

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 Roasted Honey-glazed Barbecued Ibérico Pork	\$418
	脆皮燒腩仔 Roasted Crispy Pork Belly	\$218
	川味口水雞 Sea Snails in Spicy Wine	\$228
	椒麻脆銀魚 Marinated Dried Silver Fish with Chilli Oil	\$188
	江南熟醉蝦 Drunken Steamed Shrimp with Huadiao Wine	\$228
	魚子醬水晶肴肉 Salted Pork in Jelly Wine Topped with Caviar	\$208
	蝦香避風塘九肚魚 Crispy Bombay Duck with Dried Shrimp Skin and Crispy Garlic Dried Chilli	\$198
	薺菜豆乾煙燻素鵝 Smoked Bean Curd Sheet Roll with Dried Bean Curd and Shepherd's Purse	\$138
	陳醋海蜇花 Marinated Jellyfish with Black Vinegar	\$180
	明太子醬子薑糖心皮蛋 Preserved Young Ginger and Century Egg with Japanese Spicy Caviar	\$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>法國烏魚子蟹肉官燕炒鮮奶</p> <p>Sautéed Imperial Bird's Nest with Mullet Roe, Carb Meat and Fresh Milk</p> | <p>\$720</p> |
| | <p>蟹皇蟹肉珊瑚撈拌官燕</p> <p>Bird's Nest with Crab Meat and Crab Cream</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 pcs per person</p> |
|  | <p>冰花燉官燕 (配椰汁·杏汁)</p> <p>Double Boiled Imperial Bird's Nest with Rock Sugar (Serve with Coconut Sauce and Almond Sauce)</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</p> <p>Double-boiled Conch Soup
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
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,
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
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
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)
 Australian Lobster
 (with Dried Chilli / with Supreme Broth / +\$50 Cheese Baked)</p> | <p>\$780
 每隻 each</p> |
| | <p>翡翠百合炒東星斑球
 Sautéed Spotted Garoupa Fillet with Lily Bulb
 and Seasonal Vegetable</p> | <p>\$720
 8件 8 pieces</p> |
|  | <p>黃椒醬蒸東星斑球
 Steamed Spotted Garoupa Fillet with
 Yellow Lantern Chilli Sauce</p> | <p>\$720
 6件 6 pieces</p> |
|  | <p>烏魚子炒方腩球玻璃生菜
 Sautéed Sole Fish Fillet and Chinese Lettuce
 with Mullet Roe</p> | <p>\$680
 8件 8 pieces</p> |
| | <p>橙香生煎香草銀鱈魚
 Pan-fried Cod Fish with Rosemary and Orange Sauce</p> | <p>\$480
 4件 4 pieces</p> |
| | <p>XO醬露筍煎北海道元貝皇
 Pan-fried Hokkaido Scallops with Asparagus in X.O. Sauce</p> | <p>\$380
 4件 4 pieces</p> |
| | <p>魚子醬花雕蛋白蒸蟹鉗
 Steamed Crab Claw with Egg White and Caviar
 in Huadiao Wine</p> | <p>\$420
 每位 per person</p> |
|  | <p>馬拉盞薑蔥焗肥蠔
 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)
 Mud Crab (Pre-order 1 day in advance)
 (Baked with Spring Onion and Ginger / in Spicy Hunan Style)</p> | <p>\$980
 每隻 each</p> |

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

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肉類
PORK, BEEF & LAMB


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|  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 Pepper 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 | |
| 黑椒白菌雪花牛 | \$368 |
| Marbled Beef Cube with White Mushroom and Black Pepper Sauce | |
| 杜阮涼瓜炒鴛鴦牛 | \$288 |
| Sautéed Beef Chuck and Beef Brisket Deckle Slices with Bitter Melon and Black Bean 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

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