國金軒得獎名菜套餐

Cuisine Cuisine's Award Winning Set Dinner

蜜餞叉燒皇拼脆皮燒腩仔

Honey–glazed barbecued pork and roasted crispy pork belly

東方夜明珠 (*2011 美食之最大賞 羹組 至高榮譽金獎)

Crab meat with minced shrimp balls and black truffle,
topped with caviar served in pumpkin soup

*2011 Best of the Best Culinary Award – Gold with Distinction Award

水晶龍蝦球 (*2012 美食之最大賞『龍蝦組』銀獎)

Stir-fried lobster on pumpkin topped with sturgeon caviar

*2012 Best of the Best Culinary Award – Silver Awards

孜然燒羊扒 或 山椒汁露筍炒牛小排

Grilled lamb chop with cumin or
Sautéed beef ribs with asparagus in wild pepper sauce

蟹肉扒時蔬

Braised seasonal vegetables with crab meat

金柱紅米海鮮炒飯

Fried red rice with dried scallops and assorted diced seafood

國金鮮果碟

Seasonal fresh fruit platter

每位港幣888元

HK$888 per person

加一服務費 A service charge of 10% will be added to your bill

國金星級晚市套餐
Cuisine Cuisine Degustation Set Dinner

蔥花金沙蝦丸拼桂花糖脆鱔球
Crispy minced shrimp balls with spring onion in salted egg yolk
and grilled eel tossed with osmanthus honey sauce

蛋白蟹肉燴官燕
Braised superior bird's nest soup with crab meat and egg white

蠔皇原隻南非鮑魚
Braised whole "South Africa" abalone in oyster jus

水晶大蝦球
Sautéed crystal king prawn

醬皇什菌炒星斑球
Sautéed spotted garoupa fillet with assorted mushrooms in barbecued sauce

金瓜蟹籽帶子炒飯
Fried rice with diced scallops, pumpkin and crab roe

荔枝蓉燉鮮奶
Double-boiled milk with lychee purée

仿膳美點
Chinese petits fours

每位港幣948元
HK$948 per person

加一服務費 A service charge of 10% will be added to your bill

美酒佳餚套餐
Wine Pairing Set Dinner

蜜餞叉燒皇拼脆皮燒腩仔
Honey-glazed barbecued pork and Roasted crispy pork belly combination
Alois Lageder, Pinot Grigio, 2011 – Alto Adige, Italy

東方夜明珠
Crab meat with minced shrimp ball and black truffles,
topped with caviar served in pumpkin soup

鮑魚三疊
Braised whole abalone with straw mushroom and vegetables
Mount Nelson, Sauvignon Blanc, 2010 – Marlborough, New Zealand

脆盞金蠔
Crispy oyster on fresh green

蝦子野菌炒斑球
Sautéed spotted garoupa fillet with wild mushrooms and shrimp roe sauce
Dynasty Medium Dry NV, Muscat / Riesling – Tianjin, China

金箱豆腐
Pan–fried beancurd topped with minced pork and shrimps

國金炒飯
Fried rice with foie gras, barbecued pork and shrimps
Piedemonte Reserva, Tempranillo, 2006 – Navarra, Spain

香檳啫喱芒果布甸配椰汁西柚西米露
Chilled champagne jelly and mango pudding
topped with pomelo and sago in coconut juice

每位港幣788元

選配美酒每位港幣1,028元

HK$788 per person

Wine pairing HK$1,028 per person

加一服務費 A service charge of 10% will be added to your bill