



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

-  黑松露涼拌百合黑皮雞縱菌 HK\$148
Chilled lily bulb, black termite mushroom, black truffle
-  杏片百花小棠菜 HK\$238
Deep-fried minced shrimp, crispy almond, vegetable
- A**  椒麻辣子軟殼蟹 HK\$248
Crispy soft shell crab, dried chili Sichuan peppercorn
- 遠年陳皮山瑞花膠羹 HK\$298
Braised softshell turtle soup, fish maw, tangerine peel
每位 per person
- 香油沙薑雞 (每天限量供應) HK\$268
Marinated chicken, sand ginger (Limited daily supply)
半隻 half piece
- N**  麻辣羊雜臭豆腐煲 HK\$528
Braised lamb pluck, skinky bean curd, Sichuan spicy soup, clay pot
- 古法雙冬扣黑草羊蝴蝶腩 HK\$888
Stewing lamb belly, mushroom, bamboo shoot, fermented bean curd
- 本地生曬臘味炒糯米飯 HK\$298
Stir-fried glutinous rice, dried Chinese sausage meat



主廚推介 Chef's recommendation

A 含有酒精 Contains alcohol



素菜 Vegetarian

P 含有豬 Contains pork



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.

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
- 香酥荔芋火鴨香菇腐皮卷 HK\$128
Crispy bean curd sheet roll, shredded duck, mashed taro, 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



上湯腿茸竹笙釀官燕

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

P 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)
- 原個椰皇松茸花膠燉竹絲雞湯** HK\$398
Double-boiled chicken soup, fish maw, mastutake, coconut
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 (可持續捕撈海鮮)** HK\$248
Braised minced spotted garoupa soup, fish maw,
shredded fungus (Sustainable Seafood)
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

(可持續捕撈海鮮)

Braised South African 19 head Yoshihama abalone,
oyster sauce (Sustainable Seafood)

HK\$1,188

每位 per person

蠔皇南非廿四頭溏皇極品吉品鮑

(可持續捕撈海鮮)

Braised South African 24 head Yoshihama abalone,
oyster sauce (Sustainable Seafood)

HK\$688

每位 per person

蠔皇南非廿三十八頭溏皇極品吉品鮑

(可持續捕撈海鮮)

Braised South African 38 head Yoshihama abalone,
oyster sauce (Sustainable Seafood)

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

瑤柱蟹肉桂花炒花膠條

Sautéed shredded fish maw, conpoy, crab meat, egg,
spring onion

HK\$488



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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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
- 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 (可持續捕撈海鮮)** HK\$298
Steamed cod fillet, Sichuan pepper, rice noodle, blaze mushroom 每位 per person
(Sustainable Seafood)
- 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
-  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
-   甫魚蜜餞雲腿羊肚菌炒東星斑球 (可持續捕撈海鮮) HK\$568
Sautéed spotted garoupa fillet, morel mushroom,
dried flounder fish, honey-glazed Yunnan ham
(Sustainable Seafood)
-  古法紅燒東星斑翅 (每天限量供應) (可持續捕撈海鮮) HK\$688
Braised spotted garoupa fillet, tofu, spring onion, mushroom,
pork belly, oyster sauce (Limited daily supply) (Sustainable Seafood)
-   棗皇豚肉香菇陳村粉蒸鱈魚 (可持續捕撈海鮮) HK\$488
Steamed cod fillet, pork, mushroom, rice noodle, red date
(Sustainable Seafood)
- 椒鹽百花鱈魚 (可持續捕撈海鮮) HK\$438
Pan-fried cod fillet, minced shrimp, spicy salt pepper
(Sustainable Seafood)
-  花雕雞湯煮花甲 HK\$328
Stewed clam, Chinese yellow wine, chicken broth



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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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
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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

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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



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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精選甜品 DESSERT SPECIALTIES

- D** 國金手工棗皇糕
Steamed red date pudding HK\$78
4 件 4 pieces
- A D** 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
- D** 香芒楊枝甘露
Chilled mango cream, Chinese pomelo, sago HK\$88
每位 per person
- N** 原籠黑糖馬拉糕
Steamed sponge cake, black sugar HK\$78
- N** 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
- D** 懷舊蓮蓉西米焗布甸
Baked sago pudding, lotus paste HK\$78
每位 per person
- D** 黃金紫薯流沙包
Steamed purple potato paste, salty egg yolk bun HK\$78
3 件 3 pieces
- P D** 鮮焗酥皮蛋撻 (需時 45 分鐘)
Baked mini egg tart (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



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.