


前菜 APPETIZERS

-  **蔥香薑菜西班牙八爪魚海蜇頭** HK\$108
Chilled Spanish octopus and jellyfish with ginger and spring onions 每位 per person
- [N] **蜜餞桂花脆鱔球** HK\$248
Grilled eel with osmanthus honey sauce
- [N]  **秘製川味口水雞** HK\$158
Spicy chicken in Sichuan style
- 陳年鹵水豬腳仔** HK\$168
Marinated pork's knuckle
-  **香麻蔥香海蜇頭** HK\$148
Chilled jellyfish with spring onions and sesame
- 蒜泥白肉卷** HK\$148
Paper-thin pork belly rolls served with garlic and chili sauce
-  **香蔥金沙蝦丸** HK\$158
Crispy minced shrimp balls with spring onions in salted egg yolk
- 陳醋涼拌雙耳** HK\$128
Chilled duo of fungus in vinegar
- 七味豆腐粒** HK\$128
Crispy bean curd cubes with shichimi powder

 主廚推介 Chef's recommendation [N] 含果仁菜式 Dishes with nuts [V] 素菜 Vegetarian
香茗 Chinese Tea HK\$28 每位 per person 加一服務費 10% service charge applies

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明爐燒烤 BARBECUED MEAT



北京片皮鴨 (敬請 24 小時前預訂)

Roasted Peking duck (Please allow 24 hours' notice)

一食: 配薄餅

First course: Roasted duck served with pancakes

HK\$868

一食 one course

二食: 銀芽炒鴨絲 或 生菜包鴨崧 或 鹵水鴨件

Sautéed shredded duck with bean sprouts or
Stir-fried duck meat with Chinese lettuce wrap or
Marinated roasted duck

HK\$898

兩食 two courses



國金燒味一品薈萃

HK\$380

蜜餞叉燒皇、脆皮燒腩仔、麻香海蜇頭

Honey-glazed barbecued pork, Roasted crispy pork belly and
Chilled jellyfish with sesame

new! 沖繩黑糖蜂蜜黑蒜醬油雞

Marinated chicken with soy sauce and Okinawa black sugar

HK\$288

半隻 half piece

掛爐黑鬃鵝

HK\$268

Roasted crispy goose

[N] 化皮乳豬件

HK\$338

Roasted sliced suckling pig

[N]



蜜餞叉燒皇

HK\$258

Honey-glazed barbecued pork

脆皮燒腩仔

HK\$238

Roasted crispy pork belly



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燕窩 BIRD'S NEST



蟹皇燴官燕

Braised imperial bird's nest broth with coral crab

HK\$728

每位 per person

高湯燴官燕

Double-boiled imperial bird's nest in supreme broth

HK\$698

每位 per person

紅燒官燕

Braised imperial bird's nest

HK\$698

每位 per person



紅燒生拆蟹肉燴官燕

Braised imperial bird's nest soup with crab meat

HK\$698

每位 per person

紅燒竹筍雞絲燴官燕

Braised imperial bird's nest soup with shredded chicken and bamboo piths

HK\$698

每位 per person

琥珀竹筍釀官燕

Braised bamboo piths stuffed with imperial bird's nest in peach gum

HK\$698

每位 per person



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湯羹 SOUPS

- new!  **爵士花膠蜜瓜燉螺頭湯** HK\$918
Double-boiled sliced conch and melon soup with fish maw 四至六位 4-6 persons
- 摩利菌棗皇燉螺頭湯** HK\$718
Double-boiled sliced conch and red date soup with morel mushrooms 四至六位 4-6 persons
-  **慈禧花膠湯** HK\$308
Double-boiled fish maw and black mushroom soup with dried scallops 每位 per person
- new! **黑蒜雪蓮子竹筴海參湯** HK\$278
Double-boiled sea cucumber soup with snow lotus seeds, bamboo piths and black garlic 每位 per person
- 原粒瑤柱菜膽花菇湯** HK\$238
Double-boiled black mushroom and vegetables soup with dried scallops 每位 per person
- [V] **黃耳竹筴燉北菇素湯** HK\$208
Double-boiled black mushroom soup with bamboo piths and yellow fungus 每位 per person
- 琥珀翠玉龍皇羹** HK\$218
Vegetable soup with shrimps and peach gum 每位 per person
- 生拆蟹肉金粟羹** HK\$218
Sweet corn soup with crab meat 每位 per person

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鮑魚及山珍海味 ABALONE AND DRIED SEAFOOD

蠔皇皇冠吉品鮑 (敬請 24 小時前預訂,需時 45 分鐘。)

Braised Yoshihama abalone
(Please allow 24 hours' notice and 45 minutes for preparation.)

廿五頭

25 head / pieces per catty (Approx. 25g each)

HK\$2,180

原隻 whole piece

十八頭

18 head / pieces per catty (Approx. 33g each)

HK\$2,880

原隻 whole piece

蠔皇南非十九頭吉品鮑

Braised South Africa 19 head Yoshihama abalone in oyster jus

HK\$828

每位 per person

可選配 paired with:

鵝掌 Goose web

每位 per person HK\$80

關東遼參 Japanese sea cucumber

每位 per person HK\$360



紅燒蝦籽扒花膠 (需時 45 分鐘)

Braised fish maw in shrimp roe sauce
(Please allow 45 minutes for preparation)

HK\$888

每位 per person

鮑汁扣厚花膠扒 (需時 45 分鐘)

Braised fish maw in abalone jus
(Please allow 45 minutes for preparation)

HK\$928

每位 per person

鮑汁關東遼參伴鵝掌

Braised Japanese sea cucumber with goose web in abalone jus

HK\$528

每位 per person

蠔皇南非五頭鮮鮑伴鵝掌

Braised South African whole 5-head abalone with goose web in oyster jus

HK\$438

每位 per person

鮑汁五頭湯鮑伴鵝肝

Braised whole abalone with foie gras in abalone jus

HK\$388

每位 per person



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游水海鮮 LIVE SEAFOOD

各類游水海魚

Fresh live fish

時價

seasonal price

東星斑

Spotted garoupa

老虎斑

Tiger garoupa

蘇鼠斑

Giant bird

老鼠斑 (敬請 48 小時前預訂)

Pacific garoupa (Please allow 48 hours' notice)

瓜子斑 (敬請 48 小時前預訂)

Coral garoupa (Please allow 48 hours' notice)

原隻龍蝦

Live lobster

時價

seasonal price

清蒸、上湯焗、薑蔥焗、豉椒爆

Served according to your preference:

Steamed; Baked in superior broth; Baked with spring onions and ginger; Sautéed with black bean chili sauce

生猛海中蝦 (八兩起)

Fresh live shrimps (Minimum serving 300g)

時價

seasonal price

白灼、上湯焗、豉油皇香煎、椒鹽

Served according to your preference:

Poached; Baked in superior broth; Pan-fried with premium light soy sauce; Deep-fried with spicy salt

肉蟹 (敬請 48 小時前預訂)

Live crab (Please allow 48 hours' notice)

時價

seasonal price

清蒸、薑蔥焗

Served according to your preference:

Steamed; Baked with spring onions

大白鱔 (敬請 48 小時前預訂)

Live eel (Please allow 48 hours' notice)


時價

seasonal price

清蒸、蟠龍豉蒜蒸

Served according to your preference:

Steamed; Steamed with black bean garlic sauce

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海鮮 SEAFOOD

-  **太白醉翁蝦** (兩位起) 時價
Drunken prawns (Minimum for 2 persons) seasonal price
- 特色原條東星斑兩食** HK\$3,000
Spotted garoupa served in two courses
XO 醬蘆筍野菌炒星斑球 拼 古法陳村蒸星斑頭腩
Sautéed sliced spotted garoupa fillet with asparagus and wild mushrooms; and Steamed spotted garoupa with rice noodles and aged tangerine peel
- new!**  **欖菜辣子爆龍蝦** HK\$458
Stir-fried fresh Boston lobster with spicy preserved vegetables 1 隻 1 piece
-  **琥珀明湖玉龍球** HK\$508
Steamed fresh Boston lobster with peach gum, shredded coconut and egg white 每位 per person
- 油泡東星斑球** HK\$608
Sautéed spotted garoupa with seasonal vegetables and mushrooms
- 柚子汁燒鱈魚** HK\$418
Pan-fried cod fillet with pomelo honey sauce
- 有機黑蒜紫霞翠玉蝦球** HK\$408
Sautéed prawns with seasonal vegetables and black garlic
- 椒鹽田雞腿** HK\$318
Crispy frog legs with spicy salt

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家禽 POULTRY

金牌炸子雞

Golden-fried crispy chicken

HK\$308

半隻 half piece



脆皮桂花燒雞 (需時 30 分鐘)

Crispy chicken with osmanthus honey sauce
(Please allow 30 minutes for preparation)

HK\$308

半隻 half piece

正宗鹽焗雞 (需時 45 分鐘)

Traditional baked chicken in rock salt
(Please allow 45 minutes for preparation)

HK\$308

半隻 half piece

new!



西檸麥片煎軟雞

[N] Pan-fried chicken fillet with oatmeal in lemon sauce

HK\$278

[N] 琵琶燒乳鴿 (需時 35 分鐘)

Roasted pigeon "Pipa style"
(Please allow 35 minutes for preparation)

HK\$208

1 隻 1 piece



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肉類 PORK AND BEEF


- 蒜片香蔥鹿兒島 A5 和牛粒 HK\$988
Pan-fried diced A5 Kagoshima Wagyu beef with sliced garlic and onions
- new! 紅酒三蔥牛仔肉 HK\$438
Wok-fried sliced beef with onions in red wine sauce
- 玉蘭香菇炒牛肉 HK\$488
Sautéed beef with mushrooms and Chinese kale
-  宮廷醬烤骨 HK\$438
Stewed spare ribs in mandarin sauce
- new!  醬燒西班牙豬面頰 HK\$368
Braised Spanish pork cheek with gravy sauce
- 日本尖椒羅勒野菌爆黑豚肉 HK\$328
Wok-fried Kurobuta pork with Japanese peppers and wild mushrooms
- 鳳梨咕嚕肉 HK\$288
Sweet and sour pork with pineapple and peppers

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時蔬 VEGETABLES

-  怡香茄子海參煲 HK\$348
Sea cucumber with eggplant and minced pork in clay pot
- new!  蝦籽扒柚皮 HK\$308
Braised pomelo peel with shrimp roe
- 雪鯨魚湯鮮茄泡菜苗 HK\$278
Poached seasonal vegetables in fish soup
- [V] 摩利菌竹笙燒豆腐 HK\$298
Braised bean curd with bamboo piths and morel mushrooms
- [V] 松露野菌炒蘆筍 HK\$298
Sautéed asparagus with wild mushrooms and black truffle
- [V] 雞樅菌豆乾炒銀芽 HK\$258
Sautéed Chinese premier dried mushroom (Termitornyces albuminosus) with bean sprouts and dried bean curd
- [V] 翡翠玉愉耳 HK\$228
Sautéed seasonal vegetables with fungus and ginkgo

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飯及粉麵 RICE AND NOODLES


- [N]  **四川麻辣擔擔麵** HK\$148
Sichuan-style "Dan Dan" noodles with minced pork and 3 textures of peanuts in spicy soup 每位 per person
-  **國金一品絲苗** HK\$308
"Cuisine Cuisine" Fried rice with foie gras, barbecued pork and shrimps
- 頭抽乾炒美國肉眼河** HK\$308
Fried rice noodles with US rib eye in premium soy sauce
-  **瑤柱蟹肉桂花炒銀絲** HK\$278
Stir-fried vermicelli with crab meat, scrambled egg and dried scallops
- 銀芽韭黃豚肉煎兩面黃** HK\$278
Pan-fried noodles with shredded Kurobuta pork, chives and bean sprouts
- [V] **野菌炆伊麵** HK\$268
Braised e-fu noodles with wild mushrooms
- new! **薑蔥銀芽撈麵伴蜜餞叉燒皇** HK\$278
Braised egg noodles with barbecued pork, spring onions and ginger
- 砂窩瑤柱鱈魚雞粒炆飯** HK\$258
Braised rice with diced chicken, dried scallops and dried octopus in clay pot

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精選甜品 DESSERT SPECIALTIES

- 國金叁式美點** (野莓果凍、焗燕窩蛋撻、千層拉椰糕) HK\$98
Cuisine Cuisine Sampler
(Chilled mixed berries jelly, Baked egg tart with bird's nest and Coconut layer pudding)
-  **香檳啫喱芒果布甸配椰汁柚子西米露** HK\$108
Chilled champagne jelly and mango pudding topped with pomelo and sago in coconut juice 每位 per person
- 香芒楊枝甘露** HK\$88
Chilled sago cream with Chinese pomelo and mango juice 每位 per person
- 冰花燉官燕** (需時 30 分鐘) HK\$598
Double-boiled imperial bird's nest in rock sugar 每位 per person
(Please allow 30 minutes for preparation)
-  **荔枝蓉燉鮮奶** HK\$88
Double-boiled Hokkaido milk with lychee purée 每位 per person
- [N] **蛋白杏仁茶湯丸** HK\$88
Sweetened almond cream with sesame dumplings and egg white 每位 per person
- new! **飄香榴槤布甸** HK\$88
Chilled durian pudding 每位 per person
- new! **朱古力小籠包伴薑汁番薯糖水** HK\$78
Molten chocolate "Xiao Long Bao" dumpling & sweet soup set 每位 per person
- new!  **朱古力小籠包三重奏** HK\$88
Molten chocolate "Xiao Long Bao" dumpling trio 3 件 3 pieces
- [N]  **新疆棗皇糕** HK\$88
Steamed red date pudding 4 件 4 pieces
- 黑糖馬拉糕** HK\$88
Steamed sponge cake with brown sugar 4 件 4 pieces
- [N] **焗燕窩蛋撻** HK\$98
Baked mini egg tarts with bird's nest 3 件 3 pieces

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