

假日廚師精選 Weekend Gourmet Special

海皇湯焗龍蝦伴煎脆麵 Stewed Australian Lobster with Crispy Noodles in Assorted Seafood Broth	\$838	()
鱈魚汁燒鱈魚 Pan-seared Cod Fillet with Homemade Eel Sauce	\$388	()
薑蔥生蠔啫雞煲 Braised Chicken and Oyster with Dried Mandarin Peels and Ginger	\$398	()
鮮菠蘿糖醋脆豚肉 Deep-fried Pork in Sweet and Sour Sauce with Pineapple	\$348	()
薄荷清香炸排骨 Braised Ibérico Pork Rib with Homemade Peeper Mint Sauce	\$298	()
 黑椒白菌雪花牛 Sautéed Marbled Beef with Black Garlic and Black Pepper Sauce	\$368	()
杜阮涼瓜炒鴛鴦牛 Sautéed Beef Chuck and Beef Brisket Deckle Slices with Bitter Melon and Black Bean	\$258	()
珊瑚百花煎釀竹筍 Braised Shrimp Paste Stuffed Bamboo Pith with Crab Roe Sauce	\$360	()
新派馬拉盞炒生菜膽 Sautéed Chinese Lettuce with Belacan	\$188	()
魚湯鮮蝦雲吞煲 Shrimp and Pork Wonton in Fish Broth	\$168	()

精品廚房 GOURMET KITCHEN

官燕鷓鴣粥 Porridge with Imperial Bird's Nest and Minced Chicken	(每位 per person)	\$980	()
廿二頭南非吉品鮑 Braised 22-Head African Dried Abalone	(每位 per person)	\$800	()
水晶大蝦球 Sautéed Crystal King Prawn	(每位 per person)	\$368	()
焗釀鮮蟹蓋 Braised 22-Head African Dried Abalone	(每位 per person)	\$368	()



素食 Vegetarian

燒味及前菜 Barbecued & Appetizer

西班牙黑毛豬叉燒 Honey-glazed Barbecued Iberico Pork	\$388	()
脆皮燒腩仔 Roasted Crispy Pork Belly	\$188	()
乳豬鵝肝醬窩巴 (兩件起) (每件 per piece) Suckling Pig Layered with Foie Gras and Crispy Rice Cracker	\$128	()
江南熟醉蝦 Drunken Shrimp with Huadio Wine	\$188	()
 椒麻脆銀魚 Marinated Dried Silver Fish with Chilli Oil	\$168	()
 川味口水雞 Marinated Chicken in Sichuan	\$228	()
 魚子醬水晶肴肉 Salted Pork in Jelly Wine Topped with Caviar	\$208	()
陳醋海蜇花 Marinated Jellyfish with Black Vinegar	\$180	()
 黃金脆皮豆腐粒 Deep-fried Crispy Bean Curd Dices with Salty Egg Yolk	\$138	()
15年陳皮皇子乳鴿 Marinated Pigeon with 15-year Dried Mandarin Peels in Soy Sauce	\$158	()
 XO醬煎蘿蔔糕 Sautéed Turnip Cake with XO Chilli Sauce	\$128	()

馳名腸粉 Rice Flour Roll

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



辣椒 Spicy

特選點心 Dim Sum Special

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

假日嗜味午餐 Weekend Gourmet Set Lunch

(兩位起) 每位HK\$688 另加一服務費

HK\$ 688 plus 10% service charge per person (2 persons or above)

國金點心三拼

Cuisine Cuisine Dim Sum Combination

沙參海玉竹燉螺頭花膠湯

Double-boiled Conch Soup with Fish Maw and Chinese herbal

(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)

XO醬炒脆芽百合星斑球

Sautéed Spotted Garoupa Fillet with Peanut Sprout and Lily Bulb in XO Sauce

十五年陳皮皇子乳鴿

Marinated Pigeon with 15-year Dried Mandarin Peels in Soy Sauce

鮮圍蝦海苔炒飯

Fried Rice with Shrimp, Barbecued Pork, Seaweed and Conpoy

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 <small>Crispy Rice with Assorted Seafood in Lobster Soup</small>	\$438	()
溫泉蛋和牛泡菜石窩飯 <small>Minced Wagyu Beef Fried Rice with Kimchi and Soft-boiled egg in Hot Pot</small>	\$260	()
鮮圍蝦海苔炒飯 <small>Fried Rice with Shrimp, Barbecued Pork, Seaweed and Conpoy</small>	\$260	()
生菜絲牛鬆炒飯 <small>Fried Rice with Minced Beef and Lettuce</small>	\$238	()
花膠絲叉燒薑蔥撈粗麵 <small>Braised Noodles with Shredded Fish Maw, Barbecued Pork, Ginger and Spring Onion</small>	\$268	()
濃茄魚湯斑片稻庭烏冬 <small>Inaniwa Udon with Garoupa Fillet and Tomato in Fish Broth</small>	\$348	()
頭抽乾炒牛頸脊河粉 <small>Wok-fried Rice Noodles with Beef Chuck in Supreme Soy Sauce</small>	\$238	()
雞絲煎脆麵 <small>Pan-fried Crispy Noodles with Shredded Chicken</small>	\$238	()
上湯鮮蝦雲吞麵 <small>Soup Noodles with Shrimp and Pork Wonton</small>	\$68	()

馳名粥品 Congee

陳皮斑茸粥 <small>Congee with Minced Garoupa and Sun-dried Tangerine Peel</small>	(每位 per person) \$108	()
黑豚肉皮蛋粥 <small>Congee with Iberico Pork and Preserved Egg</small>	(每位 per person) \$98	()
生滾松本茸牛頸脊粥 <small>Congee with Beef Chuck Slices and Matsutake Mushroom</small>	(每位 per person) \$98	()
金瑤養生粥 <small>Congee with Conpoy, Fox Nut, Medlars and Pearl Barley</small>	(每位 per person) \$68	()

滋補燉湯 Nursing Soup

沙參海玉竹燉螺頭花膠湯 <small>Double-boiled Conch Soup with Fish Maw and Chinese herbal</small>	(每位 per person) \$380	()
花膠杏汁菜膽燉白肺湯 <small>Double-boiled Pig's Lung Soup with Almond Cream and Fish Maw</small>	(每位 per person) \$318	()
石斛柱甫燉鮑魚湯 <small>Double-boiled Abalone Soup with Dendrobium and Conpoy</small>	(每位 per person) \$300	()
素燉三鮮湯 <small>Double-boiled Matsutake and Black Mushroom and Morel Mushroom in Soup</small>	(每位 per person) \$280	()

甜品 Dessert

官燕蛋撻蓋 <small>Baked Mini Egg Tarts topped with Imperial Bird's Nest</small>	(三件 three pieces) \$120	()
芝麻蓮蓉煎堆仔 <small>Deep-fried Sesame Balls filled Lotus Seed Paste</small>	(三件 three pieces) \$60	()
黃金流沙包 <small>Steamed Buns with Egg Custard filling</small>	(三件 three pieces) \$60	()
懷舊芝麻卷 <small>Sweetened Black Sesame Roll</small>	(三件 three pieces) \$66	()
新疆棗皇糕 <small>Steamed Red Date Cakes</small>	(三件 three pieces) \$60	()
咖啡凍糕 <small>Chilled Coffee and Milk Pudding</small>	(三件 three pieces) \$60	()
蘆薈香芒金露布甸 <small>Chilled Mango Pudding with Aloe Vera, Sago Cream and Pomelo</small>	(每位 per person) \$60	()
奉化香芋椰青奶凍 <small>Chilled Coconut Milk Pudding with Mashed Taro</small>	(每位 per person) \$60	()
是日糖水 <small>Sweetened Soup of the day</small>	(每位 per person) \$60	()