



精選假日午餐 Weekend Gourmet Set Lunch

(兩位起) 每位HK\$498.00 另加一服務費

HK\$ 498.00 plus 10% service charge per person (2 persons or more)

國金特色拼盆

芥末子母蝦餃 · 西班牙黑豚叉燒皇 · 葱油海蜇

Signature Assorted Platter

Mustard Shrimp Dumplings · Honey-glazed BBQ Iberico Pork · Jelly Fish

鮑翅灌湯餃

Steamed Seafood Dumpling with Shark's Fin in Soup

菌皇醬斑球

Stir-fried Garoupa Filet with Black Truffle Paste

月宮寶盒

Baked Whole Tomato with Assorted Mushrooms and Cream Sauce

瑤柱帶子粒炒飯

Fried Rice with Conpoy and Scallops

生磨蛋白杏仁茶

Sweetened Almond Cream with Egg White

廚師精選甜點

Cuisine Cuisine Dessert Delights

水晶套餐 Crystal Set Menu

每位HK\$1680.00另加一服務費

HK\$ 1680.00 plus 10% service charge per person

乳豬鵝肝醬高巴

Suckling Pig Layered with Foie Gras and Crispy Rice

水晶大蝦球

Sautéed Crystal King Prawn

紅燒金山中勾翅

Braised Supreme Shark's Fin Soup

廿二頭南非鮑魚炆鵝掌

Stewed Abalone with Goose Web in Premium Oyster Sauce

油泡星斑球

Stir-fried Fresh Spotted Garoupa Filet with Vegetables

海皇西施泡飯

Rice with Diced Scallops in Assorted Seafood Soup

官燕薑汁嫩奶

Double-boiled Imperial Bird's Nest with Fresh Milk and Ginger Sauce

美點薈萃

Cuisine Cuisine Dessert Delights

燒味 Barbecued

燒味雙喜拼盤 \$410 ()

Barbecued Combination Platter-Two Assortments

西班牙黑毛豬叉燒 \$390 ()

Honey-glazed Barbecued Iberico Pork

化皮乳豬件 \$320 ()

Roasted Sliced Suckling Pig

脆皮BB鴿 每隻 each \$160 ()

Roasted Crispy Baby Pigeon

脆皮燒腩仔 \$198 ()

Roasted Crispy Pork Belly

小食 Appetizer

胡麻手撕雞粉皮 \$138 ()

Shredded Chicken with Pea Noodles in Sesame Sauce

川味牛鍵 \$138 ()

Marinated Beef Briskets with Chili Oil in Sichuan Style

話梅肘子 \$138 ()

Marinated Pork Knuckle with Preserved Plum Sauce

沙薑雞腳 \$138 ()

Poached Chicken Feet with Ground Ginger

XO醬炒蘿蔔糕 \$138 ()

Sautéed Turnip Cakes with X.O. Premium Sauce

拍蒜青瓜海蜇花 \$160 ()

Chilled Cucumber with Jelly Fish and Garlic

燒汁百花盒 \$168 ()

Mushrooms stuffed with Shrimps Paste in Teriyaki Sauce

甜醋豬腳薑 \$198 ()

Stewed Pork Knuckle and Eggs in Chinese Vinegar

四喜烤夫 \$128 ()

Braised Gluten and Black Fungus with Oyster Sauce

馳名腸粉 Rice Flour Rolls

百花響鈴脆腸粉 \$98 ()

Steamed Rice Flour Rolls with Crispy Bean Curd Sheet

and Shrimp Paste

牛肝菌鮮蝦腸粉 \$98 ()

Steamed Rice Flour Rolls with Shrimps and Boletus

西班牙黑豚肉叉燒腸粉 \$128 ()

Steamed Rice Flour Rolls with Barbecued Iberico Pork

黑椒和牛腸粉 \$128 ()

Steamed Rice Flour Rolls with Wagyu Beef and Black Pepper

特選點心 Dim Sum Special

瑤柱灌湯餃 每位 Per person \$168 ()

Steamed Seafood Dumpling with Conpoy in Soup

芥末子母蝦餃 每位 per person \$35 ()

Steamed Shrimps Dumpling & Mustard Dumpling

原隻南非鮑魚批 每位 per person \$98 ()

Baked Pastry topped with Whole Abalone

雪山焗叉燒餐包 \$60 ()

Baked Barbecued Pork Buns with Crystal Sugar Skin

如意石榴果 \$60 ()

Assorted Vegetables wrapped in Beancurd Sheet Pocket

上湯陳皮牛肉球 \$60 ()

Beef Balls with Tangerine Peel in Supreme Soup

香茜素粉果 \$60 ()

Steamed Dumplings with Assorted Fungus

蠔皇叉燒包 \$60 ()

Steamed Barbecued Pork Buns

彩椒帶子餃 \$66 ()

Steamed Dumplings with Scallops and Bell Pepper

黑松露蘿蔔絲酥 \$60 ()

Puff Pasties with Turnip and Black Truffle

豉汁蒸鳳爪 \$60 ()

Steamed Chicken Feet with Black Bean Sauce

蒜香蝦春卷 \$60 ()

Deep-fried Spring Rolls filled with Shrimps and Garlic

雞湯小籠包 \$60 ()

Steamed Buns with Minced Pork and Chicken Broth

四寶竹筍卷 \$60 ()

Steamed Bamboo Piths Rolled with BBQ Duck and Pumpkin

蟹籽帶子燒賣 \$72 ()

Steamed Pork Dumplings topped with Scallop and Crab Roes

晶瑩鮮蝦餃 \$72 ()

Steamed Shrimps Dumplings with Bamboo Shoots

馳名粥品 Congee

皮蛋瘦肉粥 \$120 ()

Congee with Preserved Eggs and Sliced Pork

陳皮鯪魚球粥 \$120 ()

Congee with Fish Balls and Sun-dried Tangerine Peel

生滾牛肉粥 \$120 ()

Congee with Sliced Beef

粉、麵、飯 Rice and Noodles

醬皇茄子陳村粉 \$260 ()

Steamed Rice Noodles with Eggplants and Minced Pork

花膠叉燒撈粗麵 \$280 ()

Egg Noodles with Shredded Fish Maw and Spring Onion

福建炒飯 \$280 ()

Fried Rice in Fujian Style

頭抽乾炒牛肉河粉 \$280 ()

Wok-fried Rice Noodles with Sliced Beef in Supreme Soy Sauce

魚湯斑片浸魚麵 \$320 ()

Fish Noodles with Garoupa Filet in Fish Broth

海皇西施泡飯 \$380 ()

Crispy Rice with Assorted Seafood in Lobster Soup

甜品 Dessert

冰花燉官燕 \$600 ()

Double-boiled Imperial Bird's Nest with Rock Sugar

金箔官燕蛋撻 \$120 ()

Baked Egg Tarts topped with Imperial Bird's Nest and Gold Foil

芝麻煎堆仔 \$60 ()

Deep-fried Sesame Balls filled with Lotus Seed Paste

日式綠茶豆沙卷 \$60 ()

Green Tea Glutinous Rolls with Red Bean Paste

流沙豬仔包 \$60 ()

Steamed Buns filled with Molten Egg Custard

黑糖蒸馬拉糕 \$60 ()

Steamed Black Sugar Sponge Cakes

新疆棗皇糕 \$60 ()

Steamed Red Dates and Ginger Cakes

咖啡凍糕 \$60 ()

Chilled Coffee Puddings

有機豆腐布甸 \$60 ()

Chilled Organic Bean Curd Pudding

楊枝金露芒果布甸 \$60 ()

Chilled Mango Pudding with Sago Cream and Pomelo

金箔芝麻卷 \$60 ()

Black Sesame Rolls topped with Gold Foil

是日糖水 \$60 ()

Sweetened Soup of the Day

生磨蛋白杏仁茶 \$60 ()

Sweetened Almond Cream with Egg White

素菜 Vegetarian

辣味 Spicy

每位茗茶 \$28 Tea Charge per person
另加一服務費 10% Service charge applies