

金鷺湖  
le vow restaurant

# 金 鷺 湖 美 饌

## CHEF'S SELECTION

明太子釀蟹蓋	\$168
<i>Signature deep-fried crab shell stuffed with fresh crab meat and pollock roe</i>	
古法葡汁焗響螺	\$138
<i>Baked conch with Portuguese sauce</i>	
鮮青花椒麻辣大蝦(兩位起)	\$138
<i>Stir-fried chilli prawn with green pepper and edible flower ( minimum for 2 persons per order )</i>	
酥薑珊瑚星斑球	\$238
<i>Steamed leopard coral grouper fillet with fried ginger shred</i>	
蝦濃湯花枝釀遼參	\$288
<i>Stuffed sea cucumber with cuttlefish mousse in prawn jus</i>	
藏紅花汁花膠扒	\$388
<i>Braised fish maw in saffron sauce</i>	
酸辣金湯A4日本和牛片	\$328
<i>A5 Wagyu slices with hot and sour flavored soup</i>	
金鷺海味八珍釀乳鴿(兩天前預訂)	\$398
<i>Stuffed crispy pigeon with assorted dried seafood ( Order should be placed 2 days in advance )</i>	

加一服務費

10% SERVICE CHARGE

前 菜  
APPETIZER

味噌口水雞 <i>Miso chicken</i>	\$138
麻辣豆酥龍躉皮 <i>Deep-fried spicy giant grouper skin with savory crisbean</i>	\$168
杏花脆脆小棠菜 <i>Deep-fried cuttlefish cake with Shanghai cabbage and almond</i>	\$168
海苔蛋白脆炸花枝條 <i>Deep-fried cuttlefish stick with seaweed and egg white</i>	\$168
鵝肝醬炸蝦丸 <i>Deep-fried shrimp ball with foie gras paste</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
竹筴菜膽燉花膠 <i>Double-boiled fish maw with bamboo piths and brassica</i>	\$320
松茸瑤柱燉刺參 <i>Double-boiled sea cucumber with conpoy and matsutake mushroom</i>	\$280
菜膽竹筴燉花菇 <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
生拆蟹肉燴官燕 <i>Braised superior bird's nest with fresh crab meat</i>	\$380

加一服務費  
10% SERVICE CHARGE

海 味  
DRIED SEAFOOD

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

海 鮮  
SEAFOOD

避風塘南非鮮鮑魚 <i>South African abalone with typhoon shelter style</i>	\$368
砵酒焗美國生蠔 <i>Baked American oyster with port wine in clay pot</i>	\$288
金不換三杯鱈魚 <i>Stewed cod fish with ginger, wine and Thai basil in clay pot</i>	\$368
松露醬爆花尾躉球 <i>Wok-fried grouper fillet with truffle sauce</i>	\$328
老壇酸辣龍躉球 <i>Sichuan poached giant grouper in soup with pickled vegetables</i>	\$388
琥珀合桃芥末蝦球 <i>Walnut shrimp balls with mayo sauce</i>	\$338
黑魚子香芒蟹肉蛋白 <i>Egg white with black caviar, mango and crab</i>	\$338
黑雞樅菌炒澳洲帶子 <i>Sautéed Australian Scallops with black termite mushroom</i>	\$298

## 家 禽 類

### POULTRY

生啫鮮鮑魚滑鷄煲 <i>Braised abalone and chicken in clay pot</i>	\$388
當紅脆皮鷄 (全隻 / 半隻) <i>Deep-fried crispy chicken ( whole / half )</i>	\$468 / \$238
天府椒辣子鷄 <i>Sautéed diced chicken with chili and pepper</i>	\$238
燒雲腿炒鴿片 <i>Stir-fried sliced pigeon with Yunnan ham</i>	\$228



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 <i>Fried pork rib with honey glaze and Chinese black olive</i>	\$228
鳳梨咕嚕黑豚肉 <i>Sweet and sour Iberico pork with pineapple</i>	\$228
芥末爆A4日本和牛粒 <i>Wok-fried Japanese A4 wagyu beef with Chinese mustard greens</i>	\$398
京蔥孜然五香小羊肉 <i>Stir-fried spiced lamb with cumin and scallion</i>	\$268
生煎黑豚藕餅 <i>Pan-fried lotus root cake with Iberico pork</i>	\$268
甜梅菜燜安格斯牛肋骨 <i>Braised angus beef ribs with sweet preserved vegetables</i>	\$598
三蔥炒A4日本和牛粒 <i>Stir-fried Japanese A4 wagyu beef cube with onion</i>	\$398



嚴選本地黑毛豬

( premium selected local Iberico pork )

加一服務費

10% SERVICE CHARGE

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*
- 蔥油爆黑雞樅菌 \$178  
*Wok-fried black termite mushroom with spring onion*

飯  
RICE

- 金瑤蛋白炒飯 \$178  
*Fried rice with conpoy and egg white*
- 金湯海皇脆米泡飯 \$238  
*Crispy rice with assorted seafood in premium soup*

麵  
NOODLES

- 蟹肉桂花炒鴛鴦米粉 \$238  
*Stir-fried mixed rice noodle with crab meat and osmanthus*
- 魚湯鮮蝦水餃稻庭麵 \$228  
*Shrimp dumpling with Inaniwa noodle in fish broth*

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
芋圓綠豆爽 <i>Sweet green mung bean soup with Taiwanese taro ball</i>	\$62
燕窩鮮奶蛋撻 (每件) <i>Bird's nest fresh milk egg tart</i> (需時約10分鐘) 10-min for preparation	\$42

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
開瓶費 (其他) <i>Corkage fee ( other )</i>	\$350
切餅費 (每位) <i>Cake-cutting fee ( per person )</i>	\$30