

國金午市廚師精選套餐

CUISINE 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

石窩烏魚子鱒魚肉餅絲苗 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

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

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主廚推介 Chef's recommendation [N] 含果仁菜式 Dishes with nuts [V] 素菜 Vegetarian

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 garoupa 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
- 銀芽菲皇豚肉煎兩面黃** HK\$248
Pan-fried noodles with shredded Kurobuta pork, chives and bean sprouts
- [V] **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

- 恭賀新禧(金箔筍尖蝦餃) HK\$108
Steamed shrimp dumplings topped with gold leaf 4 件 4 pieces
-  財源廣進(金湯蟹肉灌湯餃) HK\$108
Crab meat with minced pork dumpling served in superior broth 每位 per person
- [V]  吉祥如意(黑松露野菌餃) HK\$88
Steamed wild mushrooms and black truffle dumplings 3 件 3 pieces
- 牛轉乾坤(燒汁和牛烤包) HK\$88
Pan-fried Wagyu buns with barbecued sauce 2 件 2 pieces
- new 發財好事(髮菜蠔豉燒賣) HK\$108
Steamed minced pork dumplings with dried oysters and black moss 4 件 4 pieces
- new 和氣生財(生菜牛肉球) HK\$88
Braised beef meat balls with lettuce 3 件 3 pieces
- new 豬籠入水(松茸小籠包) HK\$98
Steamed Shanghai style soup pork dumplings with Matsutake 3 件 3 pieces
-  龍翔虎躍(瑤柱鮮蝦菜苗餃) HK\$88
Steamed vegetable dumplings with dried scallops and shrimp 3 件 3 pieces
- [V] 足智多謀(鮮什菌粥) HK\$98
Congee with fresh assorted mushrooms 每位 per person
- 萬事如意(白胡椒豬肚雲吞) HK\$98
Shrimp dumplings and pork tripe in white pepper broth 4 件 4 pieces

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CUISINE CUISINE DIM SUM SELECTIONS

- 招財進寶(蜆家海味咸水角)** HK\$88
Crispy glutinous rice dumplings with dried seafood 3 件 3 pieces
-  **大吉大利(雪山菠蘿叉燒包)** HK\$108
Baked barbecued pork and pineapple buns with crystal sugar 3 件 3 pieces
-  **金玉滿堂(原隻鮑魚雞粒酥)** HK\$188
Chicken puff pastries with whole abalone 3 件 3 pieces
- [N] **恭喜發財(香辣咖喱魷魚)** HK\$88
Steamed squid in curry paste
-  **富貴有餘(大連鮑魚珍珠雞)** HK\$98
Steamed glutinous rice with abalone wrapped in lotus leaves 2 件 2 pieces
- 心想事成(蠔皇叉燒包)** HK\$88
Steamed barbecued pork buns 3 件 3 pieces
- [V] new **竹報平安(羅漢上素腐皮卷)** HK\$88
Smoked carrot, celery, yam and Chinese mushrooms wrapped in bean curd 3 件 3 pieces
- 步步高升(X.O.醬炒蘿蔔糕)** HK\$88
Stir-fried turnip cakes in X.O. chili sauce
- 蒸蒸日上(山藥味噌蒸排骨)** HK\$88
Steamed spare-ribs with Chinese Yam and miso
- 團團圓圓(法國鵝肝荔芋角)** HK\$88
Crispy taro puffs with diced chicken and foie gras 3 件 3 pieces
- 黃金萬兩(白玉汁芝士鱈魚春卷)** HK\$88
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

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|---|--|-------------------------|
| | 如魚得水(金銀蒜海龍皇腸粉)
Steamed rice flour rolls stuffed with seafood and garlic | HK\$108
3 件 3 pieces |
|  | 事事如意(豉油皇煎腸粉)
Stir-fried rice rolls with sesame seeds, soy sauce | HK\$88 |
|  | 牛運當頭(安格斯牛肉金菇腸粉)
Steamed rice flour rolls stuffed with Angus beef and enoki mushrooms | HK\$108
3 件 3 pieces |
| | 八方來財(蜜汁叉燒腸粉)
Steamed rice flour rolls stuffed with barbecued pork | HK\$98
3 件 3 pieces |
| | 龍精虎猛(原隻鮮蝦腸粉)
Steamed rice flour rolls stuffed with prawns | HK\$108
3 件 3 pieces |
| | 萬紫千紅(黃金紫薯流沙包)
Steamed purple potato paste and salty egg yolk buns | HK\$88
3 件 3 pieces |
| | 吉祥如意(黑糖蒸馬拉糕)
Cantonese-style steamed black sugar sponge cake | HK\$88
4 件 4 pieces |
| | 闔家安康(新疆棗皇糕)
Steamed red date pudding | HK\$88
4 件 4 pieces |
| | 口齒伶俐(焗燕窩蛋撻)
Baked mini egg tarts with bird's nest | HK\$98
3 件 3 pieces |
| [V] new | 龍馬精神(脆炸桂花馬蹄條)
Crispy water chestnut rolls with osmanthus honey | HK\$88
3 件 3 pieces |
| new | 金銀滿屋(黃金流沙煎堆仔)
Deep-fried sesame dumplings filled with egg custard | HK\$88
3 件 3 pieces |

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