

國金午市套餐

CUISINE CUISINE SET LUNCH

金箔筍尖蝦餃、蜜餞伊比利亞黑豚叉燒、煙燻素鵝

Steamed shrimp dumpling topped with gold leaf,
Honey-glazed barbecued pork,
Smoked assorted vegetables wrapped in bean curd sheet

鮮蟹肉彩霞白玉羹

Bean curd soup with crab meat

蘆筍野菌鮮蝦球

Sautéed prawn with asparagus and wild mushrooms

鮑汁花菇扣素千層

Braised bean curd with Chinese mushroom in abalone sauce

瑤柱龍皇蘭香蛋白絲苗或 椒麻豚肉擔擔麵

Fried rice with seafood, conpony and egg white
or
Sichuan-style "Dan Dan" noodles with minced pork and
3 textures of peanuts in spicy soup

生磨蛋白杏仁茶伴合桃酥

Sweetened almond cream and walnut cookie

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

CUISINE CUISINE LUNCH SPECIALS

- [N] **椒麻辣子雞脆骨** HK\$148
Crispy chicken cartilage with assorted chili
- 金粟芥菜籽沙律蝦丸** HK\$128
Crispy minced shrimp balls with corn and mustard seeds
- [N]  **鮑汁花生扣雞腳** HK\$128
Marinated chicken feet with peanut in abalone sauce
- 七味金磚豆腐** HK\$128
Crispy bean curd cubes with shichimi powder
- 脆米蜆芥鯪魚球** HK\$108
Crispy minced dace balls and crispy rice with preserved mustard clam sauce
- [N]  **蜜餞伊比利亞黑豚叉燒** HK\$288
Honey-glazed barbecued pork
- 金陵化皮乳豬件** HK\$318
Roasted sliced suckling pig
-  **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
- 宮廷松葉蟹酸辣羹** HK\$218
Hot and sour soup with Matsuba crab meat 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

-  **石窩烏魚子鱒魚肉餅絲苗** HK\$148
Baked rice with minced pork, dried octopus and mullet roe in clay pot 每位 per person
- [N] **椒麻豚肉擔擔麵** HK\$108
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\$288
Fried rice noodles with Australian beef in premium soy sauce
- [N] **薑蔥叉燒撈生麵** HK\$288
Braised egg noodles with barbecued pork, spring onions and ginger
- 砂窩泡菜和牛粒絲苗** HK\$268
Braised rice with wagyu beef and kimchi in clay pot
-  **雪鯨魚湯龍躉球淮山米線** HK\$268
Gaint groupa fillet with Chinese Yam and rice vermicelli in fish soup
- 溫泉蛋玉帶賽螃蟹伴糖醋麵** HK\$268
Pan-fried noodles with soft-boiled egg, scallop and egg white in sweet and sour sauce
- 欖菜龍皇蘭香蛋白絲苗** HK\$248
Fried rice with seafood, preserved vegetables and egg white
- 銀芽韭皇豚肉煎兩面黃** HK\$248
Pan-fried noodles with shredded Kurobuta pork, chives and bean sprouts
- 豉油皇銀芽炒麵** HK\$228
Pan-fried noodles with bean sprouts in premium soy sauce



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國金軒精選點心

CUISINE CUISINE DIM SUM SELECTIONS

new		龍皇三色餃	HK\$188
		Deluxe seafood dim sum platter 星斑元貝餃, 芙蓉琵琶蝦餃, 竹筴蟹肉餃 Steamed scallop and garoupa dumpling, Steamed Bay Lobster and egg white dumpling, Steamed crab meat and bamboo piths dumpling	
		金箔筍尖蝦餃	HK\$92
		Steamed shrimp dumplings topped with gold leaf	4 件 4 pieces
new		香蔥胡椒石蠔燒餅	HK\$92
		Grilled oyster cake with chives, coriander and pepper	
		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\$80
		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\$92
		Steamed minced pork dumplings with abalone and shrimp	4 件 4 pieces
		清湯牛肉球	HK\$80
		Steamed beef meat balls in supreme broth	3 件 3 pieces
new		松茸上湯小籠包	HK\$80
		Steamed Shanghai style soup pork dumplings with Matsutake	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
		黃金紫薯流沙包	HK\$88
		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

- 白胡椒豬肚雲吞** HK\$84
Shrimp dumplings and pork tripe in white pepper broth 4 件 4 pieces
- new 蟹家海味咸水角** HK\$70
Crispy glutinous rice dumplings with dried seafood 3 件 3 pieces
-  **雪山菠蘿叉燒包** HK\$92
Baked barbecued pork and pineapple buns with crystal sugar 3 件 3 pieces
-  **原隻鮑魚雞粒酥** HK\$178
Chicken puff pastries with whole abalone 3 件 3 pieces
- [V] new 香辣咖喱魷魚** HK\$74
Steamed squid in curry paste
-  **大連鮑魚珍珠雞** HK\$98
Steamed glutinous rice with abalone wrapped in lotus leaves 2 件 2 pieces
- 蠔皇叉燒包** HK\$80
Steamed barbecued pork buns 3 件 3 pieces
- X.O. 醬煎巴馬火腿蘿蔔糕** HK\$98
Pan-fried turnip cakes with Parma ham and prawns in X.O. chili sauce
- X.O. 醬炒蘿蔔糕** HK\$80
Stir-fried turnip cakes in X.O. chili sauce
- new 山藥味噌蒸排骨** HK\$80
Steamed spare-ribs with Chinese Yam and miso
- 法國鵝肝荔芋角** HK\$80
Crispy taro puffs with diced chicken and foie gras 3 件 3 pieces
- new 白玉汁芝士鱈魚春卷** HK\$80
Crispy spring rolls stuffed with cod fillet, cheese and mayonnaise 3 件 3 pieces



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國金軒精選點心

CUISINE CUISINE DIM SUM SELECTIONS

金銀蒜海龍皇腸粉

Steamed rice flour rolls stuffed with seafood and garlic

HK\$98

3 件 3 pieces



豉油皇煎腸粉

Stir-fried rice rolls with sesame seeds, soy sauce

HK\$80



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

原隻鮮蝦腸粉

Steamed rice flour rolls stuffed with prawns

HK\$98

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 4pieces

新疆棗皇糕

Steamed red date pudding

HK\$88

4 件 4pieces

焗燕窩蛋撻

Baked mini egg tarts with bird's nest

HK\$98

3 件 3 pieces



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