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 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
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
Crispy chicken cartilage with assorted chili HK$138

女兒紅花雕杞子醉雞
Marinated chicken with wolfberry in Chinese wine HK$158

金不換黃金蝦丸
Crispy minced shrimp balls with basil in salted egg yolk HK$158

鮑汁花生扣雞腳
Marinated chicken feet with peanut in abalone sauce HK$138

椒鹽田雞腿
Crispy frog legs with spicy salt HK$248 四件 4 pieces

脆皮燒腩仔
Crispy pork belly HK$258

化皮乳豬件
Roasted sliced suckling pig HK$318

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

蜜餞叉燒皇
Honey-glazed barbecued pork HK$258

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

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

主廚推介 Chef’s recommendation [N] 會果仁菜式 Dishes with nuts [V] 素菜 Vegetarian
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

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

砂鍋鰭魚雞粒絲苗
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

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

頭抽銀芽韮黃炒麵
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</th>
</tr>
</thead>
<tbody>
<tr>
<td>蟹肉竹笙菜苗餃 (Steamed crab meat, bamboo piths and vegetables dumpling)</td>
<td>HK$65</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>
</tr>
<tr>
<td>燒汁和牛烤包 (Pan-fried Wagyu buns with barbecued sauce)</td>
<td>HK$80</td>
</tr>
<tr>
<td>馬來飄香榴槤酥 (Durian puff pastries)</td>
<td>HK$90</td>
</tr>
<tr>
<td>金箔筍尖蝦餃 (Steamed shrimp dumplings topped with gold leaf)</td>
<td>HK$92</td>
</tr>
<tr>
<td>鮑魚鮮蝦燒賣 (Steamed minced pork dumplings with abalone and shrimp)</td>
<td>HK$92</td>
</tr>
<tr>
<td>黑松露野菌餃 (Steamed wild mushroom and black truffle dumplings)</td>
<td>HK$80</td>
</tr>
<tr>
<td>瑤柱鮮蝦菜苗餃 (Steamed vegetable dumplings with dried scallops and shrimp)</td>
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</tr>
<tr>
<td>南翔小籠包 (&quot;Xiao Long Bao&quot; Steamed Shanghai style soup pork dumplings)</td>
<td>HK$80</td>
</tr>
<tr>
<td>黃金紫薯流沙包 (Steamed purple potato paste and salty egg yolk buns)</td>
<td>HK$80</td>
</tr>
<tr>
<td>白胡椒豬膶雲吞 (Shrimp dumplings and pork liver in white pepper broth)</td>
<td>HK$84</td>
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</table>

**New Item:**

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*Chef’s recommendation*  
*Dishes with nuts*  
*Vegetarian*  

香茗 Chinese Tea HK$28 in Hong Kong dollars  
每位 per person 加一服務費 10% service charge applies

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<tr>
<td>鱼米鸡粒咸水角</td>
<td>HK$70</td>
<td>Crispy glutinous rice dumplings with diced chicken, dried shrimp and dried squid</td>
</tr>
<tr>
<td>雪山菠萝叉烧包</td>
<td>HK$92</td>
<td>Baked barbecued pork and pineapple buns with crystal sugar</td>
</tr>
<tr>
<td>原隻鲍鱼鸡粒酥</td>
<td>HK$178</td>
<td>Chicken puff pastries with whole abalone</td>
</tr>
<tr>
<td>大連鲍鱼珍珠鸡</td>
<td>HK$98</td>
<td>Steamed glutinous rice with abalone wrapped in lotus leaves</td>
</tr>
<tr>
<td>冬荫公牛阻叶</td>
<td>HK$74</td>
<td>Tripes in Tom Yum paste</td>
</tr>
<tr>
<td>蠔皇叉烧包</td>
<td>HK$80</td>
<td>Steamed barbecued pork buns</td>
</tr>
<tr>
<td>蒜香芝心海皇春卷</td>
<td>HK$80</td>
<td>Crispy spring rolls stuffed with seafood, bacon and cheese in mushroom cream sauce</td>
</tr>
<tr>
<td>清汤牛肉球</td>
<td>HK$80</td>
<td>Steamed beef meat balls in supreme broth</td>
</tr>
<tr>
<td>X.O.酱煎巴马火腿腍糕</td>
<td>HK$98</td>
<td>Pan-fried turnip cakes with Parma ham and prawns in X.O. chili sauce</td>
</tr>
<tr>
<td>X.O.酱炒腍糕</td>
<td>HK$80</td>
<td>Stir-fried turnip cakes in X.O. chili sauce</td>
</tr>
<tr>
<td>法國鹅肝荔芋角</td>
<td>HK$80</td>
<td>Crispy taro puffs with diced chicken and foie gras</td>
</tr>
</tbody>
</table>

主厨推介 Chef’s recommendation  [N] 含果仁菜式 Dishes with nuts  [V] 素菜 Vegetarian

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國金軒精選點心
Cuisine Cuisine Dim Sum Selections

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

香茗 Chinese Tea HK$2 每位 per person 加一服務費 10% service charge applies

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新 金銀蒜海龍皇腸粉
Steamed rice flour rolls stuffed with seafood and garlic HK$98
3 件 3 pieces

[V] 新 竹笙珍菌上素腸粉
Steamed rice flour rolls stuffed with fungus and bamboo piths HK$90
3 件 3 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

新 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