



**歡迎您到訪國金軒 The Mira，由中菜行政總廚主廚  
劉思佑師傅帶領其廚師團隊匠心呈獻當代粵菜。**

劉師傅秉持「**本味為源，創藝為章**」烹調理念，嚴選優質食材，  
並將傳統粵菜的精湛技藝巧妙融入溫暖情感與當代創意——  
從充滿驚喜的現代創作、深厚講究的功夫傳承，到喚起共鳴的家常回憶，  
每道菜均是精心編寫的篇章。

我們誠邀您與摯親圍坐共聚，一章一節探索主廚為您呈現的味覺篇章，  
在佳餚與笑聲交織間，品味一場親切而難忘的餐饗體驗。

**Welcome to Cuisine Cuisine at The Mira where timeless culinary tradition are  
given a contemporary twist by a dedicated Team of master chefs spearheaded  
by Chinese Executive Chef, Lau Sze-yau.**

Embracing the concept of cuisine **Reimagined**, Chef Lau selects the finest ingredients to  
redefine Cantonese cuisine through craft, heritage and memory, presented across distinct  
chapters.

From creative artistry, time-honoured classics to cherished memories relived, we invite you  
to experience the warmth and hospitality of Cuisine Cuisine The Mira,  
where “reimagination” is the secret ingredient that brings our cuisine to life.



## 頭盤小食 APPETIZERS



### 香蔥伴南非鮮鮑魚

Chilled South African abalone with scallions

HK\$88

每位 per person



### 燒椒皮蛋海參凍

Charred bell pepper & preserved egg gelatin

HK\$188

6 件 6 pieces

### 菊花海蜇

Chilled jellyfish, marinated with Chinese vinegar and chili oil

HK\$198

8 件 8 pieces



### 黃金墨魚餅

Pan-fried cuttlefish cake, salty egg yolk sauce

HK\$168

6 件 6 pieces



### 懷舊蝦多士

Classic shrimp toast

HK\$198

4 件 4 pieces

### 蒜香芥末和牛粒

Sautéed wagyu beef cube, wasabi, garlic

HK\$198

8 件 8 pieces



### 海苔香米脆豆腐

Crispy bean curd cube, seaweed, crispy rice

HK\$168



### 雲南冰川茄子

Fried eggplant, sweet soy sauce

HK\$168

8 件 8 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

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.

## 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, 蔥段, 手工么么皮

First course: Roasted duck served with tangerine seafood sauce, cucumber, scallion, pancakes

HK\$988

一食 one course

二食: 京醬菜盞炒鴨崧 或 柱候枝竹豆腐炆鴨件

Second course: Stir-fried duck meat, lettuce wrap or

Braised duck meat, bean curd, bean curd stick, Chu Hou sauce

HK\$1,188

兩食 two courses



國金一品薈萃

HK\$488

Cuisine Cuisine barbecued combination

金陵化皮乳豬件、蜜炙貴妃肉叉燒、燒鵝

Roasted sliced suckling pig / Honey-glazed barbecued pork /  
Roasted goose



蜜炙貴妃肉叉燒

HK\$148

Honey-glazed barbecued pork

4 件 4 pieces

HK\$288

8 件 8 pieces



化皮乳豬件

HK\$330

Roasted sliced suckling pig

例牌 Standard

HK\$788

半隻 half

HK\$1,588

一隻 whole

明爐潮蓮燒鵝

HK\$308

Roasted goose

例牌 Standard

HK\$538

半隻 half



茅台醬油雞

HK\$308

Poached chicken with soy sauce and moutai liquor

半隻 half

瓊脂貴妃雞

HK\$308

Poached chicken, in Chinese white marinade

半隻 half



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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## 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



含有豬 Contains pork



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

- P**  **冬蟲草素翅海中寶** (需 48 小時前預訂)  
冬蟲草, 素翅, 花膠, 鮑魚, 海參, 元貝, 花菇, 菜膽, 雲腿  
Double-boiled superior soup  
Cordyceps, 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
- P**  **石橄欖海底椰無花果燉南非鮑魚湯**  
Double-boiled South African abalone soup, fig, Chinese pholidota, Iodoicea maldivica, Yunnan ham  
HK\$368  
每位 per person
- P**  **生磨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
-  **荷塘錦鯉文絲蟹肉羹**  
Crab meat soup with tofu, morel mushrooms, scallops, bamboo pith, spinach juice, in chicken broth  
HK\$338  
每位 per person
- 雞濃湯燴花膠羹**  
Braised chicken thick soup with fish maw, bamboo shoots, aged tangerine peel, vegetable  
HK\$268  
每位 per person
- P** **宮廷酸辣海皇羹**  
Hot and sour thick soup with assorted seafood  
HK\$268  
每位 per person
- P** **松茸燉鑪球湯**  
Hydrangea-shaped tofu soup, matsutake mushroom, in chicken consommé  
HK\$268  
每位 per person
- 國金是日靚湯** (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\$118  
每位 per person



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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## 鮑魚及山珍海味 ABALONE AND DRIED SEAFOOD

- 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\$1,688  
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\$1,288  
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\$888  
每位 per person
- 可選配 Paired with:
- 關西遼參 Kansai 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
- P** 鴛鴦吉品鮑魚伴玉掌  
(可持續發展海鮮)  
Braised South African 20 head Yoshihama abalone,  
abalone-shaped pomelo peel, goose web  
(Sustainable Seafood)  
HK\$1388  
每位 per person
- P**  蠔皇關西遼參柚皮鮑伴鵝掌  
Braised Kansai sea cucumber, goose web, pomelo peel,  
vegetable, oyster sauce  
(Please allow 45 minutes for preparation)  
HK\$528  
每位 per person
- P**  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\$1488
- 蔥燒澳洲黃肉海參 (敬請 48 小時前預訂)  
Braised Australian yellow sea cucumber,  
scallion, oyster sauce  
(Please allow 48 hours' notice)  
HK\$828  
半份 half  
HK\$1,688  
一份 whole



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球

Stir-fried fresh Australian lobster, spicy preserved vegetable

HK\$498

每位 per person



### 白玉蒲芋龍蝦

Simmered Maine lobster with taro, egg white and bacon

HK\$498

每位 per person

### 星州黑胡椒焗澳洲龍蝦

Baked fresh Australian lobster with Singapore black pepper sauce

HK\$888

### 三蔥爆澳洲龍蝦

Stir-fried fresh Australian lobster with scallion, shallot and red onion

HK\$888

### 薑蔥澳洲龍蝦銀絲煲

Sautéed Australian lobster, vermicelli, ginger, scallion, casserole

HK\$888



### 魚香鍋巴蝦球

Sautéed prawns with minced pork, eggplant, minced salty fish, Chinese vinegar and chili sauce, on crispy rice

HK\$298

4 件 4 pieces



### 日本溫室南瓜鮮蟹肉焗蟹蓋

Baked crab shell stuffed, fresh crab meat, cream, pumpkin

HK\$248

每位 per person



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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## 海鮮 SEAFOOD

-  阿拉斯加蟹兩食 (敬請 48 小時前預訂) HK\$4,888  
Alaska crab served in two courses (Please allow 48 hours' notice)
-  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
-  行運一條龍 < 醬香煎焗東星斑 > HK\$888  
Pan-fried leopard coral garoupa with fermented red bean sauce,  
aged tangerine peel, vegetable
- 兩儀東星斑球 HK\$688  
Sautéed leopard coral garoupa fillet with vegetable  
Fried leopard coral garoupa head and belly, crispy garlic
- 百香果咕嚕白鱈魚 HK\$488  
Sweet and sour toothfish with passion fruit
- 頭抽香煎白鱈魚球 HK\$488  
Pan-fried toothfish fillet with first draw soy sauce
- 梨山金不換白鱈魚球 HK\$488  
Sautéed toothfish fillet with basil, garlic and ginger
- 蔥汁蒸大黃魚 HK\$688  
Steamed yellow croaker with scallion sauce

 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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## 家禽 POULTRY



### 秘制生焗胡椒雞

Baked chicken with peppercorns

HK\$328

半隻 half

### 國金當紅炸子雞

Golden-fried crispy chicken

HK\$308

半隻 half



### 金瑤菜膽上湯雞

Steamed chicken with conpoy and vegetable, in superior broth

HK\$368

半隻 half



### 脆皮香茅妙齡鴿

Roasted crispy pigeon, lemongrass

HK\$138

一隻 whole



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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## 肉類 BEEF, PORK AND LAMB



### 文火焗雪花牛

Braised marbled beef, green pea, mushroom, crispy almond slices

HK\$468

6 件 6 pieces



### 竹炭荷香烤和牛

Bamboo charcoal-grilled Australian wagyu beef, in lotus leaf

HK\$588

每位 per person

### 清湯牛三寶

(鮮牛肚、鮮牛坑腩、鮮牛筋)

Braised three treasures of beef, clear broth

(Beef tripe, boneless short rib, beef tendon)

HK\$598

### 懷舊中式焗牛柳

Sweet and sour beef tenderloin

HK\$298

6 件 6 pieces



### 鳳梨咕嚕肉

Sweet and sour pork with pineapple

HK\$258



### 鹹香馬友千刀肉餅

Steamed pork patty with salted fish

HK\$328



### 意大利黑醋乾果脆脆肉

Fried pork cubes with sweet balsamic vinegar sauce, assorted dried fruits, ginger and orange peel

HK\$258



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

- P**  蠔皇蝦子柚皮「鮑」  
Braised abalone-shaped pomelo peel, shrimp roe, in oyster sauce  
HK\$338  
6 件 6 pieces
-  車厘茄雞頭米鮮蔬  
Poached vegetable with cherry tomatoes and gorgon fruit,  
in chicken consommé  
HK\$298
- P**  啫啫芥蘭苗  
Sautéed baby Chinese kale, shrimp paste, pork,  
golden spicy sauce, casserole  
HK\$298
- 花膠魚湯浸涼瓜青  
Poached bitter melon, fish maw, in fish soup  
HK\$298
- V** 碧綠炒雞頭米  
Sautéed gorgon fruit and Chinese vegetable  
HK\$278
- V** 香蒜黑松露蘭花苔  
Sautéed baby broccoli with black truffle paste, garlic  
HK\$278
-  新疆沙蔥炒蛋  
Scrambled eggs with Mongolian wild onion  
HK\$278
- 時令蔬菜  
Seasonal vegetable  
HK\$258
- 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



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** 胡椒豬肚鮮蝦雲吞 HK\$128  
Shrimp dumplings, pork tripe, preserved vegetable, pepper broth 4 件 4 pieces

**P N** 成都擔擔拌麵 HK\$168  
Stirred "Dan Dan" noodles with spicy minced pork, peanuts and 每位 per person  
garlic sauce, Sichuan-style

**V** 欖菜欖仁蛋白炒絲苗 HK\$168  
Fried rice, almond, egg white, preserved vegetable 每位 per person

貴妃湯脆米龍皇泡絲苗 HK\$398  
Poached rice, assorted seafood, crispy rice, lobster bisque

**P** 國金軒招牌炒絲苗 HK\$368  
Cuisine Cuisine signature fried rice, barbecue pork, shrimp, conpoy, foie gras, shrimp head oil

老菜脯燒鵝翡翠炒絲苗 HK\$308  
Fried rice, roasted goose, egg, preserved vegetable

嫩雞煨稻庭烏冬 HK\$308  
Poached udon, minced chicken, chicken broth

**P** 薑蔥蝦籽叉燒撈粗生麵 HK\$338  
Braised thick egg noodles, barbecued pork, shrimp roe, ginger, spring onion

**P** 金牌豉油皇炒麵 HK\$308  
Wok-fried noodles with premium soy sauce, shrimps, barbecued pork, chive, bean sprout, onion

乾炒本地牛肉手切河粉 HK\$328  
Wok-fried rice noodles, local beef, bean sprout, onion, spring onion, chive, premium soy sauce

**P** 蠔仔粥 HK\$368  
Congee with baby oysters, minced pork, dried flounder, spring onion, coriander



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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## 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
- D** 手切 A5 和牛甜品 HK\$118  
Frozen yogurt and strawberry puree, brown sugar and avocado sauce
- N** 雪蓋蛋白杏仁茶 HK\$78  
Sweetened almond cream, egg white, milk foam 每位 per person
- V** 魚蛋腸粉 HK\$118  
Sweetened coconut rolls with condensed milk and strawberry sauce, accompanied with sugared apple fritters
- 薑汁黑糖木桶豆腐花 HK\$98  
Bean curd pudding, ginger juice, black sugar 二位用 For 2 persons
- N** 薑茶湯丸 HK\$78  
Sweetened ginger tea with black sesame glutinous dumplings 每位 per person
- V** 蓮子百合紅豆沙 HK\$78  
Sweetened red bean soup, lotus seeds, lily bulbs 每位 per person
- V** 香草海帶綠豆沙 HK\$78  
Sweetened green bean soup, sea tangle, common rue 每位 per person
- P** 精美壽桃 HK\$38  
Longevity bun 1 件 1 piece
- P** 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

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