國金軒
Cuisine Cuisine
HONG KONG
the mira

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.

RESTAURANT SELECTION
MICHELIN GUIDE
2026

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

(P) 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

(D) 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

(V) 海苔香米脆豆腐
Crispy bean curd cube, seaweed, crispy rice
HK$168

(V) 雲南冰川茄子
Fried eggplant, sweet soy sauce
HK$168
8 件 8 pieces

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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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: — HK$988 一食 one course
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

二食:京醬菜盞炒鴨崧 或 柱候枝竹豆腐炆鴨件 — HK$1,188 兩食 two courses
Second course: Stir-fried duck meat, lettuce wrap or Braised duck meat, bean curd, bean curd stick, Chu Hou sauce

(P)(N) 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

(P)(N) 蜜炙貴妃肉叉燒
Honey-glazed barbecued pork
HK$148 4 件 4 pieces
HK$288 8 件 8 pieces

(P)(N) 化皮乳豬件
Roasted sliced suckling pig
HK$330 例牌 Standard
HK$788 半隻 half
HK$1,588 一隻 whole

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

(A) 茅台醬油雞 — HK$308 半隻 half
Poached chicken with soy sauce and moutai liquor

瓊脂貴妃雞 — HK$308 半隻 half
Poached chicken, in Chinese white marinade

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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

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滋補清潤湯羹,燉湯 SOUPS

Ⓟ 冬蟲草素翅海中寶(需 48 小時前預訂) — HK$1,288 每位 per person
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)

Ⓟ 石橄欖海底椰無花果燉南非鮑魚湯 — HK$368 每位 per person
Double-boiled South African abalone soup, fig,
Chinese pholidota, lodoicea maldivica, Yunnan ham

Ⓟ 生磨杏汁花膠雪蓮子燉白肺湯 — HK$338 每位 per person
Double-boiled pork lung soup, fish maw, snow lotus seed,
fresh almond cream

荷塘錦鯉文絲蟹肉羹 — HK$338 每位 per person
Crab meat soup with tofu, morel mushrooms, scallops,
bamboo pith, spinach juice, in chicken broth

雞濃湯燴花膠羹 — HK$268 每位 per person
Braised chicken thick soup with fish maw, bamboo shoots,
aged tangerine peel, vegetable

Ⓟ 宮廷酸辣海皇羹 — HK$268 每位 per person
Hot and sour thick soup with assorted seafood

Ⓟ 松茸燉鏞球湯 — HK$268 每位 per person
Hydrangea-shaped tofu soup, matsutake mushroom,
in chicken consommé

國金是日靚湯(只限星期一至五午市供應) — HK$118 每位 per person
Cuisine Cuisine's soup of the day
(Available on Monday to Friday at lunch only)

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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

Ⓟ 蠔皇南非十九頭溏皇極品吉品鮑 — HK$1,688 每位 per person
(可持續發展海鮮)
Braised South African 19 head Yoshihama abalone, oyster sauce **(Sustainable Seafood)**

Ⓟ 蠔皇南非廿四頭溏皇極品吉品鮑 — HK$1,288 每位 per person
(可持續發展海鮮)
Braised South African 24 head Yoshihama abalone, oyster sauce **(Sustainable Seafood)**

Ⓟ 蠔皇南非三十八頭溏皇極品吉品鮑 — HK$888 每位 per person
(可持續發展海鮮)
Braised South African 38 head Yoshihama abalone, oyster sauce **(Sustainable Seafood)**

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

Ⓟ 鴛鴦吉品鮑魚伴玉掌 — HK$1388 每位 per person
(可持續發展海鮮)
Braised South African 20 head Yoshihama abalone, abalone-shaped pomelo peel, goose web **(Sustainable Seafood)**

Ⓟ 蠔皇關西遼參柚皮鮑伴鵝掌 — HK$528 每位 per person
Braised Kansai sea cucumber, goose web, pomelo peel, vegetable, oyster sauce
(Please allow 45 minutes for preparation)

Ⓟ 鮑汁菜膽扣原隻九頭花膠扒 (需時 45 分鐘) — HK$1488
Braised whole fish maw, vegetable, abalone sauce
(Please allow 45 minutes for preparation)

蔥燒澳洲黃肉海參 (敬請 48 小時前預訂) — HK$828 半份 half / HK$1,688 一份 whole
Braised Australian yellow sea cucumber, scallion, oyster sauce
(Please allow 48 hours' notice)

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Ⓐ 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

	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
	星州黑胡椒焗澳州龍蝦 Baked fresh Australian lobster with Singapore black pepper sauce	HK$888
	三蔥爆澳州龍蝦 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
P	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
D A	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

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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)
(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,
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

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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 — HK$328
Baked chicken with peppercorns — 半隻 half

國金當紅炸子雞 — HK$308
Golden-fried crispy chicken — 半隻 half

(P) 金瑤菜膽上湯雞 — HK$368
Steamed chicken with conpoy and vegetable, in superior broth — 半隻 half

(N) 脆皮香茅妙齡鴿 — HK$138
Roasted crispy pigeon, lemongrass — 一隻 whole

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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 — HK$468
Braised marbled beef, green pea, mushroom, crispy almond slices — 6 件 6 pieces

竹炭荷香烤和牛 — HK$588
Bamboo charcoal-grilled Australian wagyu beef, in lotus leaf — 每位 per person

清湯牛三寶 (鮮牛肚、鮮牛坑腩、鮮牛筋) — HK$598
Braised three treasures of beef, clear broth
(Beef tripe, boneless short rib, beef tendon)

懷舊中式焗牛柳 — HK$298
Sweet and sour beef tenderloin — 6 件 6 pieces

(P) 鳳梨咕嚕肉 — HK$258
Sweet and sour pork with pineapple

(P) 鹹香馬友千刀肉餅 — HK$328
Steamed pork patty with salted fish

(P) 意大利黑醋乾果脆脆肉 — HK$258
Fried pork cubes with sweet balsamic vinegar sauce, assorted dried fruits, ginger and orange peel

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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

Ⓟ 蠔皇虾子柚皮「鮑」 HK$338
Braised abalone-shaped pomelo peel, shrimp roe, in oyster sauce 6 件 6 pieces

車厘茄雞頭米鮮蔬 HK$298
Poached vegetable with cherry tomatoes and gorgon fruit, in chicken consommé

Ⓟ 啫啫芥蘭苗 HK$298
Sautéed baby Chinese kale, shrimp paste, pork, golden spicy sauce, casserole

花膠魚湯浸涼瓜青 HK$298
Poached bitter melon, fish maw, in fish soup

Ⓥ 碧綠炒雞頭米 HK$278
Sautéed gorgon fruit and Chinese vegetable

Ⓥ 香蒜黑松露蘭花苔 HK$278
Sautéed baby broccoli with black truffle paste, garlic

新疆沙葱炒蛋 HK$278
Scrambled eggs with Mongolian wild onion

時令蔬菜 HK$258
Seasonal vegetable

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

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飯及粉麵 RICE AND NOODLES

Ⓟ 胡椒豬肚鮮蝦雲吞 — HK$128
Shrimp dumplings, pork tripe, perserved vegetable, pepper broth — 4 件 4 pieces

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

Ⓥ 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

Ⓟ 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

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

Ⓟ 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

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

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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
(D) 手切 A5 和牛甜品 Frozen yogurt and strawberry puree, brown sugar and avocado sauce	HK$118
(N) 雪蓋蛋白杏仁茶 Sweetened almond cream, egg white, milk foam	HK$78 每位 per person
(V) 魚蛋腸粉 Sweetened coconut rolls with condensed milk and strawberry sauce, accompanied with sugared apple fritters	HK$118
薑汁黑糖木桶豆腐花 Bean curd pudding, ginger juice, black sugar	HK$98 二位用 For 2 persons
(N) 薑茶湯丸 Sweetened ginger tea with black sesame glutinous dumplings	HK$78 每位 per person
(V) 蓮子百合紅豆沙 Sweetened red bean soup, lotus seeds, lily bulbs	HK$78 每位 per person
(V) 香草海帶綠豆沙 Sweetened green bean soup, sea tangle, common rue	HK$78 每位 per person
(P) 精美壽桃 Longevity bun	HK$38 1 件 1 piece
(P) 賀壽子母蟠桃 (敬請 48 小時前預訂) Giant longevity bun celebration set (Please allow 48 hours' notice)	HK$488 12 件 12 pieces

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