

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

蜜汁燒鱈

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 garouper 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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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, Australian 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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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

Braised Wagyu beef cheek, gravy sauce

HK\$448

咖啡菇鮮口磨爆法國封門柳

Sautéed French hanger steak, portobello mushroom, wild mushroom

HK\$468

中式煎本地鮮牛柳

Pan-fried beef tenderloin, sweet sour sauce

HK\$428

脆皮法國乳羊腩

Crispy French lamb brisket, fermented bean curd, black sesame sauce

HK\$398

怡香茄子蹄筋煲

Braised pork tendon, salted fish, eggplant, clay pot

HK\$368

鳳梨咕嚕黑豚肉

Sweet and sour pork, pineapple

HK\$328



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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\$78

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\$108

每位 per person

香芒楊枝甘露

Chilled mango cream, Chinese pomelo, sago

HK\$88

每位 per person

原籠黑糖馬拉糕

Steamed sponge cake, black sugar

HK\$78

生磨蛋白杏仁茶湯丸

Sweetened almond cream, egg white, sesame dumpling

HK\$78

每位 per person

冰花桃膠白桃布甸

Chilled white peach pudding, peach gum, crystal sugar

HK\$108

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\$78

每位 per person

竹炭流沙奶皇包

Steamed salty egg yolk bun, bamboo charcoal

HK\$68

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\$68

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\$488

12 件 12 pieces



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