

# 國金午市套餐

## CUISINE CUISINE SET LUNCH

### 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 sauce,  
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。

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# 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 cartilage 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	
		掛爐黑鬃鵝	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

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# 國金午市精選飯麵

## CUISINE CUISINE RICE AND NOODLES SELECTIONS



### 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

[N]



### 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

### 薑蔥銀芽花膠絲撈麵

Braised egg noodles with fish maw, spring onions and ginger

HK\$278

### 砂鍋鱈魚雞粒絲苗

Braised rice with diced chicken, conpoy and dried octopus in clay pot

HK\$278

### 雪鯰魚湯鮮茄魚腐米線

Rice vermicelli with minced fish and tomato in fish soup

HK\$278

[N]

### 喇沙湯鮮蝦魚腐新竹米粉

Vermicelli with shrimps and minced fish in laksa soup

HK\$278



### 欖菜龍皇翠玉蛋白絲苗

Fried rice with seafood, preserved vegetables and egg white

HK\$278



### 銀芽韮皇豚肉煎兩面黃

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

[V]

### 松露野菌炆伊麵

Braised E-fu noodles with wild mushrooms

HK\$198

[V]

### 頭抽銀芽韮黃炒麵

Fried noodles with bean sprout and chives in premium soy sauce

HK\$198



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# 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 馬來飄香榴槤酥** HK\$90  
Durian puff pastries 3 件 3 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
- [V]  **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  
"Xiao Long Bao" 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
-  **白胡椒豬潤雲吞** HK\$84  
Shrimp dumplings and pork liver in white pepper broth 4 件 4 pieces



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# 國金軒精選點心

## CUISINE CUISINE DIM SUM SELECTIONS

	<b>魚米雞粒咸水角</b> Crispy glutinous rice dumplings with diced chicken, dried shrimp and dried squid	HK\$70 3 件 3 pieces
	<b>雪山菠蘿叉燒包</b> Baked barbecued pork and pineapple buns with crystal sugar	HK\$92 3 件 3 pieces
	<b>原隻鮑魚雞粒酥</b> Chicken puff pastries with whole abalone	HK\$178 3 件 3 pieces
	<b>大連鮑魚珍珠雞</b> Steamed glutinous rice with abalone wrapped in lotus leaves	HK\$98 2 件 2 pieces
	<b>冬蔭公牛栢葉</b> Tripes in Tom Yum paste	HK\$74
	<b>蠔皇叉燒包</b> Steamed barbecued pork buns	HK\$80 3 件 3 pieces
	<b>菌香芝心海皇春卷</b> Crispy spring rolls stuffed with seafood, bacon and cheese in mushroom cream sauce	HK\$80 3 件 3 pieces
	<b>清湯牛肉球</b> Steamed beef meat balls in supreme broth	HK\$80 3 件 3 pieces
	<b>X.O. 醬煎巴馬火腿蘿蔔糕</b> Pan-fried turnip cakes with Parma ham and prawns in X.O. chili sauce	HK\$98
	<b>X.O. 醬炒蘿蔔糕</b> Stir-fried turnip cakes in X.O. chili sauce	HK\$80
	<b>法國鵝肝荔芋角</b> Crispy taro puffs with diced chicken and foie gras	HK\$80 3 件 3 pieces

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# 國金軒精選點心

## CUISINE CUISINE DIM SUM SELECTIONS

- new**  **金銀蒜海龍皇腸粉** HK\$98  
Steamed rice flour rolls stuffed with seafood and garlic 3 件 3 pieces
- [V] new** **竹笙珍菌上素腸粉** HK\$90  
Steamed rice flour rolls stuffed with fungus and bamboo piths 3 件 3 pieces
- 豉油皇煎腸粉** HK\$80  
Stir-fried rice rolls with sesame seeds, soy sauce
- 豉味陳村粉蒸排骨** HK\$80  
Steamed spare-ribs with rice noodles in black bean sauce
- 原隻鮮蝦腸粉** HK\$98  
Steamed rice flour rolls stuffed with prawns 3 件 3 pieces
-  **安格斯牛肉金菇腸粉** HK\$98  
Steamed rice flour rolls stuffed with Angus beef and enoki mushrooms 3 件 3 pieces
- 蜜汁叉燒腸粉** HK\$90  
Steamed rice flour rolls stuffed with barbecued pork 3 件 3 pieces
- 鮮什菌粥** HK\$88  
Congee with fresh assorted mushrooms 每位 per person
- 黑糖蒸馬拉糕** HK\$88  
Cantonese-style steamed black sugar sponge cake 4 件 4 pieces
- 新疆棗皇糕** HK\$88  
Steamed red date pudding 4 件 4 pieces
- 焗燕窩蛋撻** HK\$98  
Baked mini egg tarts with bird's nest 3 件 3 pieces



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