



Cuisine Cuisine
HONG KONG
the mira

國金軒精選推介

SEASONAL SPECIALS

-  **玫瑰金腿鮑魚酥** HK\$228
Baked whole abalone puff with Yunnan ham in rose sauce 3 件 3pieces
- 三蔥干邑煮龍蝦** HK\$248
Pan-fried fresh lobster with assorted onions and Cognac 每位 per person
-  **番紅花濃湯燴花膠** HK\$498
Braised fish maw with saffron in superior broth 每位 per person
-  **蝦籽鮑汁脆皮海參** HK\$248
Crispy sea cucumber stuffed with prawns, minced pork and shrimp roe in abalone sauce 每位 per person
- 日本溫室南瓜鮮蟹肉焗蟹蓋** HK\$238
Baked crab shell stuffed with fresh crab meat and Japanese pumpkin 每位 per person
- 麒麟海參** HK\$428
Braised sea cucumber with Yunnan ham and Chinese mushroom
- 砂窩砵酒生蠔** HK\$428
Braised oyster with Porto wine in clay pot
- [N] **四川辣子法國鶴鶉脾** HK\$328
Crispy quail leg with assorted chili
- 脆米芹香伊比利亞黑豚肝片泡菜苗** HK\$228
Poached seasonal vegetables with pork liver, celery and crispy rice

 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

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.

前菜 APPETIZERS


-  **蜜汁燒鱘** HK\$298
Grilled eel with honey sauce
-  **懷舊蝦多士** HK\$188
Classic shrimp toasts 4 件 4 pieces
- 十香水浸豬腳仔** HK\$168
Marinated pork's knuckle with assorted Chinese herbs
-  **女兒紅花雕杞子醉雞** HK\$168
Marinated chicken with wolfberry in Chinese wine
- 港式避風塘雞脆骨** HK\$148
Crispy chicken cartilage with golden garlic and chili
- [V]  **煙燻四色上素卷** HK\$148
Smoked carrot, celery, yam and Chinese mushroom wrapped in bean curd sheet
- 金腿醬雲耳溫室青瓜撈海蜇頭** HK\$138
Chilled jellyfish and cucumber with fungus in Yunnan ham sauce
- [V] **椒鹽蟲草花** HK\$138
Crispy cordyceps flower with spicy salt
- [V] **七味金磚豆腐** HK\$128
Crispy bean curd cubes with shichimi powder

 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

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.

明爐燒烤 BARBECUED MEAT

-  **鮮紫蘇鵝肝鍋巴乳豬** HK\$488
Suckling pig with foie gras pate and fresh shiso in crispy rice 4 件 4 pieces
-  **北京片皮鴨** (敬請 48 小時前預訂)
Roasted Peking duck (Please allow 48 hours' notice)
- 一食: 配薄餅** HK\$838
First course: Roasted duck served with pancakes 一食 one course
- 二食: 生菜包鴨崧 或 豉蒜涼瓜炆鴨殼 或 鹵水鴨件** HK\$888
Second course: Stir-fried duck meat with lettuce wrap or
Braised duck with bitter melon in black bean garlic sauce or
Marinated roasted duck 兩食 two courses
- [N]** **國金燒味一品薈萃** HK\$368
Cuisine Cuisine barbecued combination
蜜餞伊比利亞黑毛豬叉燒、脆皮燒腩仔、豆板海蜇頭
Honey-glazed barbecued pork, Crispy pork belly and
Chilled jellyfish with chili bean sauce
- 沖繩黑糖蜂蜜黑蒜醬油雞** HK\$288
Marinated chicken with soy sauce and Okinawa black sugar 半隻 half piece
- 掛爐黑鬚鵝** HK\$268
Roasted goose with plum sauce
- [N]** **金陵化皮乳豬件** HK\$318
Roasted sliced suckling pig
- [N]**  **蜜餞伊比利亞黑豚叉燒** HK\$288
Honey-glazed barbecued pork
- 脆皮燒腩仔** HK\$258
Crispy pork belly

 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

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.

燕窩 BIRD'S NEST



蟹皇鮮蟹肉燴官燕

Braised imperial bird's nest soup with crab meat and coral crab

HK\$668

每位 per person

松茸高湯燴官燕

Double-boiled imperial bird's nest in supreme broth with matsutake mushroom

HK\$628

每位 per person

紅燒官燕

Braised imperial bird's nest soup

HK\$588

每位 per person



紅燒生拆蟹肉燴官燕

Braised imperial bird's nest soup with crab meat

HK\$568

每位 per person

竹筴金腿芙蓉官燕

Braised imperial bird's nest soup with bamboo piths, Yunnan ham and egg white

HK\$528

每位 per person



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

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.

湯羹 SOUPS

- 古祖佛跳牆** (需 24 小時前預訂) HK\$888
(元貝, 花膠, 鮑魚, 海參, 花菇, 菜膽, 雲腿, 素翅) 每位 per person
Double-boiled assorted superior dried seafood soup
- 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
-  **鳳凰回巢湯** HK\$388
(番紅花螺頭花膠瑤柱濃湯) 每位 per person
Double-boiled sea conch soup with fish maw, conpoy and saffron
-  **鮮杏汁花膠雪蓮子白肺湯** HK\$288
Double-boiled pork lung soup with fish maw and fresh almond cream 每位 per person
- 羊肚菌花膠棗皇螺頭湯** HK\$288
Double-boiled sea conch soup with fish maw, red date and morel mushroom 每位 per person
- 宮廷松葉蟹酸辣羹** HK\$228
Hot and sour soup with Matsuba crab meat 每位 per person
-  **宋嫂花膠星斑羹** HK\$228
Braised spotted garoupa fillet and fish maw soup with shredded fungus 每位 per person
- [V] **佛門四寶上素湯** HK\$218
Double-boiled black mushroom soup with bamboo piths, yellow fungus and vegetables 每位 per person
- 國金是日老火湯** (只限午市供應) HK\$98
Cuisine Cuisine's soup of the day (Available at lunch only) 每位 per person

 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

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.

鮑魚及山珍海味 ABALONE AND DRIED SEAFOOD

蠔皇皇冠吉品鮑 (需時 45 分鐘)

Braised Yoshihama abalone
(Please allow 45 minutes for preparation)

廿五頭

25 head / pieces per catty (Approx. 25g each)

HK\$1,980

十八頭

18 head / pieces per catty (Approx. 33g each)

HK\$2,880



蠔皇南非十九頭吉品鮑

Braised South Africa 19 head Yoshihama abalone
in oyster sauce (Approx. 32g each)

HK\$828

每位 per person

可選配 Paired with:

關東遼參 Japanese sea cucumber

每位 per person HK\$488

花膠 Fish Maw

每位 per person HK\$428

海參 Sea cucumber

每位 per person HK\$388

鵝掌 Goose web

每位 per person HK\$80

柚皮 Pomelo peel

每位 per person HK\$60



鮑汁扣原隻三頭花膠扒 (需時 45 分鐘)

Braised fish maw with abalone sauce
(Please allow 45 minutes for preparation)

HK\$1088

鮑汁扣遼參伴香煎鵝肝

Braise sea cucumber with foie gras in abalone sauce

HK\$588

每位 per person

鮑汁四頭湯鮑鵝掌

Braised whole abalone with goose web in abalone sauce

HK\$488

每位 per person



蠔皇三頭湯鮑甫伴花菇柚皮

Braised sliced abalone with Chinese mushroom and
pomelo peel in oyster sauce

HK\$428

每位 per person

乾隆一品鍋

(蠔皇 6 頭湯鮑, 鮑汁扣鵝掌, 雞油天白花菇)

Braised whole abalone, goose web and Chinese mushroom
in oyster sauce

HK\$868



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

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.

游水海鮮 LIVE SEAFOOD

各類游水海魚

Fresh live fish

時價

seasonal price

老鼠斑

Pacific garoupa

時價

seasonal price

紅瓜子斑

Red coral garoupa

時價

seasonal price

花英斑

Highfin garoupa

時價

seasonal price

東星斑

Spotted garoupa

時價

seasonal price

老虎斑

Tiger garoupa

時價

seasonal price

蘇鼠斑

Coral garoupa

時價

seasonal price

阿拉斯加帝皇蟹 (3.6kg-4.2kg) (敬請 48 小時前預訂)

時價

Alaskan king crab (Please allow 48 hours' notice)

seasonal price

清蒸、女兒紅花雕蛋白蒸、薑蔥焗、豉椒爆

Served according to your preference:

Steamed,

Steamed with egg white in Chinese wine,

Baked with spring onion and ginger,

Sautéed with black bean chili sauce

原隻波士頓龍蝦

時價

Live Boston lobster

seasonal price

清蒸、上湯焗、薑蔥焗、豉椒爆

Served according to your preference:

Steamed,

Baked in superior broth,

Baked with spring onions and ginger,

Sautéed with black bean chili sauce




太白醉翁蝦 (兩位起)

時價

Drunken prawns (Minimum for 2 persons)

seasonal price

 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

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.

游水海鮮 LIVE SEAFOOD

南非鮮鮑魚 (6-8 頭) (敬請 48 小時前預訂)

South African abalone (Please allow 48 hours' notice)

清蒸、果皮蒸、蒜蓉蒸、油泡、薑蔥炒

Served according to your preference:

Steamed,

Steamed with tangerine peel,

Steamed with garlic,

Sautéed,

Stir-fried with spring onion and ginger

時價

seasonal price

生猛海中蝦 (八兩起)

Fresh live shrimps (Minimum serving 300g)

白灼、上湯焗、豉油皇香煎、蒜蓉蒸、椒鹽

Served according to your preference:

Poached,

Baked in superior broth,

Pan-fried with premium light soy sauce,

Steamed with garlic,

Deep-fried with spicy salt

時價

seasonal price

肉蟹 (大約 1kg) (敬請 48 小時前預訂)

Live crab (Please allow 48 hours' notice)

清蒸、薑蔥焗

Served according to your preference:

Steamed,

Baked with spring onions

時價

seasonal price

大白鱔 (大約 1.2kg) (敬請 48 小時前預訂)

Live eel (Please allow 48 hours' notice)

清蒸、蟠龍豉蒜蒸


Served according to your preference:

Steamed,

Steamed with black bean garlic sauce

時價

seasonal price

 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

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.

海鮮 SEAFOOD

- 生猛海東星斑兩食** HK\$2,988
Spotted garoupa served in two courses
甫魚韭黃油泡東星斑球 拼 薑葱豆瓣野菌斑腩煲
Sautéed spotted garoupa fillet with chives and dried sole, and
Braised spotted garoupa with mushrooms, spring onions and
ginger in chili bean sauce
-  **三蔥干邑煮龍蝦** HK\$248
Pan-fried fresh lobster with assorted onions and Cognac 每位 per person
-  **欖菜辣子爆龍蝦** HK\$228
Stir-fried fresh lobster with spicy preserved vegetables 每位 per person
-  **日本溫室南瓜鮮蟹肉焗蟹蓋** HK\$238
Baked crab shell stuffed with crab meat and Japanese pumpkin 每位 per person
- [N] 甫魚口磨油泡星斑球** HK\$568
Sautéed spotted garoupa with chives, dried sole and mushroom
- 棗皇雙冬火腩星斑球煲** HK\$568
Braised spotted garoupa with pork belly, bamboo shoots and
Chinese mushroom in clay pot
- 金腿西施鮮玉帶** HK\$428
Stir-fried egg white with scallop and Yunnan ham
- 黃豆酥辣子蒸鱈魚** HK\$408
Steamed cod fillet with crispy bean and chili
- 柚子汁鍋巴燒鱈魚** HK\$408
Grilled cod fillet with pomelo honey sauce in crispy rice
- 柱皇醬蘆筍黑蒜鮮蝦球** HK\$388
Sautéed prawn with asparagus and black garlic in XO chili sauce
-  **家常蝦球** HK\$388
Scrambled egg with barbecued pork and prawn

 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

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.

家禽 POULTRY

- 當紅炸子雞** HK\$308
Golden-fried crispy chicken 半隻 half piece
- 荔芋香酥鴨** HK\$298
Crispy taro net with farm duck
-  **骨香鴿甫** HK\$288
Crispy pigeon leg and Sautéed pigeon meat with asparagus
- 桂花一品燒雞** (需時 30 分鐘) HK\$288
Crispy chicken with osmanthus honey sauce
(Please allow 30 minutes for preparation) 半隻 half piece
- [N]  **四川辣子法國鵪鶉脾** HK\$328
Crispy quail leg with assorted chili
-  **生炸脆皮妙齡鴿** (需時 35 分鐘) HK\$188
Golden-fried pigeon 1 隻 1 piece
(Please allow 35 minutes for preparation)

 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

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.

肉類 BEEF AND PORK

牛肉類

Beef

-  **松本茸小尖椒炒澳洲 M7 和牛** HK\$688
Pan-fried M7 Wagyu beef with Japanese green pepper and Hon-Shimeji
- 粵式煎牛柳** HK\$438
Pan-fried beef fillet with sweet and sour sauce
- 古法三弄澳洲和牛面頰** HK\$388
Wagyu beef cheek cooked in 3 ways
- 蠔皇雙冬炒牛仔肉** HK\$368
Sautéed sliced beef with bamboo shoot and Chinese mushroom in oyster sauce

豬肉類

Pork


- 脆藕鮮冬菇炒鹿兒島黑豚肉** HK\$348
Wok-fried Kagoshima pork with lotus root and fresh mushroom
-  **惠州梅菜皇扣西班牙豬面頰** HK\$368
Braised Spanish pork cheek with preserved vegetables
- 南乳西班牙黑毛豬脆腩件** HK\$308
Deep-fried Spanish pork belly with fermented red bean curd sauce
- 瑤柱鱈魚馬蹄蒸肉餅** HK\$298
Steamed minced pork with dried octopus, conpoy and water chestnuts
- 鳳梨咕嚕肉** HK\$298
Sweet and sour pork with pineapple

 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

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.




時蔬 VEGETABLES

-  **羊肚菌家鄉白玉盒** HK\$328
Braised bean curd stuffed with minced shrimp and morel mushrooms
- 三蝦鮑汁素千層** HK\$328
Braised bean curd sheet with shrimp, dried shrimp and shrimp roe in abalone sauce
- 蝦籽扒柚皮** HK\$298
Braised pomelo peel with shrimp roe
- [V] **溫室南瓜鮮山藥炒蘆筍** HK\$258
Sautéed Japanese pumpkin and fresh Chinese yam with asparagus
-  **金銀蛋螳螂蝦乾泡鮮蔬** HK\$258
Poached seasonal vegetables with dried mantis shrimp and preserved eggs
- 麻婆豆腐(牛肉)** HK\$238
Braised minced beef with bean curd in chili sauce
- 欖菜豚肉法國邊豆** HK\$238
Sautéed pork with preserved vegetables and French haricot bean
- [V] **鬼馬榆耳炒雙翠** HK\$238
Sautéed seasonal vegetables with fungus, water chestnut and fried dough sticks
-  **脆米芹香伊比利亞黑豚肝片泡菜苗** HK\$228
Poached seasonal vegetables with pork liver, celery and crispy rice

 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

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.

飯及粉麵 RICE AND NOODLES


-  **貴妃玉液稀飯** HK\$398
Congee with king crab meat, egg and sesame
-  **蝦籽鮑汁脆皮海參煎麵** HK\$248
Pan-fried noodles with sea cucumber and shrimp roe in abalone sauce 每位 per person
- 金瑤鮮蟹肉桂花銀絲** HK\$288
Stir-fried vermicelli with crab meat, scrambled egg and conpoy
- 頭抽乾炒澳洲牛肉河** HK\$288
Fried rice noodles with Australian beef in premium soy sauce
- 薑蔥花膠絲撈生麵** HK\$268
Braised egg noodles with fish maw, spring onions and ginger
- 砂鍋瑤柱鱈魚雞粒炆絲苗** HK\$268
Braised rice with diced chicken, conpoy and dried octopus in clay pot
-  **松露南瓜蟹肉蛋白絲苗** HK\$268
Fried rice with crab meat, black truffle, pumpkin 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
- [V] 松露野菌炆伊麵** HK\$228
Braised E-fu noodles with wild mushrooms and black truffle 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

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.

精選甜品 DESSERT SPECIALTIES

- 國金叁式美點** (焗燕窩蛋撻、新疆棗皇糕、香芒楊枝甘露) HK\$98
Cuisine Cuisine Sampler
(Baked mini egg tart with bird's nest, Steamed red date pudding and Chilled sago cream with Chinese pomelo and mango juice)
-  **香檳啫喱芒果布甸配椰汁柚子西米露** HK\$108
Chilled champagne jelly and mango pudding topped with pomelo and sago in coconut juice 每位 per person
- 香芒楊枝甘露** HK\$88
Chilled sago cream with Chinese pomelo and mango juice 每位 per person
- 冰花燉官燕** (需時 30 分鐘) HK\$568
Double-boiled imperial bird's nest in rock sugar 每位 per person
(Please allow 30 minutes for preparation)
-  **陳皮法式焦糖燉蛋** HK\$88
Crème brûlée with tangerine peel 每位 per person
- [N]** **蛋白杏仁茶湯丸** HK\$88
Sweetened almond cream with sesame dumplings and egg white 每位 per person
-  **秘製龜苓膏** HK\$88
Chinese herbal tortoise plastron jelly 每位 per person
-  **薑汁黑糖木桶豆腐花** HK\$98
Bean curd dessert with ginger and black sugar 二位用 For 2 persons
- [N]** **新疆棗皇糕** HK\$88
Steamed red date pudding 4 件 4 pieces
- 紫薯流沙包** HK\$88
Steamed buns with purple potato paste and salty egg yolk 3 件 3 pieces
- [N]** **焗燕窩蛋撻** HK\$98
Baked mini egg tarts with bird's nest 3 件 3 pieces

 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

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.