Cuisine Cuisine
國金軒

國金秋冬精品五蛇宴

Cuisine Cuisine Imperial Five-Snake Feast

乳豬鵝肝脆窩巴
Suckling Pig Layered with Foie Gras and Crispy Rice Cracker

水晶大蝦球
Sautéed Crystal King Prawn

正宗太史五蛇羹　或　松茸螺頭燉花膠湯
Signature Braised Five-Snake Soup or
Double-boiled Fish Maw Soup with Matsutake Mushroom and Sea Whelk

鮑汁花菇扣婆參
Braised Sea Cucumber and Black Mushroom with Abalone Sauce
（每位加$200 可升級 廿二頭南非吉品鮑伴花菇）
（每位加$380 可升級 十二頭南非吉品鮑伴花菇）
($200 per person upgrading to Braised 22-Head African Dried Abalone with Black Mushroom)
($380 per person upgrading to Braised 12-Head African Dried Abalone with Black Mushroom)

麒麟玉書（雙冬雲腿東星斑卷）
Steamed Spotted Garoupa Roll with Yunnan Ham, Black Mushroom and Bamboo Shoot

臘味生炒糯米飯
Stir-fried Glutinous Rice with Preserved Meats and Sausage

薑汁燉鮮奶·金箔芝麻卷
Double-boiled Fresh Milk with Ginger Juice
Sweetened Black Sesame Roll with Gold Leaf

(兩位起 serve for two persons or above)

每位 Per person HKD$ 1,288

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

Cuisine Cuisine
國金軒

國金秋冬龍蝦粵饌套餐
Winter Delights Lobster Tasting Menu

陳醋菊花海蜇頭 拼 西班牙黑毛豬叉燒皇
Marinated Jellyfish with Black Vinegar
Roasted Honey-glazed Barbecued Ibérico Pork

蒜香味噌焗龍蝦球
Baked Australian Lobster with Fermented Soybean Paste and Garlic

松茸燉螺頭花膠湯
（每位加 $380 可升級 海南椰青燉翅）
Double-boiled Fish Maw Soup with Matsutake Mushroom and Sea Whelk
($380 per person upgrading to Double-boiled Shark's Fin in Young Coconut)

鳳肝汁煨荔芋關東遼參
（每位加$200 可升級 廿二頭南非吉品鮑伴花菇）
（每位加$380 可升級 十二頭南非吉品鮑伴花菇）
Braised Kanto Sea Cucumber Stuffed with Taro Mashed in Chicken Liver Sauce
($200 per person upgrading to Braised 22-Head African Dried Abalone with Black Mushroom)
($380 per person upgrading to Braised 12-Head African Dried Abalone with Black Mushroom)

蟹皇醬蒸東星斑球
Steamed Spotted Garoupa Fillet with Crab Roe Sauce

臘味生炒糯米飯
Stir-fried Glutinous Rice with Preserved Meats and Sausage

薑汁燉鮮奶·金箔芝麻卷
Double-boiled Fresh Milk with Ginger Juice
Sweetened Black Sesame Roll with Gold Leaf

(兩位起 serve for two persons or above)

每位 Per person HKD$ 1,588

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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)

廿二頭南非吉品鮑扣關東遼參
（每位加 $380 可升級 十二頭南非吉品鮑扣關東遼參）
Braised 22-Head African Dried Abalone and Kanto Sea Cucumber)
$380 per person upgrading to
Braised 12-Head African Dried Abalone and Kanto Sea Cucumber)

鮮花椒蔥爆日本和牛
Sautéed Kagoshima Wagyu with Fresh Peppercorn and Spring Onion

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

官燕杏仁茶
Sweetened Almond Cream with Imperial Bird's Nest

(兩位起 serve for two persons or above)

每位 Per person HKD$ 2,088

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秋冬時令廚師推介
CUISINE CUISINE WINTER DELIGHT RECOMMENDATION

正宗太史五蛇羹 (4 位用) $1,380
Signature Braised Five-Snake Soup

古法雙冬羊腩煲 $1,280
Braised Lamb Brisket with Bamboo Shoot and Black Mushroom in Claypot

湘椒燒澳洲婆參伴龍躉斑翅 (4 位用) $1,080
Braised Australian Sea Cucumber and Giant Grouper Fin with Hunan Pepper

麒麟玉書 (雙冬雲腿東星斑卷) $780
Steamed Spotted Garoupa Roll with Yunnan Ham, Black Mushroom and Bamboo Shoot 6件 6 pieces

川辣大盤牛 (牛坑腩・牛筋・金錢肚・牛舌) $428
Beef Brisket, Beef Tendon, Beef Tripe and Beef Tongue with Korean Glass Noodles in Sichuan Spicy Sauce

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

臘味生炒糯米飯 $330
Stir-fried Glutinous Rice with Preserved Meat and Sausage

原煲臘味煲飯 (4 位用) $428
Steamed Rice topped with Preserved Meat and Sausage in Claypot

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