

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

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 Crispy chicken cartilage with assorted chili	HK\$138
[N]		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
[N]		化皮乳豬件 Roasted sliced suckling pig	HK\$318
		掛爐黑鬚鵝 Roasted goose with plum sauce	HK\$268
[N]		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] 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** 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



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國金軒精選點心

CUISINE CUISINE DIM SUM SELECTIONS

五色寶盒

HK\$258

Deluxe dim sum platter

玉帶松露餃、蒜香星斑餃、龍蝦芙蓉餃、原隻鮑魚鮮蝦燒賣、紫艷蟹肉餃

Steamed scallop dumpling with black truffle,
Steamed shrimp dumpling topped with garoupa and garlic,
Steamed lobster and egg white dumpling,
Steamed minced pork and shrimp dumpling topped with whole abalone,
Steamed crab meat and perilla leaf dumpling

金箔筍尖蝦餃

HK\$86

Steamed shrimp dumplings topped with gold leaf

4 件 4 pieces

new 馬來飄香榴槿酥

HK\$88

Durian puff pastries

3 件 3 pieces



金湯蟹肉灌湯餃

HK\$98

Crab meat with minced pork dumpling served in superior broth

每位 per person

[V]



黑松露野菌餃

HK\$75

Steamed wild mushroom and black truffle dumplings

3 件 3 pieces

燒汁和牛烤包

HK\$74

Pan-fried Wagyu buns with barbecued sauce

2 件 2 pieces

鮑魚鮮蝦燒賣

HK\$86

Steamed minced pork dumplings with abalone and shrimp

4 件 4 pieces

清湯牛肉球

HK\$75

Steamed beef meat balls in supreme broth

3 件 3 pieces

南翔小籠包

HK\$78

"Xiao Long Bao" Steamed Shanghai style soup pork dumplings

3 件 3 pieces



瑤柱鮮蝦菜苗餃

HK\$75

Steamed vegetable dumplings with dried scallops and shrimp

3 件 3 pieces



黃金紫薯流沙包

HK\$75

Steamed purple potato paste and salty egg yolk buns

3 件 3 pieces



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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
- 魚米雞粒咸水角** HK\$65
Crispy glutinous rice dumplings with diced chicken,
dried shrimp and dried squid 3 件 3 pieces
-  **雪山菠蘿叉燒包** HK\$90
Baked barbecued pork and pineapple buns with crystal sugar 3 件 3 pieces
-  **原隻鮑魚雞粒酥** HK\$168
Chicken puff pastries with whole abalone 3 件 3 pieces
- 冬蔭公牛栢葉** HK\$70
Tripes in Tom Yum paste
-  **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. 醬煎巴馬火腿蘿蔔糕** HK\$95
Pan-fried turnip cakes with Parma ham and prawns in X.O. chili sauce
- X.O. 醬炒蘿蔔糕** HK\$74
Stir-fried turnip cakes in X.O. chili sauce
- 豉味陳村粉蒸排骨** HK\$74
Steamed spare-ribs with rice noodles in black bean 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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CUISINE CUISINE DIM SUM SELECTIONS

- new**  **金銀蒜海龍皇腸粉** HK\$94
Steamed rice flour rolls stuffed with seafood and garlic 3 件 3 pieces
- [V] new** **竹笙珍菌上素腸粉** HK\$84
Steamed rice flour rolls stuffed with fungus and bamboo piths 3 件 3 pieces
- 豉油皇煎腸粉** HK\$74
Stir-fried rice rolls with sesame seeds, soy sauce
-  **安格斯牛肉金菇腸粉** HK\$94
Steamed rice flour rolls stuffed with Angus beef and enoki mushrooms 3 件 3 pieces
- 蜜汁叉燒腸粉** HK\$84
Steamed rice flour rolls stuffed with barbecued pork 3 件 3 pieces
- 原隻鮮蝦腸粉** HK\$94
Steamed rice flour rolls stuffed with prawns 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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