

# 國金午市套餐

## CUISINE CUISINE SET LUNCH

### 金箔筍尖蝦餃、黑松露野菌餃、菌香芝心海皇春卷

Steamed shrimp dumpling topped with gold leaf,  
Steamed wild mushrooms and black truffle dumpling,  
Crispy spring roll stuffed with seafood and cheese in mushroom cream sauce

### 蒜泥白肉卷拼陳醋雙耳

Paper-thin pork belly rolls served with garlic and chili sauce  
Chilled duo fungus in vinegar

### 琥珀胭脂金粟羹 或 原粒瑤柱菜膽花菇湯

Sweet corn soup with crab meat and peach gum  
or  
Double-boiled black mushroom and vegetables soup with dried scallops

### XO 醬翠玉野菌蝦球

Stir-fried prawns with mushrooms and seasonal vegetables in XO chili sauce

### 欖菜龍皇翠玉蛋白絲苗 或 四川麻辣擔擔麵

Fried rice with seafood, preserved vegetables and egg white  
or  
Sichuan-style "Dan Dan" noodles with minced pork and  
3 textures of peanuts in spicy soup

### 荔枝蓉燉鮮奶

Double-boiled Hokkaido milk with lychee purée

## 每位 HK\$468

配白或紅餐酒一杯

HK\$468 per person

With a glass of house white wine or red wine

香茗 Chinese Tea HK\$28 每位 per person 加一服務費 10% service charge applies

如閣下有任何食物敏感或飲食限制，請直接與本餐廳職員聯絡。

If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.

# 國金午市廚師精選套餐

## CUISINE CUISINE CHEF'S SET LUNCH

### 蜜餞叉燒皇、法國鵝肝荔芋角、香麻蔥香海蜇頭

Honey-glazed barbecued pork,  
Crispy taro puff with diced chicken and foie gras,  
Chilled jelly fish with spring onions and sesame

### 黑蒜雪蓮子海參湯

Double-boiled sea cucumber soup with snow lotus seeds and black garlic

### 川味羅勒鮮菌爆牛肉

Wok-fried beef with basil and mushrooms in chili sauce

### 鮑汁珍菌素千層

Braised bean curd sheets with mushrooms in abalone jus

### 國金一品絲苗 或 四川麻辣擔擔麵

"Cuisine Cuisine" Fried rice with foie gras, barbecued pork and shrimps  
or

Sichuan-style "Dan Dan" noodles with minced pork and  
3 textures of peanuts in spicy soup

### 香檳啫喱芒果布甸配椰汁柚子西米露

Chilled champagne jelly and mango pudding  
topped with pomelo and sago in coconut juice

## 每位 HK\$568

配白或紅餐酒一杯

HK\$568 per person

With a glass of house white wine or red wine

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# 國金午市廚師精選

## CUISINE CUISINE LUNCH SPECIALS

	<b>椒鹽田雞腿</b>	HK\$168
	Crispy frog legs with spicy salt	四件 4 pieces
[N]	 <b>川味口水雞</b>	HK\$148
	Spicy chicken in Sichuan style	
	<b>陳皮香酥小肉排</b>	HK\$138
	Crispy tangerine peel spare ribs	
	<b>陳年鹵水掌翼</b>	HK\$138
	Marinated goose wings	
	<b>金沙蝦丸</b>	HK\$148
	Crispy minced shrimp balls in salted egg yolk	六件 6 pieces
	<b>脆皮燒腩仔</b>	HK\$228
	Roasted crispy pork belly	
[N]	<b>化皮乳豬件</b>	HK\$308
	Roasted sliced suckling pig	
	<b>掛爐黑鬚鵝</b>	HK\$258
	Roasted crispy goose	
[N]	 <b>蜜餞叉燒皇</b>	HK\$248
	Honey-glazed barbecued pork	
	 <b>黑蒜雪蓮子竹筍海參湯</b>	HK\$268
	Double-boiled sea cucumber soup with snow lotus seeds, bamboo piths and black garlic	每位 per person
	<b>原粒瑤柱菜膽花菇湯</b>	HK\$228
	Double-boiled black mushroom and vegetables soup with dried scallops	每位 per person



主廚推介 Chef's recommendation [N] 含果仁菜式 Dishes with nuts [V] 素菜 Vegetarian

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# 國金午市精選飯麵

## CUISINE CUISINE RICE AND NOODLES SELECTIONS

-  **香檳汁芝士牛油果焗元貝絲苗** HK\$158  
Baked rice with Hokkaido scallop and avocado in champagne cheese sauce 每位 per person
- [N]  **四川麻辣擔擔麵** HK\$138  
Sichuan-style "Dan Dan" noodles with minced pork and 3 textures of peanuts in spicy soup 每位 per person
- 頭抽乾炒美國肉眼河** HK\$298  
Fried rice noodles with US rib eye in premium soy sauce
- 福建絲苗** HK\$288  
Fried rice in Fujian style
- 金菇綠柳魚腐湯稻庭麵** HK\$278  
Inaniwa noodles with minced fish, enoki mushrooms in fish soup
- 野菌炆伊麵** HK\$258  
Braised e-fu noodles with wild mushrooms
- 欖菜龍皇翠玉蛋白絲苗** HK\$268  
Fried rice with seafood, preserved vegetables and egg white
-  **銀芽菲皇豚肉煎兩面黃** HK\$268  
Pan-fried noodles with shredded Kurobuta pork, chives and bean sprouts
-  **薑蔥銀芽撈麵伴蜜餞叉燒皇** HK\$268  
Braised egg noodles with barbecued pork, spring onions and ginger
- XO 醬彩椒牛柳絲炒烏冬** HK\$258  
Fried udon noodles with shredded beef and peppers in XO chili sauce
- 怡香醬蝦仁香菜炒河** HK\$258  
Fried rice noodles with shrimps and basil in chili sauce
- 頭抽吊片絲炒麵** HK\$258  
Fried noodles with squid in premium soy sauce



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# 國金軒精選點心

## CUISINE CUISINE DIM SUM SELECTIONS

### 五色寶盒

HK\$248

Deluxe dim sum platter

玉帶松露餃、蒜香星斑餃、龍蝦芙蓉餃、原隻鮑魚鮮蝦燒賣、紫艷蟹肉餃

Steamed scallop dumpling with black truffle,  
Steamed shrimp dumpling topped with garoupa and garlic,  
Steamed lobster and egg white dumpling,  
Steamed minced pork and shrimp dumpling topped with whole abalone,  
Steamed crab meat and perilla leaf dumpling

### 金箔筍尖蝦餃

HK\$82

Steamed shrimp dumplings topped with gold leaf

4 件 4 pieces

### new! 百花玉帶釀魚肚

HK\$80

Steamed minced shrimp and scallop stuffed with fish maw

2 件 2 pieces



### 金湯蟹肉灌湯餃

HK\$98

Crab meat with minced pork dumpling served in superior broth

每位 per person



### 黑松露野菌餃

HK\$72

Steamed wild mushroom and black truffle dumplings

3 件 3 pieces

### 燒汁和牛烤包

HK\$72

Pan-fried Wagyu buns with barbecued sauce

2 件 2 pieces

### 鮑魚鮮蝦燒賣

HK\$82

Steamed minced pork dumplings with abalone and shrimp

4 件 4 pieces

### new! 清湯牛肉球

HK\$72

Steamed beef meat balls in supreme broth

3 件 3 pieces

### 南翔小籠包

HK\$75

"Xao Long Boo" Steamed Shanghai style soup pork dumplings

3 件 3 pieces



### 瑤柱鮮蝦菜苗餃

HK\$72

Steamed vegetable dumplings with dried scallops and shrimp

3 件 3 pieces



### 黃金紫薯流沙包

HK\$72

Steamed purple potato paste and salty egg yolk buns

3 件 3 pieces



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# 國金軒精選點心

## CUISINE CUISINE DIM SUM SELECTIONS

- new!**  **白胡椒豬潤雲吞** HK\$78  
Shrimp dumplings and pork liver in white pepper broth 4 件 4 pieces
- 魚米雞粒咸水角** HK\$62  
Crispy glutinous rice dumplings with diced chicken, dried shrimp and dried squid 3 件 3 pieces
-  **雪山菠蘿叉燒包** HK\$88  
Baked barbecued pork and pineapple buns with crystal sugar 3 件 3 pieces
-  **原隻鮑魚雞粒酥** HK\$168  
Chicken puff pastries with whole abalone 3 件 3 pieces
- new!** **冬蔭公牛栢葉** HK\$68  
Tripes in Tom Yum paste
- new!**  **大連鮑魚珍珠雞** HK\$90  
Steamed glutinous rice with abalone wrapped in lotus leaves 2 件 2 pieces
- 蠔皇叉燒包** HK\$72  
Steamed barbecued pork buns 3 件 3 pieces
- X.O. 醬煎巴馬火腿蘿蔔糕** HK\$92  
Pan-fried turnip cakes with Parma ham and prawns in X.O. chili sauce
- X.O. 醬炒蘿蔔糕** HK\$72  
Stir-fried turnip cakes in X.O. chili sauce
- 豉味陳村粉蒸排骨** HK\$72  
Steamed spare-ribs with rice noodles in black bean sauce
-  **法國鵝肝荔芋角** HK\$72  
Crispy taro puffs with diced chicken and foie gras 3 件 3 pieces
- 菌香芝心海皇春卷** HK\$72  
Crispy spring rolls stuffed with seafood and cheese in mushroom cream sauce 3 件 3 pieces



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# 國金軒精選點心

## CUISINE CUISINE DIM SUM SELECTIONS

-  **田園雙蚌帶子腸粉** HK\$92  
Steamed rice flour rolls stuffed with scallops, duo clams and vegetables 3 件 3 pieces
- new!** **南乳粗齋腐皮腸粉** HK\$88  
Steamed rice flour rolls with bean curd sheet rolls stuffed with vegetables and mushrooms in fermented red bean curd paste 6 件 6 pieces
- 豉油皇煎腸粉** HK\$72  
Stir-fried rice rolls with sesame seeds, soy sauce
-  **安格斯牛肉金菇腸粉** HK\$92  
Steamed rice flour rolls stuffed with Angus beef and enoki mushrooms 3 件 3 pieces
- 蜜汁叉燒腸粉** HK\$82  
Steamed rice flour rolls stuffed with barbecued pork 3 件 3 pieces
- 原隻鮮蝦腸粉** HK\$92  
Steamed rice flour rolls stuffed with prawns 3 件 3 pieces
- 鮮什菌粥** HK\$88  
Congee with fresh assorted mushrooms 每位 per person
- 黑糖蒸馬拉糕** HK\$88  
Cantonese-style steamed black sugar sponge cake 4 件 4 pieces
- 新疆棗皇糕** HK\$88  
Steamed red date pudding 4 件 4 pieces
- 焗燕窩蛋撻** HK\$98  
Baked mini egg tarts with bird's nest 3 件 3 pieces



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