



水晶盛宴 *Crystal Set Menu*

乳豬鵝肝脆窩巴
Suckling Pig Layered with Foie Gras and Crispy Rice Cracker

魚子醬水晶大蝦球
Sautéed Crystal King Prawn with Caviar

海南椰青燉翅
(加 \$800 可升級 鮑汁炆海虎翅)
Double-boiled Shark's Fin in Young Coconut
(\$800 per person upgrading to Braised Tiger Shark's Pectoral Fin in Abalone Sauce)

廿二頭南非吉品鮑扣花菇
Braised 22-Head African Dried Abalone and Black Mushroom

羊城辣醬湘椒炒日本和牛
Sautéed Kagoshima Wagyu with Hunan Pepper and Spicy Sauce

海皇西施星斑球
Sautéed Spotted Garoupa Filts with Egg and Assorted Seafood Broth

蟹皇醬蟹肉炒飯
Fried Rice with Crab Meat and Crab Roe Sauce

官燕椰青奶凍
Chilled Coconut Pudding with Bird's Nest

(兩位起 serve for two persons or above)

每位 Per person **HKD\$ 2,088**

每位 Per person **HKD\$ 1,988(CC Dollar)**

有關 CC Dollar 詳情請與服務員查詢 (Please advice our associates for CC Dollar enquiry)

優惠套餐不可與其他推廣優惠 / 折扣 / 餐饗券 / Mira Plus 會員卡一併使用

Special set cannot be used in conjunction with any other promotional offer/ discount/ dining voucher/ Mira Plus card. In case of any disputes, the decision of Cuisine Cuisine shall be final

加一服務費 | 為閣下健康著想，如閣下對任何食物有過敏反應，請跟餐廳職員聯絡。
All prices are subject to 10% service charge |
Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

 廚師推薦 Chef's recommendation |  素菜 Vegetarian |  可持續發展食材 Sustainable ingredients



Cuisine Cuisine
國金軒

國金秋冬五蛇御宴 *Cuisine Cuisine Imperial Five-Snake Feast*

乳豬鵝肝脆窩巴

Suckling Pig Layered with Foie Gras and Crispy Rice Cracker

油泡水晶大蝦球

Sautéed Crystal Prawn Ball

太史五蛇羹 或 杏汁花膠燉白肺

(每位加 \$380 可升級 海南椰青燉翅)

Braised Five-Snake Soup

or

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

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

鮑汁香酥釀遼參

(每位加 \$280 可升級 廿二頭南非吉品鮑)

Braised Taro Mashed Kanto Sea Cucumber with Abalone Sauce

(\$280 per person upgrading to Braised 22-Head African Dried Abalone)

籠仔古法蒸星斑

*Steamed Spotted Garoupa Fillet with Shredded Pork and Mushroom
in Bamboo Basket*

生炒臘味糯米飯

Stir-fried Glutinous Rice with Preserved Meat and Sausage

薑汁燉鮮奶·新疆棗皇糕

*Double-boiled Fresh Milk with Ginger Juice
Steamed Red Dates Cakes*

(兩位起 serve for two persons or above)

每位 Per person **HKD\$ 1,288**

每位 Per person **HKD\$ 1,188(CC Dollar)**

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廚師推薦 Chef's recommendation |



素菜 Vegetarian |



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巧手燉湯嚐味套餐

Exquisite Double-boiled Soup Tasting Menu

花雕醉鵝肝 拼 西班牙黑毛豬叉燒皇
Marinated Foie Gras with Huadiao Wine
Roasted Honey-glazed Barbecued Ibérico Pork

泰汁香煎元貝皇伴魚子醬
Pan-fried Scallop with Thai Spicy Sauce Topped with Caviar

石橄欖花膠燉螺頭湯
(每位加 \$380 可升級 海南椰青燉翅)
Double-boiled Conch Soup with Fish Maw and Olive
(*\$380 per person upgrading to Double-boiled Shark's Fin in Young Coconut*)

菜脯雞汁炆斑翅
(每位加 \$300 可升級 廿二頭南非吉品鮑)
Braised Garoupa's fin with Preserved Vegetable in Chicken Broth
(*\$300 per person upgrading to Braised 22-Head African Dried Abalone*)

十五年陳皮皇子乳鴿
Marinated Pigeon with 15-year Dried Mandarin Peels in Soy Sauce

生炒臘味糯米飯
Stir-fried Glutinous Rice with Preserved Meat and Sausage

薑汁燉鮮奶·新疆棗皇糕
Double-boiled Fresh Milk with Ginger Juice
Steamed Red Dates Cakes

(兩位起 serve for two persons or above)

每位 Per person **HKD\$ 1,188**

每位 Per person **HKD\$ 1,088(CC Dollar)**

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正宗太史五蛇羹(4 位用) Braised Five-Snake Soup	\$1,280
古法雙冬羊腩煲 Braised Lamb Brisket with Bamboo Shoot and Black Mushroom in Casserole	\$880
茅台炆甲魚煲 Braised Soft-shell Turtle with Moutai in Casserole	\$880
鳳城水魚絲 Sautéed Shredded Soft-shelled Turtle	\$480
鮑汁香酥釀遼參(位) Roasted Honey-glazed Barbecued Ibérico Pork	\$480 每位 per person
棗香紅燒風鱔(位) Braised Eel with Red Date Sauce	\$168 每位 per person
臘味生炒糯米飯 Stir-fried Glutinous Rice with Preserved Meat and Sausage	\$330
原煲臘味煲飯(4 位用) Steamed Rice topped with Preserved Meat and Sausage in Claypot	\$380

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