



歡迎您到訪國金軒 TheMira，由團隊匠心呈獻的當代粵菜。

餐廳致力傳承粵菜精髓，將「和」為理念貫注入饌。
於選材方面優先挑選本地可持續食材，着重大自然的和諧，
並將食材味與香之間的調和發揮至極致，
同時著重團隊間的人和，以「家」的味道為底蘊，
體現中國傳統「家和萬事興」的信念。

我們誠邀您與摯愛一同探尋和諧、融和的新派粵菜饌嗜，
品味一場賓至如歸的窩心餐饗體驗。

**Welcome to Cuisine Cuisine at The Mira where timeless culinary tradition
presented with a contemporary twist is harmoniously prepared by a dedicated
Team of master chefs.**

Emphasizing the concept of "**Harmony**" encompassing every aspect of cooking from the choice of ingredients, sourced locally and sustainably wherever possible, to "Harmony" in flavor combinations, as well as the Team spirit among generations of chefs crafting your perfect Chinese masterpiece, the cooking philosophy at Cuisine Cuisine is a true embodiment of a Chinese belief that "family harmony leads to prosperity."

We invite you to enjoy a harmonious family gathering with your loved ones over elevated Cantonese and Chinese dishes that capture the essence of "home" in their flavors.

Experience the warmth and hospitality of Cuisine Cuisine at The Mira where "Harmony" is the secret ingredient that brings our cuisine to life.



時令推介

Seasonal Recommendation



Cuisine Cuisine
HONG KONG
the mira

- P N** 魚子醬鵝肝乳豬鍋巴
Crispy suckling pig, foie gras pate, caviar, on crispy rice cracker
Wine recommendation:
Champagne G.H. Mumm, Cordon Rouge Brut NV France (Glass \$180 / Bottle \$900)
HK\$218
每位 per person
- 干邑頭抽脆米煎百花元貝皇
Sautéed Hokkaido scallop stuffed with minced shrimp,
crispy rice, cognac, first draw soy sauce,
Wine recommendation:
Sauvignon blanc, Greywacke 2024 New Zealand (Glass \$130 / Bottle \$640)
HK\$238
每位 per person
-  玫瑰金沙澳洲龍蝦球
Crispy Australian lobster, egg yolk sauce, rose petals
Wine recommendation:
Chablis, Domaine des Malandes 2023 France (Glass \$130 / Bottle \$640)
HK\$528
每位 per person
- P** 鮮蟹肉錦繡冬瓜盅
Steamed winter melon soup, crab meat, seafood, Yunnan ham,
lotus seed
Wine recommendation:
Château Les Valentines Rosé 2023 France (Glass \$120 / Bottle \$580)
HK\$988
供 4-6 位用
For 4-6 persons
-  沙薑萵筍象拔蚌
Chilled geoduck, marinade with sand ginger, celtuce
Wine recommendation:
Riesling, Schloss Vollrads, Kabinett 2022 Germany (Glass \$130 / Bottle \$640)
HK\$248
-  湖南鴛鴦椒香蔥炒封門柳
Stir-fried hanger steak, Hunan dual-color peppers, spring onion
Wine recommendation:
Ronan by Clinet Bordeaux 2019 France (Glass \$130 / Bottle \$640)
HK\$468
- 秋葉金枝脆皮平原雞 (本地源產)
Golden-fried crispy chicken, crispy leaves
(partners in provenance)
Wine recommendation:
Chablis, Domaine des Malandes 2023 France (Glass \$130 / Bottle \$640)
HK\$1,288
一隻 whole
-  鮮黃耳百合杞子泡鮮蔬
Poached seasonal vegetable, yellow fungus, lily bulb, wolfberries, fish soup
Wine recommendation:
Pinot Grigio, Elena Walch, Castel Ringberg 2023 Italy (Glass \$140 / Bottle \$680)
HK\$388

 主廚推介 Chef's recommendation **V** 素菜 Vegetarian **N** 含有果仁 Contains nuts
A 含有酒精 Contains alcohol **P** 含有豬 Contains pork **D** 含有奶類 Contains milk
香茗 Chinese Tea HK\$30 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。
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頭盤小食 APPETIZERS

-  三蔥醬伴南非鮮鮑魚 HK\$198
Chilled South African abalone, marinated with triple scallion sauce
-  腐乳豆瓣檸絲酥香鶴鶉脾 HK\$238
Crispy quail leg, fermented bean curd, lemon peel, spicy bean sauce
- A** **P** 客家黃酒醉鹵豬腳仔 HK\$168
Simmered marinade pork knuckle, Chinese yellow wine
- 避風塘軟殼蟹 HK\$198
Crispy softshell crab, crispy garlic, salt & pepper
-  懷舊蝦多士 HK\$198
Classic shrimp toast 4 件 4 pieces
- 蔥油醬香蘿蔔山藥 HK\$198
Chilled Chinese yam, turnip, marinated in scallion sauce
- 話梅樹番茄伴鮮百合 HK\$168
Chilled tomatoes, lily bulb, marinated with preserved plum juice
- 七味脆豆腐粒 HK\$98
Crispy bean curd cube, shichimi powder

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明爐燒烤 BARBECUED MEAT



北京片皮鴨 (敬請 48 小時前預訂)

Roasted Peking duck (Please allow 48 hours' notice)

一食配料: 遠年陳皮海鮮醬, 溫室小青瓜, 京蔥, 漬子薑片, 哈蜜瓜, 砂糖, 手工么么皮

First course: Roasted duck served with tangerine seafood sauce, cucumber, scallion, ginger, cantaloupe, sugar, pancakes

HK\$988
一食 one course

二食: 京醬菜盞炒鴨崧 或 柱候枝竹豆腐炆鴨件

Second course: Stir-fried duck meat, lettuce wrap or Braised duck meat, bean curd, bean curd stick, Chu Hou sauce

HK\$1,188
兩食 two courses



國金一品薈萃

Cuisine Cuisine barbecued combination

金陵化皮乳豬件、蜜餞本地黑豚叉燒、蔥油紅海蜆

Roasted sliced suckling pig / Honey-glazed barbecued pork / Chilled jellyfish, spring onion

HK\$428



蜜汁伊比利亞黑豚叉燒

Honey-glazed barbecued Iberico pork

HK\$178

6 件 6 pieces

HK\$330

12 件 12 pieces



黑魚子百花釀片皮乳豬

Suckling pig stuffed with minced shrimp, caviar

HK\$118

每位 per person



化皮乳豬件

Roasted sliced suckling pig

HK\$330

例牌 Standard

HK\$788

半隻 half

HK\$1,588

一隻 whole

明爐潮蓮燒鵝

Roasted goose

HK\$308

例牌 Standard

HK\$538

半隻 half

頭抽文昌雞(每天限量供應)

Poached Wenchang chicken with first draw soy sauce (limited daily supply)

HK\$298

半隻 half



主廚推介 Chef's recommendation

素菜 Vegetarian

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含有酒精 Contains alcohol

含有豬 Contains pork

含有奶類 Contains milk

香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies

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燕窩 BIRD'S NEST

蟹皇燴官燕

Braised imperial bird's nest, crab roe

HK\$888

每位 per person



松茸高湯燴官燕

Double-boiled imperial bird's nest soup, matsutake, supreme soup

HK\$638

每位 per person



上湯腿茸竹筍釀官燕

Braised imperial bird's nest stuffed, bamboo pith, mashed yunnan ham

HK\$588

每位 per person

冰花燴官燕(配椰汁、杏汁)

Double-boiled imperial bird's nest, rock sugar (almond cream, coconut juice)

一兩 HK\$388

二兩 HK\$628



主廚推介 Chef's recommendation

素菜 Vegetarian

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含有豬 Contains pork

含有奶類 Contains milk

香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies

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滋補清潤湯羹, 燉湯 SOUPS

- P**  冬蟲草素翅海中寶 (需 48 小時前預訂)
冬蟲草, 素翅, 花膠, 鮑魚, 海參, 元貝, 花菇, 菜膽, 雲腿
Double-boiled superior soup
Cordyceps, imitation shark fin, fish maw, abalone, sea cucumber, conpoy, mushroom, vegetable, Yunnan ham
(Please allow 48 hours' notice) HK\$1,288
每位 per person
- P**  石橄欖海底椰無花果燉南非鮑魚湯
Double-boiled South African abalone soup, fig, Chinese pholidota, Iodoicea maldivica, Yunnan ham HK\$368
每位 per person
- P**  生磨杏汁花膠雪蓮子燉白肺湯
Double-boiled pork lung soup, fish maw, snow lotus seed, fresh almond cream HK\$338
每位 per person
- P** 皇湯花膠錦繡雞絲羹
Braised golden soup with fish maw, shredded chicken, mushroom, vegetable HK\$268
每位 per person
- 欖仁檸香花膠斑片羹
Braised fish maw soup, garoupa fillet, almond, lemon zest HK\$268
每位 per person
- P** 紅燒花膠雞絲素翅羹
Braised plant-based shark fin soup, fish maw, shredded chicken HK\$268
每位 per person
- 國金是日老火湯 (只限星期一至五午市供應)
Cuisine Cuisine's soup of the day
(Available on Monday to Friday at lunch only) HK\$108
每位 per person

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香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies

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鮑魚及山珍海味 ABALONE AND DRIED SEAFOOD

- P** 蠔皇南非十九頭溏皇極品吉品鮑
(可持續發展海鮮)
Braised South African 19 head Yoshihama abalone,
oyster sauce (Sustainable Seafood) HK\$1,688
每位 per person
- P** 蠔皇南非廿四頭溏皇極品吉品鮑
(可持續發展海鮮)
Braised South African 24 head Yoshihama abalone,
oyster sauce (Sustainable Seafood) HK\$1,288
每位 per person
- P** 蠔皇南非三十八頭溏皇極品吉品鮑
(可持續發展海鮮)
Braised South African 38 head Yoshihama abalone,
oyster sauce (Sustainable Seafood) HK\$888
每位 per person
- 可選配 Paired with:
- 關西遼參 Kansai sea cucumber 每位 per person HK\$388
- 花膠件 Fish maw 每位 per person HK\$328
- 鵝肝 Goose liver 每位 per person HK\$148
- 鵝掌 Goose web 每位 per person HK\$98
- 蝦籽柚皮 Pomelo peel 每位 per person HK\$68
- P** 蠔皇關西遼參伴鵝掌鮮蔬
Braised Kansai sea cucumber, goose web, vegetable,
oyster sauce (Please allow 45 minutes for preparation) HK\$528
每位 per person
- P**  鮑汁菜膽扣原隻九頭花膠扒 (需時 45 分鐘)
Braised whole fish maw, vegetable, abalone sauce
(Please allow 45 minutes for preparation) HK\$1488
- P**  蔥燒澳洲黃肉海參 (敬請 48 小時前預訂)
Braised Australian yellow sea cucumber,
scallion, oyster sauce
(Please allow 48 hours' notice) HK\$828
半份 half
HK\$1,688
一份 whole

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香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies

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海鮮 SEAFOOD

-  欖菜辣子爆澳洲龍蝦球 HK\$498
Stir-fried fresh Australian lobster, spicy preserved vegetable 每位 per person
- 黑魚子海苔酥炸本地軟殼龍蝦 (本地源產) HK\$288
Crispy local farmed softshell lobster, seaweed, caviar 每位 per person
(partners in provenance)
- P** XO 醬煎百花北海道元貝皇 HK\$238
Sautéed Hokkaido scallop stuffed with minced shrimp, 每位 per person
XO sauce, cognac
- D** **A** 日本溫室南瓜鮮蟹肉焗蟹蓋 HK\$248
Baked crab shell stuffed, fresh crab meat, cream, pumpkin 每位 per person
- N** **D**  瑞雪藏龍(欖仁鮮蟹肉龍蝦球炒西施蛋白) HK\$1,288
Stir-fried lobster, fresh crab meat, egg white, cream, almond
- 薑蔥澳洲龍蝦銀絲煲 HK\$788
Sautéed Australian lobster, vermicelli,
ginger, scallion, casserole
- 藤椒翠盞韭香鮮蝦球 HK\$428
Sautéed prawn, rattan pepper, chives, crispy rice cup

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海鮮 SEAFOOD

-  阿拉斯加蟹兩食 (敬請 48 小時前預訂) HK\$4,888
Alaska crab served in two courses (Please allow 48 hours' notice)
- A** 避風塘蟹爪, 陳年女兒紅鳳脂蒸蟹身
Wok-fried Alaska crab, spicy salt garlic, chili
Steamed Alaska crab, egg white, chicken oil,
aged Chinese yellow wine
- P** XO 醬銷魂腿露筍黃皮老虎斑球 HK\$598
Sautéed Tiger garoupa fillet, Yunnan ham, asparagus, XO sauce
- 三蔥野菌黃皮老虎斑球 HK\$598
Sautéed Tiger garoupa fillet, onion, shallot, scallion,
wild mushroom
- P** 古法紅燒黃皮老虎斑翅 (每天限量供應) HK\$888
Braised Tiger garoupa, tofu, spring onion, mushroom,
pork belly, oyster sauce (Limited daily supply)
- P**  椒麻辣子豆酥黃皮老虎斑頭伴菜肉雲吞 (每天限量供應) HK\$588
Steamed Tiger garoupa head, Sichuan pepper, chilli, bean sauce
Wonton with pork and vegetable
(Limited daily supply)
-  三色藜麥脆香銀鱈魚 HK\$488
Crispy black cod fillet, tri-color quinoa
- 梨山金不換鱈魚球 HK\$468
Sautéed black cod fillet, basil

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香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies

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家禽 POULTRY



鹽焗鮑魚荷香富貴雞 (敬請 24 小時前預訂)

HK\$1,288

Salt crust baked chicken, abalone, blaze mushroom, lotus leaf
(Please allow 24 hours' notice)



國金當紅炸子雞 (本地源產)

HK\$428

Golden-fried crispy chicken (partners in provenance)

半隻 half

P

本地鴨潤腸龍崗雞炆金蠔煲

HK\$488

Braised chicken, Chinese cured duck liver sausage,
semi-dried oyster, casserole

N

脆皮香茅妙齡鴿

HK\$128

Roasted crispy pigeon, lemongrass

一隻 whole



主廚推介 Chef's recommendation

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D 含有奶類 Contains milk

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肉類 BEEF, PORK AND LAMB

- 孜然辣子羊柳 HK\$428
Pan-fried lamb tenderloin, cumin, chilli, garlic 6 件 6 pieces
-  蝦籽雙冬爆炒法國封門柳 HK\$308
Sautéed French hanger steak, Chinese mushroom, bamboo shoots, shrimp roe
-  清湯本地牛三寶 HK\$598
(本地鮮牛肚、本地鮮牛坑腩、本地鮮牛筋)
Braised three treasures of local beef, clear broth
(Beef tripe, boneless short rib, beef tendon)
-  姬松茸蒜片炒澳洲 M7 和牛粒 HK\$488
Sautéed Australian Wagyu M7 beef cube, Himematsutake, garlic
-  傳統鳳梨咕嚕黑豚肉 (本地源產) HK\$298
Sweet and sour pork, pineapple (partners in provenance)
-   大澳土魷蹄香手剁肉餅 (本地源產) HK\$288
Steamed minced pork, water chestnut, dried squid (partners in provenance)

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時蔬 VEGETABLES

- P**  鮑汁蝦籽扣柚皮 HK\$338
Braised pomelo peel, shrimp roe, abalone sauce
-  油鹽水花甲浸菜苗 HK\$348
Poached clams, vermicelli, vegetable, salted broth
- P**  峇拉煎金勾辣子豚肉啫芥蘭 HK\$298
Sautéed pork, Chinese kale, shrimp paste, golden spicy sauce, casserole
- 順德魚腐銀魚浸菜苗 HK\$298
Poached vegetable, whitebait, fish puff, fish soup
- V** 銀杏百合芹香炒蓮藕 HK\$278
Sautéed ginkgo, lily bulb, celery, lotus root
- V** 佛門溫公齋煲 HK\$278
Braised assorted vegetable, fungus, red fermented bean curd sauce
- V**  黑椒燴香煎猴頭菇扒 HK\$278
Braised Lion's mane mushroom, onion, black pepper sauce
- 時令蔬菜 HK\$238
Seasonal vegetable
- 烹煮方式：
清炒、蒜蓉炒、薑汁炒、魚湯泡
Served according to your preference:
Sautéed,
Sautéed with garlic,
Sautéed with minced ginger,
Poached with fish soup

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香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies

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飯及粉麵 RICE AND NOODLES

- P** 松茸菜肉雲吞鮮魚湯 (四粒) HK\$128
Wonton with matsutake, pork and vegetable, fish soup 每位 per person
-  生拆蟹粉伴蝦籽上海白麵 HK\$248
Braised Shanghainese white noodle, hairy crab roe sauce, shrimp roe 每位 per person
- P**  原隻八頭鮑魚瑤柱雞粒燴絲苗 HK\$168
Braised rice, diced chicken, 8 head whole abalone, conpoy, spring onion 每位 per person
- 貴妃湯脆米龍皇泡絲苗 HK\$398
Poached rice, crab meat, crispy rice, lobster bisque
- P** 國金軒招牌炒絲苗 HK\$368
Cuisine Cuisine signature fried rice, barbecue pork, shrimp, shrimp head oil
- P**  諾鄧火腿老菜脯玉帶翡翠炒絲苗 HK\$338
Fried rice, scallop, Nuodeng ham, egg white, preserved vegetable
- 花膠嫩雞煨稻庭烏冬 HK\$308
Poached udon, fish maw, minced chicken, fish soup
- P** 薑蔥蝦籽叉燒撈粗生麵 HK\$338
Braised thick egg noodle, barbecued pork, shrimp roe, ginger, spring onion
- P** 銀芽韭皇豚肉煎兩面黃 HK\$308
Crispy noodle, shredded Kurobuta pork, chive, bean sprout
-  乾炒法國封門柳手切河粉 HK\$328
Wok-fried rice noodle, French hanger steak, premium soy sauce
- V** 南瓜香菇玉米粥 HK\$128
Congee with pumpkin, mushroom, corn 每位 per person

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A 含有酒精 Contains alcohol **P** 含有豬 Contains pork **D** 含有奶類 Contains milk
香茗 Chinese Tea HK\$30 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.

精選甜品 DESSERT SPECIALTIES

- D** 國金手工棗皇糕 HK\$78
Steamed red date pudding 4 件 4 pieces
- A D** 香檳啫喱芒果布甸配椰汁柚子西米露 HK\$108
Chilled mango pudding, champagne gelée, pomelo, sago, coconut juice 每位 per person
- D** 香芒楊枝甘露 HK\$88
Chilled mango cream, Chinese pomelo, sago 每位 per person
- V N** 原籠黑糖馬拉糕 HK\$78
Steamed sponge cake, black sugar
- P N** 生磨蛋白杏仁茶湯丸 HK\$78
Sweetened almond cream, egg white, sesame dumpling 每位 per person
- V** 冬瓜蜜仙草紅豆芋圓 HK\$78
Chilled red beans, grass jelly, glutinous dumplings, winter melon honey 每位 per person
- 薑汁黑糖木桶豆腐花 HK\$98
Bean curd pudding, ginger juice, black sugar 二位用 For 2 persons
- D** 懷舊蓮蓉西米焗布甸 HK\$78
Baked sago pudding, lotus paste 每位 per person
- P D** 鮮焗酥皮蛋撻 (需時 45 分鐘) HK\$68
Baked mini egg tart (Please allow 45 minutes for preparation) 4 件 4 pieces
- P** 精美壽桃 HK\$38
Longevity bun 1 件 1 piece
- P** 賀壽子母蟠桃 (敬請 48 小時前預訂) HK\$488
Giant longevity bun celebration set (Please allow 48 hours' notice) 12 件 12 pieces

 主廚推介 Chef's recommendation **V** 素菜 Vegetarian **N** 含有果仁 Contains nuts
A 含有酒精 Contains alcohol **P** 含有豬 Contains pork **D** 含有奶類 Contains milk
香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies

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