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 in abalone sauce

瑶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

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

國金午市廚師精選套餐 CUISINE CHEF'S SET LUNCH

蜜餞伊比利亞黑豚叉燒, 香煎和牛烤包, 涼拌海茸

Honey-glazed barbecued pork, Pan-fried Wagyu bun with barbecued sauce, Chilled seaweed with garlic and black vinegar

蟲草花瑤柱海參湯

Double-boiled sea cucumber soup with conpoy and cordyceps flower

X.O.醬油泡龍躉球

Sautéed giant garoupa fillet with seasonal vegetables in X.O. sauce

瑤柱螳螂蝦乾蒜子濃湯泡鮮蔬

Poached seasonal vegetables with dried mantis shrimp, conpoy and garlic

石窩烏魚子鱆魚肉餅絲苗 或 椒麻豚肉擔擔麵

Baked rice with minced pork, dried octopus and mullet roe in clay pot Or

Sichuan-style "Dan Dan" noodles with minced pork and 3 textures of peanuts in spicy soup

楊枝金露伴鮮焗蛋撻仔

Chilled sago cream with Chinese pomelo and mango juice and baked mini egg tart

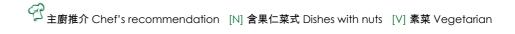
每位 HK\$568

配白或紅餐酒一杯

HK\$568 per person
With a glass of house white wine or red wine

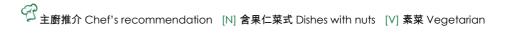
國金午市廚師精選 CUISINE CUISINE LUNCH SPECIALS

	[N]	椒麻辣子雞脆骨 Crispy chicken cartilage with assorted chili	HK\$148
		金粟芥茉籽沙律蝦丸 Crispy minced shrimp balls with corn and mustard seeds	HK\$128
[N]	T	鮑汁花生扣雞腳 Marinated chicken feet with peanut in abalone sauce	HK\$128
		七味金磚豆腐 Crispy bean curd cubes with shichimi powder	HK\$128
		脆米蜆芥鯪魚球 Crispy minced dace balls and crispy rice with preserved mustard clam sauce	HK\$108
[N]	F	蜜餞伊比利亞黑豚叉燒 Honey-glazed barbecued pork	HK\$288
		金陵化皮乳豬件 Roasted sliced suckling pig	HK\$318
	T	椰皇冬蟲草螺頭花膠湯 Double-boiled sea conch and fish maw soup with	HK\$398
		cordyceps in whole coconut	每位 per person
		宮廷松葉蟹酸辣羹 Hot and sour soup with Matsuba crab meat	HK\$218 每位 per person



國金午市精選飯麵 CUISINE CUISINE RICE AND NOODLES SELECTIONS

F	石窩烏魚子鱆魚肉餅絲苗 Baked rice with minced pork, dried octopus and mullet roe in clay pot	HK\$148 每位 per person
[N]	椒麻豚肉擔擔麵 Sichuan-style "Dan Dan" noodles with minced pork and 3 textures of peanuts in spicy soup	HK\$108 每位 per person
	頭抽乾炒澳洲牛肉河 Fried rice noodles with Australian beef in premium soy sauce	HK\$288
[N]	薑葱叉燒撈生麵 Braised egg noodles with barbecued pork, spring onions and ginger	HK\$288
	砂窩泡菜和牛粒絲苗 Braised rice with wagyu beef and kimchi in clay pot	HK\$268
F)	雪魿魚湯龍躉球淮山米線 Gaint garoupa fillet with Chinese Yam and rice vermicelli in fish soup	HK\$268
	溫泉蛋玉帶賽螃蟹伴糖醋麵 Pan-fried noodles with soft-boiled egg, scallop and egg white in sweet and sour sauce	HK\$268
	欖菜龍皇蘭香蛋白絲苗 Fried rice with seafood, preserved vegetables and egg white	HK\$248
	銀芽韮皇豚肉煎兩面黃 Pan-fried noodles with shredded Kurobuta pork, chives and bean sprouts	HK\$248
	豉油皇銀芽炒麵 Pan-fried noodles with bean sprouts in premium soy sauce	HK\$228



國金軒精選點心 CUISINE CUISINE DIM SUM SELECTIONS

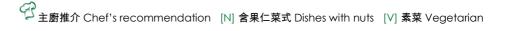
HK\$168

		Deluxe seafood dim sum platter 星斑元貝餃, 芙蓉琵琶蝦餃, 竹笙蟹肉餃 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 Steamed shrimp dumplings topped with gold leaf	HK\$86 4件4pieces
	new	香菜胡椒石蠔燒餅 Grilled oyster cake with chives, coriander and pepper	HK\$90
	F)	金湯蟹肉灌湯餃 Crab meat with minced pork dumpling served in superior broth	HK\$98 每位 per person
[V]	F)	黑松露野菌餃 Steamed wild mushroom and black truffle dumplings	HK\$75 3件3pieces
		燒汁和牛烤包 Pan-fried Wagyu buns with barbecued sauce	HK\$74 2件2pieces
		鮑魚鮮蝦燒賣 Steamed minced pork dumplings with abalone and shrimp	HK\$86 4件4pieces
		清湯牛肉球 Steamed beef meat balls in supreme broth	HK\$75 3件3pieces
new	F)	松茸上湯小籠包 Steamed Shanghai style soup pork dumplings with Matsutake	HK\$78 3 件 3 pieces
	F)	瑤柱鮮蝦菜苗餃 Steamed vegetable dumplings with dried scallops and shrimp	HK\$75 3 件 3 pieces
		黃金紫薯流沙包 Steamed purple potato paste and salty egg yolk buns	HK\$75 3件3pieces



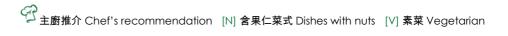
國金軒精選點心 CUISINE CUISINE DIM SUM SELECTIONS

		白胡椒豬肚雲吞 Shrimp dumplings and pork tripe in white pepper broth	HK\$80 4 件 4 pieces
	new	蜑家海味咸水角 Crispy glutinous rice dumplings with dried seafood	HK\$65 3件3pieces
	F	雪山菠蘿叉燒包 Baked barbecued pork and pineapple buns with crystal sugar	HK\$90 3件3pieces
	T	原隻鮑魚雞粒酥 Chicken puff pastries with whole abalone	HK\$168 3件3pieces
[V]	new	香辣咖喱魷魚 Steamed squid in curry paste	HK\$70
	T	大連鮑魚珍珠雞 Steamed glutinous rice with abalone wrapped in lotus leaves	HK \$92 2 件 2 pieces
		蠔皇叉燒包 Steamed barbecued pork buns	HK\$75 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
	new	山藥味噌蒸排骨 Steamed spare-ribs with Chinese Yam and miso	HK\$74
		法國鵝肝荔芋角 Crispy taro puffs with diced chicken and foie gras	HK\$75 3 件 3 pieces
	new	白玉汁芝士鱈魚春卷 Crispy spring rolls stuffed with cod fillet, cheese and mayonnaise	HK\$75 3件3pieces



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 \$94 3 件 3 pieces
T	豉油皇煎腸粉 Stir-fried rice rolls with sesame seeds, soy sauce	НК\$68
F	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
	蜜汁叉燒腸粉 Steamed rice flour rolls stuffed with barbecued pork	HK\$84 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 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



香茗 Chinese Tea HK\$28 每位 per person 加一服務費 10% service charge applies