國金軒
Cuisine Cuisine
HONG KONG
the mira

Château Palmer Wine Dinner

6th November, 2026

Menu

國金呈獻
（乳豬鵝肝件、酥脆山珍卷、醬油鳳肝脆撻）
Cuisine Cuisine Trio
Roasted suckling pig with poached goose liver
Crispy bean curd skin rolls with assorted mushrooms, in abalone sauce
Crispy tart with roasted soy-marinated chicken liver
Alter Ego de Palmer 2023

香茅脆皮小雛鴿
Crispy pigeon with lemongrass
Alter Ego de Palmer 2019

淮揚功夫燉繡球湯
Hydrangea-shaped tofu soup, vegetable, in chicken consommé

蠔皇鮑魚扣豬刺筋
Braised whole abalone, pork tendon, in oyster sauce
Château Palmer 2007

红燒肋排配米麻薯
Braised boneless pork ribs, glutinous rice cake with milk
Château Palmer 2009

蒜香烤牛小排
Baked boneless beef short ribs with garlic
Château Palmer 2015

金不換黑椒炒米形麵
Stir-fried risoni with basil, black pepper, onion, butter, sugar snap peas
Château Palmer Historical XIXth Century Wine (2014)

葛仙米燉秋梨 懷舊芝麻卷
Double-stewed snow pear with nostoc
Black sesame roll

每位港幣$ 1,480元 HK$ 1,480 per person
另加一服務費 Plus 10% service charge
Mira Plus 會員專享淨價優惠 Mira Plus Members enjoy net price

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