



歡迎您到訪國金軒 The Mira，由團隊匠心呈獻的當代粵菜。

餐廳致力傳承粵菜精髓，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、融和的新派粵菜饌嗜，  
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 .**

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.



# 國金軒午前茶敘

## YUM CHA UNTIL NOON

### DIM SUM SELECTION



Available on Monday to Friday 10:30am - 12pm only (excluding Public Holidays)  
週一至五午市 10:30-12:00 供應，公眾假期除外

- |          |  |                                                                                                                           |                                |
|----------|--|---------------------------------------------------------------------------------------------------------------------------|--------------------------------|
| <b>P</b> |  | <b>竹筴素翅蟹肉灌湯餃</b><br>Crab meat dumpling, plant-based shark's fin, bamboo pith, minced pork, mushroom, superior broth       | <b>HK\$74</b><br>每位 per person |
| <b>P</b> |  | <b>金腿雞粒南非溏皇極品吉品鮑魚酥</b><br>Homemade puff pastry, whole South Africa Yoshihama abalone, diced chicken, Yunnan ham, mushroom | <b>HK\$74</b><br>每位 per person |
| <b>P</b> |  | <b>金箔筍尖鮮蝦餃</b><br>Steamed shrimp dumplings, gold leaf                                                                     | <b>HK\$67</b><br>4 件 4 pieces  |
| <b>P</b> |  | <b>瑤柱鮮蝦燒賣</b><br>Steamed pork dumplings, conpoy, shrimp                                                                   | <b>HK\$60</b><br>4 件 4 pieces  |
| <b>P</b> |  | <b>瑤柱玉帶菜苗餃</b><br>Steamed vegetable dumpling, conpoy, scallop                                                             | <b>HK\$67</b><br>3 件 3 pieces  |
| <b>V</b> |  | <b>黑松露野菌餃</b><br>Steamed wild mushroom dumplings, black truffle                                                           | <b>HK\$53</b><br>3 件 3 pieces  |
| <b>P</b> |  | <b>瑤柱鵪鶉蛋燒賣</b><br>Steamed pork dumplings, conpoy, shrimp, quali egg                                                       | <b>HK\$60</b><br>3 件 3 pieces  |
| <b>P</b> |  | <b>荔芋臘味糯米卷</b><br>Steamed glutinous rice rolls, Chinese cured meat, taro                                                  | <b>HK\$60</b><br>3 件 3 pieces  |

\*只限堂食，不能與任何其他優惠或折扣同時使用

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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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If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.

# 國金軒午茶敘

## YUM CHA UNTIL NOON

### DIM SUM SELECTION



Available on Monday to Friday 10:30am - 12pm only (excluding Public Holidays)  
週一至五午市 10:30-12:00 供應，公眾假期除外

- |          |                                                                                             |                               |
|----------|---------------------------------------------------------------------------------------------|-------------------------------|
| <b>P</b> | <b>薑汁雞包仔</b><br>Steamed chicken buns, minced pork, shrimp, mushroom, ginger, coriander      | <b>HK\$53</b><br>3 件 3 pieces |
| <b>P</b> | <b>X.O.醬炒蘿蔔糕</b><br>Stir-fried turnip cakes, X.O. chili sauce                               | <b>HK\$53</b>                 |
| <b>P</b> | <b>山竹牛肉球</b><br>Steamed minced beef balls, , minced pork, cuttlefish paste, coriander       | <b>HK\$53</b><br>3 件 3 pieces |
| <b>P</b> | <b>魚米雞粒咸水角</b><br>Crispy glutinous rice dumplings, diced chicken, dried shrimp, dried squid | <b>HK\$60</b><br>3 件 3 pieces |
| <b>P</b> | <b>XO 醬桂花蚌長春卷</b><br>Crispy spring rolls stuffed, coral mussels, shrimp, XO sauce           | <b>HK\$60</b><br>3 件 3 pieces |
| <b>P</b> | <b>雪山鳳梨叉燒包</b><br>Baked buns, barbecued pork, pineapple, crystal sugar                      | <b>HK\$60</b><br>3 件 3 pieces |
| <b>P</b> | <b>胡椒豬肚鮮蝦雲吞</b><br>Shrimp dumplings, pork tripe, preserved vegetable, pepper broth          | <b>HK\$67</b><br>4 件 4 pieces |
| <b>N</b> | <b>豉汁蒸鳳爪</b><br>Steamed chicken feet, black bean sauce                                      | <b>HK\$53</b>                 |
|          | <b>魚肚鮑魚淮山鮮雞扎</b><br>Steamed bean curd sheet rolls, fish maw, abalone, chicken, Chinese yam  | <b>HK\$67</b><br>2 件 2 pieces |

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**V** 素菜 Vegetarian

**P** 含有豬 Contains pork

**N** 含有果仁 Contains nuts

**D** 含有奶類 Contains milk

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# 國金軒午前茶敘

## YUM CHA UNTIL NOON

### DIM SUM SELECTION

Available on Monday to Friday 10:30am - 12pm only (excluding Public Holidays)  
週一至五午市 10:30-12:00 供應，公眾假期除外



#### 安格斯牛肉鮮菌腸粉

Steamed rice flour rolls, Angus beef, mushroom

HK\$60

#### 原隻鮮蝦腸粉

Steamed rice flour rolls, prawns

HK\$67

#### **P** 蜜汁叉燒腸粉

Steamed rice flour rolls, barbecued pork, coriander

HK\$60

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# 國金軒午前茶敘

## YUM CHA UNTIL NOON

### À LA CARTE SELECTION

Available on Monday to Friday 10:30am - 12pm only (excluding Public Holidays)  
週一至五午市 10:30-12:00 供應, 公眾假期除外



-  三蔥醬伴南非鮮鮑魚 HK\$135  
Chilled South African abalone, marinated with triple scallion sauce
- A P** 客家黃酒醉鹵豬腳仔 HK\$114  
Simmered marinade pork knuckle, Chinese yellow wine
- 話梅樹番茄伴鮮百合 HK\$114  
Chilled tomatoes, lily bulb, marinated with preserved plum juice
- 七味脆豆腐粒 HK\$67  
Crispy bean curd cube, shichimi powder
- P N**  蜜汁伊比利亞黑豚叉燒 HK\$121  
Honey-glazed barbecued Iberico pork 6 件 6 pieces  
HK\$204  
12 件 12 pieces
- 三蔥野菌黃皮老虎斑球 HK\$407  
Sautéed Tiger garoupa fillet, onion, shallot, scallion, wild mushroom
- N** 脆皮妙齡鴿 HK\$87  
Roasted crispy pigeon 一隻 whole
- 姬松茸蒜片炒澳洲 M7 和牛粒 HK\$332  
Sautéed Australian Wagyu M7 beef cube, Himematsutake, garlic
- P** 傳統鳳梨咕嚕黑豚肉 (本地源產) HK\$203  
Sweet and sour pork, pineapple (partners in provenance)

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Cuisine Cuisine  
HONG KONG  
the mira



#### 時令蔬菜

HK\$162

Seasonal vegetables

烹煮方式:

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

#### 貴妃湯脆米龍皇泡絲苗

HK\$271

Poached rice, crab meat, crispy rice, lobster bisque



#### 國金軒招牌炒絲苗

HK\$250

Cuisine Cuisine signature fried rice, barbecue pork, shrimp, shrimp head oil

#### 花膠嫩雞煨稻庭烏冬

HK\$209

Poached udon, fish maw, minced chicken, fish soup



#### 薑蔥蝦籽叉燒撈粗生麵

HK\$230

Braised thick egg noodle, barbecued pork, shrimp roe, Ginger, spring onion



#### 銀芽韭皇豚肉煎兩面黃

HK\$209

Crispy noodle, shredded Kurobuta pork, chive, bean sprout



#### 南瓜香菇玉米粥

HK\$87

Congee with pumpkin, mushroom, corn

每位 per person

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## 精選甜品 DESSERT SPECIALTIES

- |            |                                                                                         |                         |
|------------|-----------------------------------------------------------------------------------------|-------------------------|
| <b>D</b>   | 國金手工棗皇糕<br>Steamed red date pudding                                                     | HK\$53<br>4 件 4 pieces  |
| <b>D</b>   | 香芒楊枝甘露<br>Chilled mango cream, Chinese pomelo, sago                                     | HK\$60<br>每位 per person |
| <b>V N</b> | 原籠黑糖馬拉糕<br>Steamed sponge cake, black sugar                                             | HK\$53                  |
| <b>P N</b> | 生磨蛋白杏仁茶湯丸<br>Sweetened almond cream, egg white, sesame dumpling                         | HK\$53<br>每位 per person |
| <b>V</b>   | 冬瓜蜜仙草紅豆芋圓<br>Chilled red beans, grass jelly, glutinous dumplings,<br>winter melon honey | HK\$53<br>每位 per person |
| <b>P</b>   | 精美壽桃<br>Longevity bun                                                                   | HK\$26<br>1 件 1 piece   |

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