



歡迎您到訪國金軒 The Mira，由中菜行政總廚主廚鄧浩宏師傅帶領其廚師團隊匠心呈獻的當代粵菜。

鄧浩宏師傅致力傳承粵菜精髓，將「和」為理念貫注入饌。於選材方面優先挑選本地可持續食材，着重大自然的和諧，並將食材味與香之間的調和發揮至極致，同時著重團隊間的人和，以「家」的味道為底蘊，體現中國傳統「家和萬事興」的信念。

我們誠邀您與摯愛一同探尋和諧、融和的新派粵菜饌嚐，品味一場賓至如歸的窩心餐饗體驗。

**Welcome to Cuisine Cuisine at The Mira where timeless culinary tradition presented with a contemporary twist is harmoniously prepared by a dedicated Team of master chefs spearheaded by Chinese Executive Chef, Edwin Tang.**

Emphasizing the concept of "Harmony" encompassing every aspect of cooking from the choice of ingredients, sourced locally and sustainably wherever possible, to "Harmony" in flavor combinations, as well as the Team spirit among generations of chefs crafting your perfect Chinese masterpiece, the cooking philosophy at Cuisine Cuisine is a true embodiment of a Chinese belief that "family harmony leads to prosperity."

We invite you to enjoy a harmonious family gathering with your loved ones over elevated Cantonese and Chinese dishes that capture the essence of "home" in their flavors.

Experience the warmth and hospitality of Cuisine Cuisine at The Mira where "Harmony" is the secret ingredient that brings our cuisine to life.





Cuisine Cuisine  
HONG KONG  
the mira

## 鄧師傅推介

CHEF EDWIN TANG'S  
Recommendation

-  原隻鮮蟹鉗錦繡冬瓜盅 (敬請 24 小時前預訂)  
Steamed winter melon seafood soup, vegetables, crab claw, mushroom (Please allow 24 hours' notice) **HK\$398**  
每位 per person
-  原個椰皇松茸花膠燉竹絲雞湯  
Double-boiled chicken soup, fish maw, mushroom, coconut **HK\$368**  
每位 per person
- A** 梅酒銀耳百合鮮黃耳凍  
Chilled yellow fungus, tremella, lily bulb, plum wine **HK\$128**
- 梨香百花松葉蟹鉗  
Deep-fired crab claw, scallop, minced shrimp, pear **HK\$138**  
每位 per person
- 辣子法國乳羊腩  
Crispy French lamb brisket, dried chili Sichuan peppercorn **HK\$588**
- N**  椒麻辣子果仁牛仔粒  
Crispy beef tenderloin cube, nuts, dried chili, Sichuan peppercorn **HK\$228**
- 瑤柱蟹肉桂花炒花膠條  
Sautéed shredded fish maw, conpoy, crab meat, egg, spring onion **HK\$488**
- 香油沙薑雞 (每天限量供應)  
Marinated chicken, sand ginger (Limited daily supply) **HK\$268**  
半隻 half piece



主廚推介 Chef's recommendation



含有酒精 Contains alcohol



素菜 Vegetarian



含有豬 Contains pork



含有果仁 Contains nuts



含有奶類 Contains milk

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.

## 頭盤小食 APPETIZERS


-   桂花糖陳酒鱧球 HK\$248  
Grilled eel, osmanthus honey sauce, Chinese wine 4 件 4 pieces
-  陳年女兒紅醉南非鮮鮑魚 HK\$228  
Marinated South African abalone, Chinese yellow wine 6 件 6 pieces
-  鮮沙薑涼拌象拔蚌 HK\$218  
Chilled geoduck, kaempferia galanga
- 本地頭抽煎田雞腿 HK\$198  
Pan-fried frog leg, premium light soy sauce
- 懷舊百花蝦多士 HK\$168  
Classic shrimp toast 4 件 4 pieces
- 椒麻海蜇花萵筍 HK\$168  
Chilled jellyfish, Chinese lettuce, Sichuan peppercorn
-  四季煙燻上素卷 HK\$128  
Smoked bean curd sheet roll, carrot, celery, yam,  
Chinese mushroom
-  七味脆豆腐粒 HK\$98  
Crispy bean curd cube, shichimi powder





主廚推介 Chef's recommendation

 含有酒精 Contains alcohol

 素菜 Vegetarian

 含有豬 Contains pork

 含有果仁 Contains nuts

 含有奶類 Contains milk

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## 明爐燒烤 BARBECUED MEAT

**A** 吊燒雞肝金錢雞 HK\$98  
Roasted pork belly, chicken liver 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, scallion, ginger, cantaloupe, sugar, pancakes 一食 one course

二食: 京醬菜盞炒鴨崧 或 豉蒜鴛鴦椒炆鴨殼 HK\$1,188  
Second course: Stir-fried duck meat, lettuce wrap or Sautéed duck meat, garlic, black bean, pepper 兩食 two courses

**P** **N** 國金一品薈萃 HK\$428  
Cuisine Cuisine barbecued combination  
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 onion

**P** **N**  蜜餞本地黑豚叉燒 HK\$178  
Honey-glazed barbecued pork 6 件 6 pieces  
HK\$330  
12 件 12 pieces

**P** **N** 化皮乳豬件 HK\$330  
Roasted sliced suckling pig 例牌 Standard  
HK\$788  
半隻 half piece  
HK\$1588  
壹隻 One piece

明爐潮蓮燒鵝 HK\$308  
Roasted goose 例牌 Standard  
HK\$538  
半隻 half piece

黑糖醬油雞 HK\$328  
Marinated chicken, black sugar, premium soy sauce 半隻 half piece

 主廚推介 Chef's recommendation **V** 素菜 Vegetarian **N** 含有果仁 Contains nuts  
**A** 含有酒精 Contains alcohol **P** 含有豬 Contains pork **D** 含有奶類 Contains milk  
香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies

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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



### 松茸高湯燴官燕

Double-boiled imperial bird's nest soup, matsutake, supreme soup

HK\$638

每位 per person



### 上湯腿茸竹筍釀官燕

Braised imperial bird's nest stuffed, bamboo pith, mashed yunnan ham

HK\$588

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)

一兩 HK\$388

二兩 HK\$628



主廚推介 Chef's recommendation

**A** 含有酒精 Contains alcohol



素菜 Vegetarian



含有豬 Contains pork



含有果仁 Contains nuts



含有奶類 Contains milk

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

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## 滋補清潤湯羹, 燉湯 SOUPS

-   鳳凰回巢養生湯 (需 48 小時前預訂) HK\$1,088  
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, conpoy, mushroom, vegetable, Yunnan ham  
(Please allow 48 hours' notice)
-   天籽蘭石斛花膠燉螺頭湯 HK\$328  
Double-boiled fish maw soup, dendrobium, sliced conch,  
dendrobium flower  
每位 per person
-   鮮杏汁花膠雪蓮子燉白肺湯 HK\$328  
Double-boiled pork lung soup, fish maw, snow lotus seed,  
fresh almond cream  
每位 per person
- 松葉蟹玉子酸辣羹 HK\$248  
Hot and sour soup, Matsuba crab meat, mushroom,  
egg white  
每位 per person
-  宋嫂花膠星斑羹 HK\$248  
Braised minced spotted garoupa soup, fish maw,  
shredded fungus  
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



主廚推介 Chef's recommendation

 含有酒精 Contains alcohol



素菜 Vegetarian

 含有豬 Contains pork



含有果仁 Contains nuts



含有奶類 Contains milk

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

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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 /per piece

HK\$2,288

#### 十八頭

18 head / per piece

HK\$3,288



### 蠔皇南非十九頭溏皇極品吉品鮑

Braised South African 19 head Yoshihama abalone,  
oyster sauce

HK\$1,188

每位 per person



### 蠔皇南非廿四頭溏皇極品吉品鮑

Braised South African 24 head Yoshihama abalone,  
oyster sauce

HK\$688

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:

關東遼參 Kanto sea cucumber

每位 per person HK\$388

花膠件 Fish maw

每位 per person HK\$268

鵝肝 Goose liver

每位 per person HK\$148

鵝掌 Goose web

每位 per person HK\$88

蝦籽柚皮 Pomelo peel

每位 per person HK\$60

### 鮑汁菜膽扣原隻九頭花膠扒 (需時 45 分鐘)

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

HK\$1,388



### 脆皮家鄉釀關東海參

Crispy sea cucumber, stuffed minced shrimp, minced pork

HK\$288

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)

HK\$988

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



主廚推介 Chef's recommendation



含有酒精 Contains alcohol



素菜 Vegetarian



含有豬 Contains pork



含有果仁 Contains nuts



含有奶類 Contains milk

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

### 各類游水海魚 (敬請 48 小時前預訂)

Fresh live fish (Please allow 48 hours' notice)

黃皮老虎斑	時價
Tiger garoupa	seasonal price
紅瓜子斑	時價
Red flag garoupa	seasonal price
深海老鼠斑	時價
Pacific garoupa	seasonal price
油杉斑	時價
Speckledfin garoupa	seasonal price
鬚鼠斑	時價
Coral garoupa	seasonal price
花鷹斑	時價
Marbled garoupa	seasonal price

### 澳洲龍蝦 (敬請 48 小時前預訂)

Australian lobster (Please allow 48 hours' notice)

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

時價

seasonal price

### 中蝦, 花竹蝦(時令) (敬請 48 小時前預訂)

Fresh live prawn, Kuruma prawn (Please allow 48 hours' notice)

白灼、豉油皇香煎、椒鹽、薑蔥焗

Poached,

Pan-fried with premium light soy sauce,

Deep-fried with spicy salt

Ginger and spring onion with vermicelli in clay pot

時價

seasonal price

### 象拔蚌、蠔子或其他海產

Geoduck, Razor clam or other seasonal seafood

時價

seasonal price



主廚推介 Chef's recommendation

**A** 含有酒精 Contains alcohol



**V** 素菜 Vegetarian

**P** 含有豬 Contains pork



**N** 含有果仁 Contains nuts



**D** 含有奶類 Contains milk

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

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## 海鮮 SEAFOOD

- A**  欖菜辣子爆澳洲龍蝦 HK\$488  
Stir-fried fresh Australian lobster, spicy preserved vegetable 每位 per person
- A** 陳年女兒紅鳳脂澳洲龍蝦球 HK\$488  
Steamed Australian lobster, chinese yellow wine, chicken oil 每位 per person
-   藤椒香蒜姬松茸陳村蒸鱈魚件 HK\$298  
Steamed cod fillet, Sichuan pepper, rice noodle, blaze mushroom 每位 per person
- A** 日本溫室南瓜鮮蟹肉焗蟹蓋 HK\$248  
Baked crab shell stuffed, fresh crab meat, pumpkin 每位 per person
- 蘆筍愉耳油泡澳洲龍蝦球 HK\$1,188  
Sautéed Australian lobster, asparagus, fungus
- 黑椒澳洲龍蝦銀絲煲 HK\$788  
Sautéed Australian lobster, vermicelli,  
black pepper sauce, casserole
- N** **P** 欖仁諾鄧火腿玉帶炒滑蛋 HK\$338  
Sautéed scallop, Nuodeng ham, egg, olive seed
- 遠年陳皮油泡鮮蝦球 HK\$428  
Sautéed prawn, aged tangerine peel, vegetables



主廚推介 Chef's recommendation

**A** 含有酒精 Contains alcohol

**V** 素菜 Vegetarian

**P** 含有豬 Contains pork

**N** 含有果仁 Contains nuts

**D** 含有奶類 Contains milk

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

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## 海鮮 SEAFOOD

-  阿拉斯加蟹兩食 (敬請 48 小時前預訂) 時價  
Alaska crab served in two courses (Please allow 48 hours' notice) seasonal price
- A** 避風塘蟹爪, 陳年女兒紅鳳脂蒸蟹身  
Wok-fried Alaska crab, spicy salt garlic, chili  
Steamed Alaska crab, egg white, chicken oil, Chinese yellow wine
- P**  甫魚蜜餞雲腿羊肚菌炒東星斑球 HK\$568  
Sautéed spotted garoupa fillet, morel mushroom,  
dried flounder fish, honey-glazed Yunnan ham
- P**  古法紅燒東星斑翅 (每天限量供應) HK\$688  
Braised spotted garoupa fillet, tofu, spring onion, mushroom,  
pork belly, oyster sauce (Limited daily supply)
- P**  棗皇豚肉香菇陳村粉蒸鱈魚 HK\$488  
Steamed cod fillet, pork, mushroom, rice noodle, red date
-  椒鹽百花鱈魚 HK\$438  
Pan-fried cod fillet, minced shrimp, spicy salt pepper
- A** 花雕雞湯煮花甲 HK\$328  
Stewed clam, Chinese yellow wine, chicken broth



主廚推介 Chef's recommendation

**A** 含有酒精 Contains alcohol



素菜 Vegetarian



含有豬 Contains pork



含有果仁 Contains nuts



含有奶類 Contains milk

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## 家禽 POULTRY

- A**  鹽焗姬松茸荷香富貴雞鮑魚 (敬請 24 小時前預訂) HK\$1,088  
Salt crust baked chicken, abalone, blaze mushroom, lotus leaf  
(Please allow 24 hours' notice)
-  國金當紅炸子雞 (本地源產 partners in provenance) HK\$398  
Golden-fried crispy chicken 半隻 half piece
-  荔芋香酥法國鴨胸 HK\$328  
Crispy French duck breast, mashed taro
- 獨子蒜乾蔥豆雞煲 HK\$328  
Braised chicken, garlic, tangerine peel, black bean sauce
- N** 脆皮妙齡鴿 HK\$128  
Roasted crispy pigeon


## 肉類 BEEF AND PORK


- 日本小尖椒香菇南瓜炒牛柳粒 HK\$298  
Sautéed beef tenderloin cube, Japanese chili pepper, mushroom, pumpkin
- 野菌醬燒法國和牛面腩 HK\$388  
Braised Wagyu beef cheek, wild mushroom, gravy sauce
-  滋味醬扣鮮牛尾牛根煲, 炸饅頭 HK\$488  
Braised oxtail, beef tendon, clay pot, deep-fried bun
- N**  脆皮法國乳羊腩 HK\$398  
Crispy French lamb brisket, fermented bean curd, black sesame sauce
- P** 傳統鳳梨咕嚕黑豚肉 (本地源產 partners in provenance) HK\$298  
Sweet and sour pork, pineapple
- P**  大澳土魷蹄香手剁肉餅 HK\$288  
Steamed minced pork, water chestnut, dried squid




 主廚推介 Chef's recommendation   **V** 素菜 Vegetarian   **N** 含有果仁 Contains nuts  
**A** 含有酒精 Contains alcohol   **P** 含有豬 Contains pork   **D** 含有奶類 Contains milk  
香茗 Chinese Tea HK\$30 每位 per person 加一服務費 10% service charge applies

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## 時蔬 VEGETABLES

 鮑汁蝦籽扣柚皮 HK\$328  
Braised pomelo peel, shrimp roe, abalone sauce


 銀魚濃湯魚腐浸鮮蔬 HK\$328  
Poached vegetables, whitebait, fish curd, fish soup

   鮮桃仁蘆筍朵耳炒百合 HK\$288  
Sautéed asparagus, lily bulb, walnut, fungus

米香濃湯蝦乾魚肚泡鮮菜苗 HK\$288  
Poached assorted vegetables, fish maw, dried shrimp, crispy rice, chicken soup

 松露百合雙映翠 HK\$268  
Stir-fried vegetables, truffle, lily bulb

 佛門溫公齋煲 HK\$268  
Braised assorted vegetable, fungus, red fermented bean curd sauce

 酸甜鳳梨猴頭菇 HK\$268  
Sweet and sour Lion's mane mushroom, pineapple

時令蔬菜 HK\$238  
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)



主廚推介 Chef's recommendation



含有酒精 Contains alcohol



素菜 Vegetarian



含有豬 Contains pork



含有果仁 Contains nuts



含有奶類 Contains milk

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

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## 飯及粉麵 RICE AND NOODLES

- P N** 四川椒麻擔擔麵 HK\$108  
"Dan Dan" noodle, minced pork, peanut, spicy soup, Sichuan-style 每位 per person
- P** 港式豬油渣手打墨魚麵線 HK\$128  
Minced squid noodle, crispy pork rind, local-style 每位 per person
-  原隻鮑魚瑤柱雞粒燴絲苗 HK\$168  
Braised rice, diced chicken, whole abalone, conpoy, spring onion 每位 per person
- 貴妃湯脆米龍皇泡絲苗 HK\$388  
Poached rice, crab meat, crispy rice, lobster bisque
- P** 國金軒招牌炒絲苗 HK\$368  
Cuisine Cuisine signature fried rice, barbecue pork, shrimp, shrimp head oil
- P**  諾鄧火腿老菜脯玉帶翡翠炒絲苗 HK\$338  
Fried rice, scallop, Nuodeng ham, egg white, preserved vegetable
- 手打魚腐鮮茄朵耳魚湯稻庭烏冬 HK\$298  
Poached udon, fish rot, tomato, enoki mushroom, fungus, Luffa, fish soup
- 薑蔥花膠絲撈粗生麵 HK\$298  
Braised egg noodle, fish maw, spring onion, ginger
- P** 銀芽韭皇豚肉煎兩面黃 HK\$298  
Crispy noodle, shredded Kurobuta pork, chive, bean sprout
- 乾炒封門柳陳村粉 HK\$298  
Wok-fried rice noodle, hanger steak, premium soy sauce



主廚推介 Chef's recommendation

**A** 含有酒精 Contains alcohol



**V** 素菜 Vegetarian

**P** 含有豬 Contains pork



**N** 含有果仁 Contains nuts



**D** 含有奶類 Contains milk

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

- D** 國金手工棗皇糕 HK\$78  
Steamed red date pudding 4 件 4 pieces
- A D** 香檳啫喱芒果布甸配椰汁柚子西米露 HK\$108  
Chilled mango pudding, champagne gelée, pomelo, sago, coconut juice 每位 per person
- D** 香芒楊枝甘露 HK\$88  
Chilled mango cream, Chinese pomelo, sago 每位 per person
- N** 原籠黑糖馬拉糕 HK\$78  
Steamed sponge cake, black sugar
- N** 生磨蛋白杏仁茶湯丸 HK\$78  
Sweetened almond cream, egg white, sesame dumpling 每位 per person
- 冰花桃膠白桃布甸 HK\$108  
Chilled white peach pudding, peach gum, crystal sugar 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
- D** 懷舊蓮蓉西米焗布甸 HK\$78  
Baked sago pudding, lotus paste 每位 per person
- D** 黃金紫薯流沙包 HK\$78  
Steamed purple potato paste, salty egg yolk bun 3 件 3 pieces
- P D** 鮮焗酥皮蛋撻 (需時 45 分鐘) HK\$68  
Baked mini egg tart (Please allow 45 minutes for preparation) 4 件 4 pieces
- 精美壽桃 HK\$38  
Longevity bun 1 件 1 piece
- 賀壽子母蟠桃 (敬請 48 小時前預訂) HK\$488  
Longevity buns surrounding a giant longevity bun (Please allow 48 hours' notice) 12 件 12 pieces



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