

# 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,  
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.

# 國金午市廚師精選套餐

## CUISINE CUISINE CHEF'S SET LUNCH

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

油泡茼蒿鮮蝦球

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

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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** 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
- 雪鮫魚湯鮮茄魚腐米線** 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

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# 國金軒精選點心

## CUISINE CUISINE DIM SUM SELECTIONS

- |     |  |               |
|-----|--|---------------|
|     | <b>金箔筍尖蝦餃</b>  | HK\$86        |
|     | Steamed shrimp dumplings topped with gold leaf   | 4 件 4 pieces  |
|     |  <b>金湯蟹肉灌湯餃</b>   | HK\$98        |
|     | Crab meat with minced pork dumpling served in superior broth                                       | 每位 per person |
| [V] |  <b>黑松露野菌餃</b>    | HK\$75        |
|     | Steamed wild mushroom and black truffle dumplings  | 3 件 3 pieces  |
|     | <b>燒汁和牛烤包</b>  | HK\$74        |
|     | Pan-fried Wagyu buns with barbecued sauce  | 2 件 2 pieces  |
|     | <b>鮑魚鮮蝦燒賣</b>  | HK\$86        |
|     | Steamed minced pork dumplings with abalone and shrimp  | 4 件 4 pieces  |
|     | <b>清湯牛肉球</b>   | HK\$75        |
|     | Steamed beef meat balls in supreme broth   | 3 件 3 pieces  |
|     | <b>南翔小籠包</b>   | HK\$78        |
|     | "Xiao Long Bao" Steamed Shanghai style soup pork dumplings   | 3 件 3 pieces  |
|     |  <b>黃金紫薯流沙包</b> | HK\$75        |
|     | Steamed purple potato paste and salty egg yolk buns  | 3 件 3 pieces  |



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# 國金軒精選點心

## CUISINE CUISINE DIM SUM SELECTIONS

-  **白胡椒豬潤雲吞** HK\$80  
Shrimp dumplings and pork liver in white pepper broth 4 件 4 pieces
-  **原隻鮑魚雞粒酥** HK\$168  
Chicken puff pastries with whole abalone 3 件 3 pieces
-  **大連鮑魚珍珠雞** HK\$92  
Steamed glutinous rice with abalone wrapped in lotus leaves 2 件 2 pieces
- 蠔皇叉燒包** HK\$75  
Steamed barbecued pork buns 3 件 3 pieces
- X.O. 醬炒蘿蔔糕** HK\$74  
Stir-fried turnip cakes in X.O. chili sauce
-  **法國鵝肝荔芋角** HK\$75  
Crispy taro puffs with diced chicken and foie gras 3 件 3 pieces
- 菌香芝心海皇春卷** HK\$75  
Crispy spring rolls stuffed with seafood, bacon and cheese in mushroom cream 3 件 3 pieces



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# 國金軒精選點心

## CUISINE CUISINE DIM SUM SELECTIONS

### 豉油皇煎腸粉

Stir-fried rice rolls with sesame seeds, soy sauce

HK\$74



### 安格斯牛肉金菇腸粉

Steamed rice flour rolls stuffed with Angus beef and enoki mushrooms

HK\$94

3 件 3 pieces

### 原隻鮮蝦腸粉

Steamed rice flour rolls stuffed with prawns

HK\$94

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



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