

日本十二頭中網鮑(需四天前預訂)
Braised 12-Head Japanese Dried Abalone
(Pre-order 4 day in advance)

\$3980
每位 per person

廿五頭日本吉品鮑(需四天前預訂)
Braised 25-Head Yoshihama Abalone
(Pre-order 4 day in advance)

\$2800
每位 per person

廿二頭南非吉品鮑
Braised 22-Head African Dried Abalone

\$800
每位 per person

水晶大蝦球
Sautéed Crystal King Prawn

\$398
每位 per person

焗釀鮮蟹蓋
Baked Crab Shell stuffed with Fresh Crab Meat

\$398
每位 per person

官燕鷓鴣粥
Porridge with Imperial Bird's Nest and Minced Chicken

\$980
每位 per person

正宗鹽焗雞(需一天前預訂)
Traditional Baked Chicken with Rock Salt
(Pre-order 1 day in advance)

\$428
半隻 half

生菜絲牛鬆炒飯
Fried Rice with Minced Beef and Lettuce

\$300

雞絲煎生麵
Pan-fried Crispy Noodles with Shredded Chicken

\$280

另收加一服務費 | 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.

前菜
APPETIZERS

	西班牙黑豚肉叉燒皇 Roasted Honey-glazed Barbecued Ibérico Pork	\$418
	脆皮燒腩仔 Roasted Crispy Pork Belly	\$218
	辣酒煮花螺 Sea Snails in Spicy Wine	\$198
	椒麻脆銀魚 Marinated Dried Silver Fish with Chilli Oil	\$188
	花雕醉鵝肝 Huadiao Wine Marinated Foie Gras with Apple Slices	\$228
	花雕水晶雞 Chilled Marinated Chicken with Huadiao Wine Jelly	\$198
	陳醋海蜇頭 Marinated Jellyfish with Black Vinegar	\$180
	薺菜豆乾煙燻素鵝 Smoked Bean Curd Sheet Roll with Dried Bean Curd and Shepherd's Purse	\$138
	江南熟醉蝦 Drunken Steamed Shrimp with Huadiao Wine	\$228
	蝦香避風塘脆皮銀蘿 Crispy Turnip with Dried Shrimp Skin and Crispy Garlic and Dried Chilli	\$138

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燒 鹵
BARBECUED & MARINATED

京式片皮鴨二食	\$880
Roasted Duck in Peking Style (Two Course)	
 乳豬鵝肝脆窩巴	\$528
Suckling Pig Layered with Foie Gras and Crispy Rice Cracker	4件 pieces
瑤柱貴妃雞	\$398
Marinated Chicken with Conpoy Sauce	半隻 half
金牌四杯雞	\$398
Marinated Chicken with Homemade Soy Sauce	半隻 half
醬燒琵琶鵝 (需一天前預訂)	\$468 \$900
Roasted Goose with Homemade Sauce	半隻 half 一隻 each
(Pre-order 1 day in advance)	
 15年陳皮皇子乳鴿	\$188
Marinated Pigeon with 15-year Dried Mandarin Peels in Soy Sauce	一隻 each

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花膠筒* 可選做法 \$680
Braised Fish Maw 每位 per person

 日本關東遼參* 可選做法 \$480
Braised Japanese Kanto Sea Cucumber 每位 per person

澳洲一級婆參* 可選做法 \$320
Braised Australian Sea Cucumber 每位 per person

*可選做法：鮑汁炆 /  川式乾燒 / 蝦籽葱燒
Cooking Method as Below: Braised with Abalone Sauce /
Sichuan style / Braised with Dried Shrimp Roes

紅燒佛跳牆(需一天前預訂) \$1880
廿二頭南非吉品鮑、澳洲一級婆參,勾翅,花膠及鵝掌 每位 per person
Braised Buddha Jump Over The Wall
22-Head African Dried Abalone, Australian Sea Cucumber,
Supreme Shark's Fin, Fish Maw and Goose Web
(Pre-order 1 day in advance)

 蠔皇花菇扣鵝掌 \$150
Braised Goose Web and Black Mushroom 每位 per person
in Oyster Sauce

蝦籽炆柚皮 \$130
Braised Pomelo Peel with Dried Shrimp Roes 每位 per person

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 法國烏魚子蟹肉官燕炒鮮奶	\$720
Sautéed Imperial Bird's Nest with Karasumi, Carb Meat and Fresh Milk	
蟹皇醬撈拌官燕	\$620
Imperial Bird's Nest with Crab Roe Sauce	每位 per person
黃湯花膠燴官燕	\$520
Braised Imperial Bird's Nest with Fish Maw in Chicken Broth	每位 per person
香酥琵琶燕伴蜜餞金腿(需一天前預訂)	\$420
Pan-fried Bird's Nest and Egg White with Honey-glazed Ham (Pre-order 1 day in advance)	每位2件 2 per person
冰花燉官燕	\$680
Double Boiled Imperial Bird's Nest with Rock Sugar	每位 per person

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	石橄欖花膠燉螺頭	\$380
	Double-boiled Conch Soup with Fish Maw and Olive	每位 per person
	花膠杏汁菜膽燉白肺湯	\$350
	Double-boiled Pig's Lung Soup with Almond Cream and Fish Maw	每位 per person
	石斛柱甫燉鮑魚湯	\$300
	Double-boiled Abalone Soup with Dendrobium and Conpoy	每位 per person
	花膠陳皮黃魚羹	\$280
	Braised Yellow Croaker Soup with Fish Maw and Dried Tangerine Peel	每位 per person
	花膠雞絲酸辣湯	\$280
	Hot and Sour Soup with Shredded Chicken and Fish Maw	每位 per person
	鮮蟹肉粟米濃湯	\$280
	Braised Sweet Corn Soup with Fresh Crab Meat	每位 per person

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 澳洲龍蝦 (🌶️ 香辣爆炒 / 上湯焗 / 芝士焗加\$50) \$780
Australian Lobster 每隻 each
(with Dried Chilli / with Supreme Broth / +\$50 Cheese Baked)

翡翠百合炒東星斑球 \$720
Sautéed Spotted Garoupa Fillet with Lily Bulb and Seasonal Vegetable

  鰻魚汁燒鱈魚 \$420
Pan-seared Cod Fillet with Homemade Eel Sauce

XO醬露筍煎北海道元貝皇 \$380
Pan-fried Hokkaido Scallops with Asparagus in X.O. Sauce

順德人家蒸方腩(約700g) (需一天前預訂) \$1180
Steamed Sole Fish with Preserved Olive and Soybean
(Pre-order 1 day in advance)

魚子醬花雕蛋白蒸蟹鉗(需一天前預訂) \$420
Steamed Crab Claw with Egg White and Caviar 每位 per person
in Shaoxing wine
(Pre-order 1 day in advance)

原隻大肉蟹(薑蔥焗 / 🌶️ 湘式煮)(需一天前預訂) \$980
Fresh Mud Crab 每隻 each
(Baked with Spring Onion and Ginger / in Spicy Hunan Style)
(Pre-order 1 day in advance)

清蒸海上鮮 (需一天前預訂)
Live Fish (Pre-order 1 day in advance)

東星斑 Spotted Garoupa \$1,380

紅瓜子斑 Red Coral Garoupa \$1,580

老鼠斑 Pacific Garoupa \$1,880

另可選黃椒醬蒸加\$200
\$200 upgrade to Steamed with Yellow Lantern Chilli Sauce

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 金牌炸子雞 \$398
Deep-fried Crispy Chicken 半隻 half

 薑蔥生蠔啫雞煲 \$438
Stewed Chicken and Oyster with Dried Ginger and Scallion

樟茶鴨胸巴馬火腿夾 \$328
Tea Smoked Duck Breast and Parma Ham
served with Toast 4件 4 pieces

 川椒雞球 \$328
Sautéed Chicken Filet with Chili Bean Paste

正宗鹽焗雞(需一天前預訂) \$428
Traditional Baked Chicken with Rock Salt
(Pre-order 1 day in advance) 半隻 half

脆盞炒鴿鬆 \$280
Sautéed MInced Pigeon with Crispy Cracker

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肉類
PORK, BEEF & LAMB

	鮮菠蘿糖醋脆豚肉	\$388
	Deep-fried Pork in Sweet and Sour Sauce with Pineapple	
	薄荷清香炸排骨	\$298
	Braised Ibérico Pork Rib with Homemade Peeper Mint Sauce	
	羊城辣醬湘椒炒日本和牛	\$680
	Sautéed Kagoshima Wagyu with Hunan Pepper and Spicy Sauce	
	肉骨茶澳洲和牛尾煲	\$528
	Briased Australian Wagyu Tail with Bak Kut The in Casserole	
	杜阮涼瓜炒鴛鴦牛	\$288
	Sautéed Beef Chuck and Beef Brisket Deckle Slices with Bitter Melon and Black Bean	
	黑椒蒜香雪花牛	\$368
	Marbled Beef with Black Garlic and Black Pepper Sauce	
	黑椒汁煎紐西蘭羊仔鞍	\$200
	Pan-fried New Zealand Lamb Chop in Black Pepper Sauce	每位 per person

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養生蔬食
VEGETABLES & VEGETARIAN DELIGHTS

 XO醬小炒水東芥菜煲	\$240
Sautéed Leaf Mustard and Pork Slices with XO Sauce in Cassrole	
太守滑豆腐	\$368
Braised Bean Curd Dices with Sea Cucumber, Shrimp, Chicken and Conpoy in Pumpkin Sauce	
碧綠老少平安	\$240
Pan-fried Mashed Bean Curd and Mud Carp Fish Wrapped with Tianjin Cabbage	
魚湯薺菜浸白舞茸	\$240
Poached White Maitake Mushroom and Shepherd's Purse in Fish Broth	
泉水竹笙釀鴿子蛋	\$280
Braide Pigeon's egg and Bamboo Pith in Supreme Broth	
新派馬拉盞炒生菜膽	\$220
Sautéed Lettuce with Belacan	
 八仙過海 (上素釀銀蘿)	\$220
Braised Turnip with Bamboo and Assorted Fungus in Superior Soup	
甘樹子炒山蘇菜	\$280
Sautéed Bird's-nest fern with Cordia dichotoma	
時令蔬菜(清炒/上湯/蒜茸炒)	\$180
(魚湯加\$30/金銀蛋加\$20/鮮蟹肉扒加\$120/瑤柱扒加\$120)	
Seasonal Vegetable (Cooking Method as Below :)	
Sautéed / with Supreme Broth / with Garlic	
+\$30 with Fish Broth / +\$20 with Preserved Egg and Salty Egg	
+\$120 with Fresh Crab Meat / +\$120 with Conpoy	
如有任何素食要求,請與餐廳職員查詢	
Please inform your server of any vegetarian requirements	

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養生蔬食
VEGETABLES & VEGETARIAN DELIGHTS

 黃金脆皮豆腐粒	\$168
 Deep-fried Crispy Bean Curd Dices with Salty Egg Yolk	
 黑松露醬炒百合蘆筍	\$240
Sautéed Asparagus and Lily Bulb with Black Truffle Sauce	
 松茸燉竹筍愉耳湯	\$280
Double-boiled Matsutake and Fungus with Bamboo Pith in Soup	
	每位 per person
 八仙過海 (上素釀銀蘿)	\$220
Braised Turnip with Bamboo and Assorted Fungus in Clear Soup	
 珍菌太守滑豆腐	\$240
Braised Bean Curd Dices and Mushroom with Pumpkin Sauce	
 薺菜金湯浸白舞茸菌	\$220
Poached White Maitake Mushroom and Shepherd's Purse in Pumpkin Soup	
 養生五穀粥	\$68
Congee with Fox Nut, Medlars and Pearl Barley	
	每位 per person
 花菇乾燒伊府麵	\$260
Stir-fried E-Fu Noodles with Mushroom	

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國金粵韻素珍養生宴

每位\$528

Vegetarian Menu

薺菜豆乾煙燻素鵝 · 松茸野菌餃

Smoked Bean Curd Sheet Roll with Dried Bean Curd and Shepherd's Purse
Steamed Matsutake Mushroom and Wild Mushroom Dumpling

黑松露醬炒百合蘆筍

Sautéed Asparagus and Lily Bulb with Black Truffle Sauce

松茸燉竹筍愉耳湯

Double-boiled Matsutake and Fungus with Bamboo Pith in Soup

羅漢石榴菓

Steamed Assorted Fungus and Mushroom wrapped in Bean Cued Sheet

薺菜金湯浸白舞茸菌

Poached White Maitake Mushroom and Shepherd's Purse in Pumpkin Soup

花菇乾燒伊府麵

Stir-fried E-Fu Noodles with Mushroom

國金美點薈萃

Cuisine Cuisine Dessert Delights

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廚師推薦 Chef's recommendation |



素菜 Vegetarian |



可持續發展食材 Sustainable ingredients |



辣椒 Spicy

主食
RICE & NOODLES

魚香醬燒澳洲龍蝦炆蘿蔔糕	\$828
Stewed Australian Lobster with Turnip Cake in Spicy and Garlic Sauce	
海皇西施泡飯	\$438
Crispy Rice with Scallops and Shrimps in Assorted Seafood Soup	
黑松菌和牛蛋白炒珍珠米	\$320
Fried Rice with Diced Wagyu Beef with Egg White and Black Truffle Sauce	
胭脂蟹肉炒飯	\$300
Fried Rice with Crab Meat and Beetroot	
濃茄魚湯斑片稻庭烏冬	\$380
Inaniwa Udon with Garoupa Fillet and Tomato in Fish Broth	
花膠絲叉燒薑蔥撈粗麵	\$328
Tossed Egg Noodles with Shredded Fish Maw, Barbecued Pork, Ginger and Spring Onion	
頭抽乾炒牛頸脊河粉	\$280
Wok-fried Rice Noodles with Beef Chuck Slices in Supreme Soy Sauce	
陳皮星斑粥	\$168
Congee with Minced Garoupa and Dried Mandarin Peels	
	每位 per person
金瑤養生粥	\$88
Congee with Conpoy, Fox Nut, Medlars and Pearl Barley	
	每位 per person

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國金軒高級茗茶	\$48
Cuisine Cuisine Premium Tea Selection	每位 per person
南岩鐵觀音 Nanyan Tieguanyin	
鳳凰單叢 Phoenix Dancong	
台灣龍鳳峽高山茶 Longfongxia Oolong	
金駿眉 Jin Jun Mei	
小青柑普洱 Tangerine Pu Erh	

茗茶	\$38
Tea Charge	每位 per person
指天椒豉油	\$30
Soy Sauce with Hot Pepper	每碟 per dish
秘製X.O.極品醬	\$50
X.O. Chili Sauce	每碟 per dish
琥珀合桃	\$40
Candied Walnuts	每碟 per dish
腰果	\$40
Salted Cashew Nuts	每碟 per dish
上湯金腿生麵/米粉/河粉	\$80
Noodles with Chinese Ham in Superior Soup (Egg Nodles/ Rice Noodles/ Flat Rice Noodles)	每碗 per bowl
白飯或白粥	\$24
Steamed Rice or Congee	每碗 per bowl
開瓶費	\$500
Corkage	每瓶 per bottle
切餅費	\$200
Cakeage	每個 each
外賣袋	\$3
Takeaway bag	每個 each
外賣盒	\$3
Takeaway box	每個 each

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