

前菜 APPETIZERS

-  **雙色魚子頭抽泡鮮鮑魚** HK\$328
Chilled abalone with salmon roe and caviar in soy sauce
- [N] **蜜餞桂花脆鱈球** HK\$248
Grilled eel with osmanthus honey sauce
- 金不換黃金蝦丸** HK\$158
Crispy minced shrimp balls with basil in salted egg yolk
-  **女兒紅花雕杞子醉雞** HK\$158
Marinated chicken with wolfberry in Chinese wine
- 蒜泥白肉卷** HK\$148
Paper-thin pork belly rolls served with garlic and chili sauce
- [N] **XO 醬麻香海蜇頭** HK\$148
Chilled jellyfish with sesame in XO chili sauce
- 煙燻素鵝** HK\$148
Smoked assorted vegetables wrapped in bean curd sheet
- 陳年鹵水豬腳仔** HK\$168
Marinated pork's knuckle
- 手拍溫室小青瓜** HK\$128
Chilled mini cucumber in spicy garlic sauce
-  **八味豆腐粒** 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 48 小時前預訂)

Roasted Peking duck (Please allow 48 hours' notice)

一食: 配薄餅

First course: Roasted duck served with pancakes

HK\$848

一食 one course

二食: 銀芽炒鴨絲 或 生菜包鴨崧 或 鹵水鴨件

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

HK\$878

兩食 two courses

[N]



國金燒味一品薈萃

Cuisine Cuisine barbecued combination

蜜餞叉燒皇、脆皮燒腩仔、麻香海蜇頭

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

HK\$378

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

掛爐黑鬚鵝

Roasted goose with plum sauce

HK\$268

[N]

化皮乳豬件

Roasted sliced suckling pig

HK\$318

[N]



蜜餞叉燒皇

Honey-glazed barbecued pork

HK\$258

脆皮燒腩仔

Crispy pork belly

HK\$258



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燕窩 BIRD'S NEST



珊瑚鮮蟹肉燴官燕

Braised imperial bird's nest soup with crab meat and crab coral

HK\$588

每位 per person

松茸高湯燴官燕

Double-boiled imperial bird's nest in supreme broth with matsutake mushroom

HK\$628

每位 per person



紅燒生拆蟹肉燴官燕

Braised imperial bird's nest soup with crab meat

HK\$568

每位 per person



金腿玉帶燴官燕

Braised imperial bird's nest soup with scallop and Yunnan ham

HK\$568

每位 per person

雞蓉燴官燕

Braised imperial bird's nest soup with minced chicken

HK\$528

每位 per person

竹笙釀官燕

Braised bamboo piths stuffed with imperial bird's nest

HK\$528

每位 per person



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湯羹 SOUPS



爵士花膠蜜瓜燉螺頭湯

Double-boiled sliced conch and melon soup with fish maw

HK\$898

四位用 For 4 persons

鮮杏汁白肺湯

Double-boiled pork lung soup with fresh almond cream

HK\$698

四位用 For 4 persons



椰皇冬蟲草螺頭花膠湯

Double-boiled sea conch and fish maw soup with cordyceps in whole coconut

HK\$398

每位 per person

慈禧花膠湯

Double-boiled fish maw and black mushroom soup with conpoy

HK\$318

每位 per person

鴛鴦貝桂圓海參湯

Double-boiled sea cucumber soup with scallop, conpoy and dried longan

HK\$288

每位 per person

[V] 松茸竹笙花菇菜膽素湯

Double-boiled matsutake soup with bamboo piths and Chinese mushroom

HK\$218

每位 per person

胡椒花膠星斑羹

Braised garoupa fillet and fish maw soup in black pepper

HK\$218

每位 per person

花膠千絲酸辣羹

Hot and sour soup with fish maw and shredded fungus

HK\$218

每位 per person

生拆蟹肉金粟羹

Sweet corn soup with crab meat

HK\$218

每位 per person

國金是日老火湯 (只限午市供應)

Cuisine Cuisine's soup of the day (Available at lunch only)

每位 per person HK\$98

四位用 4 persons HK\$358



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鮑魚及山珍海味 ABALONE AND DRIED SEAFOOD

蠔皇皇冠吉品鮑 (需時 45 分鐘)

Braised Yoshihama abalone
(Please allow 45 minutes for preparation)

廿五頭

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

HK\$1,980

十八頭

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

HK\$2,880

蠔皇南非十九頭吉品鮑

Braised South Africa 19 head Yoshihama abalone
in oyster sauce (Approx. 32g each)

HK\$838

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



紅燒三至四頭厚花膠 (需時 45 分鐘)

Braised superior fish maw with abalone sauce
(Please allow 45 minutes for preparation)

HK\$3988

六位用 For 6 persons

蝦籽關東遼參伴鵝掌

Braised Japanese sea cucumber with goose web in
shrimp roe sauce

HK\$538

每位 per person

蠔皇南非三頭鮮鮑伴鵝掌

Braised South African whole 3-head abalone with
goose web in oyster sauce

HK\$458

每位 per person

鮑汁五頭湯鮑伴鵝肝

Braised whole abalone with foie gras in abalone sauce

HK\$398

每位 per person

乾隆一品鍋

(蠔皇 5 頭湯鮑, 鮑汁扣鵝掌, 雞油天白花菇)

Braised whole abalone, goose web and Chinese mushroom
in oyster sauce

HK\$888



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游水海鮮 LIVE SEAFOOD

各類游水海魚

Fresh live fish

時價

seasonal price

老鼠斑

Pacific garoupa

時價

seasonal price

紅瓜子斑

Red coral garoupa

時價

seasonal price

花英斑

Highfin garoupa

時價

seasonal price

東星斑

Spotted garoupa

時價

seasonal price

老虎斑

Tiger garoupa

時價

seasonal price

蘇鼠斑

Coral garoupa

時價

seasonal price

阿拉斯加帝皇蟹 (3.6kg-4.2kg) (敬請 48 小時前預訂)

時價

Alaskan king crab (Please allow 48 hours' notice)

seasonal price

清蒸、女兒紅花雕蛋白蒸、薑蔥焗、豉椒爆

Served according to your preference:

Steamed,

Steamed with egg white in Chinese wine,

Baked with spring onion and ginger,

Sautéed with black bean chili sauce

原隻波士頓龍蝦

時價

Live Boston lobster

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



太白醉翁蝦 (兩位起)

時價

Drunken prawns (Minimum for 2 persons)

seasonal price



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游水海鮮 LIVE SEAFOOD

南非鮮鮑魚 (6-8 頭) (敬請 48 小時前預訂)

South African abalone (Please allow 48 hours' notice)

清蒸、果皮蒸、蒜蓉蒸、油泡、薑蔥炒

Served according to your preference:

Steamed,

Steamed with tangerine peel,

Steamed with garlic,

Sautéed,

Stir-fried with spring onion and ginger

時價

seasonal price

生猛海中蝦 (八兩起)

Fresh live shrimps (Minimum serving 300g)

白灼、上湯焗、豉油皇香煎、蒜蓉蒸、椒鹽

Served according to your preference:

Poached,

Baked in superior broth,

Pan-fried with premium light soy sauce,

Steamed with garlic,

Deep-fried with spicy salt

時價

seasonal price

肉蟹 (大約 1kg) (敬請 48 小時前預訂)

Live crab (Please allow 48 hours' notice)

清蒸、薑蔥焗

Served according to your preference:

Steamed,

Baked with spring onions

時價

seasonal price

大白鱔 (大約 1.2kg) (敬請 48 小時前預訂)

Live eel (Please allow 48 hours' notice)

清蒸、蟠龍豉蒜蒸


Served according to your preference:

Steamed,

Steamed with black bean garlic sauce

時價

seasonal price

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海鮮 SEAFOOD



骨香方腩球 (敬請 48 小時前預訂)

HK\$1,680

Sautéed sole fish with chives, mushrooms and seasonal vegetables (Please allow 48 hours' notice)

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 in XO chili sauce; and Steamed spotted garoupa with rice noodles and aged tangerine peel

黑松露龍蝦湯鮮蟹鉗

HK\$498

Braised crab claw with black truffle in lobster soup

每位 per person



欖菜辣子爆龍蝦

HK\$228

Stir-fried fresh Boston lobster with spicy preserved vegetables

每位 per person

花雕蛋白蒸龍蝦

HK\$228

Steamed lobster with egg white in Chinese wine

每位 per person



柱皇醬三蔥爆東星斑球

HK\$598

Sautéed spotted garoupa fillet with assorted onions in XO chili sauce

淮陽玉液浸東星斑球

HK\$598

Spotted garoupa fillet with turnips and kohlrabi in superior broth

柚子汁燒鱈魚

HK\$398

Pan-fried cod fillet with pomelo honey sauce

[N]

夏威夷果仁蘆筍明蝦球

HK\$398

Sautéed prawn with asparagus and macadamia nuts

[N]

三色花椒辣子鮮蝦球

HK\$378

Sautéed prawn with assorted chili

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** HK\$318
Golden-fried crispy chicken 半隻 half piece
-  **脆皮桂花燒雞** (需時 30 分鐘) HK\$318
Crispy chicken with osmanthus honey sauce 半隻 half piece
(Please allow 30 minutes for preparation)
-  **荷香富貴棗皇雞** HK\$318
Steamed chicken with Chinese mushroom, red dates and kohlrabi in lotus leaf
- [N] **西檸麥片煎軟雞** HK\$278
Pan-fried chicken fillet with oatmeal in lemon sauce
- [N] **琵琶燒乳鴿** (需時 35 分鐘) HK\$218
Roasted pigeon "Pipa style" 1 隻 1 piece
(Please allow 35 minutes for preparation)

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肉類 BEEF AND PORK

牛肉類


Beef

-  **尖椒蒜片鹿兒島和牛粒** HK\$888
Pan-fried Kagoshima Wagyu beef cubes with Japanese green pepper, sliced garlic and onions
- 中式煎澳洲 M9 和牛柳** HK\$438
Pan-fried M9 Wagyu beef fillet with sweet and sour sauce
- [N] **豉蒜涼瓜爆牛肉** HK\$398
Wok-fried beef with bitter melon in black bean and garlic sauce
- 無花果羅勒蘆筍爆牛肉** HK\$398
Wok-fried beef with asparagus, fig and basil

豬肉類

Pork

- 甜梅菜扣西班牙黑豚腩肉** HK\$358
Braised Spanish pork belly with preserved vegetables
-  **紅酒燴西班牙豬面頰** HK\$368
Braised Spanish pork cheek with red wine sauce
- 菜遠野菌炒鹿兒島黑豚肉** HK\$338
Wok-fried Kagoshima pork with vegetables and wild mushrooms
- 瑤柱鱧魚馬蹄蒸肉餅** HK\$298
Steamed minced pork with dried octopus, conpoy and water chestnuts
- 鳳梨咕嚕肉** HK\$298
Sweet and sour pork with pineapple and peppers

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時蔬 VEGETABLES


- 花膠海參瑤柱鮮蔬煲 HK\$398
Stewed assorted vegetables with fish maw, sea cucumber in supreme broth
-  京醬野菌海參煲 HK\$338
Wok-fried sea cucumber with wild mushroom and chili sauce in clay pot
-  蝦籽扒柚皮 HK\$298
Braised pomelo peel with shrimp roe
- 啫啫金鈎豚肉唐生菜 HK\$298
Wok-fried Chinese lettuce with minced pork in shrimp paste
- 雪鯰魚湯銀杏鮮腐竹泡菜苗 HK\$278
Poached seasonal vegetables with ginkgo and bean curd sheet in fish soup
- [V] 摩利菌素肉燒豆腐 HK\$298
Braised bean curd with gluten and morel mushrooms
- 怡香茄子素肉煲 HK\$288
Wok-fried eggplant with gluten in clay pot
- [V] 牛肝菌豆乾炒銀芽 HK\$258
Sautéed Chinese premier dried mushroom with bean sprouts and dried bean curd
- [V] 如意玉翡翠 HK\$238
Sautéed seasonal vegetables with fungus and ginkgo

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飯及粉麵 RICE AND NOODLES


-  **濃蝦汁燴西班牙紅蝦伊麵** HK\$288
Braised E-fu noodles with Carabinero prawn in lobster soup 每位 per person
- 原隻鮑魚瑤柱雞粒炆絲苗** HK\$178
Braised rice with abalone, chicken and conpoy 每位 per person
-  **貴妃玉液稀飯** HK\$598
Congee with king crab meat, egg and sesame
- 砂鍋瑤柱鱈魚雞粒炆絲苗** HK\$278
Braised rice with diced chicken, conpoy and dried octopus in clay pot
-  **薑蔥花膠絲撈生麵** HK\$278
Braised egg noodles with fish maw, spring onions and ginger
- 頭抽乾炒澳洲牛肉河** HK\$298
Fried rice noodles with Australian beef in premium soy sauce
- 銀芽韮皇豚肉煎兩面黃** HK\$248
Pan-fried noodles with shredded Kurobuta pork, chives and bean sprouts
- 欖菜龍皇蛋白翠玉絲苗** HK\$278
Fried rice with seafood, preserved vegetables and egg white
- [V] **松露野菌炆伊麵** HK\$198
Braised E-fu noodles with wild mushrooms and black truffle sauce

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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 mini 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
- 仲夏布甸** HK\$88
Chilled mixed fruits pudding 每位 per person
(Blood orange, Lychee, Mango and Passion fruit)
- 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
-  **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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