

國金午市套餐

CUISINE CUISINE SET LUNCH

金箔筍尖蝦餃、脆皮蟹肉春卷、黑松露野菌餃

Steamed shrimp dumpling topped with gold leaf,
Crispy spring rolls stuffed with crab meat,
Steamed wild mushrooms and black truffle dumpling

蜜餞叉燒皇伴煙燻素鵝

Honey-glazed barbecued pork with
Smoked assorted vegetable wrapped in Bean Curd sheet

琥珀胭脂金粟羹 或 松茸竹笙花菇菜膽素湯

Sweet corn soup with crab meat and peach gum
or
Double-boiled matsutake mushroom soup with bamboo piths and Chinese mushroom

XO 醬尖椒羅勒野菌爆黑豚肉

Wok-fried Kurobuta pork with Japanese peppers and wild mushrooms in XO chili sauce

國金一品絲苗 或 四川麻辣擔擔麵

Cuisine Cuisine fried rice with foie gras, barbecued pork and shrimps
or
Sichuan-style "Dan Dan" noodles with minced pork and
3 textures of peanuts in spicy soup

生磨蛋白杏仁茶

Sweetened almond cream

每位 HK\$438

配白或紅餐酒一杯

HK\$438 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

- | | | | |
|-----|---|---|---------------|
| | | 辣子花椒香酥雞軟骨 | HK\$138 |
| | | Crispy chicken with assorted chili | |
| [N] |  | 女兒紅花雕杞子醉雞 | HK\$158 |
| | | Marinated chicken with wolfberry in Chinese wine | |
| | | 金不換黃金蝦丸 | HK\$158 |
| | | Crispy minced shrimp balls with basil in salted egg yolk | |
| |  | 鮑汁花生扣雞腳 | HK\$138 |
| | | Marinated chicken feet with peanut in abalone sauce | |
| | | 椒鹽田雞腿 | HK\$248 |
| | | Crispy frog legs with spicy salt | 四件 4 pieces |
| | | 脆皮燒腩仔 | HK\$258 |
| | | Crispy pork belly | |
| [N] | | 化皮乳豬件 | HK\$318 |
| | | Roasted sliced suckling pig | |
| | | 掛爐黑鬚鵝 | HK\$268 |
| | | Roasted goose with plum sauce | |
| [N] |  | 蜜餞叉燒皇 | HK\$258 |
| | | Honey-glazed barbecued pork | |
| |  | 椰皇冬蟲草螺頭花膠湯 | HK\$398 |
| | | Double-boiled sea conch and fish maw soup with cordyceps in whole coconut | 每位 per person |
| | | 鴛鴦貝桂圓海參湯 | HK\$288 |
| | | Double-boiled sea cucumber soup with scallop, conpoy and dried longan | 每位 per person |



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

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.

國金午市精選飯麵

CUISINE CUISINE RICE AND NOODLES SELECTIONS

 **香檳汁奶酪焗鱈魚絲苗** HK\$168
Baked rice with cod fillets in Champagne cheese sauce 每位 per person

[N]  **別不同麻辣擔擔麵** HK\$138
Sichuan-style "Dan Dan" noodles with minced pork and 3 textures of peanuts in spicy soup 每位 per person

頭抽乾炒澳洲牛肉河 HK\$298
Fried rice noodles with Australian beef in premium soy sauce

薑蔥銀芽花膠絲撈麵 HK\$278
Braised egg noodles with fish maw, spring onions and ginger

砂鍋鱈魚雞粒絲苗 HK\$278
Braised rice with diced chicken, conpoy and dried octopus in clay pot

雪鯰魚湯鮮茄魚腐米線 HK\$278
Rice vermicelli with minced fish and tomato in fish soup

[N] **喇沙湯鮮蝦魚腐新竹米粉** HK\$278
Vermicelli with shrimps and minced fish in laksa soup

 **欖菜龍皇翠玉蛋白絲苗** HK\$278
Fried rice with seafood, preserved vegetables and egg white

 **銀芽韮皇豚肉煎兩面黃** HK\$248
Pan-fried noodles with shredded Kurobuta pork, chives and bean sprouts

XO 醬彩椒牛柳絲炒烏冬 HK\$268
Fried udon noodles with shredded beef and peppers in XO chili sauce

[V] **松露野菌炆伊麵** HK\$198
Braised E-fu noodles with wild mushrooms

[V] **頭抽銀芽韮黃炒麵** HK\$198
Fried noodles with bean sprout and chives in premium soy sauce

 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

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.

國金軒精選點心

CUISINE CUISINE DIM SUM SELECTIONS

-  **蟹肉竹笙菜苗餃** HK\$65
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\$80
Pan-fried Wagyu buns with barbecued sauce 2 件 2 pieces
- new!** **百花玉帶釀魚肚** HK\$86
Steamed minced shrimp and scallop stuffed with fish maw 2 件 2 pieces
- 金箔筍尖蝦餃** HK\$92
Steamed shrimp dumplings topped with gold leaf 4 件 4 pieces
- 鮑魚鮮蝦燒賣** HK\$92
Steamed minced pork dumplings with abalone and shrimp 4 件 4 pieces
-  **黑松露野菌餃** HK\$80
Steamed wild mushroom and black truffle dumplings 3 件 3 pieces
-  **瑤柱鮮蝦菜苗餃** HK\$80
Steamed vegetable dumplings with dried scallops and shrimp 3 件 3 pieces
- 南翔小籠包** HK\$80
"Xao Long Boo" Steamed Shanghai style soup pork dumplings 3 件 3 pieces
-  **黃金紫薯流沙包** HK\$80
Steamed purple potato paste and salty egg yolk buns 3 件 3 pieces
- new!**  **白胡椒豬潤雲吞** HK\$84
Shrimp dumplings and pork liver in white pepper broth 4 件 4 pieces

 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

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.

國金軒精選點心

CUISINE CUISINE DIM SUM SELECTIONS

- | | | |
|--|--|--------------|
| | 魚米雞粒咸水角 | HK\$70 |
| | Crispy glutinous rice dumplings with diced chicken, dried shrimp and dried squid | 3 件 3 pieces |
|  | 雪山菠蘿叉燒包 | HK\$92 |
| | 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\$74 |
| | Tripes in Tom Yum paste | |
| | 蠔皇叉燒包 | HK\$80 |
| | Steamed barbecued pork buns | 3 件 3 pieces |
| | 菌香芝心海皇春卷 | HK\$80 |
| | Crispy spring rolls stuffed with seafood and cheese in mushroom cream sauce | 3 件 3 pieces |
| new! | 清湯牛肉球 | HK\$80 |
| | 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\$80 |
| | Stir-fried turnip cakes in X.O. chili sauce | |
|  | 法國鵝肝荔芋角 | HK\$80 |
| | Crispy taro puffs with diced chicken and foie gras | 3 件 3 pieces |



主廚推介 Chef's recommendation [N] 含果仁菜式 Dishes with nuts [V] 素食 Vegetarian

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\$92
6 件 6 pieces

豉油皇煎腸粉

Stir-fried rice rolls with sesame seeds, soy sauce

HK\$80

豉味陳村粉蒸排骨

Steamed spare-ribs with rice noodles in black bean sauce

HK\$80

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\$90
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



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

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.