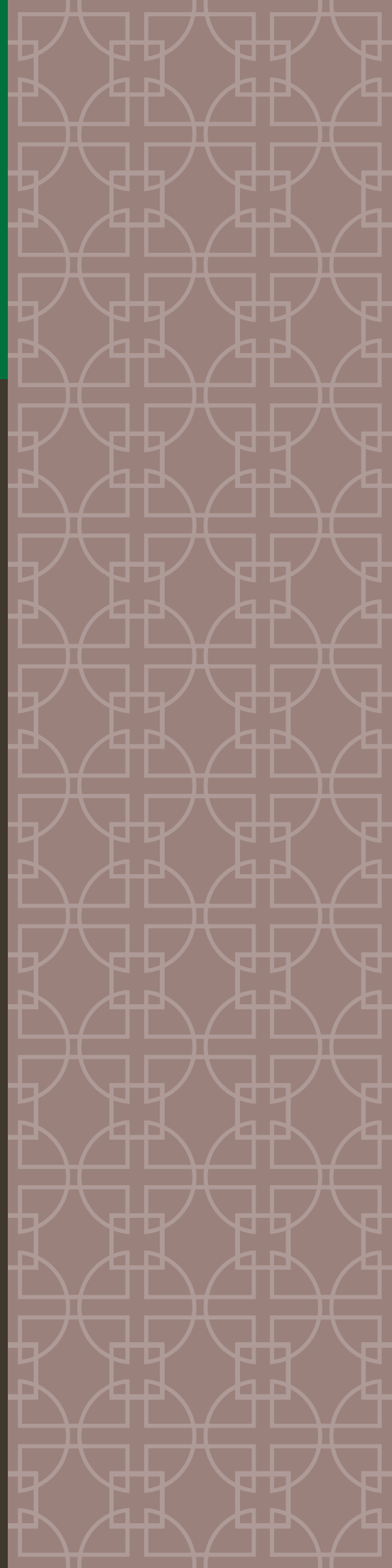


國金軒 CUISINE CUISINE



# APPETIZER 前菜

## 蒜泥白肉卷

Paper-thin pork belly rolls served with garlic and chili sauce



選用肥瘦適中的五花肉，切成薄片後捲入溫室青瓜條成團狀。

品嚐時蘸着師傅自家製的蒜泥醬汁，入口鮮甜微辣，爽脆嫩滑，極具層次。

Selected tender pork, carefully sliced into paper-thin pieces rolled up with fresh greenhouse cucumber strips.

Dipped in homemade garlic sauce, it tastes sweet and spicy with crisp yet delicate texture.

鹵水乳豬仔腳  
MARINATED PIG'S TROTTERS

\$128

蔥花金沙蝦丸  
CRISPY MINCED SHRIMP BALLS WITH SPRING ONION  
IN SALTED EGG YOLK

\$88

👉 桂花糖脆鱻球  
GRILLED EEL TOSSED WITH OSMANTHUS HONEY SAUCE

\$160

👉 蒜泥白肉卷  
PAPER-THIN PORK BELLY ROLLS SERVED  
WITH GARLIC AND CHILI SAUCE

\$88

👉 花彫醉乳鴿  
MARINATED PIGEON IN CHINESE "HUA DIAO" WINE 1 隻 piece

\$138

👉 蜆芥鯪魚球  
CRISPY MINCED CARP BALLS  
WITH PRESERVED MUSTARD CLAM SAUCE

\$88

紅油溫室黃瓜伴海蜇頭  
CHILLED GREENHOUSE CUCUMBER AND JELLY FISH  
IN CHILI OIL

\$88

海蜇千層峰  
MARINATED PIG'S EAR AND JELLY FISH

\$88

👉 七味豆腐粒  
CRISPY BEAN CURD CUBE  
WITH SEVEN FLAVORS CHILI PEPPER

\$88

香麻粉皮伴手撕雞  
CHILLED SHREDDED CHICKEN WITH GLASS NOODLES

\$98

👉 廚師推介 chef's recommendation  
[N] 含果仁菜式 dishes with nuts  
🔥 堂弄菜式 cooked in front of the guest

香茗 tea charge \$22 每位 per person  
餐前小食 side snack \$20 每份 per set  
加一服務費 10% service charge applies

# BARBECUED AND MARINATED 燒滷

選用肉質軟嫩的梅頭肉燒製，表皮微脆而不焦，味道清甜而不膩，入口香味四溢。

Succulent and juicy pork shoulder butts barbecued to perfection until crisp and glazed with honey for sweet, melt-in-your-mouth taste and texture.



蜜餞叉燒皇  
Honey-glazed barbecued pork

北京片皮鴨兩食 \$668  
ROASTED PEKING DUCK SERVED TWO WAYS: 原隻 whole piece

A. 配三色薄餅 (原味、薑汁萵菜及蒜蓉甘筍)  
ROASTED DUCK SERVED WITH PANCAKES IN THREE FLAVORS  
(PLAIN, SPINACH AND GINGER, CARROT AND GARLIC)

B. 銀芽炒鴨絲 或 生菜包鴨崧 或 滷水鴨件  
SAUTÉED SHREDDED DUCK WITH BEAN SPROUTS OR  
STIR-FRIED DUCK MEAT WITH CHINESE LETTUCE OR  
MARINATED ROASTED DUCK

脆皮燒腩仔 \$188  
ROASTED CRISPY PORK BELLY

掛爐黑鬚鵝 \$188  
ROASTED CRISPY GOOSE

蜜餞叉燒皇 \$188  
HONEY-GLAZED BARBECUED PORK

化皮乳豬件 \$268  
ROASTED SLICED SUCKLING PIG

琵琶燒乳鴿 \$158  
ROASTED MARINATED PIGEON "PIPA STYLE" 1 隻 piece

脆皮桂花燒雞 \$238  
CRISPY CHICKEN WITH OSMANTHUS HONEY SAUCE 半隻 half piece

桶子油雞 \$238  
MARINATED CHICKEN WITH SOYA SAUCE 半隻 half piece

廚師推介 chef's recommendation  
[N] 含果仁菜式 dishes with nuts

堂弄菜式 cooked in front of the guest  
加一服務費 10% service charge applies



# BIRD'S NEST 燕窩

選取上等官燕，以高湯煮至入味，味道色香俱佳，滋陰養顏。

燕窩為珍貴佳餚，具有養陰潤燥、益氣補中之效。

Finest bird's nest, highly sought after for its nutritional value and health benefits, is boiled with superior broth. Exquisite delicacy!



紅燒官燕  
Braised imperial bird's nest in brown sauce

👉 紅燒官燕 \$688  
BRAISED IMPERIAL BIRD'S NEST IN BROWN SAUCE 每位 per person

燕窩鮮拆蟹肉羹 \$368  
BRAISED BIRD'S NEST SOUP WITH CRAB MEAT 每位 per person

雞茸燴官燕 \$638  
BRAISED IMPERIAL BIRD'S NEST SOUP WITH MINCED CHICKEN 每位 per person

👉 高湯燉官燕 \$738  
DOUBLE-BOILED IMPERIAL BIRD'S NEST IN SUPREME SOUP 每位 per person

## 合時滋補燉品 四至六位用 FOR 4-6 PERSONS SEASONAL NOURISHING SEAFOOD SOUPS

👉 四寶燉萬壽果 \$268  
DOUBLE-BOILED DICED SCALLOPS AND CRAB MEAT IN WHOLE PAPAYA 每位 per person

👉 川貝元肉燉鱷魚 \$528  
DOUBLE-BOILED CROCODILE SOUP WITH LILY BULBS AND LONGAN PULP

棗皇螺頭燉烏雞 \$580  
DOUBLE-BOILED SLICED CONCH AND SILKY CHICKEN SOUP WITH RED DATE

👉 蛹蟲草海馬螺頭燉水鴨 \$580  
DOUBLE-BOILED CORDYCEPS MILITARIS AND SEAHOSE WITH DUCK SOUP

北芪黨參燉水魚 \$688  
DOUBLE-BOILED CORDYCEPS MILITARIS WITH CODONOPSIS ROOT AND YELLOW LEADER

👉 廚師推介 chef's recommendation  
[N] 含果仁菜式 dishes with nuts

👉 堂弄菜式 cooked in front of the guest  
加一服務費 10% service charge applies

# SOUPS 湯羹

選用日本南瓜糊化成南瓜羹，加入鮮拆蟹肉、上等黑魚子，令湯羹更添鮮味。頂層以蝦膠墨魚膠製成圓丸作點綴，賣相別致。

A stunning take on a pumpkin soup with fresh crab meat and black caviar topped with gold leaf. Flavorsome cream of selected Japanese pumpkin holds a graceful shrimp and cuttlefish ball minced with fragrant black truffle.



東方夜明珠 Oriental Pearl

\*2011 美食之最大賞『羹組』至高榮譽金獎

\*2011 Best of the Best Culinary Awards –

Gold with Distinction Award in the “Thick Soup” Category

- 🍲 **東方夜明珠** (只限晚市供應) \$168  
 CRAB MEAT WITH MINCED SHRIMP BALLS 每位 per person  
 AND BLACK TRUFFLE, TOPPED WITH CAVIAR SERVED  
 IN PUMPKIN SOUP (AVAILABLE DINNER TIME ONLY)
- 龍蝦湯黑松露菌鮮蟹鉗** \$308  
 BRAISED LOBSTER SOUP 每位 per person  
 WITH CRAB CLAW AND BLACK TRUFFLE
- 花膠瑤柱燉北菇** \$208  
 DOUBLE-BOILED FISH MAW 每位 per person  
 AND BLACK MUSHROOM SOUP  
 WITH DRIED SCALLOPS
- 蟹肉西湖牛肉羹** \$108  
 MINCED BEEF BROTH 每位 per person  
 WITH CRAB MEAT AND EGG WHITE
- 雞粒菜粒粟米羹** \$108  
 SWEET CORN BROTH 每位 per person  
 WITH DICED CHICKEN AND VEGETABLES
- 菠菜瑤柱海皇羹** \$108  
 SPINACH SOUP 每位 per person  
 WITH SEAFOOD AND DRIED SCALLOPS
- 菜膽竹笙釀四寶** \$118  
 DOUBLE-BOILED SOUP 每位 per person  
 WITH ASSORTED VEGETABLES STUFFED  
 IN BAMBOO FUNGUS
- 足料老火靚湯** \$98  
 CUISINE CUISINE AT THE MIRA SOUP OF THE DAY 每位 per person  
 (例牌 standard \$338)

👨‍🍳 廚師推介 chef's recommendation  
[N] 含果仁菜式 dishes with nuts

🔥 堂弄菜式 cooked in front of the guest  
 加一服務費 10% service charge applies



# ABALONE AND DRIED SEAFOOD 鮑魚及海味

一直以來被譽為世上最好的鮑魚品種之一，產於日本岩手縣吉濱的地方，外形如元寶，枕邊高而身企，質地較硬，以名師平田五郎家族製作的吉品鮑最享負盛名。

因曬製時用繩直線縛晾曬，故表面留有繩痕。鮑魚含豐富蛋白質及碳水化合物，但脂肪和糖分含量很低，具有滋陰、降血壓及滋補養顏等食療功效。

乾鮑的浸發與烹製過程十分嚴謹和複雜，需時起碼兩天，經過浸發，清洗，煨製，調味等過程及廚師悉心處理和烹調技巧。

Dried Yoshihama Abalone is well-known as the best dried abalone in the world. Produced in Yoshihama, Iwate Prefecture, in Japan by the famed Dried Abalone Masters - the Hirata Goro family. Dried Yoshihama Abalone resembles a shoe-shaped gold or silver ingot that was used as money in ancient China.

Abalone is high in protein and carbohydrates with minimal fat and glucose. It helps to enrich daily fluids, lower blood pressure, nourish skin and keep a youthful appearance.

The preparation process takes at least two days starting with the process of soaking, dehydration, cleaning, braising and seasoning, in which Chef Yu's culinary attention to detail is extremely important to creation of the end product.



蠔皇皇冠吉品鮑  
Braised Yoshihama abalone

## 蠔皇皇冠吉品鮑 BRAISED YOSHIHAMA ABALONE

- 廿五頭 \$2380  
25 HEAD (pieces / catty "approx 25 gm") 原隻 piece
- 廿頭 \$2880  
20 HEAD (pieces / catty "approx 30 gm") 原隻 piece
- 十八頭 \$3280  
18 HEAD (pieces / catty "approx 33 gm") 原隻 piece
- 十二頭 \$5280  
12 HEAD (pieces / catty "approx 50 gm") 原隻 piece

可選配 paired with:  
鵝掌 Goose web 每位 per person \$40  
關東遼參 Japanese sea cucumber 每位 per person \$220

## 酒香鮑魚 \$268 MARINATED ABALONE IN CHINESE "HUA DIAO" WINE 4隻 4 pieces

## 鮑魚三疊 (原隻鮑魚扒時蔬鮮菇) \$288 BRAISED WHOLE ABALONE 每位 per person WITH STRAW MUSHROOMS AND VEGETABLES

## 蠔皇孔雀鮑伴遼參 \$560 BRAISED WHOLE ABALONE WITH JAPANESE SEA CUCUMBER IN OYSTER JUS

## 日本關東遼參炆花膠筒 \$668 BRAISED JAPANESE SEA CUCUMBER 每位 per person WITH FISH MAW IN OYSTER JUS

## 蠔皇關東遼參扣湯鮑 \$488 BRAISED JAPANESE SEA CUCUMBER 每位 per person WITH WHOLE ABALONE IN OYSTER JUS

## 紅燒原隻五頭花膠 \$5600 BRAISED WHOLE FISH MAW IN BROWN SAUCE 每隻 per piece WITH STRAW MUSHROOMS AND VEGETABLES

廚師推介 chef's recommendation  
[N] 含果仁菜式 dishes with nuts

堂弄菜式 cooked in front of the guest  
加一服務費 10% service charge applies

# LIVE SEAFOOD 游水海鮮

嚴選新鮮南非四頭鮑，肉質鮮嫩且富有口感。以薄切鮑片，配上野菌及雙蔥，炒至外香內嫩，最後以脆米蓋呈獻，色香味美。

Carefully selected, fresh South Africa abalone meat is tender and full of taste. Thinly sliced and sautéed with buttery, wild mushrooms and onion until golden brown, it is served in a crispy rice shell for ultimate experience.



雙蔥野菌炒鮮鮑片  
Sautéed sliced abalone with onion and wild mushrooms

## 澳洲龍蝦 或 本地龍蝦

AUSTRALIA LIVE LOBSTER OR LOCAL LIVE LOBSTER 時價  
seasonal price

上湯焗、芝士牛油焗、豉汁或粉絲煲

Served according to your preference:  
Baked in superior soup; baked with cheese and butter; sautéed with black bean sauce or braised rice vermicelli served in casserole

## 游水海中蝦

FRESH LIVE SHRIMPS 時價  
seasonal price

白灼、胡椒粉絲煲、豉油皇煎焗、蒜蓉蒸、椒鹽焗或花彫酒蒸

Served according to your preference:  
Poached; braised rice vermicelli with pepper served in casserole; pan-fried with premium light soy sauce; steamed with garlic; baked in spicy salt or steamed with Chinese "Hua Diao" wine

## 太白醉翁蝦 兩位起

DRUNKEN PRAWNS 每位 per person \$168  
minimum for two persons

## 各類游水海魚

FRESH LIVE FISH 時價  
seasonal price

東星斑、老虎斑、蘇鼠斑或方利

Spotted garoupa; tiger garoupa; giant bird or sole fish

## 南非孔雀鮑

BRAISED WHOLE "SOUTH AFRICA" ABALONE IN OYSTER JUS 時價  
seasonal price

過橋、清蒸

Served according to your preference:  
Poached in superior soup or steamed

## 雙蔥野菌炒鮮鮑片

SAUTÉED SLICED ABALONE WITH ONION AND WILD MUSHROOMS \$450

## 星斑兩食 SLICED SPOTTED GAROUPA SERVED TWO WAYS:

A. 鮮露筍炒斑球 \$528

Sautéed spotted garoupa fillet with asparagus

B. 蒜子火腩炆頭腩 \$408

Braised spotted garoupa and roasted pork belly with garlic

廚師推介 chef's recommendation  
[N] 含果仁菜式 dishes with nuts

堂弄菜式 cooked in front of the guest  
加一服務費 10% service charge applies



# SEAFOOD 海鮮

以日本小南瓜「盛載」透白似玉的龍蝦球，龍蝦鮮甜彈牙，加點點珍貴鱈魚子，鮮味中透出濃郁甘香。

Elegant slice of Japanese pumpkin topped with a crystal-like lobster meat and topped with precious sturgeon caviar creates deliciously fresh, ultimate taste that wins prizes and palates.

水晶龍蝦球 Stir-fried lobster on pumpkin topped with sturgeon caviar

\*2012 美食之最大賞『龍蝦組』銀獎

\*2012 Best of the Best Culinary Awards – Silver Award in the “Lobster” Category



☁ 水晶龍蝦球 (只限晚市供應) \$528  
STIR-FRIED LOBSTER ON PUMPKIN TOPPED WITH STURGEON CAVIAR (available dinner time only) 1 隻 1 piece

油泡鮮蟹鉗 \$288  
SAUTÉED FRESH CRAB CLAW 1 隻 1 piece

水晶大蝦球 \$238  
SAUTÉED CRYSTAL KING PRAWN 1 隻 1 piece

☁ 避風塘醬爆中蝦 \$330  
STIR-FRIED PRAWNS IN HOT SPICY SAUCE

滿載而歸 (蝦醬爆蝦球、螺片、帶子) \$398  
SAUTÉED ASSORTED SEAFOOD WITH SHRIMP PASTE WITH DEEP-FRIED COD FILLET

柚子汁燒鱈魚 \$348  
PAN-FRIED COD FILLET WITH POMELO HONEY SAUCE

☁ 白酒胡椒汁煎元貝皇 \$128  
PAN-FRIED SCALLOPS WITH PEPPER WINE SAUCE 1 隻 1 piece

XO醬鮮露筍炒帶子 \$388  
SAUTÉED SCALLOPS AND ASPARAGUS WITH WILD MUSHROOMS IN X.O. CHILI SAUCE

帶子賽螃蟹 \$268  
SAUTÉED CRAB MEAT AND EGG WHITE WITH SCALLOPS

[N] 豉汁鮮露筍崧子蝦球 \$330  
SAUTÉED PRAWNS AND ASPARAGUS WITH PINE NUTS IN BLACK BEAN SAUCE

☁ 豉油皇煎鱸魚球 \$348  
PAN-FRIED SLICED SEA BASS WITH PREMIUM LIGHT SOY SAUCE

☁ 淮陽玉露浸東星 \$458  
POACHED SPOTTED GAROUPA WITH TARO, CELERY AND MUSHROOMS IN CHICKEN STOCK

☁ 廚師推介 chef's recommendation  
[N] 含果仁菜式 dishes with nuts

🔥 堂弄菜式 cooked in front of the guest  
加一服務費 10% service charge applies



# POULTRY 家禽

## 鵝肝醬片皮雞

Crispy buns topped with roasted chicken with goose liver pate



上層酥脆的雞皮、中層香醇的鵝肝醬與下層外脆內鬆的銀絲包中西合璧，香口而不膩，口感妙不可言。

A layer of crispy chicken skin with delicate goose liver pate set on top of freshly made crispy bun makes it a balanced and light combination of textures with irresistible taste.

金牌炸子雞  
CRISPY CHICKEN

\$238  
半隻 half piece

鵝肝醬片皮雞

CRISPY BUNS TOPPED WITH ROASTED CHICKEN WITH GOOSE LIVER PATE

\$320  
6 件 6 pieces

檸檬煎雞甫

PAN-FRIED BONELESS CHICKEN WITH LEMON SAUCE

\$198

羅定豆豉雞

STEWED CHICKEN WITH BLACK BEAN SAUCE SERVED IN CASSEROLE

\$228

正宗鹽焗雞

TRADITIONAL BAKED CHICKEN IN ROCK SALT

\$238  
半隻 half piece

鮑汁生煎雞

PAN-FRIED BONELESS CHICKEN WITH ABALONE SAUCE

\$238

廚師推介 chef's recommendation  
[N] 含果仁菜式 dishes with nuts

堂弄菜式 cooked in front of the guest  
加一服務費 10% service charge applies

# PORK, BEEF AND LAMB 肉類

鹽燒宮崎和牛粒  
Sautéed diced Miyazaki Wagyu beef with sea salt



選用日本宮崎和牛，以鹽燒帶出牛肉的鮮香，入口軟脆，佐酒之選。

Selected by our chefs, prime Miyazaki Wagyu beef is sauteed with sea salt to bring out its inimitable flavor and delicate texture. Great selection for wine pairing!

- 蓮芹野菌炒蒜香肉 \$198  
SAUTÉED PORK, CELERY, LOTUS ROOT AND WILD MUSHROOMS WITH GARLIC
- 馬拉盞小瓜黑豚肉方 \$198  
STIR-FRIED DICED JAPANESE PORK AND COURGETTE WITH SPICY SHRIMP PASTE
- 宮廷京醬烤肋骨 \$198  
STEWED SPARE RIBS IN MANDARIN SAUCE
- 草莓咕嚕肉 \$208  
SWEET AND SOUR PORK WITH STRAWBERRY
- 酥炸和牛面腩 \$198  
CRISPY WAGYU BEEF CHEEK
- 鹽燒宮崎和牛粒 \$888  
SAUTÉED DICED MIYAZAKI WAGYU BEEF WITH SEA SALT
- 孜然燒羊扒 \$328  
GRILLED LAMB CHOP WITH CUMIN 4 件 4 pieces
- 黑椒羊仔膝 \$238  
BRAISED LAMB SHANK IN BLACK PEPPER SAUCE
- 清湯牛坑腩 \$198  
BEEF BRISKET WITH TURNIP IN SUPREME BROTH

廚師推介 chef's recommendation  
[N] 含果仁菜式 dishes with nuts

堂弄菜式 cooked in front of the guest  
加一服務費 10% service charge applies



# VEGETABLES AND BEANCURD

蔬菜及豆腐

## 金箱豆腐

Pan-fried bean curd topped with minced pork and shrimps



塊塊金黃色的豆腐釀入蝦膠，再蓋上粒粒鮮蝦，形似金箱，味道清爽不膩，別具風味。

Braised bean curd stuffed with minced pork and covered with fresh shrimp, like a golden box, holds a treasure of rich and distinctive flavor.

## 梅菜蝦乾蒸菜心

STEAMED CHOI SUM WITH PRESERVED VEGETABLES AND DRIED SHRIMPS

\$168

## 乾煸四季豆

STIR-FRIED STRING BEANS AND MINCED PORK WITH PRESERVED OLIVES

\$178

## 欖菜肉碎毛豆燜豆腐

BRAISED BEAN CURD WITH MINCED PORK AND VEGETABLES

\$150

## 金箱豆腐

PAN-FRIED BEAN CURD TOPPED WITH MINCED PORK AND SHRIMPS

\$198

## 巴馬火腿竹筍卷

BRAISED BAMBOO FUNGUS STUFFED WITH PARMA HAM AND YUNNAN HAM

\$198

## 蝦籽野菌竹筍扒時蔬

BRAISED SEASONAL VEGETABLES WITH WILD MUSHROOMS, BAMBOO FUNGUS AND SHRIMP ROE SAUCE

\$198

## 花膠海參雜菜煲

FISH MAW AND SEA CUCUMBER WITH ASSORTED VEGETABLES IN A CASSEROLE

\$278

## 濃湯野菌泡勝瓜

POACHED ANGLED LOOFAH AND WILD MUSHROOMS IN SUPREME BROTH

\$188

廚師推介 chef's recommendation  
[N] 含果仁菜式 dishes with nuts

堂弄菜式 cooked in front of the guest  
加一服務費 10% service charge applies

# VEGETARIAN 素菜

將白果雜菌等釀入原隻鮮番茄，酸甜中帶着野菌的鮮味，口感獨特，風味清新。

Stuffed with ginkgo and assorted fungus, the fresh tomato brings a sweet and sour flavor to unique, earthy aromas completed with light bitterness of ginkgo.



禪關萬象

[V] Whole tomato stuffed with assorted fungus and ginkgo nuts

🍲 寶盒豆腐 \$88  
BRAISED BEAN CURD TOPPED  
WITH DICED ASSORTED VEGETABLES 每位 per person

🍲 禪關萬象 \$108  
[V] WHOLE TOMATO STUFFED  
WITH ASSORTED FUNGUS AND GINGKO NUTS 每位 per person

上素石榴果 \$108  
STEAMED EGG WHITE DUMPLINGS STUFFED  
WITH WATER CHESTNUT, CELERY  
AND MOREL MUSHROOMS 每位 per person

🍲 網網千斤 \$168  
BRAISED GLUTEN PUFFS STUFFED  
WITH ASSORTED VEGETABLES AND PORCINI 4 件 4 pieces

松露野菌素千層 \$218  
BRAISED ASSORTED MUSHROOMS  
WITH FRIED BEAN CURD SHEET AND BLACK TRUFFLES

竹筴如意露筍卷 \$228  
BRAISED BAMBOO PITHS STUFFED  
WITH BLACK FUNGUS AND ASPARAGUS

🍲 翡翠金環 \$198  
CRISPY MASHED TARO RINGS FILLED  
IN ASSORTED VEGETABLES

[V] 千葉豆腐 \$168  
STEAMED SLICED BEAN CURD  
WITH ASSORTED VEGETABLES AND GINKGO

素炒金瓜 \$168  
STIR-FRIED PUMPKIN AND ASSORTED VEGETABLES

👨🍳 廚師推介 chef's recommendation  
[N] 含果仁菜式 dishes with nuts

🔥 堂弄菜式 cooked in front of the guest  
加一服務費 10% service charge applies



# RICE AND NOODLES 飯及粉麵

侍應將香脆的金黃飯粒倒進滾熱的海鮮湯，炸米遇上熱湯如小火山口般噼噼作響，湯底非常入味，口感豐富，香氣四溢。

Deep-fried rice will be served into hot seafood soup at your table. Delicious fragrances are accompanied by the popping sounds of crispy rice.



海皇西施泡飯

Rice with diced scallops and dried seafood in seafood soup

☁️ 龍門炒米 \$178  
FRIED RICE VERMICELLI WITH SHRIMPS, BARBECUED PORK, HONEY BEANS AND BEAN SPROUTS

黃金玉子煎麵球 \$168  
PAN-FRIED NOODLES WITH EGG BEAN CURD 6 件 6 pieces

瑤柱野菌金菇炆伊麵 \$168  
BRAISED E-FU NOODLES WITH ENOKI MUSHROOMS AND PORCINI

雪菜火鴨絲水晶粉 \$168  
CRYSTAL NOODLES SOUP WITH SHREDDED ROASTED DUCK AND PRESERVED VEGETABLES

☁️ 金柱紅米海鮮炒飯 \$208  
FRIED RED RICE WITH DRIED SCALLOPS AND ASSORTED DICED SEAFOOD

鮑汁鱈魚雞粒飯 \$168  
FRIED RICE WITH DICED CHICKEN AND OCTOPUS IN ABALONE SAUCE

鴨香荷葉飯 \$208  
FRIED RICE WITH DICED ROASTED DUCK, CHICKEN AND DRIED SCALLOP WRAPPED IN LOTUS LEAF

龍蝦湯蟹肉炆伊麵 \$208  
BRAISED E-FU NOODLES WITH CRAB MEAT IN LOBSTER BISQUE

☁️ 海皇西施泡飯 \$228  
RICE WITH DICED SCALLOPS AND DRIED SEAFOOD IN SEAFOOD SOUP

生滾粥品 (大蝦片、星斑片、鮮牛肉或帶子) \$98  
SELECTION OF CONGEE 每位 per person  
Choose one of the following:  
Sliced prawns or / sliced fresh spotted garoupa / fresh beef / scallops

☁️ 廚師推介 chef's recommendation  
[N] 含果仁菜式 dishes with nuts

🔥 堂弄菜式 cooked in front of the guest  
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# DESSERT SPECIALTIES 精選甜品

## 國金叁式美點 (梅酒果凍、焗燕窩蛋撻、千層拉椰糕)

Cuisine Cuisine Sampler: Chilled plum wine jelly, Baked egg tart with bird's nest and Chilled coconut layer pudding



梅酒果凍: 果凍晶瑩剔透，散發梅酒的清甜甘香。

Chilled plum wine jelly: Crystal clear shaped jelly with notable hints of sweet plum wine is a perfect finish to the meal.

焗燕窩蛋撻: 蛋香濃郁，入口鬆軟，與燕窩同吃，倍感滋潤。

Baked egg tart with bird's nest: Crispy and fragrant egg tart, fresh from the oven, topped with delicate bird's nest.

千層拉椰糕: 濃濃椰奶味道，一口品嚐多重美味。

Chilled cocount layer pudding: Rich in coconut milk flavor, it's a velvet smooth delicacy.

## 國金叁式美點

(千層拉椰糕、焗燕窩蛋撻、梅酒果凍)

\$58

CUISINE CUISINE SAMPLER  
(CHILLED COCONUT LAYER PUDDING, BAKED EGG TART WITH BIRD'S NEST  
AND CHILLED PLUM WINE JELLY)

## 冰花燉官燕

\$598

DOUBLE-BOILED IMPERIAL BIRD'S NEST  
IN ROCK SUGAR 每位 per person

## 香檳啫喱芒果布甸配椰汁柚子西米露

\$68

CHILLED CHAMPAGNE JELLY AND  
MANGO PUDDING TOPPED WITH  
POMELO AND SAGO IN COCONUT JUICE 每位 per person

## 荔枝蓉燉鮮奶

\$58

DOUBLE-BOILED HOKKAIDO MILK  
WITH LYCHEE PURÉE 每位 per person

## 蛋白杏仁茶湯丸

\$58

SWEETENED ALMOND CREAM  
WITH SESAME DUMPLINGS AND EGG WHITE 每位 per person

## 香芒楊枝甘露

\$58

CHILLED SAGO CREAM  
WITH CHINESE POMELO AND MANGO 每位 per person

## 焗燕窩蛋撻

\$68

BAKED MINI EGG TARTS WITH BIRD'S NEST

## 新疆棗皇糕

\$58

STEAMED RED DATE PUDDING

## 黑糖馬拉糕

\$58

STEAMED SPONGE CAKE WITH BROWN SUGAR

## 榴槿飄香布甸

\$58

CHILLED DURIAN PUDDING

廚師推介 chef's recommendation  
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