

## 前菜 APPETIZERS

### 陳年女兒紅醉南非鮮鮑魚

Marinated South Africa abalone, Chinese yellow wine

HK\$238

2 件 2 pieces

### 懷舊百花蝦多士

Classic shrimp toasts

HK\$188

4 件 4 pieces

### 咸香蟹皇鍋巴蝦球

Sautéed prawn, salted egg yolk, crab roe cream sauce, crispy rice

HK\$188

6 件 6 pieces

### 椒麻辣子雞脆骨

Crispy chicken cartilage, chili, Sichuan peppercorn

HK\$148

### 蜜汁燒鱧

Roasted crispy eel, honey sauce

HK\$148

### 椒鹽田雞腿

Crispy frog legs, garlic, spicy salt

HK\$228

### 溫室青瓜柚子醋紅海蜇花

Chilled jellyfish, cucumber, pomelo vinegar

HK\$168

### 脆皮煙燻上素卷

Crispy smoked bean curd sheet rolls, carrot, celery, yam, Chinese mushroom

HK\$148

6 件 6 pieces

### 七味脆豆腐粒

Crispy bean curd cubes, shichimi powder

HK\$108

 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

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## 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\$248

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)

一食配料: 遠年陳皮海鮮醬, 溫室小青瓜, 京蔥,  
漬子薑片, 哈密瓜, 砂糖, 手工么么皮

HK\$988

First course: Roasted duck served with tangerine seafood sauce, cucumber, scallions, ginger, cantaloupe, sugar, pancakes

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

HK\$1088

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

兩食 two courses

### [N] 國金一品薈萃

Cuisine Cuisine barbecued combination

HK\$428

金陵化皮乳豬件、蜜餞本地黑豚叉燒、蔥油紅海蜇

Roasted sliced suckling pig / Honey-glazed barbecued pork / Chilled jellyfish, spring onions

### [N] 金陵化皮乳豬件

Roasted sliced suckling pig

HK\$338



### [N] 蜜餞本地黑豚叉燒

Honey-glazed barbecued pork

HK\$308

### 明爐香草燒雛鴨

Roasted duck, Chinese herb

HK\$298

半隻 half piece



### 黑糖醬油雞 (選用本地平原雞)

Marinated chicken, black sugar, premium soy sauce

HK\$388

半隻 half piece



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## 燕窩 BIRD'S NEST

### 蟹皇燴官燕

Braised imperial bird's nest, crab roe

HK\$888

每位 per person

### 高湯燴官燕

Double-boiled imperial bird's nest, supreme broth

HK\$638

每位 per person

### 紅燒金腿燴官燕

Braised imperial bird's nest soup, Yunnan ham

HK\$638

每位 per person

### 生拆蟹肉桃膠燴官燕

Braised imperial bird's nest soup, crab meat, peach gum

HK\$588

每位 per person

### 上湯腿茸竹笙釀官燕

Braised imperial bird's nest soup, bamboo pith

HK\$788

每位 per person

### 冰花燴官燕(配椰汁、杏汁)

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

HK\$688

每位 per person





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## 湯羹 SOUPS

- 鳳凰回巢養生湯** (需 48 小時前預訂) HK\$1088  
雞翼釀素翅, 花膠, 鮑魚, 海參, 元貝,  
花菇, 菜膽, 雲腿 每位 per person  
Double-boiled assorted superior dried seafood soup  
Chicken wing stuffed, Imitation shark fin, fish maw, abalone,  
sea cucumber, mushroom, vegetable, yunam ham  
(Please allow two days for preparation)
- 菜膽螺頭花膠燉深海斑翅骨湯** HK\$428  
Double-boiled grouper fin soup, cordyceps, fish maw,  
sliced conch, vegetable 每位 per person
- 海南椰子海帶杞子鮮鮑清雞湯** HK\$308  
Double-boiled chicken soup, abalone, coconut, kelp,  
wolfberry 每位 per person
-  **鮮杏汁花膠雪蓮子燉白肺湯** HK\$308  
Double-boiled pork lung soup, fish maw, snow lotus seed,  
fresh almond cream 每位 per person
- 天籽蘭石斛花膠燉螺頭湯** HK\$398  
Double-boiled fish maw soup, dendrobium, sliced conch,  
dendrobium flower 每位 per person
-  **宋嫂花膠星斑羹** HK\$268  
Braised minced spotted garoupa soup, fish maw,  
shredded fungus 每位 per person
- 櫻花蝦蟹肉甜粟羹** HK\$248  
Sweet corn soup, crab meat, sergestid shrimp 每位 per person
- 國金是日老火湯** (只限星期一至五午市供應) HK\$108  
Cuisine Cuisine's soup of the day  
(Available on Monday to Friday at lunch only) 每位 per person

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## 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\$2288

#### 十八頭

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

HK\$3288



### 蠔皇南非十九頭吉品鮑

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

HK\$888

每位 per person

### 蠔皇四頭湯鮑

Braised 4 head abalone

HK\$688

每位 per person

### 可選配 Paired with:

豬婆參 White teatsish sea cucumber

每位 per person HK\$388

花膠 Fish Maw

每位 per person HK\$328

墨西哥海參 Mexican sea cucumber

每位 per person HK\$288

鵝掌 Goose web

每位 per person HK\$128

柚皮 Pomelo peel

每位 per person HK\$80

### 鮑汁菜膽扣原隻九頭花膠扒 (需時 45 分鐘)

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

HK\$1388

### 蝦籽鮑汁扣豬婆參

Braised white teatsish sea cucumber, shrimp roe,  
abalone sauce

HK\$428

每位 per person

### 脆皮家鄉釀海參

Crispy sea cucumber, minced shrimp, minced pork

HK\$328

每位 per person

### 乾隆一品鍋

(蠔皇六頭湯鮑, 鮑汁扣鵝掌, 雞油天白花菇)

Braised whole abalone, goose web, Chinese mushroom,  
oyster sauce

HK\$988

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## 游水海鮮 LIVE SEAFOOD

### 各類游水海魚 (敬請 48 小時前預訂)

Fresh live fish (Please allow 48 hours' notice)

#### 老鼠斑

Pacific garoupa

時價

seasonal price

#### 紅瓜子斑

Red flag 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

#### 花金鼓

Spotted scat

時價

seasonal price

### 澳洲龍蝦 (敬請 48 小時前預訂)

Australian lobster (Please allow 48 hours' notice)

時價

seasonal price

#### 上湯焗、蒜茸蒸、避風塘、豉椒爆

Served according to your preference:

Baked in superior broth,

Steamed with garlic sauce,

Sautéed with spicy salt garlic

Sautéed with black bean chili sauce



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

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## 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)

時價

seasonal price

### 韭黃油泡、蒜茸蒸、遠年陳皮蒸

Served according to your preference:

Sautéed with chive

Steamed with garlic,

Steamed with tangerine peel,

### 海蝦 (敬請 48 小時前預訂)

Fresh prawn (Please allow 48 hours' notice)

### 生猛海中蝦 (八兩起)

Fresh live prawn (Minimum serving 300g)

時價

seasonal price

### 花竹蝦

Kuruma prawn

時價

seasonal price

### 白灼、豉油皇香煎、椒鹽、薑蔥粉絲煲

Served according to your preference:

Poached,

Pan-fried with premium light soy sauce,

Deep-fried with spicy salt

Ginger and spring onion with vermicelli in clay pot

### 蟹 (敬請 48 小時前預訂)

Fresh Live Crab (Please allow 48 hours' notice)

### 越南肉蟹

Vietnam mud crab

時價

seasonal price

### 法國麵包蟹

French edible crab

時價

seasonal price

### 頂角膏蟹

Cream crab

時價

seasonal price

### 花蟹

Flower crab

時價

seasonal price

### 黑椒炒、薑蔥焗、花雕蒸、滾粥


Served according to your preference:

Sautéed with black pepper

Baked with spring onions and ginger,

Steamed with Chinese yellow wine,

Braised with congee

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## 海鮮 SEAFOOD

-  **欖菜辣子爆澳洲龍蝦** HK\$488  
Stir-fried fresh, Australia lobster, spicy preserved vegetable 每位 per person
-  **溫室南瓜鮮蟹肉焗蟹蓋** HK\$248  
Baked crab shell stuffed, fresh crab meat, pumpkin 每位 per person
- 三文魚籽香檳忌廉汁伴芝士珍寶老虎蝦** HK\$428  
Deep-fried crispy jumbo tiger prawn, cheese, salmon roe, cream sauce 每位 per person
- 蘆筍愉耳油泡澳洲龍蝦球** HK\$1188  
Sautéed Australian lobster, asparagus, fungus
- 甫魚蜜餞火腿羊肚菌炒東星斑球** HK\$628  
Sautéed spotted garoupa fillet, morel mushroom, honey-glazed ham
- 蝦籽雙冬乾焗東星斑球** HK\$628  
Sautéed spotted garoupa fillet, morel mushroom, shrimp roe
- 薑蔥粉絲鮮蝦球煲** HK\$498  
Braised prawns, vermicelli, ginger, spring onions, clay pot
- 均安辣椒餅爆炒鮮蝦球** HK\$468  
Sautéed prawn, Canton spicy sauce, vegetables
- 干邑雙璜頭抽百花燒鱈魚** HK\$588  
Grilled cod fillet, minced shrimp, Cognac, premium soy sauce

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

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## 家禽 POULTRY

### 國金當紅炸子雞(選用本地平原雞)

Golden-fried crispy chicken

HK\$398  
半隻 half piece

### 鮮姬松茸淮山雲耳炒乳鴿甫

Pan-fried pigeon, Blaze mushroom, Chinese yam, black fungus

HK\$328

### 滋味醬獨子蒜炆走地雞


Braised chicken, garlic, mushroom, tangerine peel, beancurd sheet

HK\$368

### 家常陳村蒸走地雞

Steamed chicken, tangerine peel, rice noodle, ginger, red date, garlic,

HK\$368

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## 肉類 BEEF AND PORK


-  **三弄回味澳洲和牛面腩** HK\$448  
Braised Wagyu beef cheek, gravy sauce
- 咖啡菇鮮口磨爆法國封門柳** HK\$468  
Sautéed French hanger steak, Portobello mushroom, wild mushroom
- 中式煎本地鮮牛柳** HK\$428  
Pan-fried beef tenderloin, sweet sour sauce
- 脆皮法國乳羊腩** HK\$398  
Crispy French lamb brisket, fermented bean curd, black sesame sauce
- 怡香茄子蹄筋煲** HK\$368  
Braised pork tendon, salted fish, eggplant, clay pot
- 鳳梨咕嚕黑豚肉** HK\$328  
Sweet and sour pork, pineapple

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## 時蔬 VEGETABLES


- 鮑汁蝦籽扣柚皮** HK\$328  
Braised pomelo peel, shrimp roe, abalone sauce
- 普寧豆醬炆家鄉煎釀木棉豆腐** HK\$298  
Braised bean curd stuffed, minced shrimp, minced pork, bean sauce
- [V] **羊肚菌竹筴燒木棉豆腐** HK\$298  
Braised bean curd, morel mushroom, bamboo pith
- 濃雞湯花膠瑤柱金勾鮮蔬鍋** HK\$328  
Poached assorted vegetable, fish maw, conpoy, chicken soup
- 啫啫拍蒜蝦乾豚肉唐生菜煲** HK\$268  
Wok-fried Chinese lettuce, minced pork, dried shrimp, garlic
- [V] **佛門溫公齋煲** HK\$288  
Braised assorted vegetable, fungus, red fermented bean curd sauce
- 脆脆杞子蟲草花百合泡本地水耕鮮蔬** HK\$268  
Poached seasonal vegetable, cordyceps flower, lily bulb, crispy wolfberry
- 時令蔬菜** HK\$248  
Seasonal Vegetable  
(清炒、蒜蓉炒、薑汁炒、魚湯泡)  
Served according to your preference:  
Sautéed,  
Sautéed with garlic,  
Sautéed with minced ginger,  
Poached with fish soup,

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## 飯及粉麵 RICE AND NOODLES

-  **四川椒麻擔擔麵** HK\$148  
“Dan Dan” noodles, minced pork, peanut, spicy soup, Sichuan-style 每位 per person
- 原隻鮑魚瑤柱雞粒燴絲苗** HK\$148  
Braised rice, diced chicken, whole abalone, conpoy 每位 per person
- 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\$388  
Fried rice, barbecue pork, shrimp, shrimp head oil
-  **法國封門柳乾炒河粉** HK\$328  
Fried rice noodles, hanger steak, premium soy sauce
- 雪鯨魚湯雲勝鮮蝦球淮山米線** HK\$328  
Poached rice noodles, prawn, wood ear fungus, angled luffa, enoki mushroom, fish soup
- XO 醬鮮菌雞球炆伊府麵** HK\$298  
Braised E-fu noodles, chicken, fungus, XO sauce
- 銀芽韭皇豚肉煎兩面黃** HK\$298  
Pan-fried noodles, shredded Kurobuta pork, chive, bean sprout

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## 精選甜品 DESSERT SPECIALTIES

### 國金手工棗皇糕

Steamed red date pudding

HK\$88

4 件 4 pieces

### 香檳啫喱芒果布甸配椰汁柚子西米露

Chilled mango pudding, champagne gelée, pomelo, sago, coconut juice

HK\$118

每位 per person

### 香芒楊枝甘露

Chilled mango cream, Chinese pomelo, sago

HK\$98

每位 per person

### 原籠黑糖馬拉糕

Steamed sponge cake, black sugar

HK\$88

### 生磨蛋白杏仁茶湯丸

Sweetened almond cream, egg white, sesame dumpling

HK\$98

每位 per person

### 冰花桃膠白桃布甸

Chilled white peach pudding, peach gum, crystal sugar

HK\$118

每位 per person

### 薑汁黑糖木桶豆腐花

Bean curd pudding, ginger juice, black sugar

HK\$98

二位用 For 2 persons

### 懷舊蓮蓉西米焗布甸

Baked sago pudding, lotus paste

HK\$98

每位 per person

### 竹炭流沙奶皇包

Steamed salty egg yolk bun, bamboo charcoal

HK\$88

3 件 3 pieces

### 鮮焗酥皮蛋撻 (需時 45 分鐘)

Baked mini egg tarts (Please allow 45 minutes for preparation)

HK\$88

4 件 4 pieces

### 精美壽桃

longevity bun

HK\$38


1 件 1 piece

### 賀壽子母蟠桃 (敬請 48 小時前預訂)

longevity buns surrounding a giant longevity bun  
(Please allow 48 hours' notice)

HK\$688

12 件 12 pieces

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