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兩代名廚傳承 延續粵菜傳奇

Carry on the Legend of Cantonese Cuisine

中環國金軒由兩代名廚攜手主理，
一方面承傳太史經典手工菜，
另一方面亦銳意宏揚太史菜食不厭精的精神，
將之融會中華廚藝之三十六式，
由選料到烹調手法均一絲不苟，
將粵菜之美展現得淋漓盡致。

Selecting only the finest ingredients and incorporating
36 cooking method in Chinese Cuisine, Cuisine Cuisine ifc
inherits time-honoured recipes and gourmet
philosophy from Imperial Scholar. Experience the art of
Cantonese Cuisine in full, with the excellent offerings from
Gourmet Kitchen and Cuisine Kitchen conducted
by Chefs of two generations.

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

醃 燻 焗
臘 燻 烤
炆 燻 炆
焗 炮 扣
燻 炒 焗



李煜霖
LEE Yuk-lam

Master of Gourmet Kitchen
主持精品廚房



傳承清末江太史家廚傳人李才師傅的絕學，
將譽滿香江的傳奇粵菜菜式重現於世。

Inherited from Imperial Scholar Jiang Kongyin's family chef
Lee Choi, a range of heritage Cantonese recipes have
reborn in Cuisine Cuisine ifc through Master Chef Lee.

仇健恩

大廚 國金廚房



追隨李煜霖師傅多年，
將其烹飪理念廣泛用於烹調粵菜，主張突顯食材原味，
以及食材之間的相互配搭融和，達至完美平衡。

Following Master Chef Lee for years, Chef Chau comprehends the essence of Cantonese cuisine: Respect the originality of each ingredient, strive perfect balance between flavours and textures.



醅
煇
燄
煥
煊
煖

水晶大蝦球

Sautéed Crystal King Prawn



招牌菜

SIGNATURE DISH

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年陳皮皇子乳鴿
Marinated Pigeon with 15-year
Dried Mandarin Peels and Soy Sauce
\$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

西班牙黑豚叉燒皇

Roasted Honey-glazed Barbecued Ibérico Pork

\$390

脆皮燒腩仔

Roasted Crispy Pork Belly

\$208

金錢雞多士

Baguette topped with Roasted
Chicken Liver and Mushrooms

\$45 每件 per piece

香草黑椒安格斯牛柳粒

Pan-fried Angus Beef Tenderloin Dices
with Black Pepper and Herbs

\$198

蔥油露筍海蜇頭

Chilled Jellyfish with Asparagus and Scallion Sauce

\$180

四色煙燻素鵝

Smoked Bean Curd Roll stuffed
with Mixed Seasonal Vegetables

\$158

川味法國鵝肝雞卷

Chicken Roll with Foie Gras in Sichuanese Sauce

\$258

金沙脆鱈

Crispy Eel in Salted Egg Yolk Sauce

\$198

蒜泥日本黑豚肉卷

Marinated Sliced Pork Rolls in Spicy Garlic Purée Sauce

\$128

玫瑰鹽醃馬友魚

Marinated Threadfin Filet in Himalayan Salt

\$238



脆皮燒腩仔

Roasted Crispy Pork Belly



燒 鹵

BARBECUED & MARINATED

京式片皮鴨
(兩食 Two Courses)
Roasted Duck in Beijing Style
\$780

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年陳皮皇子乳鴿
Marinated Pigeon with 15-year
Dried Mandarin Peels and Soy Sauce
\$160 每隻 each

滷汁牛舌心
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

乳豬鵝肝醬窩巴

Suckling Pig Layered with
Foie Gras and Crispy Rice Cracker



廿二頭吉品鮑

Braised Dried Abalone (22-Head)



鮑魚及海味

ABALONE & DRIED SEAFOOD

金湯五糧燴婆參

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

X.O.醬海參小炒皇

Wok-fried Sea Cucumber with Dried Shrimps,
Chinese Ham and Chives in X.O. Sauce

\$330



日本十三頭大網鮑

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



精品廚房 Gourmet Kitchen



廚師推薦 chef's recommendation



素菜 vegetarian dish

圖片只供參考 Photos are for reference only

魚翅 SHARK'S FIN

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. 30 mins 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



海南椰青燉翅

Double-boiled Shark's Fin in Young Coconut



燕窩 BIRD'S NEST

法國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



官燕石榴粿

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



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



湯羹 SOUP

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

水晶大蝦球

Sautéed Crystal King Prawn

\$380 每位 per person

焗釀鮮蟹蓋

Baked Crab Shell stuffed with Fresh Crabmeat

\$380 每位 per person

富貴西施龍蝦球

Braised Lobster Filet with Crab Coral

\$480 每位 per person

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 1斤 catty

松本茸炒星斑球

Wok-fried Garoupa Filets
with Matsutake Mushroom

\$680

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

\$380

格蘭焗釀蟹蓋

Baked Crab Shell stuffed with Crabmeat

\$280 每位 per person



Pan-fried Crab Claw
and Braised Turnip in Japanese Style

日式煮銀蘿
伴生煎蟹鉗



家禽 POULTRY

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
\$320 半隻 half

砂窩生焗乳鴿
Baked Baby Pigeon in Casserole
\$160 每隻 half

川椒雞球
Sautéed Chicken Filet with Black Pepper
and Chili Bean Paste
\$260

X.O.醬鮮筍炒鴿脯
Sautéed Pigeon Filet with Asparagus
in X.O. Sauce
\$300

陳皮醬油鴨
Stewed Duck with
Dried Mandarin Peels and Homemade Soy Sauce



肉類

PORK, BEEF & LAMB

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

錦醬炆加拿大穀飼牛肋骨
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

Pan-fried A5 Kagoshima Wagyu
with Japanese Pepper

日本尖椒炒鹿兒島
A5和牛



金盞佛跳牆

Double-boiled Assorted Mushroom
and Fungus in Mini Pumpkin



蔬食及素菜

VEGETABLES & VEGETARIAN DELIGHTS

🌿 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

🌿 川味咖啡菇

Sautéed Portobello Mushroom and Minced Ham
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

🌿 燒汁焗釀荷蘭茄子雙菌

Baked Stuffed Aubergine with Boletus
and Chanterelles in Homemade Sauce

\$120 每位 per person

主食

RICE & NOODLES

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 Pork
\$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
\$280

金瑤養生粥
Congee with Conpoy, Fox Nut,
Medlars and Pearl Barley
\$100 每位 per person

Congee with Conpoy,
Fox Nut, Medlars and Pearl Barley
金瑤養生粥



茗茶

Tea Charge

\$28 每位 per person

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

琥珀合桃

Candied Walnuts

\$40 每碟 per dish

腰果

Salted Cashew Nuts

\$40 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)

\$80 每碗 per bowl

白飯或白粥

Steamed Rice or Congee

\$24 每碗 per bowl

開瓶費

Corkage

\$500 每瓶 per bottle

切餅費

Cakage

\$200 每個 each

外賣袋

Takeaway bag

\$3 每個 each

外賣盒

Takeaway box

\$3 每個 each

