

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

	<p>西班牙黑豚肉叉燒皇</p> <p>Roasted Honey-glazed Barbecued Ibérico Pork</p>	\$418
	<p>脆皮燒腩仔</p> <p>Roasted Crispy Pork Belly</p>	\$218
	<p>川味口水雞</p> <p>Sea Snails in Spicy Wine</p>	\$228
	<p>椒麻脆銀魚</p> <p>Marinated Dried Silver Fish with Chilli Oil</p>	\$188
	<p>江南熟醉蝦</p> <p>Drunken Steamed Shrimp with Huadiao Wine</p>	\$228
	<p>魚子醬水晶肴肉</p> <p>Salted Pork in Jelly Wine Topped with Caviar</p>	\$208
	<p>蝦香避風塘九肚魚</p> <p>Crispy Bombay Duck with Dried Shrimp Skin and Crispy Garlic Dried Chilli</p>	\$198
	<p>薺菜豆乾煙燻素鵝</p> <p>Smoked Bean Curd Sheet Roll with Dried Bean Curd and Shepherd's Purse</p>	\$138
	<p>陳醋海蜇花</p> <p>Marinated Jellyfish with Black Vinegar</p>	\$180
	<p>明太子醬子薑糖心皮蛋</p> <p>Preserved Young Ginger and Century Egg with Japanese Spicy Caviar</p>	\$138

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燒  
鹵  
BARBECUED & MARINATED

	京式片皮鴨二食 Roasted Duck in Peking Style (Two Course)	\$880	
	乳豬鵝肝脆窩巴 Suckling Pig Layered with Foie Gras and Crispy Rice Cracker	\$528	4件 pieces
	瑤柱貴妃雞 Marinated Chicken with Conpoy Sauce	\$398	半隻 half
	金牌四杯雞 Marinated Chicken with Homemade Soy Sauce	\$398	半隻 half
	醬燒琵琶鵝 (需一天前預訂) Roasted Goose with Homemade Sauce (Pre-order 1 day in advance)	\$468	半隻 half
		\$900	一隻 each
	15年陳皮皇子乳鴿 Marinated Pigeon with 15-year Dried Tangerine Peel in Soy Sauce	\$188	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><b>法國烏魚子蟹肉官燕炒鮮奶</b></p> <p>Sautéed Imperial Bird's Nest with Mullet Roe, Carb Meat and Fresh Milk</p>                           | <p><b>\$720</b></p>                              |
|   | <p><b>蟹皇蟹肉珊瑚撈拌官燕</b></p> <p>Bird's Nest with Crab Meat and Crab Cream</p>  | <p><b>\$620</b></p> <p>每位 per person</p>         |
|   | <p><b>黃湯花膠燴官燕</b></p> <p>Braised Imperial Bird's Nest with Fish Maw in Chicken Broth</p>   | <p><b>\$520</b></p> <p>每位 per person</p>         |
|   | <p><b>香酥琵琶燕伴蜜餞金腿(需一天前預訂)</b></p> <p>Pan-fried Bird's Nest and Egg White with Honey-glazed Ham (Pre-order 1 day in advance)</p>     | <p><b>\$420</b></p> <p>每位2件 2 pcs per person</p> |
|  | <p><b>冰花燉官燕 (配椰汁·杏汁)</b></p> <p>Double Boiled Imperial Bird's Nest with Rock Sugar (Serve with Coconut Sauce and Almond Sauce)</p> | <p><b>\$680</b></p> <p>每位 per person</p>         |

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|---|---|-----------------------------------|
|    | <p>沙參海玉竹燉螺頭花膠湯</p> <p>Double-boiled Conch Soup<br/>with Fish Maw and Chinese herbal</p>                       | <p>\$380</p> <p>每位 per person</p> |
|    | <p>花膠杏汁菜膽燉白肺湯</p> <p>Double-boiled Pig Lung Soup<br/>with Almond Cream and Fish Maw</p>                       | <p>\$350</p> <p>每位 per person</p> |
|    | <p>陳皮水鴨冬瓜花膠湯</p> <p>Double-boiled Fish Maw Soup with Wild Duck,<br/>Winter Melon and Dried Tangerine Peel</p> | <p>\$350</p> <p>每位 per person</p> |
|   | <p>花膠陳皮黃魚羹</p> <p>Braised Yellow Croaker Soup with Fish Maw<br/>and Dried Tangerine Peel</p>                  | <p>\$280</p> <p>每位 per person</p> |
|  | <p>花膠雞絲酸辣湯</p> <p>Hot and Sour Soup with Shredded Chicken<br/>and Fish Maw</p>                                | <p>\$280</p> <p>每位 per person</p> |
|   | <p>鮮蟹肉粟米濃湯</p> <p>Braised Sweet Corn Soup with Fresh Crab Meat</p>  | <p>\$280</p> <p>每位 per person</p> |

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|---|--|---|
|    | <p>澳洲龍蝦 (🌶️ 香辣爆炒 / 上湯焗 / 芝士焗加\$50)<br/>         Australian Lobster<br/>         (with Dried Chilli / with Supreme Broth / +\$50 Cheese Baked)</p>                | <p>\$780<br/>         每隻 each</p>       |
|   | <p>翡翠百合炒東星斑球<br/>         Sautéed Spotted Garoupa Fillet with Lily Bulb<br/>         and Seasonal Vegetable</p>  | <p>\$720<br/>         8件 8 pieces</p>   |
|    | <p>黃椒醬蒸東星斑球<br/>         Steamed Spotted Garoupa Fillet with<br/>         Yellow Lantern Chilli Sauce</p>  | <p>\$720<br/>         6件 6 pieces</p>   |
|    | <p>烏魚子炒方腩球玻璃生菜<br/>         Sautéed Sole Fish Fillet and Chinese Lettuce<br/>         with Mullet Roe</p>  | <p>\$680<br/>         8件 8 pieces</p>   |
|   | <p>橙香生煎香草銀鱈魚<br/>         Pan-fried Cod Fish with Rosemary and Orange Sauce</p>  | <p>\$420<br/>         4件 4 pieces</p>   |
|   | <p>XO醬露筍煎北海道元貝皇<br/>         Pan-fried Hokkaido Scallops with Asparagus in X.O. Sauce</p>  | <p>\$380<br/>         4件 4 pieces</p>   |
|   | <p>魚子醬花雕蛋白蒸蟹鉗<br/>         Steamed Crab Claw with Egg White and Caviar<br/>         in Huadiao Wine</p>  | <p>\$420<br/>         每位 per person</p> |
|  | <p>馬拉盞薑蔥焗肥蠔<br/>         Belacan Stewed Oysters with Ginger and Scallion</p>   | <p>\$360</p>                            |
|   | <p>原隻大肉蟹 (薑蔥焗 / 🌶️ 湘式煮) (需一天前預訂)<br/>         Mud Crab (Pre-order 1 day in advance)<br/>         (Baked with Spring Onion and Ginger / in Spicy Hunan Style)</p> | <p>\$980<br/>         每隻 each</p>       |

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|---|---|------------------------------|
|    | <p>金牌炸子雞<br/>Deep-fried Crispy Chicken</p>  | <p>\$398<br/>半隻 half</p>     |
|    | <p>黑松露香茅焗雞煲<br/>Stewed Chicken with Lemongrass and Black Truffle Sauce in Casserole</p>                 | <p>\$438</p>                 |
|   | <p>樟茶鴨胸巴馬火腿夾<br/>Tea Smoked Duck Breast and Parma Ham<br/>served with Toast</p>                         | <p>\$328<br/>4件 4 pieces</p> |
|   | <p>黑皮雞縱陳皮炒鵪鶉脾<br/>Sautéed French Quail Leg<br/>with Dried Tangerine Peel and Black Termite Mushroom</p> | <p>\$338</p>                 |
|   | <p>正宗鹽焗雞(需一天前預訂)<br/>Traditional Baked Chicken with Rock Salt<br/>(Pre-order 1 day in advance)</p>      | <p>\$428<br/>半隻 half</p>     |
|  | <p>川椒雞球<br/>Sautéed Chicken Fillet with Chili Bean Paste</p>  | <p>\$328</p>                 |

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肉類  
PORK, BEEF & LAMB


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

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珊瑚百花煎釀竹筍 \$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 with XO Sauce in Casserole

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

 八仙過海 (上素釀冬瓜) \$220  
Braised Winter Melon with 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/蟹肉扒加\$120/瑤柱扒加\$120)

Seasonal Vegetable (Cooking method as below :

Sautéed / in Supreme Broth / with Garlic

+\$30 with Fish Broth / +\$20 with Preserved Egg and Salty Egg

+\$120 with 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 with 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 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

### 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 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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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 Scallop and Shrimp 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	
生菜絲牛鬆炒飯	\$300
Fried Rice with Minced Beef and Lettuce	
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	
雞絲煎生麵	\$280
Pan-fried Crispy Noodles with Shredded Chicken	
陳皮星斑粥	\$168
Congee with Minced Garoupa and Dried Tangerine Peel	
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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甜品  
DESSERT

冰花燉官燕 (配椰汁·杏汁) \$680  
Double Boiled Imperial Bird's Nest with Rock Sugar 每位 per person  
(Serve with Coconut Sauce and Almond Sauce)

芝麻蓮蓉煎堆仔 \$60  
Deep-fried Sesame Balls filled Lotus Seed Paste 三件three pieces

黃金流沙包 \$60  
Steamed Buns with Egg Custard filling 三件three pieces

懷舊芝麻卷 \$66  
Sweetened Black Sesame Roll 三件three pieces

新疆棗皇糕 \$60  
Steamed Red Date Cakes 三件three pieces

咖啡凍糕 \$60  
Chilled Coffee and Milk Pudding 三件three pieces

蘆薈香芒金露布甸 \$60  
Chilled Mango Pudding with Aloe Vera, 每位 per person  
Sago Cream and Pomelo

碳燒咖啡奶凍伴經典蝴蝶酥 \$60  
Chilled Coffee and Milk Pudding with Butterfly Pastry 每位 per person

是日糖水 \$60  
Sweetened Soup of the day 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

## 秘製極品X.O.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 Vermicelli / 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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廚師推薦 Chef's recommendation |



素菜 Vegetarian |



可持續發展食材 Sustainable ingredients |



辣椒 Spicy