

國金軒得獎名菜套餐

Cuisine Cuisine's Award Winning Set Menu

脆皮燒腩仔拼海蜆

Roasted crispy pork belly and jelly fish

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 ball and black truffles,
topped with caviar served in pumpkin soup

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

翡翠鮮百合炒斑球

Sautéed garoupa fillet with vegetables and lily bulbs

孜然燒羊架

Grilled rack of lamb with cumin

上湯瑤柱浸時蔬

Poached seasonal vegetables with dried scallops in supreme broth

國金炒飯

Fried rice with foie gras, barbecued pork and shrimps

每位港幣598元
HK\$598 per person

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

晚市套餐

Set Dinner

燒腩肉拼金牌叉燒

Roasted crispy pork belly and barbecued pork

金腿雞茸燴官燕

Braised superior bird's nest soup with minced chicken and Yunnan hams

杏香百花炸蟹鉗

Deep-fried crab claw stuffed with minced shrimp and ground almond

山椒汁炒爽肉

Sautéed pork in wild pepper sauce

網網千斤

Braised gluten puffs stuffed with assorted porcini and vegetables

龍蝦湯金菇炆伊麵

Braised e-fu noodles with enoki mushrooms in lobster bisque

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晚市套餐

Set Dinner

蔥花金沙蝦丸拼桂花糖脆鱈球

Crispy minced shrimp balls with spring onions in salted egg yolk and grilled eel tossed with osmanthus 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 "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 groupa fillet with assorted mushrooms in barbecue sauce

金瓜蟹籽帶子炒飯

Fried rice with scallops, pumpkin and crab roe

荔枝蓉燉鮮奶

Double-boiled milk with lychee purée

仿膳美點

Chinese petit four

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