

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	\$418
	Roasted Honey-glazed Barbecued Ibérico Pork	
	脆皮燒腩仔	\$218
	Roasted Crispy Pork Belly	
	辣酒煮花螺	\$198
	Sea Snails in Spicy Wine	
	椒麻脆銀魚	\$188
	Marinated Dried Silver Fish with Chilli Oil	
	川味口水雞	\$228
	Marinated Chicken in Sichuan	
	魚子醬水晶肴肉	\$208
	Salted Pork in Jelly Wine Topped with Caviar	
	陳醋海蜇花	\$180
	Marinated Jellyfish with Black Vinegar	
	薺菜豆乾煙燻素鵝	\$138
	Smoked Bean Curd Sheet Roll with Dried Bean Curd and Shepherd's Purse	
	江南熟醉蝦	\$228
	Drunken Steamed Shrimp with Huadiao Wine	
	蝦香避風塘九肚魚	\$198
	Crispy Bombay Duck with Dried Shrimp Skin and Crispy Garlic and Dried Chilli	

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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 一隻 each
in Soy Sauce

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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

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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 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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沙參海玉竹燉螺頭花膠湯

Double-boiled Conch Soup
with Fish Maw and Chinese herbal

\$380

每位 per person



花膠杏汁菜膽燉白肺湯

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

\$350

每位 per person

石斛柱甫燉鮑魚湯

Double-boiled Abalone Soup with
Dendrobium and Conpoy

\$300

每位 per person

花膠陳皮黃魚羹

Braised Yellow Croaker Soup with Fish Maw
and Dried Tangerine Peel

\$280

每位 per person



花膠雞絲酸辣湯

Hot and Sour Soup with Shredded Chicken
and Fish Maw

\$280

每位 per person

鮮蟹肉粟米濃湯

Braised Sweet Corn Soup with Fresh Crab Meat

\$280

每位 per person

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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

 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
	Braised 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	
	黑椒白菌雪花牛	\$368
	Marbled Beef with White Mushroom 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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珊瑚百花煎釀竹笙 \$360
Braised Shrimp Paste Stuffed Bamboo Pith with Crab Roe Sauce

 鮮鮑魚麻婆豆腐 \$300
Braised Bean Curd and Minced Pork with Abalone in Spicy Sauce

黑松露雞汁煨白舞茸鮮黃耳 \$260
Braised White Maitake Mushroom and Yellow Fungus
with Black Truffle Sauce in Chicken Broth

 XO醬小炒水東芥菜煲 \$240
Sautéed Leaf Mustard and Pork Slices
with XO Sauce in Cassrole

新派馬拉盞炒生菜膽 \$220
Sautéed Lettuce with Belacan

 八仙過海 (上素釀冬瓜) \$220
Braised Winter Melon 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

 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 (上素釀冬瓜) \$220
Braised Winter Melon 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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 廚師推薦 Chef's recommendation |  素菜 Vegetarian |  可持續發展食材 Sustainable ingredients |  辣椒 Spicy



國金粵韻素珍養生宴

每位\$568

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

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 (上素釀冬瓜)

Braised Winter Melon 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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素菜 Vegetarian |



可持續發展食材 Sustainable ingredients |



辣椒 Spicy

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

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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