



Contemporary Cantonese Restaurant

A Cultural Heritage that Walks Through Time



廿五頭吉品皇冠乾鮑

*Braised 25-heads Yoshihama abalone in supreme oyster sauce*

# 金 鷺 湖 美 饌

## CHEF'S SELECTION

金牌炸釀蟹蓋 \$148/隻 *piece*  
*Signature deep-fried crab shell stuffed with fresh crab meat*

鮮青花椒麻辣大蝦 (兩位起) \$138/隻 *piece*  
*Stir-fried chilli prawn with green pepper and edible flower*  
*( minimum for 2 persons per order )*

煎帶子配脆豆腐 (兩位起) \$138/位 *person*  
*Pan-fried scallop with fried bean curd*  
*( minimum for 2 persons per order )*

蝦濃湯花枝釀遼參 \$288/位 *person*  
*Stuffed sea cucumber with cuttlefish mousse in prawn jus*

藏紅花汁花膠扒 \$388/位 *person*  
*Braised fish maw in saffron sauce*

金鷺海味八珍釀乳鴿 (兩天前預訂) \$398/隻 *piece*  
*Stuffed crispy pigeon with assorted dried seafood*  
*( Order should be placed 2 days in advance )*

加一服務費

10% SERVICE CHARGE

前 菜  
APPETIZER

味噌口水雞 <i>Miso chicken</i>	\$138
酸辣海蜇 <i>Marinated jellyfish with chilli and vinegar</i>	\$168
松露醬蔥香素鵝 <i>Vegetarian goose with truffle sauce and spring onion</i>	\$88
芝士炸蝦丸 <i>Deep fried shrimp ball with cheese</i>	\$138
上海燻鱈魚 <i>Shanghai style smoked cod fish</i>	\$238
七味脆豆腐 <i>Crispy salt and pepper tofu</i>	\$98

湯 羹  
SOUPS

	每位 per person
瑤柱粟米羹 <i>Sweet corn soup with conpoy</i>	\$128
松茸瑤柱燉刺參 <i>Double-boiled sea cucumber with conpoy and matsutake mushroom</i>	\$280
菜膽竹筍燉花菇 <i>Double-boiled blaze mushroom with brassica and bamboo piths</i>	\$138
生拆蟹肉冬茸羹 <i>Winter melon soup with fresh crab meat</i>	\$188
金腿蛋白燴官燕 <i>Braised superior bird's nest with Yunnan ham and egg white</i>	\$380

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10% SERVICE CHARGE



藏紅花汁花膠扒  
*Braised fish maw in saffron sauce*

海 味  
DRIED SEAFOOD

廿五頭吉品皇冠乾鮑	\$1280
<i>Braised 25-heads Yoshihama abalone in supreme oyster sauce</i>	
三頭南非乾鮑	\$880
<i>Braised 3-heads South African abalone</i>	
五頭南非湯鮑拼鵝掌	\$288
<i>Braised 5-heads South African abalone with goose web</i>	
鮑汁關東刺參	\$288
<i>Japanese sea cucumber with abalone sauce</i>	
蔥燒關東刺參	\$268
<i>Braised Japanese sea cucumber with welsh onion</i>	

海 鮮  
SEAFOOD

金不換香蔥虎蝦	\$328
<i>Tiger prawn with Thai basil</i>	
砵酒焗美國生蠔	\$288
<i>Baked American oyster with port wine in clay pot</i>	
金不換三杯鱈魚	\$368
<i>Stewed cod fish with ginger, wine and Thai basil in clay pot</i>	
松露醬爆花尾薑球	\$328
<i>Wok-fried grouper fillet with truffle sauce</i>	
豉油王干邑大蝦	\$328
<i>Prawn with cognac and premium soya sauce</i>	
琥珀合桃芥末蝦球	\$338
<i>Walnut shrimp balls with mayo sauce</i>	
黑魚子香芒帶子炒鮮奶	\$338
<i>Scrambled milk with black caviar, scallops and mango</i>	
蒜香九層塔藍蝦	\$348
<i>Salt and Pepper French Blue Shrimps</i>	

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## 家 禽 類

### POULTRY

- 砂鍋肘子濃湯雲吞雞 (半隻) \$488  
*Chicken soup with wonton and pork knuckle in casserole (half)*
- 生啫鮮鮑魚滑雞煲 \$388  
*Braised abalone and chicken in clay pot*
- 當紅脆皮雞 (全隻 / 半隻) \$468 / \$238  
*Deep-fried crispy chicken (whole / half)*
- 天府椒辣子雞 \$238  
*Sautéed diced chicken with chili and pepper*
- 羊肚菌蘆筍炒鴿甫 \$228  
*Sauteed pigeon with morels and asparagus*
- 柚子西檸雞 \$288  
*Pan-fried chicken with sesame and pomelo*



選用本地新鮮農場雞

(with selected premium quality healthy chicken - no added growth of hormone)

## 豬 牛 類

### PORK / BEEF

- 蜜餞欖角脆香骨 \$228  
*Fried pork rib with honey glaze and Chinese black olive*
- 鳳梨咕嚕黑豚肉 \$228  
*Sweet and sour Iberico pork with pineapple*
- 中式煎牛柳 \$238  
*Pan-fried beef tenderlion "Chinese Style"*
- 孜然尖椒爆羊肉 \$268  
*Stir-fried lamb with cumin and scallion*
- 生煎黑豚藕餅 \$268  
*Pan-fried lotus root cake with Iberico pork*
- 諾鄧火腿鮮牛肝菌 \$268  
*Sauteed nuodeng Ham and Fresh Porcini Mushrooms*
- 三蔥炒A4日本和牛粒 \$398  
*Stir-fried Japanese A4 wagyu beef cube with onion*
- 椒麻安格斯牛肉粒 \$268  
*Pan-fried Angus beef cubes with chipotle*



嚴選本地黑毛豬

(premium selected local Iberico pork)

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10% SERVICE CHARGE



金牌炸釀蟹蓋

*Signature deep-fried crab shell stuffed with fresh crab meat*



蔬 菜  
VEGETABLES

- 鮮竹番茄魚湯浸菜苗 \$138  
*Fresh bean curd sheet and vegetable in tomato fish broth*
- 甜梅菜銀魚蒸茄子 \$138  
*Steamed eggplant with salangidae and sweetened preserved vegetable*
- 上湯竹筍浸時蔬 \$138  
*Bamboo pith and vegetable in supreme broth*
- 琥珀合桃松露百合蘆筍靈芝菇 \$228  
*Sautéed caramelized walnut, asparagus, lily bulb, marmoreal mushroom with truffle sauce*
- 羊肚菌紅燒豆腐煲 \$178  
*Braised tofu with morel mushroom in clay pot*
- 鼎湖上素 \$188  
*Braised premium fungus*
- 米湯瑤柱銀杏浸菜苗 \$168  
*Sesonal vegetables with conpoy and ginkgo in rice broth*

飯  
RICE

- 金瑤蛋白炒飯 \$178  
*Fried rice with conpoy and egg white*

麵  
NOODLES

- 蟹肉桂花炒鴛鴦米粉 \$238  
*Stir-fried mixed rice noodle with crab meat and osmanthus*

甜 品  
DESSERT

生磨蛋白杏仁茶 <i>Almond tea with egg white</i>	\$62
雙色花晶凍 <i>Jelly with edible flower and Tokachi red bean</i>	\$58
流沙壽桃 (三件) <i>Longevity peach bun with lava egg yolk ( 3 pieces )</i>	\$58
古法芝麻卷 (三件) <i>Black sesame roll ( 3 pieces )</i>	\$58
楊枝甘露 <i>Mango pomelo sago</i>	\$58
杏仁凍豆腐配懷舊蛋散 <i>Chilled almond bean curd with fried dough</i>	\$88

白飯 <i>Steamed rice</i>	\$30
XO 醬 <i>XO sauce</i>	\$30
茶位 (每位) <i>Tea and cover charge ( per person )</i>	\$25
開瓶費 (餐酒) <i>Corkage fee ( house wine )</i>	\$250
切餅費 (一個蛋糕) <i>Cake-cutting fee ( per cake )</i>	\$30

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