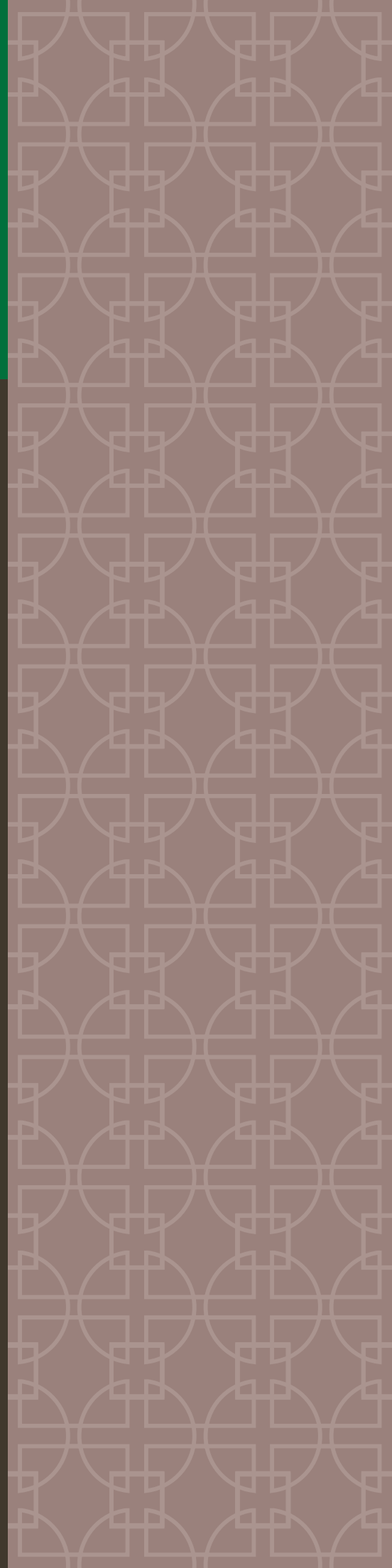


國金軒 CUISINE CUISINE



APPETIZER 前菜

香芒醬鍋巴北海道瀟心元貝皇
Crispy Hokkaido scallop and crushed nuts
with mango sauce



圖片只供參考 Photo for reference only

主廚選用特大北海道元貝皇，煎香表層造成瀟心效果!外脆內軟的口感伴以由菲律賓芒果及日本沙律醬做成的醬汁，最後巧妙地加入紅辣椒絲及紅椒粉提升元貝的海洋鮮味!

Freshly flown-in from Hakkaido, the giant scallop is seared to golden crispiness on the skin to wrap all the juicy tenderness up for you to sink your teeth into. Perfectly complemented with the exotic mango from the Philippines and Japanese salad dressing, it is garnished with finely sliced, deep-fried red chili pepper to make your palate tingle with delight.

鹵水南非鮮鮑魚拼海蜇 \$98
Marinated Abalone with jelly fish in soy sauce 1隻 piece

脆皮腐竹餅 \$98
Crispy bean curd cakes 6件 pieces

煎釀虎皮椒 \$148
Pan-fried hot green peppers
stuffed with minced fish 6隻 pieces

話梅百花球 \$108
Crispy minced shrimp balls with preserved plum 6件 pieces

[N] 香芒醬鍋巴北海道瀟心元貝皇 \$188
Crispy Hokkaido scallop and crushed nuts with
mango sauce 1隻 piece

花彫醉乳鴿 \$178
Drunken Pigeon marinated with
Chinese "Hua Diao" wine

[N] 桂花糖脆鱔球 \$218
Grilled eel with osmanthus honey sauce 4件 pieces

[N] 香麻棒棒雞絲 \$148
Chilled shredded chicken with glass noodles in
peanut sauce

海蜇千層峰 \$128
Chilled jelly fish with pork's ear

七味豆腐粒 \$98
Crispy bean curd cubes with seven flavors chili pepper

陳醋溫室拍青瓜 \$98
Chilled greenhouse cucumber in vinegar

鹵水乳豬仔腳 \$138
Marinated pig's trotters

主廚推介 chef's recommendation
[N] 含果仁菜式 dishes with nuts

香茗 tea charge \$26 每位 per person
加一服務費 10% service charge applies

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restrictions, please ask our staff for
assistance with menu choices

BARBECUED AND MARINATED 燒鹵




乳豬鵝肝醬窩巴件

Barbecued suckling pig with goose liver mousse and crispy rice

圖片只供參考 Photo for reference only

乳豬烤香後片薄皮，加入鵝肝醬、秘製醬汁、窩巴及紫蘇葉，一脆一腍一爽的口感令您回味不已！

Succulently tasty. The finely sliced barbecued suckling pig served with house-made dressing, rice cracker & fresh basil leaves to give the crispiness, tenderness and deliciousness that will leave you asking for more.

 **北京片皮鴨兩食** (敬請24小時前預訂) \$818
Roasted Peking duck served two ways 原隻 whole piece
(Please allow 24 hours notice)

A. **配薄餅**

Roasted duck served with pancakes

B. **銀芽炒鴨絲 或 生菜包鴨崧 或 鹵水鴨件**

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

脆皮燒腩仔

Roasted crispy pork belly

\$208

化皮乳豬件


Roasted sliced suckling pig

\$298

掛爐黑鬃鵝

Roasted crispy goose

\$228

[N]  **蜜餞叉燒皇**

Honey-glazed barbecued pork

\$218

燒味雙拼

Barbecued meat combination

\$298

 **乳豬鵝肝醬窩巴件**

Barbecued suckling pig with goose liver mousse and crispy rice 4件 pieces

\$428

頭抽醬油雞

Marinated chicken with soy sauce

\$258

半隻 half piece

 主廚推介 chef's recommendation

[N] 含果仁菜式 dishes with nuts

香茗 tea charge \$26 每位 per person
加一服務費 10% service charge applies

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BIRD'S NEST 燕窩

精心挑選珍貴的印尼官燕，並以桃膠、鮮蟹肉及火腿雞湯煮至入味！桃膠乃桃樹的天然樹脂，具有美容養顏的功效，配以官燕一同享用，兩者配搭相得益彰！

Welcome to the foodie heaven! Try this luxurious delicacy of fresh crab meat and imperial bird's nest braised to perfection with peach gum!



琥珀芙蓉燴官燕

Braised imperial bird's nest soup with crab meat and peach gum

圖片只供參考 Photo for reference only

高湯燴官燕

Double-boiled imperial bird's nest in supreme soup

\$748
每位 per person

紅燒官燕

Braised imperial bird's nest in brown sauce

\$698
每位 per person

蟹皇燴官燕

Braised imperial bird's nest soup with crab roe

\$698
每位 per person

雞茸燴官燕

Braised imperial bird's nest soup with minced chicken

\$668
每位 per person

🍴 琥珀芙蓉燴官燕

Braised imperial bird's nest soup with crab meat and peach gum

\$668
每位 per person

金腿官燕釀竹筴

Braised bamboo piths stuffed with imperial bird's nest and Yunnan ham

\$698
每位 per person

🍴 主廚推介 chef's recommendation

[N] 含果仁菜式 dishes with nuts

香茗 tea charge \$26 每位 per person
加一服務費 10% service charge applies

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SOUPS 湯羹

主廚首先焗香原隻椰皇，然後加入雪蓮子、南非鮮鮑、竹筴及上湯燉長達4小時，椰香馥郁撲鼻，乃滋潤養生的不二之選！

Whet your appetite with South African abalone in a fragrant and nourishing double boiled soup with bamboo piths served in a whole young coconut!



椰皇雪蓮子竹筴燉鮮鮑
Double-boiled abalone soup with snow lotus seeds and bamboo piths in whole coconut

圖片只供參考 Photo for reference only

- 🍲 **川貝元肉燉鱷魚** \$558
 Double-boiled crocodile meat soup with lily bulbs and longan pulp 4 – 6位 persons
- 松茸螺頭燉烏雞** \$598
 Double-boiled sliced conch and silky chicken soup with matsutake mushroom 4 – 6位 persons
- 🍲 **慈禧花膠湯** \$278
 Double-boiled fish maw and black mushroom soup with dried scallops 每位 per person
- 🍲 **椰皇雪蓮子竹筴燉鮮鮑** \$208
 Double-boiled abalone soup with snow lotus seeds and bamboo piths in whole coconut 每位 per person
- 東方夜明珠** (只限晚市供應) \$198
 *美食之最大賞「羹組」 每位 per person
 Crab meat with minced shrimp balls and black truffle, topped with caviar served in pumpkin soup (Available dinner time only)
 *Best of the Best Culinary Awards (Soup category)
- 黃耳竹筴燉北菇素湯** \$178
 Double-boiled black mushroom soup with bamboo piths and yellow fungus 每位 per person
- 胡椒星斑羹** \$178
 Braised garoupa and black pepper soup 每位 per person
- 粟米蟹肉羹** \$168
 Sweet corn soup with crabmeat 每位 per person
- 琥珀翠玉龍皇羹** \$178
 Vegetables soup with shrimps and peach gum 每位 per person
- 國金是日老火湯** 每位 per person \$118
 Cuisine Cuisine's soup of the day 4位 persons \$368

🍲 主廚推介 chef's recommendation
 [N] 含果仁菜式 dishes with nuts

香茗 tea charge \$26 每位 per person
 加一服務費 10% service charge applies

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ABALONE AND DRIED SEAFOOD

鮑魚及海味

蝦籽家鄉釀遼參

Braised sea cucumber stuffed with minced pork mousse in shrimp roe oyster jus



圖片只供參考 Photo for reference only

爽脆的日本關東遼參釀入自製彈牙蝦膠、豬肉、香菇及蝦粒，與鮑汁及蝦籽微妙融合，勾勒出豐富的澎湃口感！

Selected by our Chef, the sea cucumber flown-in from Japan is filled with delicate minced pork mousse and served with shrimp roe and oyster jus, making it a balanced and rich combination of textures with irresistible taste.

🍴 **蠔皇皇冠吉品鮑** (敬請24小時前預訂)
Braised Yoshihama abalone (Please allow 24 hours notice)

• **廿五頭** \$2,780

25 head/pieces per catty (approx. 25g each) 原隻 piece

• **十八頭** \$3,380

18 head/pieces per catty (approx. 33g each) 原隻 piece

可選配 paired with:

鵝掌 Goose web 每位 per person \$80

關東遼參 Japanese sea cucumber 每位 per person \$360

🍴 **蝦籽鮑汁花膠扒** (需時45分鐘) \$890

Braised fish maw in shrimp roe in 每位 per person

oyster jus (Please allow 45 minutes for preparation)

鮑汁遼參鵝肝 \$490

Braised sea cucumber with foie gras in 每位 per person

abalone jus

🍴 **蝦籽家鄉釀遼參** \$458

Braised sea cucumber stuffed with 每位 per person

minced pork mousse in shrimp roe oyster jus

蠔皇扣南非鮮鮑魚 \$398

Braised whole abalone in oyster jus 每位 per person

🍴 **鮑魚三疊** (原隻鮑魚扒時蔬鮮菇) \$308

Braised whole abalone with 每位 per person

straw mushrooms and vegetables

🍴 主廚推介 chef's recommendation

[N] 含果仁菜式 dishes with nuts

香茗 tea charge \$26 每位 per person
加一服務費 10% service charge applies

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LIVE SEAFOOD 游水海鮮

重約斤半的東星斑，起肉後以蘆筍等時蔬快炒，口感富彈性，配搭清新怡人。而東星斑的鱗及骨則以薄炸漿包裹，於100度油溫下猛火炸至金黃色，最後淋上辛香蒜醬，入口惹味，匠心獨到!

Selected by our chef, spotted garoupa is sautéed with seasonal vegetables to bring out its inimitable flavor and delicate texture. Deep-fried fins and bones from spotted garoupa are served with homemade deep-fried garlic sauce for a slightly spicy, memorable flavor.



東星斑兩食
Spotted garoupa served two ways

圖片只供參考 Photo for reference only

本地龍蝦

Live lobster

時價
seasonal price

上湯焗、蒜蓉焗、薑蔥焗或豉椒炒

Served according to your preference:

Baked with superior soup; Baked with garlic; Baked with spring onion and ginger or Sautéed with black bean chili sauce

游水海中蝦

八兩起

Fresh live shrimps (minimum serving 300g)

時價
seasonal price

白灼、豉油皇煎、黃金焗、花彫醉或蒜蓉蒸

Served according to your preference:

Poached; Pan-fried with premium light soy sauce; Deep-fried in salty egg yolk; in Chinese yellow wine; or Steamed with garlic

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

特色東星斑

二十四兩起 (敬請24小時前預訂)

Spotted garoupa - minimum serving 900g

時價
seasonal price

(Please allow 24 hours notice)

東星斑兩食:

原條東星斑或翡翠炒星斑球拼黑蒜陳皮棗皇蒸頭腩

Spotted garoupa served two ways:

Steamed whole garoupa; or

Sliced garoupa fried with vegetables and steamed garoupa with black garlic and aged tangerine peel

 主廚推介 chef's recommendation

 含果仁菜式 dishes with nuts

香茗 tea charge \$26 每位 per person
加一服務費 10% service charge applies

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SEAFOOD 海鮮

原隻波士頓龍蝦起肉油泡，放置於桃膠、椰絲蒸成的蛋白底，最後加入蔥油、龍蝦油及食用花點綴，拼湊出一幅美輪美奐的藝術品！

A culinary masterpiece featuring steamed fresh Boston lobster, served on top of a delicate bed of egg white, shredded young coconut flesh with peach gum and topped with salmon roe.



琥珀明湖玉龍球

Steamed fresh Boston lobster with peach gum, shredded coconut and egg white

圖片只供參考 Photo for reference only

👉 琥珀明湖玉龍球 \$498
Steamed fresh Boston lobster with peach gum, shredded coconut and egg white 每位 per person

火龍卧雪 (蛋白西班牙紅蝦) \$328
Crispy Carabinero prawn with egg white 每位 per person

👉 雙蔥鮮菌炒南非鮮鮑 \$568
Sautéed fresh abalone with mushrooms and onions

稻穀·望潮 \$498
*美食之最大賞「蟹組」 每位 per person
King crab claw with dried conpoy, dried shrimp and glutinous rice
*Best of the Best Culinary Awards (Crab category)

有機黑蒜紫霞翠玉蝦球 \$358
Sautéed prawns with seasonal vegetables and black garlic

黃金蝦球 \$340
Crispy prawns in salted egg yolk 8隻 pieces

👉 椒鹽田雞腿 \$288
Crispy frog legs with spicy salt

甫魚油泡星斑球 \$598
Sautéed spotted garoupa with dried flat fish

柚子汁燒鱈魚 \$388
Pan-fried cod fillet with pomelo honey sauce

👉 金腿芙蓉炒西施 \$378
Wok-fried fresh crab meat and Yunnan ham with egg white

酥炸美國生蠔 \$368
Golden-fried US oyster

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

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POULTRY 家禽

橘子橙酒煎軟雞

Crispy chicken fillet with sliced almond and mandarin orange in Chinese citrus wine




圖片只供參考 Photo for reference only

主廚創意地以小米及麵包糠取代炸粉，灑上雞件後炸至外脆內嫩。最後配搭鮮橙汁及橙酒煮成的醬汁，味道清新酸香，妙不可言!


Delight your palate with the refreshing flavor of the mandarin orange sauce and savour the crispy chicken fillet creatively coated with rice batter and sweet, crunchy almonds.

金牌炸子雞 \$288
Golden-fried crispy chicken 半隻 half piece


脆皮桂花燒雞 (需時30分鐘) \$278
Crispy chicken with osmanthus honey sauce 半隻 half piece
(Please allow 30 minutes for preparation)


 **竹炭鵝肝醬片皮雞** \$398
Crispy chicken with goose liver mousse 6 件 pieces
and bamboo charcoal buns

正宗鹽焗雞 (需時45分鐘) \$278
Traditional baked chicken in rock salt 半隻 half piece
(Please allow 45 minutes for preparation)

 **橘子橙酒煎軟雞** \$258
Crispy chicken fillet with sliced almond and 1 隻 piece
mandarin orange in Chinese citrus wine

琵琶燒乳鴿 (需時35分鐘) \$178
Roasted pigeon "Pipa style" 1 隻 piece
(Please allow 35 minutes for preparation)

 **金腿陳草菇焗乳鴿** \$308
Braised pigeon with honey, Yunnan ham and 1 隻 piece
sun-dried mushrooms in casserole

 主廚推介 chef's recommendation [N] 含果仁菜式 dishes with nuts

香茗 tea charge \$26 每位 per person
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PORK, BEEF AND LAMB 肉類

肉質細嫩、油花均勻的澳洲M9和牛肩，配搭日本小尖椒、松茸與鰹魚汁一同炒香，肉汁豐腴，香甜惹味！

Take your dining experience to another level and let the succulent M9 Wagyu beef, matsutake mushrooms and Japanese chili pepper delight you with every bite.



松茸尖椒炒澳洲和牛肩
Sautéed M9 Australian Wagyu beef chuck with matsutake mushrooms and Japanese chili pepper

圖片只供參考 Photo for reference only

-  **秘制慢煮烤骨** \$398
48 hours slow-cooked spare ribs with home-made soy sauce
- 鱈魚瑤柱蒸肉餅** \$268
Steamed minced pork cake with dried octopus and dried scallops
- 菠蘿咕嚕肉** \$238
Crispy pork fillet and pineapple with sweet and sour sauce
-  **四川醬野菌爆黑豚肉** \$288
Wok-fried Kurobuta pork and mushrooms with Sichuan spicy sauce
- 酥炸和牛面腩** \$348
Crispy Wagyu beef cheek
- 秘制香煎鹿兒島和牛粒** \$988
Pan-fried diced A5 Kagoshima Wagyu beef with homemade sauce
-  **松茸尖椒炒澳洲和牛肩** \$598
Sautéed M9 Australian Wagyu beef chuck with matsutake mushrooms and Japanese chili pepper
- 薑蔥野菌爆羊仔柳** \$248
Sautéed lamb fillet and wild mushrooms with spring onion and ginger

 主廚推介 chef's recommendation

[N] 含果仁菜式 dishes with nuts

香茗 tea charge \$26 每位 per person
加一服務費 10% service charge applies

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VEGETABLES AND BEANCURD

蔬菜及豆腐

包羅萬有豆乳棵

Stewed tofu sheets with seafood, mushrooms and coriander in abalone jus



圖片只供參考 Photo for reference only

主廚匠心疊起腐皮炸成福袋形狀，釀入帶子、蝦仁、香菇、唐芹及芫茜，最後燴以鮑汁，入口滋味滿載！

Unwrap the silky tofu sheets for a seafood galore and let the chef excite your taste buds with fresh scallops, prawns, mushrooms shallots and coriander in abalone jus!

花膠海參雜菜煲

Assorted vegetables casserole with fish maw and sea cucumber

\$388

魚香茄子海參煲

Sea cucumber casserole with eggplant and minced pork

\$298

羊肚菌竹筍紅燒豆腐

Braised tofu and bamboo piths with morel mushrooms

\$268

欖菜乾煸四季豆

Stir-fried string beans with minced pork and preserved vegetables

\$188

板栗燴香菇

Braised chestnuts with black mushrooms

\$188

包羅萬有豆乳棵

Stewed tofu sheets with seafood, mushrooms and coriander in abalone jus

\$248

魚湯鮮茄泡菜苗

Stewed seasonal vegetables and tomato in fish soup

\$218

主廚推介 chef's recommendation

[N] 含果仁菜式 dishes with nuts

香茗 tea charge \$26 每位 per person
加一服務費 10% service charge applies

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VEGETARIAN 素菜

黑椒牛肝菌燒茄子
Braised eggplant with fresh porcini mushrooms in black pepper sauce




圖片只供參考 Photo for reference only

匯聚雲南牛肝菌、野生珍菌及茄子，主廚別出心裁地以黑椒碎的微辛突出野菌的獨特幽香，芬芳沁人。
Celebrate the wonder of vegetarian delights with this well-executed dish of gently braised eggplant with flavorful porcini in black pepper sauce.

網網千斤 \$198
Braised gluten puffs stuffed with 4件 pieces
assorted vegetables and porcini mushrooms


松露野菌炒蘆筍 \$268
Sautéed asparagus with wild mushrooms
and black truffle

 **豆乾銀芽炒雞縱菌** \$218
Sautéed Chinese premier dried mushrooms
(Termitornyces albuminosus) with bean sprouts
and dried bean curd

米湯榆耳竹筍露筍卷 \$168
Braised bamboo pith rolls with fungus and 每位 per person
asparagus in rice soup

[N] 翡翠玉愉耳 \$198
Sautéed seasonal vegetables with
fungus and ginkgo

 **黑椒牛肝菌燒茄子** \$248
Braised eggplant with fresh porcini mushrooms
in black pepper sauce

 主廚推介 chef's recommendation [N] 含果仁菜式 dishes with nuts

香茗 tea charge \$26 每位 per person
加一服務費 10% service charge applies

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RICE AND NOODLES

飯及粉麵

瑤柱蟹肉桂花炒銀絲
Stir-fried vermicelli with crab meat, scrambled egg and dried scallops



圖片只供參考 Photo for reference only

主廚的誠意推介，首先把雞蛋炒至桂花狀，伴入粉絲、鮮蟹肉、唐芹、芫茜及銀芽，造成豐富層次!最後加入炸瑤柱絲及黑醋珠，別具奢華!

Satisfy your cravings with this stir-fried vermicelli with fresh crab meat, shallots, coriander and sprouts with balsamic pearls bringing each mouthful a pleasant tang.

薑蔥花膠絲撈麵 \$268
Braised noodles with shredded fish maw, spring onion and ginger in abalone sauce

瑤柱蚧肉桂花炒銀絲 \$238
Stir-fried vermicelli with crab meat, scrambled egg and dried scallops

黑松露龍蝦汁鮮蝦炆伊麵 \$228
Braised e-fu noodles with prawns and black truffle in lobster sauce

頭抽乾炒澳洲和牛河 \$268
Fried rice noodles and M9 Australian Wagyu beef with premium soy sauce

[N] 四川麻辣擔擔麵 \$128
Sichuan-style noodles with minced pork and peanuts sauce in spicy soup 每位 per person

國金炒飯 \$238
“Cuisine Cuisine” Fried rice with foie gras, barbecued pork and shrimps

海皇西施泡飯 \$428
Crispy rice with diced scallops and dried seafood in superior seafood soup

砂鍋瑤柱雞粒炆飯 \$198
Braised rice and diced chicken casserole with dried scallops

主廚推介 chef's recommendation **[N]** 含果仁菜式 dishes with nuts

香茗 tea charge \$26 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

DESSERT SPECIALTIES

精選甜品

國金叁式美點 (野莓果凍、焗燕窩蛋撻、千層拉椰糕)

Cuisine Cuisine Sampler: Chilled mixed berries jelly, Baked egg tart with bird's nest and Coconut layer pudding



圖片只供參考 Photo for reference only

野莓果凍：
果凍清新，散發野莓的酸甜芳香。

Chilled mixed berries jelly:
Refreshing jelly with
notable hints of mixed berries 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。

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

國金叁式美點 (野莓果凍、焗燕窩蛋撻、千層拉椰糕) \$88

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 \$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 \$78

Chilled sago cream with
Chinese pomelo and mango juice
每位 per person

🍷 冰花燉官燕 (需時30分鐘) \$598

Double-boiled imperial bird's nest
in rock sugar (Please allow 30 minutes for preparation)
每位 per person

🍷 荔枝蓉燉鮮奶 \$78

Double-boiled Hokkaido milk with
lychee purée
每位 per person

[N] 蛋白杏仁茶湯丸 \$78

Sweetened almond cream with
sesame dumplings and egg white
每位 per person

[N] 🍷 新疆棗皇糕 \$78

Steamed red date puddings
4件 pieces

黑糖馬拉糕 \$78

Steamed sponge cake with brown sugar
4件 pieces

[N] 焗燕窩蛋撻 \$98

Baked mini egg tarts with bird's nest
3件 pieces

黑糖紫薯焗布甸 \$78

Baked purple potato pudding
with brown sugar
每位 per person

🍷 主廚推介 chef's recommendation
[N] 含果仁菜式 dishes with nuts

香茗 tea charge \$26 每位 per person
加一服務費 10% service charge applies

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