

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

CUISINE CUISINE LUNCH SPECIALS

		椒鹽田雞腿	HK\$168
		Crispy frog legs with spicy salt	四件 4 pieces
[N]		川味口水雞	HK\$158
		Spicy chicken in Sichuan style	
		陳皮香酥小肉排	HK\$138
		Crispy tangerine peel spare ribs	
		陳年鹵水掌翼	HK\$138
		Marinated goose wings	
		金沙蝦丸	HK\$158
		Crispy minced shrimp balls in salted egg yolk	六件 6 pieces
		脆皮燒腩仔	HK\$238
		Roasted crispy pork belly	
[N]		化皮乳豬件	HK\$338
		Roasted sliced suckling pig	
		掛爐黑鬚鵝	HK\$268
		Roasted crispy goose	
[N]		蜜餞叉燒皇	HK\$258
		Honey-glazed barbecued pork	
		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



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\$148
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\$308
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\$268
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\$278
Pan-fried noodles with shredded Kurobuta pork, chives and bean sprouts
-  **薑蔥銀芽撈麵伴蜜餞叉燒皇** HK\$278
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

-  **蟹肉竹笙菜苗餃** HK\$63
Steamed crab meat, bamboo piths and vegetables dumpling 每件 per piece
- 金湯蟹肉灌湯餃** HK\$98
Crab meat with minced pork dumpling served in superior broth 每位 per person
- 燒汁和牛烤包** HK\$78
Pan-fried Wagyu buns with barbecued sauce 2 件 2 pieces
- new!** **百花玉帶釀魚肚** HK\$84
Steamed minced shrimp and scallop stuffed with fish maw 2 件 2 pieces
- 金箔筍尖蝦餃** HK\$88
Steamed shrimp dumplings topped with gold leaf 4 件 4 pieces
- 鮑魚鮮蝦燒賣** HK\$88
Steamed minced pork dumplings with abalone and shrimp 4 件 4 pieces
-  **黑松露野菌餃** HK\$78
Steamed wild mushroom and black truffle dumplings 3 件 3 pieces
-  **瑤柱鮮蝦菜苗餃** HK\$78
Steamed vegetable dumplings with dried scallops and shrimp 3 件 3 pieces
- 南翔小籠包** HK\$78
"Xao Long Boo" Steamed Shanghai style soup pork dumplings 3 件 3 pieces
-  **黃金紫薯流沙包** HK\$78
Steamed purple potato paste and salty egg yolk buns 3 件 3 pieces
- new!**  **白胡椒豬潤雲吞** HK\$82
Shrimp dumplings and pork liver in white pepper broth 4 件 4 pieces

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國金軒精選點心

CUISINE CUISINE DIM SUM SELECTIONS

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| | 魚米雞粒咸水角 | HK\$68 |
| | Crispy glutinous rice dumplings with diced chicken, dried shrimp and dried squid | 3 件 3 pieces |
|  | 雪山菠蘿叉燒包 | HK\$90 |
| | Baked barbecued pork and pineapple buns with crystal sugar | 3 件 3 pieces |
|  | 原隻鮑魚雞粒酥 | HK\$178 |
| | Chicken puff pastries with whole abalone | 3 件 3 pieces |
| new!  | 大連鮑魚珍珠雞 | HK\$98 |
| | Steamed glutinous rice with abalone wrapped in lotus leaves | 2 件 2 pieces |
| new! | 冬蔭公牛栢葉 | HK\$72 |
| | Tripes in Tom Yum paste | |
|  | 蠔皇叉燒包 | HK\$78 |
| | Steamed barbecued pork buns | 3 件 3 pieces |
|  | 菌香芝心海皇春卷 | HK\$78 |
| | Crispy spring rolls stuffed with seafood and cheese in mushroom cream sauce | 3 件 3 pieces |
| new! | 清湯牛肉球 | HK\$78 |
| | Steamed beef meat balls in supreme broth | 3 件 3 pieces |
|  | X.O. 醬煎巴馬火腿蘿蔔糕 | HK\$98 |
| | Pan-fried turnip cakes with Parma ham and prawns in X.O. chili sauce | |
|  | X.O. 醬炒蘿蔔糕 | HK\$78 |
| | Stir-fried turnip cakes in X.O. chili sauce | |
|  | 法國鵝肝荔芋角 | HK\$78 |
| | Crispy taro puffs with diced chicken and foie gras | 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

Steamed rice flour rolls stuffed with scallops, duo clams and vegetables

HK\$98
3 件 3 pieces

new!

南乳粗齋腐皮腸粉

Steamed rice flour rolls with bean curd sheet rolls stuffed with vegetables and mushrooms in fermented red bean curd paste

HK\$90
6 件 6 pieces

豉油皇煎腸粉

Stir-fried rice rolls with sesame seeds, soy sauce

HK\$78

豉味陳村粉蒸排骨

Steamed spare-ribs with rice noodles in black bean sauce

HK\$78

原隻鮮蝦腸粉

Steamed rice flour rolls stuffed with prawns

HK\$98
3 件 3 pieces



安格斯牛肉金菇腸粉

Steamed rice flour rolls stuffed with Angus beef and enoki mushrooms

HK\$98
3 件 3 pieces

蜜汁叉燒腸粉

Steamed rice flour rolls stuffed with barbecued pork

HK\$88
3 件 3 pieces

鮮什菌粥

Congee with fresh assorted mushrooms

HK\$88
每位 per person

黑糖蒸馬拉糕

Cantonese-style steamed black sugar sponge cake

HK\$88
4 件 4 pieces

新疆棗皇糕

Steamed red date pudding

HK\$88
4 件 4 pieces

焗燕窩蛋撻

Baked mini egg tarts with bird's nest

HK\$98
3 件 3 pieces



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