國金精品宴
Gourmet Kitchen Menu

鵝肝乳豬脆窩巴
Suckling Pig Layered with Foie Gras and Crispy Rice Cracker

鄉公開邊澳洲龍蝦
Simmered Australian Lobster with Garlic

魚翅海中寶 (加$1,000可轉 鮑汁炆海虎翅)
Double-boiled Shark's Fin Soup with Conpoy, Bamboo Pith and Black Mushroom
($1,000 per person upgrading to Braised Tiger Shark's Pectoral Fin in Abalone Sauce)

或 OR

花膠菜胆燉白肺湯 / 三菓燉花膠湯
Double-boiled Pig's Lung Soup with Almond Cream and Fish Maw /
Double-boiled Fish Maw Soup with Fig, Apple and Pear

卡露伽魚子醬官燕炒鮮奶
Sautéed Imperial Bird's Nest with Crab Meat, Kaluga Caviar and Fresh Milk

翡翠發財鮑魚 (加$300可加拼 關東遼參)
Braised 22-Head African Dried Abalone and Dried Sea Moss
($300 per person to add Braised Japanese Kanto Sea Cucumber

十五年陳皮王子乳鴿 (每位半隻)
Marinated Pigeon with 15-year Dried Mandarin Peels in Soy Sauce (half piece per person)

大澳蝦醬牛鬆炒飯
Fried Rice with Minced Beef and Tai O Dried Shrimp Paste

國金精品甜點
Chinese Petit Four

每位 *HK$1,688* (兩位起)

供應期: 由即日起至2022年11月30日 Serving from now to 30th November, 2022

- 以上套餐只適用於中環國金軒The above menu is available at Cuisine Cuisine ifc only
- 另收加一服務費及茶芥10%service charge and tea condiment applies
- 優惠套餐不可與其他推廣優惠/ 特價菜式/ 折扣/ 餐饗券/ Mira Plus會員卡一併使用The special menu cannot be used in conjunction with any other promotional offer/ discounted dishes / discount/ dining voucher/ Mira Plus card
- 如有任何爭議，國金軒保留最終決議權In case of any disputes, the decision of Cuisine Cuisine shall be final.

Cuisine Cuisine
國金軒