香茗 Chinese Tea HK$2
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.

金箔筍尖蝦餃、菌香芝心海皇春卷、黑松露野菌餃
Steamed shrimp dumpling topped with gold leaf,
Crispy spring rolls stuffed with seafood, bacon and cheese in mushroom cream,
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
蜜餞叉燒皇、法國鵝肝荔芋角、XO 醬香麻香海蜇頭
Honey-glazed barbecued pork,
Crispy taro puff with diced chicken and foie gras,
Chilled jellyfish with sesame in XO chili sauce

鴛鴦貝桂圓海參湯
Double-boiled sea cucumber soup with scallop, conpoy and dried longan

油泡韭黃鮮蝦球
Sautéed prawn with chives

瑤柱花膠扒菜苗
Braised seasonal vegetable with fish maw and conpoy

香檳汁奶酪焗鱈魚絲苗
Baked rice with cod fillet in Champagne cheese sauce

楊枝金露
Chilled sago cream with Chinese pomelo and mango juice

每位 HK$568
配白或紅餐酒一杯
HK$568 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

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國金午市廚師精選

CUISINE LUNCH SPECIALS

辣子花椒香酥雞軟骨 HK$138
Crispy chicken cartilage with assorted chili

[Ν] 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

脆皮燒腩仔 HK$258
Crispy pork belly

[Ν] 化皮乳豬件 HK$318
Roasted sliced suckling pig

掛爐黑鬃鵝 HK$268
Roasted goose with plum sauce

[Ν] 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

鴛鴦貝桂圓海參湯 HK$288
Double-boiled sea cucumber soup with scallop, conpoy and dried longan

主廚推介 Chef’s recommendation  [Ν] 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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香檳汁奶酪焗鱈魚絲苗
Baked rice with cod fillets in Champagne cheese sauce
HK$168
每位 per person

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

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

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

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

雪魷魚湯鮮茄魚腐米線
Rice vermicelli with minced fish and tomato in fish soup
HK$278

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

欖菜龍皇脆玉蛋白絲苗
Fried rice with seafood, preserved vegetables and egg white
HK$278

銀芽韭皇豚肉煎兩面黃
Pan-fried noodles with shredded Kurobuta pork, chives and bean sprouts
HK$248

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

松露野菌炆伊麵
Braised E-fu noodles with wild mushrooms
HK$198

頭抽銀芽韭黃炒麵
Fried noodles with bean sprout and chives in premium soy sauce
HK$198

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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<table>
<thead>
<tr>
<th>Item</th>
<th>Price 1</th>
<th>Price 2</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>香茗 Chinese Tea HK$2</td>
<td></td>
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<td>加一服務費 10% service charge applies</td>
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<td></td>
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<tr>
<td>五色寶盒 Deluxe dim sum platter</td>
<td>HK$258</td>
<td></td>
<td></td>
</tr>
<tr>
<td>金箔箂尖蝦餃 Steamed shrimp dumplings topped with gold leaf</td>
<td>HK$86</td>
<td>4 pieces</td>
<td></td>
</tr>
<tr>
<td>馬來飄香榴槤酥 Durian puff pastries</td>
<td>HK$88</td>
<td>3 pieces</td>
<td></td>
</tr>
<tr>
<td>金湯蟹肉灌湯餃 Crab meat with minced pork dumpling served in superior broth</td>
<td>HK$98</td>
<td></td>
<td></td>
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<tr>
<td>黑松露野菌餃 Steamed wild mushroom and black truffle dumplings</td>
<td>HK$75</td>
<td>3 pieces</td>
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</tr>
<tr>
<td>燒汁和牛烤包 Pan-fried Wagyu buns with barbecued sauce</td>
<td>HK$74</td>
<td>2 pieces</td>
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<tr>
<td>鮑魚鮮蝦燒賣 Steamed minced pork dumplings with abalone and shrimp</td>
<td>HK$86</td>
<td>4 pieces</td>
<td></td>
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<tr>
<td>清湯牛肉球 Steamed beef meat balls in supreme broth</td>
<td>HK$75</td>
<td>3 pieces</td>
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<tr>
<td>南翔小籠包 “Xiao Long Bao” Steamed Shanghai style soup pork dumplings</td>
<td>HK$78</td>
<td>3 pieces</td>
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<tr>
<td>瑤柱鮮蝦菜苗餃 Steamed vegetable dumplings with dried scallops and shrimp</td>
<td>HK$75</td>
<td>3 pieces</td>
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<tr>
<td>黃金紫薯流沙包 Steamed purple potato paste and salty egg yolk buns</td>
<td>HK$75</td>
<td>3 pieces</td>
<td></td>
</tr>
</tbody>
</table>
香茗
Chinese Tea HK$2 per person
10% service charge applies

If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.

主推菜式 Chef’s recommendation
[N] 含果仁菜式 Dishes with nuts
[V] 素菜 Vegetarian

香茗 Chinese Tea HK$28 per person
加一服務費 10% service charge applies

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<tbody>
<tr>
<td>Golden Garlic Seafood Rice Rolls</td>
<td>HK$94</td>
<td>3 pieces</td>
</tr>
<tr>
<td>New</td>
<td></td>
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</tr>
<tr>
<td>Bamboo Shoot and Enoki Mushroom Rice Rolls</td>
<td>HK$84</td>
<td>3 pieces</td>
</tr>
<tr>
<td>Fried Rice Rolls with Sesame Seeds and Soy Sauce</td>
<td>HK$74</td>
<td></td>
</tr>
<tr>
<td>Angus Beef and Enoki Mushroom Rice Rolls</td>
<td>HK$94</td>
<td>3 pieces</td>
</tr>
<tr>
<td>Barbecued Pork and Rice Rolls</td>
<td>HK$84</td>
<td>3 pieces</td>
</tr>
<tr>
<td>Steamed Rice Flour Rolls with Prawns</td>
<td>HK$94</td>
<td>3 pieces</td>
</tr>
<tr>
<td>Congee with Fresh Assorted Mushrooms</td>
<td>HK$88</td>
<td>per person</td>
</tr>
<tr>
<td>Cantonese-style Steamed Black Sugar Sponge Cake</td>
<td>HK$88</td>
<td>4 pieces</td>
</tr>
<tr>
<td>Steamed Red Date Pudding</td>
<td>HK$88</td>
<td>4 pieces</td>
</tr>
<tr>
<td>Baked Mini Egg Tarts with Bird's Nest</td>
<td>HK$98</td>
<td>3 pieces</td>
</tr>
</tbody>
</table>

Chef's recommendations: Dishes with nuts, Vegetarian