



Cuisine Cuisine
HONG KONG
the mira

國金軒美酒饗宴

CUISINE CUISINE TASTING SET DINNER

蜜餞叉燒皇、脆皮燒腩仔、蔥香海蜇

Honey-glazed barbecued pork

Crispy roasted pork belly

Chilled jelly fish with spring onion

Anselmo Mendes Curtimenta Alvarinho 2013

松茸菜膽燉竹絲雞湯

Double-boiled silky chicken soup with matsutake mushroom and vegetables

雙蔥露筍百合蝦球

Sautéed prawns with onions, spring onion and lily bulbs

Vallegre Reserva Branco 2013

醬燒和牛面

Stewed Wagyu beef cheek in homemade gravy sauce

Pedra Cancela Reserva Tinto 2012

黑松露玉帶翠玉絲苗

Fried rice with scallops, vegetables and black truffle

黑糖紫薯焗布甸

Baked purple potato pudding with brown sugar

Vista Alegre 3 Years Old Moscatel

每位港幣898元

(二位起)

品酒配對每位港幣340元

HK\$898 per person

(Minimum for 2 persons)

HK\$ 340 per person with wine pairing

*另收加一服務費及茗茶，優惠不適用於Mira Plus會員6折餐飲禮券。

Mira Plus會員專享此套餐75折優惠。敬請24小時前預訂

*Plus 10% service charge and Chinese Tea. Not applicable for Mira Plus Members 40% off coupon. Mira Plus Members enjoy exclusive 25% off discount. Please make reservation 24 hours in advance



Cuisine Cuisine
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國金軒鄧師傅星級套餐

CHEF EDWIN TANG'S SIGNATURE SET DINNER

蜜餞叉燒皇、金沙蝦球、陳醋羊肚耳

Honey-glazed barbecued pork

Prawns in salted egg yolk

Chilled fungus in vinegar

菜膽北菇燉桃膠

Double-boiled vegetables and black mushroom soup with peach resin

鮮露筍黑蒜爆和牛

Sautéed Wagyu beef with black garlic and asparagus

酥炸美國生蠔

Golden-fried US oyster

蠔皇鵝肝鮑魚

Braised abalone with foie gras in oyster jus

鮮茄銀杏浸鮮菜苗

Poached seasonal vegetables with tomato and ginkgo

雙子翠玉絲苗

Fried rice with crab roe, scallops and vegetables

國金叁式美點

(野莓果凍、焗燕窩蛋撻、千層拉椰糕)

Cuisine Cuisine Sampler

(Chilled mixed berries jelly, Baked egg tart with bird's nest and Coconut layer pudding)

每位港幣1,198元

(二位起)

HK\$1,198 per person

(Minimum for 2 persons)

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CUISINE CUISINE SET LUNCH

國金午市套餐

金箔筍尖蝦餃、黑松露野菌餃、脆皮蟹肉春卷

Steamed shrimp dumpling topped with gold leaf,
Steamed wild mushrooms and black truffle dumpling,
Crispy spring roll stuffed with crab meat

蜜餞叉燒皇拼陳醋羊肚耳

Honey-glazed barbecued pork,
Chilled fungus in vinegar

國金是日老火湯 或 芙蓉柱皇白玉羹

Cuisine Cuisine's soup of the day
or
Braised winter melon soup with crab meat and dried scallops

豉蒜鮮菌爆蝦球

Stir-fried prawns with mushrooms in black bean garlic sauce

錦鏞翠玉絲苗 或 四川麻辣擔擔麵

Fried rice with barbecued pork and shrimps
or
Sichuan-style noodles with minced pork and peanuts sauce in spicy soup

荔枝蓉燉鮮奶

Double-boiled Hokkaido milk with lychee purée

每位港幣398元

配白或紅餐酒一杯

HK\$398 per person

With a glass of house white wine or red wine

CUISINE CUISINE LUNCH SPECIALS

國金午市廚師精選

- | | |
|---|---------------|
| 金沙百花球 | \$138 |
| Crispy minced shrimp balls in salted egg yolk | 6件 6 pieces |
|  陳皮香酥骨 | \$138 |
| Deep-fried tangerine peel spare ribs | |
| 陳年鹵水掌翼 | \$138 |
| Marinated goose wings | |
|  煎釀虎皮椒 | \$138 |
| Pan-fried hot green peppers stuffed with minced fish | 4件 4 pieces |
| 川味口水雞 | \$148 |
| Spicy chicken in Sichuan style | |
|  椒鹽田雞腿 | \$158 |
| Crispy frog legs with spicy salt | 4件 4 pieces |
| 脆皮燒腩仔 | \$208 |
| Roasted crispy pork belly | |
|  化皮乳豬件 | \$298 |
| Roasted sliced suckling pig | |
| 掛爐黑鬃鵝 | \$228 |
| Roasted crispy goose | |
|  蜜餞叉燒皇 | \$218 |
| Honey-glazed barbecued pork | |
| 椰皇雪蓮子竹笙燉鮮鮑 | \$208 |
| Double-boiled abalone soup with snow lotus seeds and bamboo piths in whole coconut | |
| 足料老火湯 | \$118 |
| Cuisine Cuisine's soup of the day | 每位 per person |
| | \$368 |
| | 4位 4 persons |

CUISINE CUISINE RICE AND NOODLES SELECTIONS 國金午市精選飯麵

-  香檳汁芝士牛油果焗元貝絲苗 \$158
Baked rice with Hokkaido scallop and avocado in Champagne cheese sauce 每位 per person
-  太極鴛鴦絲苗 \$298
Fried rice with duo sauce (Shredded chicken in tomato sauce, shrimps in cream sauce)
- 欖菜龍皇翠玉蛋白絲苗 \$238
Fried rice with seafood, preserved vegetables and egg white
-  銀芽韮黃豚肉兩面黃 \$238
Crispy noodles with shredded Kurobuta pork, chives and bean sprouts
- 滑蛋蝦仁炒河 \$238
Fried rice noodles with shrimp and scrambled egg
-  頭抽乾炒澳洲和牛河 \$268
Fried rice noodles with M9 Australian Wagyu beef in premium soy sauce
-  國金炒飯 \$238
“Cuisine Cuisine” fried rice with foie gras, barbecued pork and shrimps
- 頭抽吊片絲炒麵 \$238
Fried noodles with squid in premium soy sauce
- 金菇綠柳魚腐湯米線 \$258
Rice noodles with minced fish, enoki mushrooms in fish stock
- 豉椒味菜牛柳絲炒烏冬 \$238
Fried udon noodles with beef fillet and peppers in black bean sauce
-  薑蔥叉燒撈粗麵 \$238
Braised flat noodles with barbecued pork, spring onion and ginger
- 松露野菌蝦仁炆伊麵 \$278
Braised e-fu noodles with shrimp, wild mushrooms and black truffle
-  台山三皇玉液炒米 \$238
Fried vermicelli with shrimp, Sakura shrimp and dried shrimp
- 海皇西施泡飯 \$428
Crispy Rice with diced scallops and dried seafood in superior seafood soup

CUISINE CUISINE WEEKEND DIM SUM SELECTIONS 國金軒週末精選點心

-  蟹肉竹筴菜苗餃 \$58
Steamed crab meat, bamboo piths and vegetables dumpling 每件 1 piece
-  金湯蟹肉灌湯餃 \$98
Crab meat with minced pork dumpling served in supreme broth 每位 per person
-  燒汁和牛烤包 \$68
Pan-fried Wagyu buns with barbecued sauce 2件 2 pieces
- new!**  流心鵪鶉蛋燒賣 \$74
Steamed minced pork and shrimp dumplings with quail eggs 3件 3 pieces
- 金箔筍尖蝦餃 \$78
Steamed shrimp dumplings topped with gold leaf 4件 4 pieces
- 鮑魚鮮蝦燒賣 \$78
Steamed minced pork dumplings with abalone and shrimp 4件 4 pieces
- 黑松露野菌餃 \$68
Steamed wild mushroom and black truffle dumplings 3件 3 pieces
- new!** 紫薯百合菜苗餃 \$68
Steamed purple potato with lily bulbs and vegetable dumplings 3件 3 pieces
- 南翔小籠包 \$68
"Xao Long Bao" Steamed Shanghai style soup pork dumplings 3件 3 pieces
- 滋味辣汁三寶 (翡翠螺肉、水魷魚、蘿白) \$58
Whelk, squid and turnip in chili paste
- 鳳凰流沙包 \$68
Steamed salty egg yolk buns 3件 3 pieces
- new!** 白胡椒浸豬潤雲吞 \$68
Shrimp dumplings in white pepper broth 4件 4 pieces

CUISINE CUISINE WEEKEND DIM SUM SELECTIONS 國金軒週末精選點心

-  魚米雞粒咸水角 \$58
Crispy glutinous rice dumplings with diced chicken, dried shrimp and dried squid 3件 3 pieces
-  雪山菠蘿叉燒包 \$84
Baked barbecued pork and pineapple buns with crystal sugar 3件 3 pieces
-  原隻鮑魚雞粒酥 \$162
Chicken puff pastries with whole abalone 3件 3 pieces
- new!**  海參柚皮魚蓉扎 \$84
Bean curd sheet rolls with sea cucumber, minced fish and pomelo peel 2件 2 pieces
- new!**  榴槤煎堆仔 \$58
Deep-fried glutinous balls stuffed with durian 3件 3 pieces
- 蠔皇叉燒包 \$68
Steamed barbecued pork buns 3件 3 pieces
- new!** 松葉蟹芝心春卷 \$68
Crispy spring rolls stuffed with Matsuba crab and cheese 3件 3 pieces
- new!** 鮮茄湯浸牛肉球 \$68
Steamed beef meat balls in tomato broth 3件 3 pieces
- X.O.醬煎巴馬火腿蘿蔔糕 \$92
Pan-fried turnip cakes with Parma ham and prawns in X.O. chili sauce
- X.O.醬炒蘿蔔糕 \$68
Stir-fried turnip cakes in X.O. chili sauce
- 法國鵝肝荔芋角 \$68
Crispy taro puffs with diced chicken and foie gras 3件 3 pieces

CUISINE CUISINE WEEKEND DIM SUM SELECTIONS 國金軒週末精選點心

-  蘆筍珍蚌帶子腸粉 \$90
Steamed rice flour rolls stuffed with scallops, clam and asparagus 3件 3 pieces
-  牛肝菌馬蹄牛肉腸粉 \$82
Steamed rice flour rolls stuffed with minced beef, chestnut and mushrooms 3件 3 pieces
-  豉油皇煎腸粉 \$68
Stir-fried rice rolls with sesame seeds, soy sauce
- 豉味陳村粉蒸排骨 \$68
Steamed spare-ribs with rice noodles in black bean sauce
- 原隻鮮蝦腸粉 \$88
Steamed rice flour rolls stuffed with prawns 3件 3 pieces
- new!** 古法金蒜星斑腸粉 \$90
Steamed rice flour rolls stuffed with garoupa and garlic 6件 6 pieces
- 蜜汁叉燒腸粉 \$78
Steamed rice flour rolls stuffed with barbecued pork 3件 3 pieces
- 鮮什菌粥 \$80
Congee with fresh assorted mushrooms 每位 per person
- 黑糖蒸馬拉糕 \$78
Cantonese-style steamed black sugar sponge cake 4件 4 pieces
- 新疆棗皇糕 \$78
Steamed red date puddings 4件 4 pieces
- 焗燕窩蛋撻 \$98
Baked mini egg tarts with bird's nest 3件 3 pieces

CUISINE CUISINE SET LUNCH

國金午市套餐

金箔筍尖蝦餃、黑松露野菌餃、脆皮蟹肉春卷

Steamed shrimp dumpling topped with gold leaf,
Steamed wild mushrooms and black truffle dumpling,
Crispy spring roll stuffed with crab meat

蜜餞叉燒皇拼陳醋羊肚耳

Honey-glazed barbecued pork,
Chilled fungus in vinegar

國金是日老火湯 或 芙蓉柱皇白玉羹

Cuisine Cuisine's soup of the day
or
Braised winter melon soup with crab meat and dried scallops

豉蒜鮮菌爆蝦球

Stir-fried prawns with mushrooms in black bean garlic sauce

錦鏞翠玉絲苗 或 四川麻辣擔擔麵

Fried rice with barbecued pork and shrimps
or
Sichuan-style noodles with minced pork and peanuts sauce in spicy soup

荔枝蓉燉鮮奶

Double-boiled Hokkaido milk with lychee purée

每位港幣398元

配白或紅餐酒一杯

HK\$398 per person

With a glass of house white wine or red wine

CUISINE CUISINE CHEF'S SET LUNCH

國金午市廚師精選套餐

蜜餞叉燒皇、法國鵝肝荔芋角、陳醋羊肚耳

Honey-glazed barbecued pork,
Crispy taro puff with diced chicken and foie gras,
Chilled fungus in vinegar

菜膽花膠燉北菇

Double-boiled fish maw and black mushroom soup
with seasonal vegetables

XO醬露筍鮮菌和牛肩

Sautéed Wagyu beef chuck with asparagus in XO chili sauce

鮑汁翠玉香菇豆乳糕

Stewed tofu sheets with mushrooms and seasonal vegetables
in abalone sauce

國金炒飯 或 四川麻辣擔擔麵

“Cuisine Cuisine” Fried rice with foie gras, barbecued pork and shrimps
or
Sichuan-style noodles with minced pork and peanuts sauce in spicy soup

香檳啫喱芒果布甸配椰汁柚子西米露

Chilled champagne jelly and mango pudding
topped with pomelo and sago in coconut juice

每位港幣528元

配白或紅餐酒一杯

HK\$528 per person

With a glass of house white wine or red wine

CUISINE CUISINE LUNCH SPECIALS

國金午市廚師精選

- | | | |
|---|--|---|
| | 金沙百花球
Crispy minced shrimp balls in salted egg yolk | \$128
6件 6 pieces |
|  | 陳皮香酥骨
Deep-fried tangerine peel spare ribs | \$128 |
| | 陳年鹵水掌翼
Marinated goose wings | \$128 |
|  | 煎釀虎皮椒
Pan-fried hot green peppers stuffed with minced fish | \$128
4件 4 pieces |
| | 川味口水雞
Spicy chicken in Sichuan style | \$138 |
|  | 椒鹽田雞腿
Crispy frog legs with spicy salt | \$148
4件 4 pieces |
| | 脆皮燒腩仔
Roasted crispy pork belly | \$208 |
|  | 化皮乳豬件
Roasted sliced suckling pig | \$298 |
|  | 掛爐黑鬃鵝
Roasted crispy goose | \$228 |
| | 蜜餞叉燒皇
Honey-glazed barbecued pork | \$218 |
| | 椰皇雪蓮子竹笙燉鮮鮑
Double-boiled abalone soup with snow lotus seeds and bamboo piths in whole coconut | \$208 |
| | 足料老火湯
Cuisine Cuisine's soup of the day | \$118
每位 per person
\$368
4位 4 persons |

CUISINE CUISINE RICE AND NOODLES SELECTIONS 國金午市精選飯麵

-  香檳汁芝士牛油果焗元貝絲苗 \$148
Baked rice with Hokkaido scallop and avocado in Champagne cheese sauce 每位 per person
-  太極鴛鴦絲苗 \$288
Fried rice with duo sauce (Shredded chicken in tomato sauce, shrimps in cream sauce)
- 欖菜龍皇翠玉蛋白絲苗 \$228
Fried rice with seafood, preserved vegetables and egg white
-  銀芽韮黃豚肉兩面黃 \$228
Crispy noodles with shredded Kurobuta pork, chives and bean sprouts
- 滑蛋蝦仁炒河 \$228
Fried rice noodles with shrimp and scrambled egg
-  頭抽乾炒澳洲和牛河 \$268
Fried rice noodles with M9 Australian Wagyu beef in premium soy sauce
-  國金炒飯 \$238
“Cuisine Cuisine” fried rice with foie gras, barbecued pork and shrimps
- 頭抽吊片絲炒麵 \$228
Fried noodles with squid in premium soy sauce
- 金菇綠柳魚腐湯米線 \$248
Rice noodles with minced fish, enoki mushrooms in fish stock
- 豉椒味菜牛柳絲炒烏冬 \$228
Fried udon noodles with beef fillet and peppers in black bean sauce
-  薑蔥叉燒撈粗麵 \$228
Braised flat noodles with barbecued pork, spring onion and ginger
- new!** 松露野菌蝦仁炆伊麵 \$268
Braised e-fu noodles with shrimp, wild mushrooms and black truffle
-  台山三皇玉液炒米 \$228
Fried vermicelli with shrimp, Sakura shrimp and dried shrimp
- 海皇西施泡飯 \$428
Crispy Rice with diced scallops and dried seafood in superior seafood soup









廚師推介 Chef's recommendation

另收加一服務費 Plus 10% service charge

CUISINE CUISINE DIM SUM SELECTIONS

國金軒精選點心

 五色寶盒 \$228
Deluxe dim sum platter 玉帶松露餃、蒜香星斑餃、龍蝦芙蓉餃、原隻鮑魚鮮蝦燒賣、紫艷蟹肉餃 Steamed scallop dumpling with black truffle, Steamed shrimp dumpling topped with garoupa and garlic, Steamed lobster and egg white dumpling, Steamed minced pork and shrimp dumpling topped with whole abalone, Steamed crab meat and perilla leaf dumpling

 金箔筍尖蝦餃 \$72
Steamed shrimp dumplings topped with gold leaf 4件 4 pieces
new!  流心鵪鶉蛋燒賣 \$68
Steamed minced pork and shrimp dumplings with quail eggs 3件 3 pieces
 金湯蟹肉灌湯餃 \$92
Crab meat with minced pork dumpling served in supreme broth 每位 per person
 黑松露野菌餃 \$62
Steamed wild mushroom and black truffle dumplings 3件 3 pieces
 燒汁和牛烤包 \$63
Pan-fried Wagyu buns with barbecued sauce 2件 2 pieces
鮑魚鮮蝦燒賣 \$72
Steamed minced pork dumplings with abalone and shrimp 4件 4 pieces
new! 鮮茄湯浸牛肉球 \$62
Steamed beef meat balls in tomato broth 3件 3 pieces
南翔小籠包 \$65
"Xao Long Boo" Steamed Shanghai style soup pork dumplings 3件 3 pieces
new! 紫薯百合菜苗餃 \$63
Steamed purple potato with lily bulbs and vegetable dumplings 3件 3 pieces
鳳凰流沙包 \$62
Steamed salty egg yolk buns 3件 3 pieces
new! 白胡椒浸豬潤雲吞 \$65
Shrimp dumplings in white pepper broth 4件 4 pieces



CUISINE CUISINE DIM SUM SELECTIONS

國金軒精選點心

- | | | |
|------|--|-------------|
| |  魚米雞粒咸水角 | \$52 |
| | Crispy glutinous rice dumplings with diced chicken, dried shrimp and dried squid | 3件 3 pieces |
| |  雪山菠蘿叉燒包 | \$78 |
| | Baked barbecued pork and pineapple buns with crystal sugar | 3件 3 pieces |
| |  原隻鮑魚雞粒酥 | \$156 |
| | Chicken puff pastries with whole abalone | 3件 3 pieces |
| new! |  榴槤煎堆仔 | \$52 |
| | Deep-fried glutinous balls stuffed with durian | 3件 3 pieces |
| new! |  海參柚皮魚蓉扎 | \$78 |
| | Bean curd sheet rolls with sea cucumber, minced fish and pomelo peel | 2件 2 pieces |
| | 蠔皇叉燒包 | \$62 |
| | Steamed barbecued pork buns | 3件 3 pieces |
| | X.O.醬煎巴馬火腿蘿蔔糕 | \$88 |
| | Pan-fried turnip cakes with Parma ham and prawns in X.O. chili sauce | |
| | X.O.醬炒蘿蔔糕 | \$62 |
| | Stir-fried turnip cakes in X.O. chili sauce | |
| new! | 滋味辣汁三寶 (翡翠螺肉、水魷魚、蘿白) | \$52 |
| | Whelk, squid and turnip in chili paste | |
| | 豉味陳村粉蒸排骨 | \$63 |
| | Steamed spare-ribs with rice noodles in black bean sauce | |
| | 法國鵝肝荔芋角 | \$63 |
| | Crispy taro puffs with diced chicken and foie gras | 3件 3 pieces |
| new! | 松葉蟹芝心春卷 | \$63 |
| | Crispy spring rolls stuffed with Matsuba crab and cheese | 3件 3 pieces |

CUISINE CUISINE DIM SUM SELECTIONS

國金軒精選點心

-  蘆筍珍蚌帶子腸粉 \$85
Steamed rice flour rolls stuffed with scallops, clam and asparagus 3件 3 pieces
-  牛肝菌馬蹄牛肉腸粉 \$78
Steamed rice flour rolls stuffed with minced beef, chestnut and mushrooms 3件 3 pieces
-  豉油皇煎腸粉 \$65
Stir-fried rice rolls with sesame seeds, soy sauce
- new!** 古法金蒜星斑腸粉 \$85
Steamed rice flour rolls stuffed with garoupa and garlic 6件 6 pieces
- 蜜汁叉燒腸粉 \$73
Steamed rice flour rolls stuffed with barbecued pork 3件 3 pieces
- 原隻鮮蝦腸粉 \$84
Steamed rice flour rolls stuffed with prawns 3件 3 pieces
- 鮮什菌粥 \$80
Congee with fresh assorted mushrooms 每位 per person
- 黑糖蒸馬拉糕 \$78
Cantonese-style steamed black sugar sponge cake 4件 4 pieces
- 新疆棗皇糕 \$78
Steamed red date puddings 4件 4 pieces
- 焗燕窩蛋撻 \$98
Baked mini egg tarts with bird's nest 3件 3 pieces

WINE



Corkage price charge of \$350

A service charge of 10% will be added to your bill

WINE

WINE RECOMMENDATION

CHAMPAGNE / SPARKLING

Francois Mikulski, Crémant de Bourgogne NV Lemon citrus, subtle toasty and mineral. Refreshing, elegant fine bubbles, dry and lingering finish.	Burgundy, France	585
Lanson, Black Label Brut NV Elegant bubbles, freshness and complexity. It has the taste of spring and subtle hints of long-lasting honey-dew.	Champagne, France	755

WHITE WINES

- **Light body**

Sauvignon Blanc, Churton 2016 Aromas of fresh lemon & grapefruit citrus and gooseberry, long finish with lively acidity, passion fruit and tangerine flavors.	Marlborough, New Zealand	485
Gavi di Gavi 'Stripes', Fontanafredda 2016 Bright straw yellow color. aromas of green apples felt, flowers, lemon, lily. Dry and elegant.	Piedmont, Italy	545

- **Medium body**

Chardonnay, Quintay Grand Reserve 2014 Aromas of Tropical fruits and citrus, defined elegant oak, fruity and moderate finish.	Casablanca Valley, Chile	485
Riesling, Dr. Bürklin-Wolf, Wachenheimer Bohlig 1er Cru 2014 Concentrated mineral flavor. Lemon, apricot, white fruit aromas. Lively & good structure.	Pfalz, Germany	545
Grüner Veltliner, Schloss Gobelsburg 2014 Elegant bouquet of white floral, white pepper, lentil and celery. Refreshing & perfectly balanced with acidity & minerality.	Kamptal, Austria	635
Alvarinho, Anselmo Mendes Curtimenta 2013 Citrus and slightly tropical notes. Full bodied with good structure, fresh and mineral. Long finish with the light bitter citrus	Vinho Verde, Portugal	635
Saint-Joseph, Domaine Bernard Grippa-Mauves 2013 Bright yellow colour. White peach characters and some subtle oak. Round finish.	Rhône Valley, France	735
Chardonnay, Joseph Phelps Freestone Vineyard 2010 Aromas of tropical fruits, buttery and spices, peach and oak in flavors, round, rich, minerality and long finish.	Sonoma Coast, USA	895

Corkage price charge of \$350

A service charge of 10% will be added to your bill

WINE

RED WINES

- **Light - medium body**

Collina Serragrilli 'Grillorosso', Langhe 2011 Piedmont, Italy 585
Aromas of fresh red berry and red cherries flavors, dry & well balance. Moderate finish with chocolate flavors.

Pedra Cancela Reserva 2012 Dão, Portugal 595
Integrated of dark fruits flavors, sweet spices and mineral, elegant finish.

Pinot Noir, Kuru Kuru 2014 Central Otago, New Zealand 635
Fresh red berries, sour cherries flavors. Also has milk chocolate, spice and beautifully ripe tannins with a long finish.

- **Full body, rich oaked, high tannins**

Syrah, Quintay Grand Reserve 2013 Casablanca Valley, Chile 515
Integrated flavors of tart cherries and dark berries, hint of spices and violets floral, smooth tannins and good intensity.

Cabernet-Tempranillo, Manuel Manzanque Crianza 2006 Finca Élez, Spain 585
Cassis and tobacco on the nose, dark fruit, spices and mineral on palate, good structure and elegant finish.

Brunello Di Montalcino 'Poggio alle Mura', Banfi 2006 Tuscany, Italy 1380
Aromas of black berries, cedar, earthiness and polished tannins, concentrated and harmonious.

PREMIUM WINE BY THE GLASS

RED WINES

		Glass	Bottle
Barolo di Serralunga 'Stripes', Fontanafredda, 2013	Piedmont, Italy	150	715
A complex red, red floral, dried berry on the nose, juicy acidity, mineral, firm tannins and long finish.			

Brunello Di Montalcino, Banfi 2011	Tuscany, Italy	200	935
A complex red, ripe raspberries, mineral and wood spice flavors, refined tannins and long finish.			

Château Canon, 1er Grand Cru Classé B Saint-Émilion 2006	Bordeaux, France	350	1495
A concentrated red, fresh dark berries in the nose, expresses the cassis, black earth, cedar, round tannins			

Corkage price charge of \$350

A service charge of 10% will be added to your bill

WINE

WINES BY THE GLASS

			GLASS	BOTTLE
<ul style="list-style-type: none">CHAMPAGNE & SPARKLING WINE				
Belstar Prosecco DOC Brut Glera	Veneto, Italy	NV	95	465
Moët & Chandon Impérial Brut	Champagne, France	NV	175	895
<ul style="list-style-type: none">ROSE WINE [150ml]				
Château Les Valentines Cinsault /Grenache/Cabernet	Côtes de Provence, France	2015	105	585
<ul style="list-style-type: none">WHITE WINES [150ml]				
Chablis AOC, Maison Tricon Chardonnay	Bourgogne, France	2013	120	595
Dönnhoff Estate Riesling	Nahe, Germany	2016	120	595
Banfi San Angelo Pinot Grigio	Tuscany, Italy	2015	120	595
Ata Rangi Sauvignon blanc	Martinborough, New Zealand	2016	130	635
<ul style="list-style-type: none">RED WINES [150ml]				
Poggio Al Tesoro Mediterra Shiraz Blend	Tuscany, Italy	2012	110	535
Banfi Chianti Classico Riserva Sangiovese	Tuscany, Italy	2013	120	585
Vincent Girardin, Cuvée Saint-Vincent Pinot Noir	Bourgogne, France	14/15	130	635
La Sirène de Giscours (Margaux, 2 nd Label of Château Giscours) Cabernet Sauvignon/Merlot/ Cabernet Franc	Bordeaux, France	2013	150	685
<ul style="list-style-type: none">SWEET WINES [125ml]				
Oremus Tokaji Aszu 3 Puttonyos (500ML) Furmint Blend	Tokaj-Hegyalja, Hungary	2010	160	595
Graham's 20 Years Old Tawny Port – 4.5L Touriga Nacional, Touriga Francesa & Tinta Roriz	Duoro, Portugal	NV	130	

Corkage price charge of \$350

A service charge of 10% will be added to your bill

WINE

CHAMPAGNE

NON VINTAGE

Michel Arnould et Fils Brut Tradition Grand Cru		Verzenay	725
Lanson, Black Label Brut NV		Reims	755
Thienot Brut		Reims	815
G.H. Mumm, Cordon Rouge Brut		Reims	895
Moët & Chandon, Impérial Brut		Reims	895
Laurent Perrier, Brut		Tour-Sur-Marne	1005
Cédric Bouchard, Inflorescence Val-Vilaine, Blanc de Noirs		L'Aube	1095
Ruinart, Blanc de Blancs		Reims	1180
Bruno Paillard, Première Cuvée		Reims	1225
Billecart-Salmon, Brut Reserve		Mareuil-Sur-Aÿ	1235
Charles Heidsieck, Brut Reserve		Reims	1315
Egly-Ouriet, Brut Tradition Grand Cru		Ambonnay	1325
Laurent-Perrier, Grand Siècle Brut		Tour-Sur-Marne	2885
G.H. Mumm, Mumm de Cramant, Blanc de Blancs		Reims	2925
Krug "Grande Cuvée" Brut		Reims	3580

ROSE

Moët & Chandon, Impérial Brut	NV	Reims	1155
Ruinart, Brut	NV	Reims	1455
Charles Heidsieck, Vintage Rosé	NV	Reims	1725
Dom Pérignon Rosé	2004	Hautvillers	5985

VINTAGE

Ulysse Collin, Blanc de Noirs Extra Brut 'Les Maillons'	2011	Barbonne-Fayel	1455
Moët & Chandon, Grand Vintage	2004/06	Épernay	1495
Veuve Clicquot Ponsardin, Vintage Reserve	2008	Reims	1625
Charles Heidsieck, Brut Vintage	2000	Reims	1995
Jacquesson Brut Millésime	2000	Dizy	2145
Veuve Clicquot Ponsardin, La Grande Dame	2004	Reims	2755
Dom Pérignon	2006	Hautvillers	3295
Perrier Jouët Belle Époque Blanc 2004	2004	Épernay	3655
Louis Roederer, Cristal Brut Millésime	2005	Reims	4395

SPARKLING WINES

La Moscheta, Prosecco Extra Dry	NV	Veneto, Italy	465
Angelina Sparkling Chardonnay	NV	Shanxi, Northern China	485
Lucien Albrecht, Crémant d'Alsace Brut	NV	Alsace, France	585
Francois Mikulski, Crémant de Bourgogne	NV	Burgundy, France	585
Bellavista Franciacorta Brut NV	NV	Franciacorta, Italy	615
Raventos i Blanc, "L'Hereu" Reserva Brut Cava	2013	Barcelona, Spain	615
Château Roubine 'La Vie en' Sparkling Rosé	2015	Provence, France	650

Corkage price charge of \$350

A service charge of 10% will be added to your bill

WINE

ROSE WINES

Tenuta delle Terre Nere, Mount Etna Rosato 2016	Sicily, Italy	595
Domaine Tempier Rosé, Bandol AOC 2013	Provence, France	655
Domaine D'Esclans Rock Angel 2016	Provence, France	685

SWEET WINES

Beaumes-de-Venise Domaine de Coyeux 2007 - 375ml	Rhône Valley, France	355
Villiera Wines Inspiration Noble Late Harvest Chenin blanc 2010 - 375ml	Stellenbosch, South Africa	465
Kracher, Cuvée Beerenauslese 2013 - 375ml	Burgenland, Austria	575
Oremus Tokaji Aszu 3 Puttonyos 2009 - 500ml	Tokaji-Hegyalia, Hungary	595
Weingut Nigl, Grüner Veltliner Trockenbeerenauslese 2008 - 375ml	Kremstal, Austria	655
Clemens Busch Marienburg Riesling Auslese 'Rothenpfad' 2011- 375ml	Mosel, Germany	985
Ice Wine Jackson-Triggs Proprietor's 2006 - 375ml	Niagara, Canada	1025
Clos Haut Peyraguey 2004	Sauternes, France	1295
Château Suduiraut, 1 ^{er} Cru Classé 1989	Sauternes, France	2215
Château d'Yquem, 1 ^{er} Cru Supérieur 1989	Sauternes, France	9025

PORT / FORTIFIED WINE

Domaine Grand Nicolet VDN 'Rasteau Grenat' 2012 – 500ml	Rhône Valley, France	565
Taylor's Fine Tawny Port NV	Portugal	565
Dow's Aged 10 year Old Tawny Port	Portugal	785
Quinta do Noval Port Vintage 2003	Portugal	1490
Dow's Port Vintage 1994	Portugal	2290

WHITE WINES - FRANCE

ALSACE

Famille Hugel Estate 2012	Gewurztraminer	585
Schlumberger 'Les Princes Abbes' 2013/14	Riesling	595
Hugel & Fils Tradition 2012	Pinot Gris	645
Trimbach 2013	Gewurztraminer	655
Josmeyer 'Les Folastries' 2012	Gewurztraminer	715
Josmeyer 'Le Dragon' 2012	Riesling	795

Corkage price charge of \$350

A service charge of 10% will be added to your bill

WINE

WHITE WINES - FRANCE

BOURGOGNE (BURGUNDY)

Benoit Ente 2014

Bourgogne Blanc 655

BOURGOGNE - CHABLIS

La Chablisienne 2014

Saint-Bris 375

Domaine des Malandes 'Tour du Roy' Vieilles Vignes 2014

Chablis 515

Domaine Servin Chablis 'Les Forets' 2016

Chablis 1^{er} Cru 595

William Fèvre 'Vaillons' 2014

Chablis 1^{er} Cru 885

Domaine Servin 'Bougros' 2012

Chablis Grand Cru 1015

Jean-Marc Brocard 'Les Clos' 2012

Chablis Grand Cru 1515

BOURGOGNE - COTE DE BEAUNE

Domaine Françoise André 'Sous Fretille' 2011

Pernand-Vergelesses 1^{er} Cru 1095

Domaine Faiveley 2002

Corton Charlemagne Grand Cru 3235

Boussey 'Les Champs Fuillots' 2014

Monthelie Blanc 1^{er} Cru 985

Henri Germain et Fils 2011

Meursault Les Charmes 1^{er} Cru 1485

Vincent Girardin, Les Charmes-Dessus 2010/12

Meursault 1^{er} Cru 1495

Domaine Latour-Giraud 2012

Meursault Genevrières 1^{er} Cru 1795

François Mikulski, 'Perrieres' 2011

Meursault 1^{er} Cru 1815

Comtes Lafon 2000

Meursault 2725

Comtes Lafon 'Desirée' 2002

Meursault 2885

Comtes Lafon 1997/2000

Meursault Les Charmes 1^{er} Cru 5485

Benoit Ente 'Les Referts' 2008

Puligny-Montrachet 1^{er} Cru 1715

Maison Roche de Bellene, Coll. Bellenum, 'Combettes' 1995

Puligny-Montrachet 1^{er} Cru 2285

Domaine Leflaive, Les Pucelles 2011

Puligny-Montrachet 1^{er} Cru 5855

Leroux Benjamin Batard-Montrachet 2012

Batard-Montrachet Grand Cru 7485

Domaine de la Romanée Conti Le Montrachet 1999

Montrachet Grand Cru 53035

Bernard Moreau et Fils 'Morgeot' 2011

Chassagne-Montrachet 1^{er} Cru 1515

Vincent Girardin 'Clos de Tavannes' 2013

Santenay 1^{er} Cru 855

BOURGOGNE - COTE CHALONNAISE & MACONNAIS

Domaine Michel Juillot 2013

Mercurey 685

Clos Salomon 'Le Clou' 2014/15

Montagny 695

La Truffière, Robert Comte 2012

Pouilly-Fuissé 695

Domaine Jean-Marc Boillot du Roi 2011

Montagny 1^{er} Cru 725

Corkage price charge of \$350

A service charge of 10% will be added to your bill

WINE

WHITE WINES – FRANCE

BORDEAUX

Château Baret 2009	Pessac-Léognan	635
Château Fombrauge blanc 2010	Bordeaux	995
Blanc de Lynch-Bages 2014	Bordeaux	1615
Château Pape Clément blanc 2012	Pessac-Léognan	3685
Cos d'Estournel Blanc 2005	Bordeaux	5315

LOIRE VALLEY

Château de la Genaiserie 2012	Anjou	585
Domaine des Poète 2013/14	Reuilly	595
Domaine FL La Croix Picot 2012	Savennieres	615
Domaine des Poète 2013	Quincy	635
Domaine Guillerault Fargett 'Les Panseillots 2014	Sancerre	655
Domaine Fouassier 2013	Sancerre	655
De Ladoucette 2012	Pouilly Fumé	785

NORTHERN RHONE VALLEY

Domaine Fayolle-Gervans 'Sens' 2012	Crozes-Hermitage	515
Domaine Bernard Gripa-Mauves 2013	Saint-Joseph	735
Georges Vernay, Terrasses de l'Empire 2011	Condrieu	1215

SOUTHERN RHONE VALLEY

Domaine du Vieux Télégraphe 'La Crau' Clairette Grenache 2010	Châteauneuf-du-Pape	955
Domaine le Sang des Cailloux 2006/07	Vacqueyras	1515

LANGUEDOC / ROUSSILLON

Domaine du Clos des Fées 'Herve Bizeul' V.V. Grenache 2009/11	Côtes du Roussillon	745
Château Mauconseil 'Evelyne Labruyere' Vin de Pays 2009	Languedoc	815
Mas de Daumas Gassac Blanc, Vin de Pays de l'Hérault Blanc 2012	Languedoc	985

REST OF FRANCE

Monsieur de Laballe, Côtes de Gascogne Blanc Gros Manseng 2014	South West, France	480
Domaine Lupin 'Roussette de Savoie Frangy' 2014	Savoie	515
Château Montus blanc, Pacherenc du Vic Bilh Sec 2007	South West, France	755
Château Palmer 'Vin Blanc de Palmer' 2013	Vin de France	3795

OTHER WINES OF FRANCE

Le Guishu Non Filtre Semi Dry (Faugo Yellow Wine)	Provence	680
Le Guishu L'Umami Semi Sweet (Faugo Yellow Wine)	Provence	750
Domaine André et Mireille Tissot, Château-Chalon AOC 2009 (Vin Jaune)	Jura	1755

Corkage price charge of \$350

A service charge of 10% will be added to your bill

WINE

WHITE WINES

SPAIN

Agnes De Cervera Tempus Fugit Verdejo 2011	Rueda	515
Godello, Tilenus 2014	Bierzo	635
Chardonnay, Manuel Manzaneque 2007	Finca Élez	635
Albarino, Pazo de Señoráns 2013/15	Rías Baixas	660
Verdejo, Belondrade y Lurton 2004	Rueda	815
Predicador Blanco 2011	Rioja	885

PORTUGAL

Vallegrè Reserva Branco 2013	Douro	545
Alvarinho, Anselmo Mendes Curtimenta 2013	Vinho Verde	635

HUNGARY

Furmint Dry Mandolas, Oremus Tokaji 2012	Tokaj-Hegyalja	475
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GERMANY - DRY

Riesling, Prum Solitar 2014	Mosel	485
Riesling, Dr. Bürklin Wolf, Wachenheimer Bohlig 1er Cru 2014	Pfalz	545
Grauburgunder, Philipp Lang, Spätlese 2010	Baden	570
Riesling & Chardonnay, Diel de Diel 2012	Nahe	765
Riesling, Dr. Bürklin-Wolf, Gaisbohl Grand Cru 2014	Pfalz	785
Riesling, Philipp Kuhn Steinbuckel, Grosses Gewachs 2011	Pfalz	1080

GERMANY – OFF DRY

Riesling, Joh. Jos. Prum Kabinett 2014	Mosel	485
Riesling, Markus Molitor, Urziger Wurzgarten Kabinett 2015	Mosel	545
Riesling, Robert Weil Kabinett 2012	Rheingau	615

GERMANY – LIGHTLY SWEET

Riesling, Clemens Busch 'Marienburg' Spätlese 2014/15	Mosel	635
Riesling, Robert Weil Spätlese 2013	Rheingau	845

AUSTRIA

Grüner Veltliner, Weingut Nigl, Gartling 2016	Kremstal	595
Grüner Veltliner Trocken, Huber Alte Setzen "EL" 2014	Traisental	635

SWISS

Humagne Blanc, Gerald Clavien, 2011	Valais	1015
Petite Arvine, Gerald Clavien, 2012	Valais	1115

Corkage price charge of \$350

A service charge of 10% will be added to your bill

WINE

WHITE WINES

ITALY

Oddero 'Collaretto' Bianco 2012	Chardonnay, Riesling	Langhe	615
Antinori Castello della Sala 'Cervaro della Sala' 2013	Chardonnay	Umbria	1225
Gaja 'Gaia & Rey' 2008/13	Chardonnay	Langhe	3325
Scagliola Moscato d'Asti DOCG 'Primo Bacio' 2016	Moscato	Piedmont	485
Alois Lageder 2013	Sauvignon blanc	Trentino-Alto Adige	510
Fontanafredda Gavi di Gavi, Stripes 2015/16	Cortese	Piedmont	545
Tenuta Lageder 'Porer' 2014	Pinot Grigio	Trentino-Alto Adige	595
Elena Walch Castel Ringberg 2014/15	Pinot Grigio	Trentino-Alto Adige	595
BiBi Graetz Bugia 2009	Ansonica	Tuscany	1185
Gaja Alteni di Brassica 2012	Sauvignon blanc	Langhe	1650

WHITE WINES – NEW WORLD

ARGENTINA

Michel Rolland Mariflor 2011	Sauvignon blanc	Mendoza	620
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CHILE

Quintay Grand Reserve 2015	Sauvignon blanc	Casablanca Valley	485
Quintay Grand Reserve 2014	Chardonnay	Casablanca Valley	485
Amelia 2012	Chardonnay	Casablanca Valley	625

U.S.A

Hall 2016	Sauvignon blanc	Napa Valley	685
Château Montelena Potter Valley 2010/11	Riesling	Mendocino	695
Mer Soleil Silver, unoaked 2011	Chardonnay	Napa Valley	815
Joseph Phelps Freestone Vineyard 2014	Chardonnay	Sonoma Coast	895
Calera Mount Harlan 2012	Chardonnay	Central Coast	895

CANADA

Nk'Mip Cellars 2011	Riesling	Okanagan	465
Quails Gate 2012	Chenin Blanc	Okanagan	465

Corkage price charge of \$350

A service charge of 10% will be added to your bill

WINE

WHITE WINES – NEW WORLD

SOUTH AFRICA

Villiera Wines 2013	Gewürztraminer	Stellenbosch, Coastal Region	485
Rupert & Rothschild Baroness Nadine 2015	Chardonnay	Western Cape	585

AUSTRALIA

Penfolds Koonunga Hill 'Autumn' 2013	Riesling	South Australia	495
Henschke Julius 2014	Riesling	Eden Valley	715
Voyager Estate 2014	Sau.Blanc-Sémillon	Margaret River	495
Tamar Ridge Estate Kayena Vineyard 2012/13	Chardonnay	Tasmania	495
Soumah Single Vineyard 2016	Chardonnay	Yarra Valley	685
Shaw & Smith M3 Vineyard 2014	Chardonnay	Adelaide Hills	755
Penfolds 'Bin 311' 2011	Chardonnay	New South Wales	915
Moorilla Muse 2011	Chardonnay	Tasmania	985
Leeuwin Estate 'Art Series' 2012	Chardonnay	Margaret River	1715

NEW ZEALAND

Kumeu River Mate's Vineyard 2012	Chardonnay	Kumeu	855
Richmond Plains Blanc de Noir 2013	Pinot Noir	Nelson	515
Two Paddocks Picnic 2013	Riesling	Central Otago	525
Wairau Rivers 2016	Sauvignon Blanc	Marlborough	485
Johanneshof Cellars 2014	Sauvignon Blanc	Marlborough	555
Ata Rangi 2015	Sauvignon Blanc	Marlborough	635
Walnut Block, Nutcracker 2016	Sauvignon Blanc	Marlborough	635
Cloudy Bay 2017	Sauvignon Blanc	Marlborough	645
Clos Henri 2014	Sauvignon Blanc	Marlborough	685

CHINA

Grace Vineyard Tasya's Reserve 2011	Chardonnay	Shanxi, China	540
Grace Vineyard Symphony 2009	Muscat	Shanxi, China	575

Corkage price charge of \$350

A service charge of 10% will be added to your bill

RED WINES – FRANCE

BORDEAUX – LEFT BANK

Château Clarke, Baron Edmond de Rothschild	2008	Listrac-Médoc	915
Château Potensac	2000	Médoc	955
Pont des Arts, Rive Gauche 'Zao Wou Ki'	2010	Bordeaux	1155
Château Calon-Segur	1996	St-Estèphe, 3 ^{ème} Grand Cru Classé	3315
Echo de Lynch-Bages	2012	Pauillac, 2 nd Label of Lynch-Bages	1235
Réserve de La Comtesse	2009	Pauillac, 2 nd Label of Pichon Lalande	1425
Château Grand-Puy-Lacoste	2012	Pauillac, 5 ^{ème} Grand Cru Classé	1815
Château Duhart-Milon	2011	Pauillac, 4 ^{ème} Grand Cru Classé	2415
Carruades de Lafite	2011	Pauillac, 2 nd Label of Ch. Lafite Rothschild	4685
Château Lynch Bages	2005	Pauillac, 5 ^{ème} Grand Cru Classé	4885
Les Forts de Latour	2006	Pauillac, 2 nd label of Château Latour	4895
Château Pontet-Canet	2000	Pauillac, 5 ^{ème} Grand Cru Classé	4935
Les Forts de Latour	2000	Pauillac, 2 nd label of Château Latour	7015
Château Mouton Rothschild	1982	Pauillac, 1 ^{er} Grand Cru Classé	28835
Château Lafite Rothschild	2000	Pauillac, 1 ^{er} Grand Cru Classé	38035
Sarget de Gruaud-Larose	2008	St Julien, 2 nd label of Gruaud-Larose	785
Château du Glana	2012	St-Julien, Cru Bourgeois	785
Amiral de Beychevelle	2010	St Julien, 2 nd Label of Château Beychevelle	885
Château Léoville-Barton	2000	St-Julien, 2 ^{ème} Grand Cru Classé	3915
Château du Tertre	2006	Margaux, 5 ^{ème} Grand Cru Classé	1285
Château Malescot St.Exupery	2004	Margaux, 3 ^{ème} Grand Cru Classé	1865
Alter Ego de Palmer	2010	Margaux, 2 nd Label of Château Palmer	1655
Château Brane-Cantenac	2001	Margaux, 2 ^{ème} Grand Cru Classé	1815
Château Palmer	1982	Margaux, 3 ^{ème} Grand Cru Classé	6895
Château Margaux	1986	Margaux, 1 ^{er} Grand Cru Classé	15835
Lagrange-Martillac	2013	Graves, 2 nd Label of Ch. Latour-Martillac	635
Château Latour-Martillac	2012	Graves, GC Classé de Graves	855
Château Brown	2012	Pessac-Léognan	635
Clémentin de Pape Clément	2012	Pessac-Léognan, 2 nd Label of Pape Clément	855
Château Pape Clément	2008	Pessac-Léognan, GC Classé de Graves	2595
Château Pape Clément	1988	Pessac-Léognan, GC Classé de Graves	4295
Château La Mission Haut-Brion	1990	Pessac-Léognan, GC Classé de Graves	12835
Château Haut-Brion	1996	Pessac-Léognan, 1 ^{er} Grand Cru Classé	12835
Château Haut-Brion	1990	Pessac-Léognan, 1 ^{er} Grand Cru Classé	18035
Château Haut-Brion	2000	Pessac-Léognan, 1 ^{er} Grand Cru Classé	18535

Corkage price charge of \$350

A service charge of 10% will be added to your bill

RED WINES – FRANCE

BORDEAUX – RIGHT BANK

Château La Mission	2011	Lalande de Pomerol	635
Relais de La Dominique	2013	Saint-Émilion Grand Cru	635
Château Coutet	2008	Saint-Émilion Grand Cru	635
Château Le Puy Emilien	2011/12	Côte de Bordeaux	895
Château Fontenil 2008	2008	Fronsac	955
Château La Dominique	2007	Saint-Émilion Grand Cru Classé	1095
Château du Domaine de l'Eglise	2004	Pomerol	1615
Château La Dominique	2005	Saint-Émilion Grand Cru Classé	1695
Château Canon	1999	Saint-Émilion 1 ^{er} Grand Cru Classé B	2115
Château La Fleur Petrus	2004	Pomerol	4415

BOURGOGNE (BURGUNDY)

Pierre André Tastevine 2009		Bourgogne AOC	485
Leroy S.A. Bourgogne 2000		Bourgogne AOC	885
Leroy S.A. Bourgogne 1999		Bourgogne AOC	935

- Côte de Nuits

Domaine des Tilleuls 2012		Fixin	635
Leroux Benjamin, 'Champeaux' 2015		Gevrey-Chambertin 1 ^{er} Cru	1715
Fourrier, 'Vieilles Vignes' 2011		Gevrey-Chambertin	1785
La Truffière, Robert Comte 2009		Charmes-Chambertin Grand Cru	2835
Domaine de Chézeaux 2000		Griotte-Chambertin Grand Cru	2985
Domaine Claude Dugat 2004		Griotte-Chambertin Grand Cru	13535
Lou Dumont 2008		Chambolle-Musigny	995
Moillard 2010		Chambolle-Musigny	1215
Comtes de Vogüé Vieilles Vignes 2001		Musigny Grand Cru	13535
Domaine Lecheneaut 2013		Morey-Saint-Denis	1285
Domaine Forey Père & Fils 2011		Clos Vougeot Grand Cru	2485
Arnoux Lachaux 2008		Clos Vougeot Grand Cru	4215
Cacheux Jacques 'Aux Reas' 2013		Vosne-Romanée	995
Domaine Jean Grivot 2011		Vosne-Romanée	1185
Domaine Henri Audiffred "Champs Perdrix" 2010/12		Vosne-Romanée	1645
Michel Guyon 'Les Charmes de Mazieres' 2007		Vosne-Romanée	2015
Domaine de l'Arlot 'Les Suchots' 2012		Vosne-Romanée 1 ^{er} Cru	2115
Domaine du Comte Liger-Belair 'Aux Reignots' 2011		Vosne-Romanée 1 ^{er} Cru	7515
Domaine de l'Arlot 'Clos de L'Arlot' 2013		Nuits-St-Georges 1 ^{er} Cru	1615

Corkage price charge of \$350

A service charge of 10% will be added to your bill

WINE

RED WINES – FRANCE

BOURGOGNE (BURGUNDY)

- Côte de Beaune

Michel Gay Vieilles Vignes 2013	Aloxe-Corton	1095
Michel Gay Vieilles Vignes 2013	Chorey-Lès-Beaune	765
Domaine de Courcel 'Grand Clos des Epenots' 2007	Pommard 1 ^{er} Cru	2115
Lamy Hubert, "Derriere chez Edouard" Rouge 2013	Saint Aubin 1 ^{er} Cru	735
Vincent Girardin Vieilles Vignes 2010	Volnay	795
François Mikulski 'Santenots' 2011/13	Volnay 1 ^{er} Cru	1185
• Côte Chalonnaise		
Domaine Faiveley 2014/15	Mercurey	615
Clos Salomon Monopole 2014/15	Givry 1 ^{er} Cru	695
Domaine Jules Desjournays, L'interdit NV (Declassified in 2008)	Vin de France	895

FRANCE – NORTHERN RHONE VALLEY

Cave de Tain 2007	Cornas	715
Cave de Tain 1998	Hermitage	1515
E. Guigal 'Brune & Blonde' 2007	Côte-Rôtie	1655
Cave de Tain 'Epsilon' 2007	Hermitage	3715
Paul Jaboulet Aîné 'La Chapelle' 1997	Hermitage	4415

FRANCE – SOUTHERN RHONE VALLEY

Domaine de Fenouillet "Terres Blanches" 2012	Beaumes-de-Venise	485
Domaine du Pegau "Maclura" 2013	Côtes du Rhône	535
La Bastide Saint Dominique 'Jules Rochebonne' 2014	Côtes du Rhône	595
Domaine Alary, Cairanne "La Brunote" 2013	Côtes du Rhône Village	595
La Bastide Saint Dominique 2014	Châteauneuf-du-Pape	895
Domaine de Marcoux Vieilles Vignes 2001	Châteauneuf-du-Pape	4235

FRANCE – REST OF FRANCE

Pinot Noir, Domaine Pierre Brecht, 2014	Alsace	585
Domaine du Le Pech Abuse 2010	Buzet, South West	635
Domaine Mastro, Côtes du Roussillon Villages Le Généreux 2009	Languedoc-Roussillon	655
Domaine de la Chevalerie, Vin de Garde 2005	Bourgueil, Loire Valley	795
Domaine Hauvette 'Cornaline' 2005	Baux-de-Provence	885
Mas de Daumas Gassac 2009	VdP, L'Herault	935

Corkage price charge of \$350

A service charge of 10% will be added to your bill

WINE

RED WINES

GERMANY

Weingut Friedrich Becker Spätburgunder 2008 Nahe 585

SPAIN

Manuel Manzaneque Lorena 2007 Finca Élez 485
Manuel Manzaneque Crianza 2007 Finca Élez 585
Tilenus, La Florida 2008 Bierzo 595
Agnes de Cervera Kalos 2012 Priorat 795
Celler Piñol L'Avi Arrufi 2012 Terra Alta 815
Pintia 2012 Toro 885
Jean León Cabernet Sauvignon Gran Reserva 2003 Penedès 1085
Cims de Porrera 1999/2000 Priorat 2615

Castillo Labastida Crianza 2012 Rioja 525
Tondonia, Viña Bosconia Reserva 2004 Rioja 635
Luis Cañas Reserva Selecion de la Familia 2009 Rioja 735
Predicador Tinto 2011 Rioja 885
Roda Reserva 2009/10 Rioja 925
Bodegas Altanza Artistas Goya 2008 Rioja 1285
Bodegas Muga 'Prado Enea Gran Reserva' 1995 Rioja 3115

Emilio Moro 2013 Ribera del Duero 575
Condado de Haza Crianza 2011 Ribera del Duero 635
Tinto Pesquera Pesquera Reserva 2011 Ribera del Duero 795
Arzuaga Gran Reserva 2001 Ribera del Duero 2025
Vega Sicilia Unico Gran Reserva 1998 Ribera del Duero 5915
Vega Sicilia Unico Gran Reserva 1991 Ribera del Duero 7015
Vega Sicilia Unico Reserva Especial 90, 91 & 96 Ribera del Duero 7015

PORTUGAL

Pedra Cancela Reserva 2012 Dão 595
Prats & Symington 'Chryseia' 2004 Douro 1935

AUSTRIA

Zweigelt, Schloss Gobelsburger 2011 Kamptal 515
J. Heinrich Goldberg Trocken 2014 Burgenland 535
Blaufränkisch, Quintus 'IBY' 2012 Burgenland 885

GREECE

Tselepos 'Driopi' Agiorgitiko Reserva 2011 Nemea 595

Corkage price charge of \$350

A service charge of 10% will be added to your bill

WINE

RED WINES – ITALY

PIEDMONT

Dolcetto d' Alba, Massolino 2013	Dolcetto	515
Barbera d'Asti, Castello del Poggio 2012/13	Barbera	465
Barbera d'Alba, Oddero 2012	Barbera	615
Barbera d'Alba, Vietti Tre Vigne 2013	Barbera	620
Barolo di Serralunga, Stripes, Fontanafredda, 2013	Nebbiolo	715
Barolo, Cordero di Montezemolo Monfalletto 2010	Nebbiolo	1155
Barolo, Vietti Castiglione 2010	Nebbiolo	1455
Barolo, La Spinetta Campe 2004	Nebbiolo	2625
Barolo, Giacomo Conterno Cascina Francia 2005	Nebbiolo	3925
Barberesco, La Spinetta 'Bordini' 2009/11	Nebbiolo	985
Barbaresco, Castello di Verduno, Vineyard Rabaja 2008	Nebbiolo	1215
Barbaresco, Bruno Giacosa Santo Stefano 2007	Nebbiolo	3015
Barbaresco, Gaja 2010/11	Nebbiolo	3215
Collina Serragrilli 'Grillorosso', Langhe 2009	Nebbiolo, Barbera, Cabernet	585
Sito Moresco, Gaja 2013	Nebbiolo, Merlot, Cabernet	835

TUSCANY

Rosso di Montalcino, Argiano 2013	Sangiovese	585
Chianti Classico Riserva, Castello d'Albola 2011	Sangiovese	585
Fattoria Nittardi Ad Astra 2012	Sangiovese, Cabernet, Merlot, Syrah	605
Nobile di Montepulciano, Poliziano Azienda Agricola 2013	Sangiovese	635
Tenuta dell'Ornellaia 'Le Volte' 2013	Sangiovese, Cabernet, Merlot	675
Chianti Classico, Querciabella 2012	Sangiovese	675
Chianti Classico, G. Selezione, Castello di Ama, San Lorenzo 2011	Sangiovese	785
Brunello di Montalcino, Banfi 2011	Sangiovese	935
Brunello di Montalcino, Tenute Silvio Nardi 2010	Sangiovese	1085
Brunello di Montalcino, Argiano 2010	Sangiovese	1115
Bibi Graetz Testamatta 2001	Sangiovese, Colorino	3485
Gaja Ca'Marcanda 'Promis' 2013	Merlot, Cabernet, Cabernet Franc	750
Tenuta dell'Ornellaia 'Masseto' 2007	Merlot	8825
Tenuta San Guido 'Guidalberto' IGT 2012	Cabernet, Merlot	985
Tenuta dell'Ornellaia 2011	Cabernet, Merlot, Cab Franc, P.V.	2880
Antinori 'Solaia' 2007	Cabernet, Sangiovese	6415
Tenuta di Biserno 'Biserno' 2007	Cabernet Franc, Merlot, Cabernet	2715

Corkage price charge of \$350

A service charge of 10% will be added to your bill

WINE

RED WINES – ITALY

VENETO

Ripassa, Zenato 2012	Corvina, Rondinella	685
Amarone della Valpolicella Classico, Allegrini 2010	Corvina, Rondinella	1815

ABRUZZO

Montepulciano d'Abruzzo, Villa Medoro Adrano 2010	Montepulciano	785
Montepulciano d'Abruzzo, Binomio 2008	Montepulciano	915

LAZIO

If you see Kay, IGT 2012	Cabernet Sauvignon, Petite Verdot, Primitivo	505
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UMBRIA

Montefalco Sagrantino Classico, Di Filippo 2011	Sagrantino	635
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PUGLIA

Primitivo di Manduria, Vigne Vecchie ,Vigneti del Salento 2011	Primitivo	780
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CAMPANIA

Sorrentino, Don Paolo, Pompeiano IGT 2012	Aglianico	595
Serpico dei Feudi di San Gregorio 2005	Aglianico	1625

SICILIA / SARDEGNA

Occhipinti SP 68 Sicilia IGT 2013/15	Frappato, Nero d'Avola	635
Planeta Etna Rosso 2013	Nerello Mascalese	595
Planeta Dorilli Cerasuolo di Vittoria Classico 2012	Frappato, Nero d'Avola	685
Feudi della Medusa Cannonau di Sardegna 2005	Cannonau (<i>Grenache</i>)	725

Corkage price charge of \$350

A service charge of 10% will be added to your bill

WINE

RED WINES – New World

AUSTRALIA

Tamar Ridge Kayena Vineyard 2013	Pinot Noir	Tasmania	485
Moorilla Muse 2011	Pinot Noir	Tasmania	1185
Hollick 2013	Cabernet Sauvignon	Coonawarra	515
Twinwoods 2011	Cabernet Sauvignon	Margaret River	545
Vasse Felix Filius 2013/14	Cabernet Sauvignon/Merlot	Margaret River	595
Geoff Merrill Reserve 2007	Cabernet Sauvignon	McLaren Vale/ Coonawarra	635
Henschke Henry's Seven 2014	Shiraz Grenache	Barossa Valley	855
Torbreck 'Les Amis' 2005	Grenache	Barossa Valley	4335
West Cape Howe 2012	Shiraz	Western Australia	535
Hewitson 'Ned & Henry' 2014	Shiraz	Barossa Valley	545
Penfolds BIN 28 'Kalima' 2012	Shiraz	Barossa Valley	885
Hewitson 'The Mother Vine' 2013	Shiraz	Barossa Valley	895
D'Arenberg 'Dead Arm' 2011	Shiraz	McLaren Vale	985
Penfolds 'Grange' 2008	Shiraz	Barossa/McLaren Vale	9985

NEW ZEALAND

Wairau River 2014	Pinot Noir	Marlborough	615
Kuru Kuru 2014	Pinot Noir	Central Otago	635
Two Paddocks by Sam Neill 2014/15	Pinot Noir	Central Otago	825
Trinity Hill 2008/11	Syrah	Gimblett Gravels	815
Providence Matakana Private Reserve 2004/06	Merlot, Cabernet Franc, Malbec	Auckland	3715

Corkage price charge of \$350

A service charge of 10% will be added to your bill

WINE

RED WINES – New World

U.S.A

Layer Cake 2014	Pinot Noir	Central Coast	580
Sokol Blosser Dundee Hills 2010	Pinot Noir	Oregon	795
Soter North Valley 2008	Pinot Noir	Willamette, Oregon	815
Drew Family Morning Dew Anderson Valley 2009	Pinot Noir	Mendocino	1115
L'Ecole 41 Columbia Valley 2010	Merlot	Washington State	825
Ridge East Bench 2014	Zinfandel	Sonoma County	685
SLO Down 'Sexual Chocolate' 2013	Syrah, Malbec	Napa Valley	770
Château Ste Michelle Canoe Ridge 2011/12	Cabernet Sauvignon	Washington State	715
Hess Collection Winery 'Allomi' 2013	Cabernet Sauvignon	Napa Valley	735
L'Ecole Apogee Pepper Bridge Vineyard 2008	Cabernet, Merlot, Malbec	Washington State	1265
Antica 2007	Cabernet Sauvignon	Napa Valley	1390
Clos du Val SLD 2009	Cabernet Sauvignon	Napa Valley	1795
Philip Togni 2005	Cabernet Sauvignon	Napa Valley	3115
Husic 2005	Cabernet Sauvignon	Napa Valley	2215
Silver Oak 'Alexander Valley' 2012	Cabernet Sauvignon	Sonoma County	2385
Stag's Leap Wine Cellars 'Cask 23' 2007	Cabernet Sauvignon	Napa Valley	4185
Bond Estate St. Eden 2008	Cabernet Sauvignon	Napa Valley	6315

CHILE

Quintay Grand Reserve 2013	Syrah	Casablanca Valley	515
Caliterra Edición Limitada A 2014	Carménère, Malbec	Colchagua Valley	635
Terrunyo Peumo 'Block 27' 2012	Carménère	Cachapoal Valley	745
Montes Alpha 'M' 2011	Cabernet Blend	Cachapoal Valley	1285
Don Melchor 'Puente Alto' 2009	Cabernet Blend	Maipo Valley	1825
Gravas del Maipo 2008	Syrah	Maipo Valley	2515
Concha Y Toro 'Carmin de Peumo' 2005	Carménère	Cachapoal Valley	2725

ARGENTINA

Bodega Norton Reserva 2013	Malbec	Mondoza	485
Bodega Norton 'Privada' 2013	Cabernet Sauvignon, Malbec, Merlot	Mondoza	575

Corkage price charge of \$350

A service charge of 10% will be added to your bill

WINE

RED WINES – New World

SOUTH AFRICA

Anthonij Rupert Optima 2009/11	Cabernet Sauvignon, Merlot	Franschhoek Valley	605
Hamilton Russell 2015	Pinot Noir	Walker Bay, Overbeg	755

CHINA

Grace Vineyard Tasya's Reserve 2011/12	Aglianico	Shanxi, Northern China	575
Grace Vineyard Tasya's Reserve 2010/11	Cabernet Sauvignon	Shanxi, Northern China	575
Grace Vineyard Deep Blue 2012	Cabernet Blend	Shanxi, Northern China	915

Small Ones (Half Bottle)

WHITE

Chardonnay, Stonier Reserve Mornington Peninsula 2007	Australia	625
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RED

Merlot, Duckhorn Vineyards 2012	Napa Valley, USA	470
Morey St-Denis 1er Cru Cuvée des Alouettes, Domaine Ponsot 2001	Burgundy, France	1155

Big Ones

MAGNUM (1.5L)

Château Clarisse, Puisseguin-Saint-Emilion 2011	Bordeaux, France	1795
Moët & Chandon Impérial Brut NV	Champagne, France	1800
Veuve Clicquot Ponsardin NV	Champagne, France	2215
François Mikulski Meursault 1er Cru 'Les Genevrières' 2010	Burgundy, France	3645
Tenuta dell 'Ornellaia 2007	Tuscany, Italy	7325
Dom Pérignon 2005	Champagne, France	8888
Château Mouton Rothschild 1 ^{er} Grand Cru Classé 1994	Pauillac, France	10835
Vega Sicilia Unico Gran Reserva 2003	Ribera del Duero	11000
Château Lafite Rothschild 1 ^{er} Grand Cru Classé 1994	Pauillac, France	29835

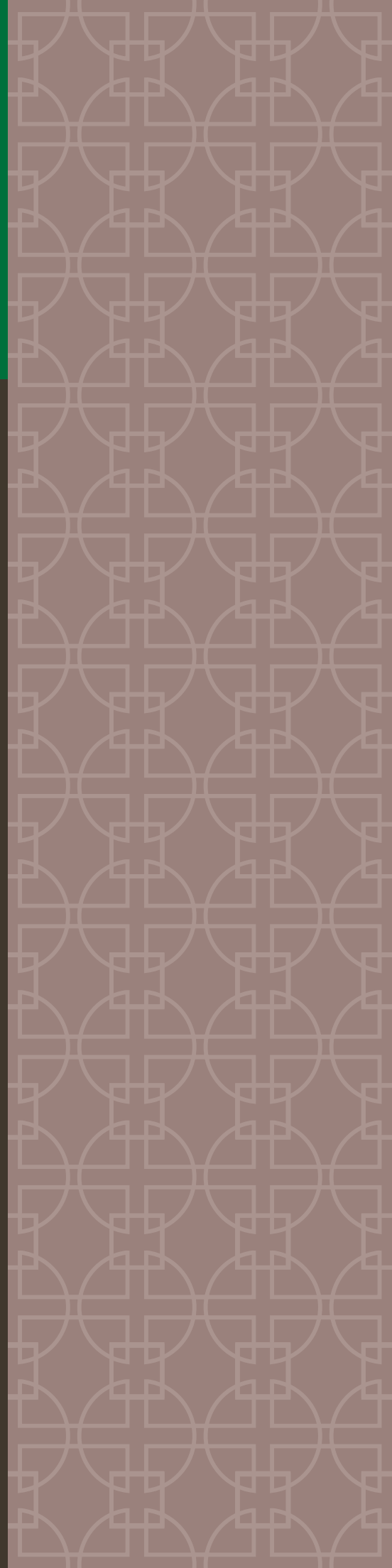
DOUBLE MAGNUM (3L)

Jacquart Brut NV 'Mosaique'	Champagne, France	4800
Chianti Classico, Castello di Monsanto Reserva 1997	Tuscany, Italy	10935

Corkage price charge of \$350

A service charge of 10% will be added to your bill

國金軒 CUISINE CUISINE



APPETIZER 前菜

香芒醬鍋巴北海道瀟心元貝皇
Crispy Hokkaido scallop and crushed nuts
with mango sauce



圖片只供參考 Photo for reference only

主廚選用特大北海道元貝皇，煎香表層造成瀟心效果!外脆內軟的口感伴以由菲律賓芒果及日本沙律醬做成的醬汁，最後巧妙地加入紅辣椒絲及紅椒粉提升元貝的海洋鮮味!

Freshly flown-in from Hakkaido, the giant scallop is seared to golden crispiness on the skin to wrap all the juicy tenderness up for you to sink your teeth into. Perfectly complemented with the exotic mango from the Philippines and Japanese salad dressing, it is garnished with finely sliced, deep-fried red chili pepper to make your palate tingle with delight.

鹵水南非鮮鮑魚拼海蜇 \$98
Marinated Abalone with jelly fish in soy sauce 1隻 piece

脆皮腐竹餅 \$98
Crispy bean curd cakes 6件 pieces

煎釀虎皮椒 \$148
Pan-fried hot green peppers
stuffed with minced fish 6隻 pieces

話梅百花球 \$108
Crispy minced shrimp balls with preserved plum 6件 pieces

[N] 香芒醬鍋巴北海道瀟心元貝皇 \$188
Crispy Hokkaido scallop and crushed nuts with
mango sauce 1隻 piece

花彫醉乳鴿 \$178
Drunken Pigeon marinated with
Chinese "Hua Diao" wine

[N] 桂花糖脆鱈球 \$218
Grilled eel with osmanthus honey sauce 4件 pieces

[N] 香麻棒棒雞絲 \$148
Chilled shredded chicken with glass noodles in
peanut sauce

海蜇千層峰 \$128
Chilled jelly fish with pork's ear

七味豆腐粒 \$98
Crispy bean curd cubes with seven flavors chili pepper

陳醋溫室拍青瓜 \$98
Chilled greenhouse cucumber in vinegar

鹵水乳豬仔腳 \$138
Marinated pig's trotters

主廚推介 chef's recommendation
[N] 含果仁菜式 dishes with nuts

香茗 tea charge \$26 每位 per person
加一服務費 10% service charge applies

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restrictions, please ask our staff for
assistance with menu choices

BARBECUED AND MARINATED 燒鹵




乳豬鵝肝醬窩巴件

Barbecued suckling pig with goose liver mousse and crispy rice

圖片只供參考 Photo for reference only

乳豬烤香後片薄皮，加入鵝肝醬、秘製醬汁、窩巴及紫蘇葉，一脆一腴一爽的口感令您回味不已！

Succulently tasty. The finely sliced barbecued suckling pig served with house-made dressing, rice cracker & fresh basil leaves to give the crispiness, tenderness and deliciousness that will leave you asking for more.

 **北京片皮鴨兩食** (敬請24小時前預訂) \$818
Roasted Peking duck served two ways 原隻 whole piece
(Please allow 24 hours notice)

A. **配薄餅**

Roasted duck served with pancakes

B. **銀芽炒鴨絲 或 生菜包鴨崧 或 鹵水鴨件**

Sautéed shredded duck with bean sprouts;
Stir-fried duck meat with Chinese lettuce wrap;
or Marinated roasted duck

脆皮燒腩仔

Roasted crispy pork belly

\$208

化皮乳豬件


Roasted sliced suckling pig

\$298

掛爐黑鬚鵝

Roasted crispy goose

\$228

[N]  **蜜餞叉燒皇**

Honey-glazed barbecued pork

\$218

燒味雙拼

Barbecued meat combination

\$298

 **乳豬鵝肝醬窩巴件**

Barbecued suckling pig with goose liver mousse and crispy rice 4件 pieces

\$428

頭抽醬油雞

Marinated chicken with soy sauce

\$258
半隻 half piece

 主廚推介 chef's recommendation

[N] 含果仁菜式 dishes with nuts

香茗 tea charge \$26 每位 per person
加一服務費 10% service charge applies

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BIRD'S NEST 燕窩

精心挑選珍貴的印尼官燕，並以桃膠、鮮蟹肉及火腿雞湯煮至入味！桃膠乃桃樹的天然樹脂，具有美容養顏的功效，配以官燕一同享用，兩者配搭相得益彰！

Welcome to the foodie heaven! Try this luxurious delicacy of fresh crab meat and imperial bird's nest braised to perfection with peach gum!



琥珀芙蓉燴官燕

Braised imperial bird's nest soup with crab meat and peach gum

圖片只供參考 Photo for reference only

高湯燴官燕

Double-boiled imperial bird's nest in supreme soup

\$748
每位 per person

紅燒官燕

Braised imperial bird's nest in brown sauce

\$698
每位 per person

蟹皇燴官燕

Braised imperial bird's nest soup with crab roe

\$698
每位 per person

雞茸燴官燕

Braised imperial bird's nest soup with minced chicken

\$668
每位 per person

🍴 琥珀芙蓉燴官燕

Braised imperial bird's nest soup with crab meat and peach gum

\$668
每位 per person

金腿官燕釀竹筴

Braised bamboo piths stuffed with imperial bird's nest and Yunnan ham

\$698
每位 per person

🍴 主廚推介 chef's recommendation

[N] 含果仁菜式 dishes with nuts

香茗 tea charge \$26 每位 per person
加一服務費 10% service charge applies

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SOUPS 湯羹

主廚首先焗香原隻椰皇，然後加入雪蓮子、南非鮮鮑、竹筴及上湯燉長達4小時，椰香馥郁撲鼻，乃滋潤養生的不二之選！

Whet your appetite with South African abalone in a fragrant and nourishing double boiled soup with bamboo piths served in a whole young coconut!



椰皇雪蓮子竹筴燉鮮鮑
Double-boiled abalone soup with snow lotus seeds and bamboo piths in whole coconut

圖片只供參考 Photo for reference only

- 🍲 **川貝元肉燉鱷魚** \$558
 Double-boiled crocodile meat soup with lily bulbs and longan pulp 4 – 6位 persons
- 松茸螺頭燉烏雞** \$598
 Double-boiled sliced conch and silky chicken soup with matsutake mushroom 4 – 6位 persons
- 🍲 **慈禧花膠湯** \$278
 Double-boiled fish maw and black mushroom soup with dried scallops 每位 per person
- 🍲 **椰皇雪蓮子竹筴燉鮮鮑** \$208
 Double-boiled abalone soup with snow lotus seeds and bamboo piths in whole coconut 每位 per person
- 東方夜明珠** (只限晚市供應) \$198
 *美食之最大賞「羹組」 每位 per person
 Crab meat with minced shrimp balls and black truffle, topped with caviar served in pumpkin soup (Available dinner time only)
 *Best of the Best Culinary Awards (Soup category)
- 黃耳竹筴燉北菇素湯** \$178
 Double-boiled black mushroom soup with bamboo piths and yellow fungus 每位 per person
- 胡椒星斑羹** \$178
 Braised garoupa and black pepper soup 每位 per person
- 粟米蟹肉羹** \$168
 Sweet corn soup with crabmeat 每位 per person
- 琥珀翠玉龍皇羹** \$178
 Vegetables soup with shrimps and peach gum 每位 per person
- 國金是日老火湯** 每位 per person \$118
 Cuisine Cuisine's soup of the day 4位 persons \$368

🍲 主廚推介 chef's recommendation
[N] 含果仁菜式 dishes with nuts

香茗 tea charge \$26 每位 per person
 加一服務費 10% service charge applies

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ABALONE AND DRIED SEAFOOD

鮑魚及海味

蝦籽家鄉釀遼參

Braised sea cucumber stuffed with minced pork mousse in shrimp roe oyster jus



圖片只供參考 Photo for reference only

爽脆的日本關東遼參釀入自製彈牙蝦膠、豬肉、香菇及蝦粒，與鮑汁及蝦籽微妙融合，勾勒出豐富的澎湃口感！

Selected by our Chef, the sea cucumber flown-in from Japan is filled with delicate minced pork mousse and served with shrimp roe and oyster jus, making it a balanced and rich combination of textures with irresistible taste.

🍴 蠔皇皇冠吉品鮑 (敬請24小時前預訂)
Braised Yoshihama abalone (Please allow 24 hours notice)

• 廿五頭 \$2,780

25 head/pieces per catty (approx. 25g each) 原隻 piece

• 十八頭 \$3,380

18 head/pieces per catty (approx. 33g each) 原隻 piece

可選配 paired with:

鵝掌 Goose web 每位 per person \$80

關東遼參 Japanese sea cucumber 每位 per person \$360

🍴 蝦籽鮑汁花膠扒 (需時45分鐘) \$890

Braised fish maw in shrimp roe in 每位 per person

oyster jus (Please allow 45 minutes for preparation)

鮑汁遼參鵝肝 \$490

Braised sea cucumber with foie gras in 每位 per person

abalone jus

🍴 蝦籽家鄉釀遼參 \$458

Braised sea cucumber stuffed with 每位 per person

minced pork mousse in shrimp roe oyster jus

蠔皇扣南非鮮鮑魚 \$398

Braised whole abalone in oyster jus 每位 per person

🍴 鮑魚三疊 (原隻鮑魚扒時蔬鮮菇) \$308

Braised whole abalone with 每位 per person

straw mushrooms and vegetables

🍴 主廚推介 chef's recommendation

[N] 含果仁菜式 dishes with nuts

香茗 tea charge \$26 每位 per person
加一服務費 10% service charge applies

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LIVE SEAFOOD 游水海鮮

重約斤半的東星斑，起肉後以蘆筍等時蔬快炒，口感富彈性，配搭清新怡人。而東星斑的鱗及骨則以薄炸漿包裹，於100度油溫下猛火炸至金黃色，最後淋上辛香蒜醬，入口惹味，匠心獨到!

Selected by our chef, spotted garoupa is sautéed with seasonal vegetables to bring out its inimitable flavor and delicate texture. Deep-fried fins and bones from spotted garoupa are served with homemade deep-fried garlic sauce for a slightly spicy, memorable flavor.



東星斑兩食
Spotted garoupa served two ways

圖片只供參考 Photo for reference only

本地龍蝦

Live lobster

時價
seasonal price

上湯焗、蒜蓉焗、薑蔥焗或豉椒炒

Served according to your preference:

Baked with superior soup; Baked with garlic; Baked with spring onion and ginger or Sautéed with black bean chili sauce

游水海中蝦

八兩起

Fresh live shrimps (minimum serving 300g)

時價
seasonal price

白灼、豉油皇煎、黃金焗、花彫醉或蒜蓉蒸

Served according to your preference:

Poached; Pan-fried with premium light soy sauce; Deep-fried in salty egg yolk; in Chinese yellow wine; or Steamed with garlic

各類游水海魚

Fresh live fish

時價
seasonal price

東星斑、老虎斑、蘇鼠斑或方利

Spotted garoupa; Tiger garoupa; Giant bird; or Sole fish

特色東星斑

二十四兩起 (敬請24小時前預訂)

Spotted garoupa - minimum serving 900g

時價
seasonal price

(Please allow 24 hours notice)

東星斑兩食:

原條東星斑或翡翠炒星斑球拼黑蒜陳皮棗皇蒸頭腩

Spotted garoupa served two ways:

Steamed whole garoupa; or

Sliced garoupa fried with vegetables and steamed garoupa with black garlic and aged tangerine peel

👨‍🍳 主廚推介 chef's recommendation

[N] 含果仁菜式 dishes with nuts

香茗 tea charge \$26 每位 per person
加一服務費 10% service charge applies

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SEAFOOD 海鮮

原隻波士頓龍蝦起肉油泡，放置於桃膠、椰絲蒸成的蛋白底，最後加入蔥油、龍蝦油及食用花點綴，拼湊出一幅美輪美奐的藝術品！


A culinary masterpiece featuring steamed fresh Boston lobster, served on top of a delicate bed of egg white, shredded young coconut flesh with peach gum and topped with salmon roe.




琥珀明湖玉龍球

Steamed fresh Boston lobster with peach gum, shredded coconut and egg white

圖片只供參考 Photo for reference only

 琥珀明湖玉龍球 \$498
Steamed fresh Boston lobster with peach gum, shredded coconut and egg white 每位 per person

火龍卧雪 (蛋白西班牙紅蝦) \$328
Crispy Carabinero prawn with egg white 每位 per person

 雙蔥鮮菌炒南非鮮鮑 \$568
Sautéed fresh abalone with mushrooms and onions

稻穀·望潮 \$498
*美食之最大賞「蟹組」 每位 per person
King crab claw with dried conpoy, dried shrimp and glutinous rice
*Best of the Best Culinary Awards (Crab category)

有機黑蒜紫霞翠玉蝦球 \$358
Sautéed prawns with seasonal vegetables and black garlic

黃金蝦球 \$340
Crispy prawns in salted egg yolk 8隻 pieces


 椒鹽田雞腿 \$288
Crispy frog legs with spicy salt

甫魚油泡星斑球 \$598
Sautéed spotted garoupa with dried flat fish

柚子汁燒鱈魚 \$388
Pan-fried cod fillet with pomelo honey sauce

 金腿芙蓉炒西施 \$378
Wok-fried fresh crab meat and Yunnan ham with egg white

酥炸美國生蠔 \$368
Golden-fried US oyster

 主廚推介 chef's recommendation [N] 含果仁菜式 dishes with nuts

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POULTRY 家禽

橘子橙酒煎軟雞

Crispy chicken fillet with sliced almond and mandarin orange in Chinese citrus wine




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主廚創意地以小米及麵包糠取代炸粉，灑上雞件後炸至外脆內嫩。最後配搭鮮橙汁及橙酒煮成的醬汁，味道清新酸香，妙不可言!


Delight your palate with the refreshing flavor of the mandarin orange sauce and savour the crispy chicken fillet creatively coated with rice batter and sweet, crunchy almonds.

金牌炸子雞 \$288
Golden-fried crispy chicken 半隻 half piece


脆皮桂花燒雞 (需時30分鐘) \$278
Crispy chicken with osmanthus honey sauce 半隻 half piece
(Please allow 30 minutes for preparation)


 **竹炭鵝肝醬片皮雞** \$398
Crispy chicken with goose liver mousse 6 件 pieces
and bamboo charcoal buns

正宗鹽焗雞 (需時45分鐘) \$278
Traditional baked chicken in rock salt 半隻 half piece
(Please allow 45 minutes for preparation)

 **橘子橙酒煎軟雞** \$258
Crispy chicken fillet with sliced almond and mandarin orange in Chinese citrus wine

琵琶燒乳鴿 (需時35分鐘) \$178
Roasted pigeon "Pipa style" 1 隻 piece
(Please allow 35 minutes for preparation)

 **金腿陳草菇焗乳鴿** \$308
Braised pigeon with honey, Yunnan ham and sun-dried mushrooms in casserole 1 隻 piece

 主廚推介 chef's recommendation [N] 含果仁菜式 dishes with nuts

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PORK, BEEF AND LAMB 肉類

肉質細嫩、油花均勻的澳洲M9和牛肩，配搭日本小尖椒、松茸與鰹魚汁一同炒香，肉汁豐腴，香甜惹味！

Take your dining experience to another level and let the succulent M9 Wagyu beef, matsutake mushrooms and Japanese chili pepper delight you with every bite.



松茸尖椒炒澳洲和牛肩
Sautéed M9 Australian Wagyu beef chuck with matsutake mushrooms and Japanese chili pepper

圖片只供參考 Photo for reference only

-  **秘制慢煮烤骨** \$398
48 hours slow-cooked spare ribs with home-made soy sauce
- 鱈魚瑤柱蒸肉餅** \$268
Steamed minced pork cake with dried octopus and dried scallops
- 菠蘿咕嚕肉** \$238
Crispy pork fillet and pineapple with sweet and sour sauce
-  **四川醬野菌爆黑豚肉** \$288
Wok-fried Kurobuta pork and mushrooms with Sichuan spicy sauce
- 酥炸和牛面頰** \$348
Crispy Wagyu beef cheek
- 秘制香煎鹿兒島和牛粒** \$988
Pan-fried diced A5 Kagoshima Wagyu beef with homemade sauce
-  **松茸尖椒炒澳洲和牛肩** \$598
Sautéed M9 Australian Wagyu beef chuck with matsutake mushrooms and Japanese chili pepper
- 薑蔥野菌爆羊仔柳** \$248
Sautéed lamb fillet and wild mushrooms with spring onion and ginger

 主廚推介 chef's recommendation

[N] 含果仁菜式 dishes with nuts

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VEGETABLES AND BEANCURD

蔬菜及豆腐

包羅萬有豆乳棵

Stewed tofu sheets with seafood, mushrooms and coriander in abalone jus



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主廚匠心疊起腐皮炸成福袋形狀，釀入帶子、蝦仁、香菇、唐芹及芫茜，最後燴以鮑汁，入口滋味滿載！

Unwrap the silky tofu sheets for a seafood galore and let the chef excite your taste buds with fresh scallops, prawns, mushrooms shallots and coriander in abalone jus!

花膠海參雜菜煲

Assorted vegetables casserole with fish maw and sea cucumber

\$388

魚香茄子海參煲

Sea cucumber casserole with eggplant and minced pork

\$298

羊肚菌竹筴紅燒豆腐

Braised tofu and bamboo piths with morel mushrooms

\$268

欖菜乾煨四季豆

Stir-fried string beans with minced pork and preserved vegetables

\$188

板栗燴香菇

Braised chestnuts with black mushrooms

\$188

包羅萬有豆乳棵

Stewed tofu sheets with seafood, mushrooms and coriander in abalone jus

\$248

魚湯鮮茄泡菜苗

Stewed seasonal vegetables and tomato in fish soup

\$218

主廚推介 chef's recommendation

[N] 含果仁菜式 dishes with nuts

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VEGETARIAN 素菜

黑椒牛肝菌燒茄子
Braised eggplant with fresh porcini mushrooms in black pepper sauce




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匯聚雲南牛肝菌、野生珍菌及茄子，主廚別出心裁地以黑椒碎的微辛突出野菌的獨特幽香，芬芳沁人。
Celebrate the wonder of vegetarian delights with this well-executed dish of gently braised eggplant with flavorful porcini in black pepper sauce.

網網千斤 \$198
Braised gluten puffs stuffed with 4件 pieces
assorted vegetables and porcini mushrooms


松露野菌炒蘆筍 \$268
Sautéed asparagus with wild mushrooms and black truffle

 **豆乾銀芽炒雞縱菌** \$218
Sautéed Chinese premier dried mushrooms (Termitornyces albuminosus) with bean sprouts and dried bean curd

米湯榆耳竹筍露筍卷 \$168
Braised bamboo pith rolls with fungus and asparagus in rice soup 每位 per person

[N] 翡翠玉愉耳 \$198
Sautéed seasonal vegetables with fungus and ginkgo

 **黑椒牛肝菌燒茄子** \$248
Braised eggplant with fresh porcini mushrooms in black pepper sauce

 主廚推介 chef's recommendation [N] 含果仁菜式 dishes with nuts

香茗 tea charge \$26 每位 per person
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RICE AND NOODLES

飯及粉麵

瑤柱蟹肉桂花炒銀絲
Stir-fried vermicelli with crab meat, scrambled egg and dried scallops



圖片只供參考 Photo for reference only

主廚的誠意推介，首先把雞蛋炒至桂花狀，伴入粉絲、鮮蟹肉、唐芹、芫茜及銀芽，造成豐富層次!最後加入炸瑤柱絲及黑醋珠，別具奢華!

Satisfy your cravings with this stir-fried vermicelli with fresh crab meat, shallots, coriander and sprouts with balsamic pearls bringing each mouthful a pleasant tang.

薑蔥花膠絲撈麵 \$268
Braised noodles with shredded fish maw, spring onion and ginger in abalone sauce

瑤柱蚧肉桂花炒銀絲 \$238
Stir-fried vermicelli with crab meat, scrambled egg and dried scallops

黑松露龍蝦汁鮮蝦炆伊麵 \$228
Braised e-fu noodles with prawns and black truffle in lobster sauce

頭抽乾炒澳洲和牛河 \$268
Fried rice noodles and M9 Australian Wagyu beef with premium soy sauce

[N] 四川麻辣擔擔麵 \$128
Sichuan-style noodles with minced pork and peanuts sauce in spicy soup 每位 per person

國金炒飯 \$238
“Cuisine Cuisine” Fried rice with foie gras, barbecued pork and shrimps

海皇西施泡飯 \$428
Crispy rice with diced scallops and dried seafood in superior seafood soup

砂鍋瑤柱雞粒炆飯 \$198
Braised rice and diced chicken casserole with dried scallops

主廚推介 chef's recommendation **[N]** 含果仁菜式 dishes with nuts

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DESSERT SPECIALTIES

精選甜品

國金叁式美點 (野莓果凍、焗燕窩蛋撻、千層拉椰糕)

Cuisine Cuisine Sampler: Chilled mixed berries jelly, Baked egg tart with bird's nest and Coconut layer pudding



野莓果凍：
果凍清新，散發野莓的酸甜芳香。

Chilled mixed berries jelly:
Refreshing jelly with notable hints of mixed berries is a perfect finish to the meal.

焗燕窩蛋撻：
蛋香濃郁，入口鬆軟，與燕窩同吃，倍感滋潤。

Baked egg tart with bird's nest:
Crispy and fragrant egg tart, fresh from the oven, topped with delicate bird's nest.

千層拉椰糕：
濃濃椰奶味道，一口品嚐多重美味。

Coconut layer pudding:
Rich in coconut milk flavor, it's a velvet smooth delicacy.

國金叁式美點 (野莓果凍、焗燕窩蛋撻、千層拉椰糕) \$88

Cuisine Cuisine Sampler (Chilled mixed berries jelly, Baked egg tart with bird's nest and Coconut layer pudding)

🍷 香檳啫喱芒果布甸配椰汁柚子西米露 \$108

Chilled champagne jelly and mango pudding topped with pomelo and sago in coconut juice 每位 per person

香芒楊枝甘露 \$78

Chilled sago cream with Chinese pomelo and mango juice 每位 per person

🍷 冰花燉官燕 (需時30分鐘) \$598

Double-boiled imperial bird's nest in rock sugar (Please allow 30 minutes for preparation) 每位 per person

🍷 荔枝蓉燉鮮奶 \$78

Double-boiled Hokkaido milk with lychee purée 每位 per person

[N] 蛋白杏仁茶湯丸 \$78

Sweetened almond cream with sesame dumplings and egg white 每位 per person

[N] 🍷 新疆棗皇糕 \$78

Steamed red date puddings 4件 pieces

黑糖馬拉糕 \$78

Steamed sponge cake with brown sugar 4件 pieces

[N] 焗燕窩蛋撻 \$98

Baked mini egg tarts with bird's nest 3件 pieces

黑糖紫薯焗布甸 \$78

Baked purple potato pudding with brown sugar 每位 per person

🍷 主廚推介 chef's recommendation
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