

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
	滷水千層峰 Soy Sauce Marinated Pork Ear Terrine	\$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	\$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 Tangerine Peel	一隻 each
	in Soy Sauce	

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鮑汁炆花膠筒

Braised Fish Maw with Abalone Sauce

\$680

每位 per person



鮑汁炆日本關東遼參

Braised Japanese Kanto Sea Cucumber with Abalone Sauce

\$480

每位 per person

紅燒佛跳牆(需一天前預訂)

廿二頭南非吉品鮑,關東遼參,勾翅,花膠及鵝掌

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)

\$1880

每位 per person

蠔皇花菇扣鵝掌

Braised Goose Web and Black Mushroom
in Oyster Sauce

\$150

每位 per person



蝦籽炆柚皮

Braised Pomelo Peel with Dried Shrimp Roes

\$130

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



法國烏魚子蟹肉官燕炒鮮奶

\$720

Sautéed Imperial Bird's Nest with Mullet Roe,
Crab Meat and Fresh Milk

蟹皇蟹肉珊瑚撈拌官燕

\$620

Bird's Nest with Crab Meat and Crab Cream

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 pcs per person



冰花燉官燕 (配椰汁·杏汁)

\$680

Double Boiled Imperial Bird's Nest with Rock Sugar
(Serve with Coconut Sauce and Almond Sauce)

每位 per person

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辣椒 Spicy



鮮荔枝菌燉螺頭花膠湯

Double-boiled Fish Maw and Sea Whelk Soup
with Lingnan Termite Mushroom

\$380

每位 per person



花膠杏汁菜膽燉白肺湯

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

\$350

每位 per person



陳皮水鴨冬瓜花膠湯

Double-boiled Fish Maw Soup with Wild Duck,
Winter Melon and Dried Tangerine Peel

\$350

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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辣椒 Spicy



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)

\$780

每隻 each

翡翠百合炒東星斑球

Sautéed Spotted Garoupa Fillet with Lily Bulb
and Seasonal Vegetable

\$720

8件 8 pieces



黃椒醬蒸東星斑球

Steamed Spotted Garoupa Fillet with
Yellow Lantern Chilli Sauce

\$720

6件 6 pieces



豆醬香草炒大西洋螺片

Sautéed Sliced Sea Whelk with Thai Basil and Soybean Sauce

\$480

橙香生煎香草銀鱈魚

Pan-fried Cod Fish with Rosemary and Orange Sauce

\$480

4件 4 pieces

XO醬露筍煎北海道元貝皇

Pan-fried Hokkaido Scallops with Asparagus in X.O. Sauce

\$380

4件 4 pieces

魚子醬花雕蛋白蒸蟹鉗

Steamed Crab Claw with Egg White and Caviar
in Huadiao Wine

\$420

每位 per person



馬拉盞薑蔥焗肥蠔

Belacan Stewed Oysters with Ginger and Scallion

\$360

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)

\$980

每隻 each

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金牌炸子雞

Deep-fried Crispy Chicken

\$398

半隻 half



黑松露香茅焗雞煲

Stewed Chicken with Lemongrass and Black Truffle Sauce in Casserole

\$438

樟茶鴨胸巴馬火腿夾

Tea Smoked Duck Breast and Parma Ham
served with Toast

\$328

4件 4 pieces

黑皮雞樅菌陳皮炒鵪鶉脾

Sautéed French Quail Leg
with Dried Tangerine Peel and Black Termite Mushroom

\$338

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



川椒雞球

Sautéed Chicken Fillet with Chili Bean Paste

\$328

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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

肉類
PORK, BEEF & LAMB



鮮菠蘿糖醋脆豚肉

Deep-fried Pork in Sweet and Sour Sauce
with Pineapple

\$388

薄荷清香炸排骨

Braised Ibérico Pork Rib with Homemade Pepper Mint Sauce

\$298



鮮花椒蔥爆日本和牛

Sautéed Kagoshima Wagyu with
Fresh Peppercorn and Spring Onion

\$680

8件 8 pieces



清湯牛坑腩

Poached Beef Brisket with Radish in Clear Soup

\$398

8件 8 pieces

黑椒白菌雪花牛

Marbled Beef Cube with White Mushroom and Black Pepper Sauce

\$368



七彩子薑炒牛柳

Sautéed Shredded Beef with Young Ginger
and Assorted Bell Pepper

\$288



黑椒汁煎紐西蘭羊仔鞍

Pan-fried New Zealand Lamb Chop
in Black Pepper Sauce

\$200

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 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

Deep-fried Crispy Bean Curd Dices with Salty Egg Yolk

\$168



黑松露醬炒百合蘆筍

Sautéed Asparagus and Lily Bulb with Black Truffle Sauce

\$240



素燉三鮮湯

Double-boiled Matsutake with Black Mushroom and Morel Mushroom in Soup

\$280

每位 per person



八仙過海 (上素釀冬瓜)

Braised Winter Melon with Assorted Fungus in Clear Soup

\$220



素鮑汁脆皮豆腐福袋

Braised Diced Vegetable Wrapped in Bean Curd Sheet with Vegetarian Abalone Sauce

\$220



橙花汁脆炸山藥

Deep-fried Chinese Yam with Orange Sauce

\$180



養生五穀粥

Congee with Fox Nut, Medlars and Pearl Barley

\$68

每位 per person



花菇乾燒伊府麵

Stir-fried E-Fu Noodles with Mushroom

\$260

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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 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 |



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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 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	
	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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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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