

假日廚師精選 Weekend Gourmet Special			
	水晶大蝦球	(每位 per person)	\$368 ()
	Sautéed Crystal King Prawn		
	焗釀鮮蟹蓋	(每位 per person)	\$368 ()
	Baked Crab Shell stuffed with Crab Meat		
	魚香醬燒澳洲龍蝦炆蘿蔔糕		\$788 ()
	Stewed Australian Lobster with Turnip Cake in Spicy and Garlic Sauce		
	鰻魚汁燒鱈魚		\$388 ()
	Pan-seared Cod Filet with Homemade Eel Sauce		
	薑蔥生蠔啫雞煲		\$398 ()
	Braised Chicken and Oyster with Dried Mandarin Peels and Ginger		
	鮮菠蘿糖醋脆豚肉		\$348 ()
	Deep-fried Pork in Sweet and Sour Sauce with Pineapple		
	黑椒蒜香雪花牛		\$308 ()
	Sautéed Marbled Beef with Black Garlic and Black Pepper Sauce		
	杜阮涼瓜炒鴛鴦牛		\$258 ()
	Sautéed Beef Chuck and Beef Brisket Deckle Slices with Bitter Melon and Black Bean		
	碧綠老少平安		\$208 ()
	Pan-fried Mashed Bean Curd and Mud Carp Fish Wrapped with Tianjin Cabbage		
	新派馬拉盞炒生菜膽		\$188 ()
	Sautéed Chinese Lettuce with Belacan		
	魚湯鮮蝦雲吞煲		\$168 ()
	Shrimp and Pork Wonton in Fish Broth		

滋補燉湯 Nursing Soup			
	四神燉花膠螺頭湯	(每位 per person)	\$388 ()
	Double-boiled Conch Soup with Fish Maw and Four Chinese Herbs		
	花膠杏汁菜膽燉白肺湯	(每位 per person)	\$318 ()
	Steamed Rice Flour Rolls with Shrimps and Chinese Chives		
	松茸燉竹笙愉耳湯	(每位 per person)	\$238 ()
	Double-boiled Matsutake and Fungus with Bamboo Pith in Soup		
	石斛柱甫燉鮑魚湯	(每位 per person)	\$300 ()
	Double-boiled Abalone Soup with Dendrobium and Conpoy		

 素菜 Vegetarian

燒味 及 前菜 Barbecued & Appetizer			
	西班牙黑毛豬叉燒		\$388 ()
	Honey-glazed Barbecued Iberico Pork		
	脆皮燒腩仔		\$188 ()
	Roasted Crispy Pork Belly		
	乳豬鵝肝醬窩巴 (兩件起)	(每件 per piece)	\$128 ()
	Suckling Pig Layered with Foie Gras and Crispy Rice Cracker		
	江南熟醉蝦		\$188 ()
	Drunken Shrimp with Huadiao Wine		
	椒麻脆銀魚		\$168 ()
	Marinated Dried Silver Fish with Chilli Oil		
	花雕水晶雞		\$168 ()
	Marinated Chicken with Chilled Huadiao Wine Jelly		
	紅酒凍鵝肝		\$228 ()
	Red Wine Marinated Foie Gras with Green Apple Slices		
	陳醋海蜇頭		\$138 ()
	Marinated Jellyfish with Black Vinegar		
	黃金脆皮豆腐粒		\$138 ()
	Deep-fried Crispy Bean Curd Dices with Salty Egg York		
	15年陳皮皇子乳鴿		\$158 ()
	Marinated Pigeon with 15-year Dried Mandarin Peels in Soy Sauce		
	XO醬煎蘿蔔糕		\$128 ()
	Sautéed Turnip Cake with XO Chilli Sauce		

馳名腸粉 Rice Flour Roll			
	西班牙黑豚肉叉燒腸粉		\$98 ()
	Steamed Rice Flour Rolls with Barbecued Iberico Pork		
	韭皇鮮蝦腸粉		\$98 ()
	Steamed Rice Flour Rolls with Shrimps and Chinese Chives		
	陳皮牛肉腸粉		\$98 ()
	Steamed Rice Flour Rolls with Minced Beef and Dried Tangerine Peel		
	頭抽甜椒香煎腸粉		\$68 ()
	Pan - fried Rice Flour Rolls with Bell Peppers in Soy Sauce		

 辣椒 Spicy

特選點心 Dim Sum Special			
	海中寶魚翅灌湯餃	(每位 per person)	\$268 ()
	Seafood Dumpling with Shark's Fin in Chicken Broth		
	野菌鮑魚酥	(每位 per person)	\$98 ()
	Baked Abalone Puffs with Assorted Mushroom		
	海膽小籠包	(每位 per person)	\$48 ()
	Steamed Soup Dumplings with Minced Pork and Sea Urchin		
	西班牙紅蝦餃	(三件 three pieces)	\$90 ()
	Steamed Carabineros Prawn Dumplings		
	筍尖鮮蝦餃	(三件 three pieces)	\$75 ()
	Steamed Shrimps Dumplings with Bamboo Shoots		
	黑魚子帶子燒賣	(三件 three pieces)	\$75 ()
	Steamed Pork Dumplings Topped with Scallop and Caviar		
	沙律醬黑椒和牛撻	(三件 three pieces)	\$90 ()
	Baked Wagyu Beef Tart With Salad Sauce and Black Pepper		
	黑蒜露筍帶子餃	(三件 three pieces)	\$75 ()
	Steamed Scallop Dumpling with Asparagus and Black Garlic		
	松茸野菌餃	(三件 three pieces)	\$72 ()
	Steamed Matsutake Mushroom and Wild Mushroom Dumpling		
	山竹咸水角	(三件 three pieces)	\$60 ()
	Deep-fried Dumpling with Minced Pork, Chicken and Dried Shrimp		
	火箭菜牛油果蝦春卷	(三件 three pieces)	\$60 ()
	Deep-fried Shrimp Spring roll with Avocado and Arugula		
	山竹牛肉球	(三件 three pieces)	\$60 ()
	Steamed Beef Balls with Bean Curd Sheets		
	雪山叉燒餐包	(三件 three pieces)	\$66 ()
	Baked Barbecued Pork Buns with Sweet Crust		
	青森蘋果叉燒酥	(三件 three pieces)	\$60 ()
	Baked Barbecued Iberico Pork Puffs with Toki Apple		
	蠔皇叉燒包	(三件 three pieces)	\$60 ()
	Steamed Barbecued Pork Buns		
	秘醬蒸鳳爪		\$60 ()
	Steamed Chicken Feet with Homemade Sauce		
	黑松露上素脆春卷	(三件 three pieces)	\$60 ()
	Deep-fried Vegetarian Spring roll with Black Truffle		
	魚湯浸鮮竹卷	(三件 three pieces)	\$68 ()
	Bean Curd Sheet Roll with Shrimp and Pork in Fish Broth		

假日嚟味午餐 Weekend Gourmet Set Lunch

(兩位起) 每位HK\$728 另加一服務費

HK\$ 728 plus 10% service charge per person (2 persons or above)

國金點心三拼

Cuisine Cuisine Dim Sum Combination

黑松露醬炒大蝦球

Sautéed Prawn Ball with Black Truffle Sauce

鮮蟹肉燉冬茸清湯

Double-boiled Winter Melon Soup with Fresh Crab Meat

(每位加\$380可升級 海南椰青燉翅)

(\$380 per person upgrading to Double-boiled Shark's Fin in Young Coconut)

一夜乾馬友伴陳皮豉油皇

Crispy Threadfin Fish with Dried Mandarin Peels and Supreme Soy Sauce

香菇肉醬炒飯

Fried Rice with Minced Pork and Spicy Mushroom Sauce

奉化香芋椰青奶凍 國金美點薈萃

Chilled Coconut Milk Pudding with Mashed Taro

Cuisine Cuisine Dessert Delights



Cuisine Cuisine
國金軒

WiFi : Cuisine Cuisine IFC

Password : 2393 3933

每位茗茶 \$38 Tea Charge per person

另加一服務費 10% Service charge applies

粉、麵、飯 Rice and Noodles

海皇西施泡飯

Crispy Rice with Assorted Seafood in Lobster Soup

\$438 ()

黑松菌和牛蛋白炒珍珠米

Fried Rice with Diced Wagyu Beef with Egg White and Black Truffle Sauce

\$320 ()

胭脂蟹肉炒飯

Fried Rice with Crab Meat ,Scallop and Beetroot

\$238 ()

生菜絲牛鬆炒飯

Fried Rice with Minced Beef and Lettuce

\$238 ()

鮮蝦荷葉飯

Fried Rice with Shrimps Wrapped in Lotus Leaves

\$238 ()

花膠絲叉燒薑蔥撈粗麵

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

\$268 ()

濃茄魚湯斑片稻庭烏冬

Inaniwa Udon with Garoupa Filet and Tomato in Fish Broth

\$348 ()

頭抽乾炒牛頸脊河粉

Wok-fried Rice Noodles with Beef Chuck in Supreme Soy Sauce

\$238 ()

雞絲煎脆麵

Pan-fried Crispy Noodles with Shredded Chicken

\$238 ()

上湯鮮蝦雲吞麵

Soup Noodles with Shrimp and Pork Wonton

\$68 ()

馳名粥品 Congee

陳皮斑茸粥

(每位 per person)

\$108 ()

Congee with Minced Garoupa and Sun-dried Tangerine Peel

黑豚肉皮蛋粥

(每位 per person)

\$98 ()

Congee with Iberico Pork and Preserved Egg

生滾松本茸牛頸脊粥

(每位 per person)

\$98 ()

Congee with Beef Chuck Slices and Matsutake Mushroom

金瑤養生粥

(每位 per person)

\$68 ()

Congee with Conpoy,Fox Nut,Medlars and Pearl Barley

龍皇吉品鮑魚燕 Cuisine Cuisine Deluxe Combo

(兩位起) 每位HK\$880 另加一服務費 原價~~\$1490~~/位

HK\$ 880 plus 10% service charge per person (2 persons or above)

上湯焗開邊澳洲龍蝦

Simmered Australian Lobster with Supreme Broth

廿二頭南非吉品鮑

Braised 22-Head African Dried Abalone

官燕椰青奶凍

Chilled Coconut Pudding with Bird's Nest

甜品 Dessert

官燕蛋撻蓋

(三件 three pieces)

\$120 ()

Baked Mini Egg Tarts topped with Imperial Bird's Nest

芝麻蓮蓉煎堆仔

(三件 three pieces)

\$60 ()

Deep-fried Sesame Balls filled Lotus Seed Paste

黃金流沙包

(三件 three pieces)

\$60 ()

Steamed Buns with Egg Custard filling

懷舊芝麻卷

(三件 three pieces)

\$66 ()

Sweetened Black Sesame Roll

新疆棗皇糕

(三件 three pieces)

\$60 ()

Steamed Red Date Cakes

咖啡凍糕

(三件 three pieces)

\$60 ()

Chilled Coffee and Milk Pudding

香芒草莓青蘋果凍

(每位 per person)

\$60 ()

Chilled Green Apple Jelly with Mango and Strawberry

奉化香芋椰青奶凍

(每位 per person)

\$60 ()

Chilled Coconut Milk Pudding with Mashed Taro

是日糖水

(每位 per person)

\$60 ()

Sweetened Soup of the day