精品廚房 GOURMET KITCHEN

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
十二頭南非吉品鮑 Braised 22-Head African Dried Abalone	$980 每位 per person
廿二頭南非吉品鮑 Braised 22-Head African Dried Abalone	$580 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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廚師推薦 Chef's recommendation | 素菜 Vegetarian | 可持續發展食材 Sustainable ingredients | 辣椒 Spicy

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 Marinated Chicken in Sichuan	$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
陳醋菊花海蜇 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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海味珍饈
DRIED SEAFOOD

鮑汁炆花膠筒 $680
Braised Fish Maw with Abalone Sauce 每位 per person


鮑汁炆日本關東遼參 $380
Braised Japanese Kanto Sea Cucumber with Abalone Sauce 每位 per person

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
in Oyster Sauce 每位 per person


蝦籽炆柚皮 $130
Braised Pomelo Peel with Dried Shrimp Roes 每位 per person

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燕窩 BIRD'S NEST

法國烏魚子蟹肉官燕炒鮮奶 Sautéed Imperial Bird's Nest with Mullet Roe, Carb Meat and Fresh Milk	$720
蟹皇蟹肉珊瑚撈拌官燕 Bird's Nest with Crab Meat and Crab Cream	$620 每位 per person
黃湯花膠燴官燕 Braised Imperial Bird's Nest with Fish Maw in Chicken Broth	$520 每位 per person
香酥琵琶燕伴蜜餞金腿(需一天前預訂) Pan-fried Bird's Nest and Egg White with Honey-glazed Ham (Pre-order 1 day in advance)	$420 每位2件 2 pcs per person
冰花燉官燕 (配椰汁·杏汁) Double Boiled Imperial Bird's Nest with Rock Sugar (Serve with Coconut Sauce and Almond Sauce)	$680 每位 per person

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湯羹 SOUP

松茸螺頭燉花膠湯 Double-boiled Fish Maw Soup with Matsutake Mushroom and Sea Whelk	$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
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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海鮮 SEAFOOD

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
麒麟玉書 (雙冬雲腿東星斑卷) Steamed Spotted Garoupa Roll with Yunnan Ham, Black Mushroom and Bamboo Shoot	$780 6件 6 pieces
翡翠百合炒東星斑球 Sautéed Spotted Garoupa Fillet with Lily Bulb and Seasonal Vegetable	$720 8件 8 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(薑葱焗/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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家禽 POULTRY

金牌炸子雞 $398
Deep-fried Crispy Chicken 半隻 half

黑松露香茅焗雞煲 $438
Stewed Chicken with Lemongrass and Black Truffle Sauce in Casserole

黑皮雞樅菌陳皮炒鵪鶉髀 $338
Sautéed French Quail Leg
with Dried Tangerine Peel and Black Termite Mushroom

正宗鹽焗雞(需一天前預訂) $428
Traditional Baked Chicken with Rock Salt 半隻 half
(Pre-order 1 day in advance)

川椒雞球 $328
Sautéed Chicken Fillet with Chili Bean Paste

荔芋香酥鴨 $228
Crispy Duck Stuffed with Mashed Taro 4件 4 pieces

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肉類
PORK, BEEF & LAMB

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

鮮花椒蔥爆日本和牛 $680
Sautéed Kagoshima Wagyu with 8件 8 pieces
Fresh Peppercorn and Spring Onion

清湯牛坑腩 $398
Poached Beef Brisket with Radish in Clear Soup 8件 8 pieces

黑椒白菌雪花牛 $368
Marbled Beef Cube with White Mushroom and Black Pepper Sauce

七彩子薑炒牛柳 $288
Sautéed Shredded Beef with Young Ginger
and Assorted Bell Pepper

黑椒汁煎紐西蘭羊仔鞍 $200
Pan-fried New Zealand Lamb Chop 每位 per person
in Black Pepper Sauce

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養生蔬食
VEGETABLES & VEGETARIAN DELIGHTS

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 (上素釀銀蘿) $220
Braised White Turnip 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 (上素釀銀蘿) Braised White Turnip 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
橙花汁脆炸山葯 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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養生蔬食
VEGETABLES & VEGETARIAN DELIGHTS

國金粵韻素珍養生宴　每位**$568**

Vegetarian Menu

齊菜豆乾煙燻素鵝 · 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

橙花汁脆炸山葯

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 (上素釀銀蘿)

Braised White Turnip 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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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) Double Boiled Imperial Bird's Nest with Rock Sugar (Serve with Coconut Sauce and Almond Sauce)	$680 每位 per person
芝麻蓮蓉煎堆仔 Deep-fried Sesame Balls filled Lotus Seed Paste	$60 三件three pieces
黃金流沙包 Steamed Buns with Egg Custard filling	$60 三件three pieces
懷舊芝麻卷 Sweetened Black Sesame Roll	$66 三件three pieces
新疆棗皇糕 Steamed Red Date Cakes	$60 三件three pieces
咖啡凍糕 Chilled Coffee and Milk Pudding	$60 三件three pieces
蘆薈香芒金露布甸 Chilled Mango Pudding with Aloe Vera, Sago Cream and Pomelo	$60 每位 per person
碳燒咖啡奶凍伴經典蝴蝶酥 Chilled Coffee and Milk Pudding with Butterfly Pastry	$60 每位 per person
是日糖水 Sweetened Soup of the day	$60 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 每碗 per bowl
(Egg Noodles / Rice Vermicelli / Flat Rice Noodles)

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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