



Cuisine Cuisine
HONG KONG
the mira

國金軒精選推介

SEASONAL SPECIALS

梅酒海膽北海道元貝皇啫喱凍

Pan-fried Hokkaido scallop, jelly, sea urchi, plum wine

HK\$268

每位 per person

金沙玫瑰醬鬼馬花竹蝦

Crispy Kuruma prawn, egg yolk, rose sauce

HK\$288

每位 per person



蝦籽鮑汁脆皮海參

Crispy sea cucumber stuffed, minced shrimp, minced pork, shrimp roe, abalone sauce

HK\$268

每位 per person

日本溫室南瓜鮮蟹肉焗蟹蓋

Baked crab shell stuffed, fresh crab meat, Japanese pumpkin

HK\$238

每位 per person

避風塘法國鵪鶉脾

Crispy quail legs, dried spice, garlic

HK\$348

麻辣湯緝豆腐牛坑腩煲

Braised beef brisket, Japanese tofu, Sichuan spicy soup

HK\$528

咸香金酥鳳尾蝦

Crispy prawn stuffed pastry, egg yolk

HK\$288

3 件 3 pieces

郫縣豆醬咸馬友薑蔥珍菌蹄筋煲

Braised pork tendon, mushroom, spring onion, ginger, salted fish, chili bean sauce

HK\$298

 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\$30 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

- 香芒黑魚子鮮蝦雲吞 HK\$168
Crispy shrimp dumplings, caviar, mango sauce
- 火炙溏心皮蛋伴虎皮墨西哥椒 HK\$148
Aburi preserved egg, Jalapeno pepper
- 蔥油溫室青瓜紅海蜇 HK\$148
Chilled jellyfish, cucumber, spring onion, vinegar
- 蒜泥白肉 HK\$168
Sliced pork belly rolls, garlic, chili sauce
-  懷舊蝦多士 HK\$168
Classic shrimp toasts 4 件 4 pieces
- 鹵水豬腳仔 HK\$168
Marinated pork's knuckle, assorted Chinese herb
- [V]  四季春煙燻上素卷 HK\$148
Smoked bean curd sheet rools, carrot, celery, yam, Chinese mushroom
- [V] 百味金磚豆腐 HK\$108
Crispy bean curd cubes, 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\$30 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

金箔魚子醬乳豬鵝肝脆多士

Suckling pig toast, caviar, foie gras pate, gold leaf

HK\$238

每位 per person



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

First course: Roasted duck served with pancakes

HK\$888

一食 one course

二食: 生菜包鴨崧 或 銀芽味菜豉蒜炒鴨絲

或 鹵水鴨件

Second course: Stir-fried duck meat, lettuce wrap or Sautéed shredded duck, bean sprout, preserved vegetable or Marinated roasted duck

HK\$938

兩食 two courses

[N]

國金一品薈萃

Cuisine Cuisine barbecued combination

蜜餞伊比利亞黑毛豬叉燒、脆皮燒腩仔、蔥油紅海蜆

Honey-glazed barbecued pork / Crispy pork belly /

Chilled jellyfish, spring onions

HK\$388

[N]

金陵化皮乳豬件

Roasted sliced suckling pig

HK\$328

[N]



蜜餞伊比利亞黑豚叉燒

Honey-glazed barbecued pork

HK\$298

脆皮燒腩仔

Crispy pork belly

HK\$268

漬梅子香草燒脆皮雛鴨

Roasted duck, herb, plum sauce

HK\$288

半隻 half piece

鐵觀音煙燻沖繩黑糖黃油雞

Smoked chicken, Okinawa black sugar, premium soy sauce

HK\$298

半隻 half piece



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\$30 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

鮮蟹皇竹笙官燕卷

Braised imperial bird's nest, bamboo pith, coral crab

HK\$788

每位 per person

高湯燉官燕

Double-boiled imperial bird's nest, supreme broth

HK\$628

每位 per person

紅燒腿茸燴官燕

Braised imperial bird's nest soup, Yunnan ham

HK\$628

每位 per person



紅燒生拆蟹肉燴官燕

Braised imperial bird's nest soup, crab meat

HK\$568

每位 per person

菜苗海鮮官燕羹

Braised imperial bird's nest soup, assorted seafood, seasonal vegetable

HK\$528

每位 per person

冰花燉官燕(杏汁, 椰汁)

Double-boiled imperial bird's nest, rock sugar (almond cream, coconut juice)

HK\$568

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\$30 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\$988
(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
- 椰皇冬蟲草花膠螺頭燉烏雞湯** (需 24 小時前預訂) HK\$888
Double-boiled silkie chicken soup, cordyceps, fish maw, sea conch, young coconut 每位 per person
- 天籽蘭石斛花膠螺頭湯** HK\$398
Double-boiled fish maw soup, sliced conch, dendrobium flower 每位 per person
-  **鮮杏汁花膠雪蓮子白肺湯** HK\$298
Double-boiled pork lung soup, fish maw, fresh almond cream 每位 per person
- 海南椰子昆布桔子燉鮮鮑** HK\$298
Double-boiled abalone soup, coconut, kombu, tangerine 每位 per person
-  **宋嫂花膠星班羹** HK\$248
Braised spotted garoupa fillet soup, fish maw, shredded fungus 每位 per person
-  **生折鮮蟹肉粟米羹** HK\$228
Sweet corn soup, crab meat 每位 per person
- [V] 佛門四寶上素湯(齋湯)** HK\$218
Double-boiled black mushroom soup, bamboo pith, yellow fungus, vegetable 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\$30 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\$1980

十八頭

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

HK\$2880



蠔皇南非十九頭吉品鮑

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

HK\$1088

每位 per person

可選配 Paired with:

關東遼參 Japanese sea cucumber

每位 per person HK\$588

花膠 Fish Maw

每位 per person HK\$488

海參 Sea cucumber

每位 per person HK\$388

鵝掌 Goose web

每位 per person HK\$100

柚皮 Pomelo peel

每位 per person HK\$80

鮑汁菜膽扣原隻十頭花膠扒 (需時 45 分鐘)

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

HK\$1288

原隻十九頭南非吉品伴鵝掌

Braised South Africa 19 head Yoshihama abalone, goose web

HK\$1188

每位 per person

鮑汁四頭湯鮑伴花菇蝦籽柚皮

Braised 4 head abalone, Chinese mushroom, pomelo peel

HK\$728

每位 per person



鮑汁扣遼參伴香煎鵝肝

Braise sea cucumber, pan fried foie gras, abalone sauce

HK\$688

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, Chinese mushroom, oyster sauce

HK\$888

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\$30 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\$30 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

大白鱧 (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\$30 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

生猛海黃皮老虎斑兩食

HK\$3,088

Spotted Tiger garoupa served in two courses

甫魚菲黃油泡黃皮老虎斑球 拼 薑葱豆瓣野菌黃皮老虎斑
腩煲

Sautéed Tiger garoupa fillet, chives, dried sole

And

Braised Tiger garoupa, wild mushroom, spring onion, ginger, chili
bean sauce



欖菜辣子爆龍蝦

HK\$288

Stir-fried fresh lobster, spicy preserved vegetable

每位 per person

蜜餞火腿伴油泡東星斑球

HK\$588

Sautéed spotted garoupa, honey-glazed ham, vegetable

油香辣子東星斑球

HK\$588

Poached spotted garoupa, spicy oil

古法陳村蒸東星斑球

HK\$588

Steamed spotted garoupa, mushroom, ginger, tangerine peel, rice
noodle

羊肚菌口磨露筍炒波士頓龍蝦球

HK\$568

Sautéed lobster, asparagus, morel mushroom

干邑鯉魚汁百花燒鱈魚

HK\$528

Grilled cod fillet, minced shrimp, Cognac, bonito sauce

沙律煙燻燒鱈魚

HK\$498

Smoked grilled cod fillet, fresh fruit salad

陳年女兒紅桃膠蛋白蒸鮮蝦球

HK\$488

Steamed prawn, peach gum, egg white, Chinese wine

奶油金絲鮮蝦球

HK\$448

Sautéed prawn, milk, curry leaves

牛油香蓉金不換田雞腿

HK\$328

Wok-fried frog legs, basil, garlic, butter



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\$30 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

Golden-fried crispy chicken

HK\$338

半隻 half piece

荔芋香酥鴿

Deep-fried pigeon, mashed taro

HK\$308

骨香鴛鴦黃油雞

Stir-fried chicken, vegetable, mushroom

HK\$368

半隻 half piece

桂花一品燒雞 (需時 30 分鐘)

Crispy chicken, osmanthus honey sauce
(Please allow 30 minutes for preparation)

HK\$298

半隻 half piece



生炸脆皮妙齡鴿 (需時 35 分鐘)

Golden-fried pigeon
(Please allow 35 minutes for preparation)

HK\$168

1 隻 1 piece



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\$30 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\$728

Pan-fried M7 Wagyu beef, Hon-Shimeji, Japanese green pepper

脆皮澳洲和牛面腩伴藤椒香骨汁

HK\$438

Crispy Wagyu beef cheek, Sichuan pepper, superior pork sauce

十五年陳皮豉蒜虎皮椒炒封門柳

HK\$438

Sautéed hanger steak, pan-seared pepper, garlic, tangerine peel, black bean sauce

豬肉類

Pork

老干媽金不換野菌爆黑豚腩肉

HK\$348

Sautéed Spanish pork belly, wild mushroom, basil, chili sauce

信宜欖角陳皮蜜汁黑毛豬脆腩件

HK\$308

Deep-fried Spanish pork belly, black olive, tangerine peel, honey glaze

瑤柱鱧魚馬蹄蒸肉餅

HK\$308

Steamed minced pork, dried octopus, conpoy, water chestnut

特色鳳梨咕嚕肉

HK\$308

Sweet and sour pork, 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\$30 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


蝦籽扒柚皮	HK\$308
Braised pomelo peel, shrimp roe	
普寧豆醬炆家鄉豆腐	HK\$288
Braised bean curd stuffed, minced shrimp, minced pork, bean sauce	
佛門溫公齋煲	HK\$288
Braised assorted vegetable, mushroom, red fermented bean curd sauce	
雪鯨魚湯鮮百合蟲草花浸鮮蔬	HK\$268
Poached seasonal vegetable, lily bulb, cordyceps flower, fish soup	
米香濃湯蝦乾魚肚泡鮮菜苗	HK\$268
Poached seasonal vegetable, dried shrimp, fish maw, superior soup	
[V] 溫室南瓜鮮山藥炒蘆筍	HK\$268
Sautéed asparagus, Japanese pumpkin, fresh Chinese yam	
麻婆豆腐(牛肉)	HK\$248
Braised minced beef, bean curd, chili sauce	
欖菜豚肉法國邊豆	HK\$238
Sautéed pork, preserved vegetable, French haricot bean	
啫啫拍蒜蝦乾豚肉唐生菜煲	HK\$238
Wok-fried Chinese lettuce, minced pork, dried shrimp, garlic	

 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\$30 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


-  **貴妃湯脆米龍皇泡絲苗** HK\$398
Poached rice, crab meat, crispy rice, lobster bisque
- 國金軒招牌炒絲苗** HK\$368
Fried rice, foie gras, barbecue pork, shrimp, shrimp head oil
- 薑蔥野菌龍蝦球煎米粉** HK\$388
Pan-fried rice noodles, lobster, mushroom, spring onion, ginger
- 砂鍋鮑汁鱧魚雞粒炆絲苗** HK\$288
Braised rice, diced chicken, dried octopus, abalone sauce, clay pot
-  **松露南瓜蟹肉蛋白絲苗** HK\$288
Fried rice, crab meat, pumpkin, black truffle, egg white
- 干炒牛肉河粉** HK\$288
Fried rice noodles, beef, premium soy sauce
- 銀芽韮皇豚肉煎兩面黃** HK\$268
Pan-fried noodles, shredded Kurobuta pork, chive, bean sprout
- [V] **松露野菌銀芽炆伊麵** HK\$238
Braised E-fu noodles, wild mushroom, bean sprout, black truffle sauce
- [N] **椒麻豚肉擔擔麵** HK\$138
"Dan Dan" noodles, minced pork, peanut, spicy soup, Sichuan-style

 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\$30 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, bird's nest / Steamed red date pudding /
Chilled sago cream, Chinese pomelo, mango juice)
-  **香檳啫喱芒果布甸配椰汁柚子西米露** HK\$108
Chilled mango pudding, champagne jelly, pomelo, sago,
coconut juice 每位 per person
- 香芒楊枝甘露** HK\$88
Chilled mango cream, Chinese pomelo, sago 每位 per person
-  **陳皮法式焦糖燉蛋** HK\$88
Crème brûlée, tangerine peel 每位 per person
- [N]** **蛋白杏仁茶湯丸** HK\$88
Sweetened almond cream, egg white, sesame dumpling 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 pudding, ginger juice, 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 purple potato buns, salty egg yolk 3 件 3 pieces
- [N]** **焗燕窩蛋撻** HK\$98
Baked mini egg tarts, bird's nest 3 件 3 pieces
- 綠茶紅豆糕** HK\$88
Chilled green tea pudding, red bean 3 件 3 pieces
- 首烏芝麻卷** HK\$88
Chilled black sesame rolls 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\$30 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.