salted Fish

\$220

🌿 京都松茸花饅

Poached Kyoto Matsutake and Cabbage in Consume

\$180

每位 per person

🌿🍲 金盅佛跳牆

Double-boiled Assorted Mushroom and Fungus in Mini Pumpkin

\$220

每位 per person

🌿 燒汁焗釀意大利茄子雙菌

Baked Stuffed Aubergine with Boletus and Chanterelles in Homemade Sauce

\$240

主食

RICE & NOODLES



金瑤養生粥

Congee with Conpoy,
Fox Nut, Medlars and Pearl Barley

【熬】
Decoct



海皇西施泡飯

Crispy Rice with Scallops and Shrimps in Assorted Seafood Soup

\$380

生菜絲牛鬆炒飯

Fried Rice with Minced Beef and Lettuce

\$280

櫻花蝦揚州炒飯

Fried Rice with Sakura Shrimps

\$280

 花膠絲叉燒薑蔥撈粗麵

Tossed Egg Noodles with Shredded Fish Maw,
Barbecued Pork, Ginger and Spring Onion

\$280

雞絲煎生麵

Pan-fried Crispy Noodles with Shredded Chicken

\$260

豉汁龍蝦煎脆米

Pan-fried Crispy Rice Vermicelli with Lobster in Black Bean Sauce

\$428

魚湯斑片稻庭麵

Inaniwa Udon with Garoupa Filet in Fish Broth

\$380

頭抽乾炒牛頸脊河粉

Wok-fried Rice Flat Noodles with
Beef Shoulder Slices in Supreme Soy Sauce

\$280

錦繡鹿茸菌砂窩飯

Braised Rice with Antler Mushroom, Chicken,
Shrimp and Conpoy in Casserole

\$380

 金瑤養生粥

Congee with Conpoy, Fox Nut, Medlars and Pearl Barley

\$160

每位 per person

收費

APPETIZERS



茗茶 Tea Charge	\$28 每位 per person
余均益辣椒醬 Yu Kwen Yick Chill Paste	\$25 每碟 per dish
指天椒豉油 Soy Sauce with Hot Pepper	\$30 每碟 per dish
秘製X.O.極品醬 X.O. Chili Sauce	\$50 每碟 per dish
話梅 Preserved Plum	\$60 每碟 per dish
琥珀合桃 Candied Walnuts	\$60 每碟 per dish
腰果 Salted Cashew Nuts	\$60 每碟 per dish
上湯金腿生麵 / 米粉 / 河粉 Noodles with Chinese Ham in Superior Soup (Egg Noodles/ Rice Noodles/ Flat Rice Noodles)	\$120 每碗 per bowl
白飯或白粥 Steamed Rice or Congee	\$24 每碗 per bowl
蔥花上湯 Soup with Scallion	\$160 每碗 per bowl
開瓶費 Corkage	\$500 每瓶 per bottle
切餅費 Cakage	\$200 每個 each
外賣袋 Bag for takeaways	\$3 每個 each
外賣盒 Platic box for takeaways	\$3 每個 each