### 國金午市套餐 CUISINE CUISINE SET LUNCH

#### 精緻點心薈萃

### (金箔筍尖蝦餃、法國鵝肝荔芋盒、黑松露野菌蒸餃)

Steamed shrimp dumpling, gold leaf Crispy taro puff, diced chicken, foie gras Steamed wild mushroom dumpling, black truffle

#### 錦繡彩霞鮮蝦羹

Braised shrimp soup, vegetable

#### 甫魚韭黃野菌鮮蝦球

Sautéed prawn, chives, dried sole, mushroom

#### 瑤柱蒜子濃湯浸鮮蔬

Poached seasonal vegetable, conpoy, garlic, superior soup

### 蜜餞伊比利亞黑豚伴蔥油白麵

Braised noodles, barbecued pork, spring onion

### 生磨蛋白杏仁茶伴合桃酥

Sweetened almond cream Walnut cookie

### 每位 HK\$448

HK\$448 per person
Plus 10% service charge and Chinese tea

香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies

# 國金午市廚師精選 CUISINE CUISINE LUNCH SPECIALS

|     | 香芒黑魚子鮮蝦雲吞   | HK\$168 |
|-----|---|---------|
|     | Crispy shrimp dumplings, caviar, mango sauce                        | ·       |
| [N] | 椒麻辣子雞脆骨   | HK\$148 |
|     | Crispy chicken cartilage, assorted chili                            | ·       |
|     | 香煎蓮藕餅   | HK\$148 |
|     | Pan-fried lotus root, minced pork                                   | •       |
|     | 蒜泥白肉  | HK\$168 |
|     | Sliced pork belly rolls, garlic, chili sauce                        |         |
|     | 鹵水豬腳仔   | HK\$168 |
|     | Marinated pork's knuckle, assorted Chinese herb                     | φ.σσ    |
|     | 火炙溏心皮蛋伴虎皮墨西哥椒   | HK\$148 |
|     | Aburi preserved egg, Jalapeno pepper                                | πφπο    |
|     | 蔥油溫室青瓜紅海蜇   | HK\$148 |
|     | Chilled jellyfish, cucumber, spring onion, vinegar                  | πφπο    |
|     | 四季春煙燻上素卷  | HK\$148 |
|     | Smoked bean curd sheet rools, carrot, celery, yam, Chinese mushroom | ΠΨΙ4Ο   |
|     | 鮑汁雞腳  | HK\$128 |
|     | Marinated chicken feet, peanut, abalone sauce                       | ΠΑΦΙΖΟ  |
|     | 百味金磚豆腐  | LIV¢100 |
|     | Crispy bean curd cubes, shichimi powder                             | HK\$108 |
|     |   |         |

空主廚推介 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

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

|     | 貴妃湯脆米龍皇泡絲苗<br>Poached rice, crab meat, crispy rice, lobster bisque                   | HK\$398                  |
|-----|--|--------------------------|
| New | 國金軒招牌炒絲苗<br>Fried rice, foie gras, barbecue pork, shrimp, shrimp head oil            | HK\$368                  |
| New | <b>薑蔥野菌龍蝦球煎米粉</b><br>Pan-fried rice noodles, lobster, mushroom, spring onion, ginger | HK\$388                  |
|     | 干炒牛肉河粉<br>Fried rice noodles, beef, premium soy sauce                                | HK\$288                  |
|     | 薑葱叉燒撈生麵<br>Braised egg noodles, barbecued pork, spring onion, ginger                 | HK\$288                  |
| A C | 雪魿魚湯鮮茄龍躉球米線<br>Poashed rice vermicelli, gaint garoupa fillet, tomato, fish soup      | HK\$268                  |
|     | 銀芽韮黃豚肉兩面黃<br>Pan-fried noodles, shredded Kurobuta pork, chive, bean sprout           | HK\$248                  |
|     | 豉油皇銀芽炒麵<br>Pan-fried noodles, bean sprout, onion, premium soy sauce                  | HK\$288                  |
|     | 生滾深海龍躉野菌粥<br>Congee, gaint garoupa, mushroom   | HK\$128<br>每位 per person |
|     | 南瓜野菌銀杏粥<br>Congee, pumpkin, mushroom, ginkgo   | HK\$98<br>每位 per person  |



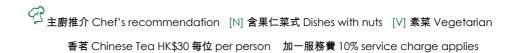
香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies

# 國金軒精選點心 CUISINE CUISINE DIM SUM SELECTIONS

| New          | 鮑魚玉帶海參芋盒<br>Deep-fried taro puff, abalone, sea cucumber, scallop | HK\$188<br>每位 per person |
|--------------|--|--------------------------|
|              | 金箔筍尖蝦餃<br>Steamed shrimp dumplings, gold leaf                    | HK\$92<br>4件4pieces      |
| New [N]      | 川椒麻辣石蠔粉果<br>Steamed oyster dumplings, Sichuan spircy sauce       | HK\$92<br>3件3pieces      |
| F)           | 金湯蟹肉灌湯餃<br>Crab meat dumpling, minced pork, superior broth       | HK98<br>每位 per person    |
| [V] <i>T</i> | 黑松露野菌餃<br>Steamed wild mushroom dumplings, black truffle         | HK\$80<br>3件3pieces      |
|              | 燒汁和牛烤包<br>Pan-fried Wagyu beef buns, barbecued sauce             | HK\$80<br>2件2pieces      |
|              | 鮑魚鮮蝦燒賣<br>Steamed pork dumplings, abalone, shrimp                | HK\$92<br>4件4pieces      |
|              | 清湯牛肉球<br>Steamed beef meat balls, supreme broth                  | HK\$80<br>3件3pieces      |
|              | 松茸上湯小籠包<br>Steamed pork dumplings, Matsutake, Shanghai style     | HK80<br>3 件 3 pieces     |
| T            | 瑶柱鮮蝦菜苗餃<br>Steamed vegetable dumplings, dried scallop, shrimp    | HK\$80<br>3件3pieces      |

# 國金軒精選點心 CUISINE CUISINE DIM SUM SELECTIONS

|         | 黃金紫薯流沙包<br>Steamed purple potato buns, salty egg yolk                                | HK\$88<br>3件3pieces     |
|---------|--|-------------------------|
| T       | 白胡椒豬肚雲吞<br>Shrimp dumplings, pork tripe, perserved vegetable, white pepper broth     | HK\$84<br>4件4pieces     |
| New     | 雪裡紅海味咸水角<br>Crispy glutinous rice dumplings, dried seafood                           | HK\$70<br>3 件 3 pieces  |
| D       | 雪山菠蘿叉燒包<br>Baked barbecued pork buns, pineapple, crystal sugar                       | HK\$92<br>3 件 3 pieces  |
| F       | 原隻鮑魚雞粒酥<br>Chicken puff pastries, whole abalone                                      | HK\$178<br>3 件 3 pieces |
| New [N] | 香辣咖喱魷魚<br>Steamed squid, curry paste   | HK\$74                  |
| New P   | <b>鮑魚鳳凰煎米雞</b><br>Pan-fried glutinous rice stuffed, diced chicken, egg yolk, abalone | HK\$98<br>2件2pieces     |
|         | 蠔皇叉燒包<br>Steamed barbecued pork buns   | HK\$80<br>3 件 3 pieces  |
| New     | 金腿鱈魚滑雞扎<br>Steamed sliced chicken, cod fish, mushroom, ham, beancurd sheet           | HK\$98<br>2件2pieces     |
|         | X.O.醬炒蘿蔔糕<br>Stir-fried turnip cakes, X.O. chili sauce                               | НК\$80                  |
| New     | 豉味陳村粉蒸排骨<br>Steamed spare-ribs, rice noodle, black bean sauce                        | HK\$80                  |
|         | 法國鵝肝荔芋角  | HK\$80                  |



Crispy taro puffs, diced chicken, foie gras

3件3pieces

## 國金軒精選點心 CUISINE CUISINE DIM SUM SELECTIONS

| New     | 芝士金粟海皇春卷<br>Crispy spring rolls, seafood, cheese, mayonnaise           | HK\$80<br>3件3pieces     |
|---------|--|-------------------------|
| New [V] | 新豬肉欖菜玉豆腸粉<br>Steamed beyond meat rice flour rolls, preserved vegetable | HK\$94<br>3件3pieces     |
| T       | 豉油皇煎腸粉<br>Stir-fried rice rolls, sesame seed, soy sauce                | HK\$80                  |
| F)      | 安格斯牛肉金菇腸粉<br>Steamed Angus beef rice flour rolls, enoki mushroom       | HK\$98<br>3件3pieces     |
|         | 蜜汁叉燒腸粉<br>Steamed barbecued pork rice flour rolls                      | HK\$90<br>3件3pieces     |
|         | 原隻鮮蝦腸粉<br>Steamed prawn rice flour rolls                               | HK\$98<br>3件3pieces     |
|         | 鮮什菌粥<br>Congee, fresh assorted mushroom                                | HK\$88<br>每位 per person |
|         | 黑糖蒸馬拉糕<br>Steamed sponge cake, black sugar                             | HK\$88<br>4件4pieces     |
|         | 新疆賽皇糕<br>Steamed red date pudding                                      | HK\$88<br>4件4 pieces    |
|         | 焗燕窩蛋撻<br>Baked mini egg tarts, bird's nest                             | HK\$98<br>3 件 3 pieces  |