

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

油泡菲黃鮮蝦球

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 |



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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 **馬來飄香榴槿酥** 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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CUISINE CUISINE DIM SUM SELECTIONS

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

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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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