

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
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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
	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
	齋菜豆乾煙燻素鵝 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
	蝦香避風塘九肚魚 Crispy Bombay Duck with Dried Shrimp Skin and Crispy Garlic and Dried Chilli	\$198

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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	
(Pre-order 1 day in advance)	半隻 half 一隻 each
 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

*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、關東遼參,勾翅,花膠及鵝掌 每位 per person
Braised Buddha Jump Over The Wall
22-Head African Dried Abalone, Japanese Kanto 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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| <p> 法國烏魚子蟹肉官燕炒鮮奶</p> <p>Sautéed Imperial Bird's Nest with Karasumi, Carb Meat and Fresh Milk</p> | <p>\$720</p> |
| <p>蟹皇醬撈拌官燕</p> <p>Imperial Bird's Nest with Crab Roe Sauce</p> | <p>\$620</p> <p>每位 per person</p> |
| <p>黃湯花膠燴官燕</p> <p>Braised Imperial Bird's Nest with Fish Maw in Chicken Broth</p> | <p>\$520</p> <p>每位 per person</p> |
| <p>香酥琵琶燕伴蜜餞金腿(需一天前預訂)</p> <p>Pan-fried Bird's Nest and Egg White with Honey-glazed Ham (Pre-order 1 day in advance)</p> | <p>\$420</p> <p>每位2件 2 per person</p> |
| <p>冰花燉官燕</p> <p>Double Boiled Imperial Bird's Nest with Rock Sugar</p> | <p>\$680</p> <p>每位 per person</p> |

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

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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

  鱘魚汁燒鱈魚 \$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

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

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	珊瑚百花煎釀竹筍 Braised Shrimp Paste Stuffed Bamboo Pith with Crab Roe Sauce	\$360
	鮮鮑魚麻婆豆腐 Braised Bean Curd and Minced Pork with Abalone in Spicy Sauce	\$300
	黑松露雞汁煨白舞茸鮮黃耳 Braised White Maitake Mushroom and Yellow Fungus with Black Truffle Sauce in Chicken Broth	\$260
	XO醬小炒水東芥菜煲 Sautéed Leaf Mustard and Pork Slices with XO Sauce in Cassrole	\$240
	新派馬拉盞炒生菜膽 Sautéed Lettuce with Belacan	\$220
	八仙過海 (上素釀銀蘿) Braised Turnip with Bamboo and Assorted Fungus in Superior Soup	\$220
	甘樹子炒山蘇菜 Sautéed Bird's-nest fern with Cordia dichotoma	\$280
	時令蔬菜(清炒/上湯/蒜茸炒) (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	\$180

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
-  素燉三鮮湯 \$280
Double-boiled Matsutake and Black Mushroom and Morel Mushroom 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
-  素鮑汁脆皮豆腐福袋 \$220
Braised Diced Vegetable Wrapped in Bean Curd Sheet with Vegetarian Abalone Sauce
-  橙花汁脆炸山藥 \$180
Deep-fried Chinese Yam with Orange Sauce
-  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\$568

Vegetarian Menu

齋菜豆乾煙燻素鵝 · 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

橙花汁脆炸山藥

Deep-fried Chinese Yam with Orange Sauce

素燉三鮮湯

Double-boiled Matsutake and Black Mushroom and Morel Mushroom in Soup

素鮑汁脆皮豆腐福袋

Braised Diced Vegetable Wrapped in Bean Curd Sheet with Vegetarian Abalone Sauce

八仙過海 (上素釀銀蘿)

Braised Turnip with Bamboo and Assorted Fungus in Clear Soup

養生五穀粥

Congee with Fox Nut, Medlars and Pearl Barley

國金美點薈萃

Cuisine Cuisine Dessert Delights

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主 食
RICE & NOODLES

海皇湯焗龍蝦伴煎脆麵	\$838
Stewed Australian Lobster with Crispy Noodles in Assorted Seafood Broth	
海皇西施泡飯	\$438
Crispy Rice with Scallops and Shrimps in Assorted Seafood Soup	
溫泉蛋和牛泡菜石窩飯	\$300
Minced Wagyu Beef Fried Rice with Kimchi and Soft-boiled egg in Hot Pot	
鮮圍蝦海苔炒飯	\$300
Fried Rice with Shrimp, Barbecued Pork, Seaweed and Conpoy	
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	
金瑤養生粥	\$88
Congee with Conpoy, Fox Nut, Medlars and Pearl Barley	

每位 per person

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 Noodles/ 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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