



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.



時令推介 Seasonal Recommendation



- P**  **鮮蟹肉乾撈花膠條(二兩)伴松茸金腿清湯** **HK\$428**
Sautéed fish maw, fresh crab meat, double-boiled soup with matsutake, Yunnan ham 每位 per person
- P** **鮮蟹肉錦繡冬瓜盅(四至六位用)** **HK\$988**
Steamed winter melon soup, crab meat, seafood, Yunnan ham, lotus seed
- N** **P** **黑魚子百花釀片皮乳豬** **HK\$208**
Suckling pig stuffed with minced shrimp, caviar 每位 per person
- 三色茄蔥香醬涼拌蘇格蘭蠔子皇** **HK\$288**
Chilled marinated Scottish Razor Clam, assorted tomatoes, spring onion
-  **柱候醬炆本地牛三寶** **HK\$598**
本地鮮牛尾、本地鮮牛坑腩、本地鮮牛筋
Braised three treasures of local beef, chu hou paste
(Beef oxtail, boneless short rib, beef tendon)
- N**  **脆皮法國乳羊腩** **HK\$408**
Crispy French lamb brisket, fermented bean curd, black sesame sauce
- A** **干邑頭抽煎大頭蝦(六隻)** **HK\$348**
Wok-fried prawns, premium soy sauce, cognac (6 pieces)
-  **本地頭抽蔥油雞 (每天限量供應)** **HK\$298**
Marinated chicken, superior first extract soy sauce, scallion oil (limited daily supply)



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

-   桂花糖陳酒鱔球 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\$238
Marinated South African abalone, aged Chinese yellow wine 6 件 6 pieces
-  玫瑰金沙醬軟殼蟹 HK\$198
Crispy soft shell crab, egg yolk sauce, rose petals
- 滷水鴨舌伴陳醋海蜇花 HK\$218
Chilled jellyfish with aged black vinegar,
Chinese marinade duck tongue
- 懷舊百花蝦多士 HK\$168
Classic shrimp toast 4 件 4 pieces
-  黑松露涼拌百合黑皮雞縱菌 HK\$168
Chilled lily bulb, black termite mushroom, black truffle
-  香酥鮮牛旁上素腐皮卷 HK\$138
Crispy bean curd sheet roll, fresh burdock, carrot,
Chinese mushroom
-  七味脆豆腐粒 HK\$98
Crispy bean curd cube, shichimi powder



主廚推介 Chef's recommendation



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明爐燒烤 BARBECUED MEAT



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, 哈蜜瓜, 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: 京醬菜盞炒鴨鬆 或 豉蒜涼瓜炆鴨殼

HK\$1,188

Second course: Stir-fried duck meat, lettuce wrap or
Sautéed duck meat, bitter melon, garlic, black bean

兩食 two courses



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、蔥油紅海蜆

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



蜜餞本地黑豚叉燒

Honey-glazed barbecued pork

HK\$178

6 件 6 pieces

HK\$330

12 件 12 pieces



化皮乳豬件

Roasted sliced suckling pig

HK\$330

例牌 Standard

HK\$788

半隻 half piece

HK\$1588

壹隻 One piece

明爐潮蓮燒鵝

Roasted goose

HK\$308

例牌 Standard

HK\$538

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

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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



松茸高湯燉官燕

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

冰花燉官燕(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



含有酒精 Contains alcohol



素菜 Vegetarian



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含有果仁 Contains nuts



含有奶類 Contains milk

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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)

雞翼釀素翅, 花膠, 鮑魚, 海參, 元貝, 花菇, 菜膽, 雲腿

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)

HK\$1,288

每位 per person



雲南姬松茸金腿竹筍燉花膠湯

Double-boiled fish maw soup, matsutake,
Yunnan Ham, bamboo pith

HK\$338

每位 per person



鮮杏汁花膠雪蓮子燉白肺湯

Double-boiled pork lung soup, fish maw, snow lotus seed,
fresh almond cream

HK\$338

每位 per person

皇湯花膠錦繡雞絲羹

Braised golden soup with fish maw, shredded chicken,
mushroom, vegetable

HK\$268

每位 per person

順德花膠拆魚羹

Braised minced fish soup with fish maw, fungus, mushroom

HK\$268

每位 per person

紅燒花膠雞絲素翅羹

Braised plant-based shark fin soup, fish maw,
shredded chicken

HK\$268

每位 per person

國金是日老火湯 (只限星期一至五午市供應)

Cuisine Cuisine's soup of the day
(Available on Monday to Friday at lunch only)

HK\$108

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

P 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

P 蠔皇南非十九頭溤皇極品吉品鮑

(可持續發展海鮮)

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

HK\$1,488

每位 per person

P 蠔皇南非廿四頭溤皇極品吉品鮑

(可持續發展海鮮)

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

HK\$1,088

每位 per person

P 蠔皇南非三十八頭溤皇極品吉品鮑

(可持續發展海鮮)

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\$328

鵝肝 Goose liver

每位 per person HK\$148

鵝掌 Goose web

每位 per person HK\$98

蝦籽柚皮 Pomelo peel

每位 per person HK\$68

鮑汁菜膽扣原隻九頭花膠扒 (需時 45 分鐘)

HK\$1,488

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



鮮沙薑芹香鮑魚雞球煲

HK\$828

Braised abalone, chicken, kaempferia galanga,
celery, casserole

每煲 per casserole

P 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, casserole

每煲 per casserole



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\$498
Stir-fried fresh Australian lobster, spicy preserved vegetable 每位 per person
-  **陳年女兒紅桃膠蛋白蒸黃皮老虎斑球** HK\$298
Steamed Tiger garoupa fillets, aged Chinese yellow wine, peach resin, egg white 每位 per person
-    **XO 醬干邑爆百花北海道元貝皇** HK\$228
Sautéed Hokkaido scallop stuffed with minced shrimp, XO sauce, cognac 每位 per person
-  **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
- 四川臘肉鴛鴦小尖椒爆澳洲龍蝦球** HK\$1,288
Sautéed Australian lobster, Sichuan preserved meat, chili peppers
- 薑蔥澳洲龍蝦銀絲煲** HK\$788
Sautéed Australian lobster, vermicelli, ginger, spring onion, casserole
-  **鹹鮮豆瓣爆爽鱔球** HK\$438
Sautéed eel, salted fish, ginger, spring onion, spicy bean 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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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,
aged Chinese yellow wine



XO 醬銷魂腿露筍黃皮老虎斑球

HK\$598

Sautéed Tiger garoupa fillet, Yunnan ham, asparagus, XO sauce



欖仁諾鄧火腿黃皮老虎斑球炒滑蛋

HK\$598

Sautéed Tiger garoupa fillet, NuoDeng ham, egg, olive seeds



古法紅燒黃皮老虎斑翅 (每天限量供應)

HK\$788

Braised Tiger garoupa, tofu, spring onion, mushroom,
pork belly, oyster sauce
(Limited daily supply)

椒麻辣子豆酥陳村蒸鱈魚

HK\$488

Steamed cod fillet, Sichuan pepper, rice noodle, bean sauce

遠年果皮陳草菇韭皇油泡鮮蝦球

HK\$328

Sautéed prawn, aged tangerine peel, straw mushroom,
chives, vegetable

酥炸台山蠔 (六件)

HK\$388

Crispy Taishan oysters (6 pieces)



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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家禽 POULTRY



鹽焗鮑魚荷香富貴雞 (敬請 24 小時前預訂)

HK\$1,288

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\$428

Golden-fried crispy chicken

半隻 half piece



江南百花鴿

HK\$138

Crispy pigeon stuffed with minced shrimp



上湯菜膽雞

HK\$388

Steamed chicken with vegetable, superior broth

半隻 half piece



脆皮妙齡鴿

HK\$128

Roasted crispy pigeon

肉類 BEEF AND PORK

豉蒜大丁涼瓜炒法國封門柳

HK\$308

Sautéed hanger steak, bitter melon, garlic, black bean

惠州梅菜扣澳洲和牛面腩

HK\$368

Braised Australian Wagyu beef cheek, preserved vegetables



黑皮雞縱菌百合炒澳洲 M7 和牛粒

HK\$488

Sautéed Australian Wagyu M7 beef cube, lily bulb, black termite



香辣原條牛肋骨

HK\$688

Braised whole beef rib, spicy sauce



傳統鳳梨咕嚕黑豚肉 (本地源產 partners in provenance)

HK\$298

Sweet and sour pork, pineapple



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



素菜 Vegetarian



含有果仁 Contains nuts



含有酒精 Contains alcohol



含有豬 Contains pork



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

Braised pomelo peel, shrimp roe, abalone sauce

HK\$338



順德鴛鴦魚腐銀魚浸勝瓜

Poached luffa, whitebait, fish puffs, fish soup

HK\$348



峇拉煎金勾辣子豚肉啫芥蘭

Sautéed pork, Chinese kale, shrimp paste, golden spicy sauce, casserole

HK\$298

米香濃湯蝦乾沙爆肚泡鮮菜苗

Poached assorted vegetables, sand fried fish maw, dried shrimp, crispy rice, chicken soup

HK\$298



銀杏百合芹香炒蓮藕

Sautéed ginkgo, lily bulb, celery, lotus root

HK\$278



佛門溫公齋煲

Braised assorted vegetable, fungus, red fermented bean curd sauce

HK\$278



黑椒燴香煎猴頭菇扒

Braised Lion's mane mushroom, onion, black pepper sauce

HK\$278

時令蔬菜

Seasonal vegetable

HK\$238

(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



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素菜 Vegetarian



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飯及粉麵 RICE AND NOODLES

P 松茸菜肉雲吞鮮魚湯 (四粒) HK\$128
Wonton with matsutake, pork and vegetable, fish soup 每位 per person

蔥汁燒海參伴上海白麵 HK\$198
Braised Shanghainese white noodle, sea cucumber, scallion sauce 每位 per person

 原隻八頭鮑魚瑤柱雞粒燴絲苗 HK\$168
Braised rice, diced chicken, 8 head whole abalone, conpoy, spring onion 每位 per person

貴妃湯脆米龍皇泡絲苗 HK\$398
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, perserved vegetable

花膠嫩雞煨稻庭烏冬 HK\$308
Poached udon, fish maw, minced chicken, fish soup

P 薑蔥蝦籽叉燒撈粗生麵 HK\$308
Braised thick egg noodle, barbecued pork, shrimp roe, ginger, spring onion

P 銀芽韭皇豚肉煎兩面黃 HK\$308
Crispy noodle, shredded Kurobuta pork, chive, bean sprout

乾炒封門柳手切河粉 HK\$328
Wok-fried rice noodle, hanger steak, premium soy sauce

老陳皮鮮薑生滾黃皮老虎魚頭粥 (每天限量供應) HK\$308
Congee with Tiger garoupa head, ginger, aged tangerine peel (Limited daily supply)



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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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
- 冬瓜蜜仙草紅豆芋圓 HK\$78
Chilled red beans, grass jelly, glutinous dumplings, winter melon honey 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
- 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
Giant longevity bun celebration set 12 件 12 pieces
(Please allow 48 hours' notice)



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.