

## 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	( )
橙香生煎香草銀鱈魚 Pan-fried Cod Fish with Rosemary and Orange Sauce	\$480	( )
馬拉盞薑蔥焗肥蠔 Belacan Stewed Oysters with Ginger and Scallion	\$360	( )
XO醬露筍煎北海道元貝皇 Pan-fried Hokkaido Scallops with Asparagus in X.O. Sauce	\$380	( )
鮮菠蘿糖醋脆豚肉 Deep-fried Pork in Sweet and Sour Sauce with Pineapple	\$348	( )
 黑椒白菌雪花牛 Sautéed Marbled Beef with Black Garlic and Black Pepper Sauce	\$368	( )
七彩子薑炒牛柳 Sautéed Shredded Beef with Young Ginger and Assorted Bell Pepper	\$288	( )
黑松露香茅焗雞煲 Stewed Chicken with Lemongrass and Black Truffle Sauce in Casserole	\$438	( )
珊瑚百花釀竹筍 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	( )



素菜 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	( )
乳豬鵝肝醬高巴 (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	( )
黑豚肉水晶粉菓 Steamed Iberico Pork Dumpling with Chicken and Shrimp	(三件 three pieces)	\$60	( )
 松茸野菌餃 Steamed Matsutake Mushroom and Wild Mushroom Dumpling	(三件 three pieces)	\$72	( )
山竹咸水角 Deep-fried Dumpling with Minced Pork, Chicken and Dried Shrimp	(三件 three pieces)	\$60	( )
惹菜蝦春卷 Crispy Spring Roll with Shrimp and Spinach	(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 Iberico 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

### 陳皮水鴨冬瓜花膠湯

Double-boiled Fish Maw Soup with Wild Duck, Winter Melon and Dried Tangerine Peel  
(每位加\$380可升級 海南椰青嫩翅)  
(\$380 per person upgrading to Double-boiled Shark's Fin in Young Coconut)

### 橙香生煎香草銀鱈魚

Pan-fried Cod Fish with Rosemary and Orange 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

### 碳燒咖啡奶凍伴經典蝴蝶酥

Chilled Coffee and Milk Pudding with Butterfly Pastry



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 (每位 per person) \$438 ( )  
Crispy Rice with Assorted Seafood in Lobster Soup

溫泉蛋和牛泡菜石窩飯 (每位 per person) \$260 ( )  
Minced Wagyu Beef Fried Rice with Kimchi and Soft-boiled egg in Hot Pot

鮮圍蝦海苔炒飯 (每位 per person) \$260 ( )  
Fried Rice with Shrimp, Barbecued Pork, Seaweed and Conpoy

生菜絲牛鬆炒飯 (每位 per person) \$238 ( )  
Fried Rice with Minced Beef and Lettuce

花膠絲叉燒薑蔥撈粗麵 (每位 per person) \$268 ( )  
Braised Noodles with Shredded Fish Maw, Barbecued Pork, Ginger and Spring Onion

鮮蝦荷葉飯 (每位 per person) \$280 ( )  
Fried Rice with Shrimps Wrapped in Lotus Leaves

濃茄魚湯斑片稻庭烏冬 (每位 per person) \$348 ( )  
Inaniwa Udon with Garoupa Filet and Tomato in Fish Broth

頭抽乾炒牛頸脊河粉 (每位 per person) \$238 ( )  
Wok-fried Rice Noodles with Beef Chuck in Supreme Soy Sauce

雞絲煎脆麵 (每位 per person) \$238 ( )  
Pan-fried Crispy Noodles with Shredded Chicken

上湯鮮蝦雲吞麵 (每位 per person) \$68 ( )  
Soup Noodles with Shrimp and Pork Wonton

## 馳名粥品 Congee

陳皮斑茸粥 (每位 per person) \$108 ( )  
Congee with Minced Garoupa and Sun-dried Tangerine Peel

黑豚肉皮蛋粥 (每位 per person) \$98 ( )  
Congee with Iberico Pork and Preserved Egg

生滾松本茸牛頸脊粥 (每位 per person) \$98 ( )  
Congee with Beef Chuck Slices and Matsutake Mushroom

金瑤養生粥 (每位 per person) \$68 ( )  
Congee with Conpoy, Fox Nut, Medlars and Pearl Barley

## 滋補燉湯 Nursing Soup

沙參海玉竹燉螺頭花膠湯 (每位 per person) \$380 ( )  
Double-boiled Conch Soup with Fish Maw and Chinese herbal

花膠杏汁菜膽燉白肺湯 (每位 per person) \$350 ( )  
Double-boiled Pig's Lung Soup with Almond Cream and Fish Maw

陳皮水鴨冬瓜花膠湯 (每位 per person) \$350 ( )  
Double-boiled Fish Maw Soup with Wild Duck, Winter Melon and Dried Tangerine Peel

素燉三鮮湯 (每位 per person) \$280 ( )  
Double-boiled Matsutake and Black Mushroom and Morel Mushroom in Soup

## 甜品 Dessert

官燕蛋撻蓋 (三件 three pieces) \$120 ( )  
Baked Mini Egg Tarts topped with Imperial Bird's Nest

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

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

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

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

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

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

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

是日糖水 (每位 per person) \$60 ( )  
Sweetened Soup of the day