



Cuisine Cuisine  
國金軒

## 水晶盛宴 *Crystal Set Menu*

乳豬鵝肝脆窩巴

*Suckling Pig Layered with Foie Gras and Crispy Rice Cracker*

魚子醬水晶大蝦球

*Sautéed Crystal King Prawn with Caviar*

雞汁炆花膠金山中勾翅

(加\$800可升級 鮑汁炆海虎翅)

*Braised Supreme Shark's Fin Soup with Fish Maw in Chicken Broth*  
(*\$800 per person upgrading to Braised Tiger Shark's Pectoral Fin in Abalone Sauce*)

22 頭南非吉品鮑扣關東遼參

*Braised 22-Head African Dried Abalone and Kanto Sea Cucumber*

咕嚕日本 A5 和牛

*Sautéed Kagoshima A5 Wagyu Beef in Sweet and Sour Sauce*

15 年陳皮皇子乳鴿

*Marinated Pigeon with 15-year Dried Tangerine Peel in Soy Sauce*

海皇西施泡飯

*Crispy Rice with Scallops and Shrimp*  
*in Assorted Seafood Soup*

官燕椰青奶凍

*Chilled Coconut Pudding with Bird's Nest*

(兩位起 serve for two persons or above)

每位 Per person **HKD\$ 2,088**

優惠套餐不可與其他推廣優惠 / 折扣 / 餐饗券 / Mira Plus 會員卡一併使用

Special set cannot be used in conjunction with any other promotional offer/ discount/ dining voucher/  
Mira Plus card. In case of any disputes, the decision of Cuisine Cuisine shall be final

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.

 廚師推薦 Chef's recommendation |  素菜 Vegetarian |  可持續發展食材 Sustainable ingredients



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## 國金龍蝦粵饌套餐

### Lobster and Cantonese Tasting Menu

江南熟醉蝦 拼 西班牙黑毛豬叉燒皇  
*Drunken Steamed Shrimp with Huadiao Wine  
Roasted Honey-glazed Barbecued Ibérico Pork*

胡椒奶油澳洲龍蝦  
*Braised Australian Lobster with Black Pepper and Butter Sauce*

花膠陳皮黃魚羹  
(每位加\$138可升級 濃雞湯花膠雞絲翅)  
*Braised Yellow Croaker Soup with Fish Maw and Dried Tangerine Peel  
(\$138 per person upgrading to Braised Shark's Fin with Shredded Fish Maw and  
Chicken in Supreme Chicken Broth)*

肝香蔥燒遼參  
(每位加\$380可升級 廿二頭南非吉品鮑)  
*Braised Japanese Cucumber with Mashed Foie Gras Sauce  
(\$380 per person upgrading to Braised 22-Head African Dried Abalone)*

老菜甫蒸龍躉翅  
*Braised Giant Grouper's Fin with Aged Preserved Vegetables*

海皇西施泡飯  
*Crispy Rice with Scallops and Shrimps in Assorted Seafood Soup*

蘆薈香芒布甸·金箔芝麻卷  
*Chilled Mango Pudding with Aloe Vera and Pomelo  
Sweetened Black Sesame Roll*

(兩位起 serve for two persons or above)

每位 Per person **HKD\$ 1,488**

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## 國金夏日薈萃宴

### *Cuisine Cuisine Summer Degustation Menu*

魚子醬水晶肴肉 拼 明太子醬酸薑糖心皮蛋  
*Salted Pork in Jelly Wine Topped with Caviar*  
*Preserved Young Ginger and Century Egg with Japanese Spicy Caviar*

巴馬火腿白蘆筍炒龍蝦球  
*Sautéed Lobster with White Asparagus and Parma Ham*

陳皮水鴨冬瓜花膠湯  
(每位加\$380可升級 海南椰青燉翅)  
*Double-boiled Fish Maw Soup with Wild Duck, Winter Melon and Dried*  
*Tangerine Peel*  
(*\$380 per person upgrading to Double-boiled Shark's Fin in Young Coconut*)

橙香生煎香草銀鱈魚  
(每位加\$380可升級 廿二頭南非吉品鮑)  
*Pan-fried Cod Fish with Rosemary and Orange Sauce*  
(*\$380 per person upgrading to Braised 22-Head African Dried Abalone*)

魚湯浸元貝金蒜紅莧菜  
*Poached Chinese Red Spinach with Conpoy and Garlic in Fish Broth*

雲南小翠瓜諾鄧火腿蟹肉炒飯  
*Crab Meat Fried Rice with Yunnan Cucumber and Nuodeng Ham*

碳燒咖啡奶凍伴經典蝴蝶酥  
*Chilled Coffee and Milk Pudding with Butterfly Pastry*

(兩位起 serve for two persons or above)

每位 Per person **HKD\$ 1,288**

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