

# 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
-  **雪鯧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		<b>龍皇三色餃</b>	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	
		<b>金箔筍尖蝦餃</b>	HK\$92
		Steamed shrimp dumplings topped with gold leaf	4 件 4 pieces
new		<b>香蔥胡椒石蠔燒餅</b>	HK\$92
		Grilled oyster cake with chives, coriander and pepper	
		<b>金湯蟹肉灌湯餃</b>	HK\$98
		Crab meat with minced pork dumpling served in superior broth	每位 per person
[V]		<b>黑松露野菌餃</b>	HK\$80
		Steamed wild mushroom and black truffle dumplings	3 件 3 pieces
		<b>燒汁和牛烤包</b>	HK\$74
		Pan-fried Wagyu buns with barbecued sauce	2 件 2 pieces
		<b>鮑魚鮮蝦燒賣</b>	HK\$92
		Steamed minced pork dumplings with abalone and shrimp	4 件 4 pieces
		<b>清湯牛肉球</b>	HK\$80
		Steamed beef meat balls in supreme broth	3 件 3 pieces
new		<b>松茸上湯小籠包</b>	HK\$80
		Steamed Shanghai style soup pork dumplings with Matsutake	3 件 3 pieces
		<b>瑤柱鮮蝦菜苗餃</b>	HK\$80
		Steamed vegetable dumplings with dried scallops and shrimp	3 件 3 pieces
		<b>黃金紫薯流沙包</b>	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 4 pieces

### 新疆棗皇糕

Steamed red date pudding

HK\$88

4 件 4 pieces

### 焗燕窩蛋撻

Baked mini egg tarts with bird's nest

HK\$98

3 件 3 pieces



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