

國金軒The Mira主廚洪志光師傅坐擁逾二十年豐富的粵菜經驗。今個夏日，主廚精心挑選優質食材，配合其獨特的烹調技藝，炮製出獨具匠心的極致饗宴。細味品酒師為您配搭的品酌配對，令餐饗體驗進一步提升!

Chef de Cuisine Hung Chi Kwong who spearheads Cuisine Cuisine at The Mira has over 20 year experience with Cantonese culinary arts. For this summer, Chef Kwong has created a signature menu demonstrating his cooking technique with finest ingredients. Pair the menu with sommelier's wine recommendation for an irresistible dining experience!

# 主廚美酒饗宴

## CHEF KWONG'S SIGNATURE MENU

### 金牌叉燒皇、豆酥鱈魚粒、雞絲粉卷

Honey-glazed barbecued pork  
Sautéed diced cod fish with mashed deep-fried yellow bean  
Chilled rice flour roll stuffed with shredded chicken  
*La Moscheta Prosecco Extra Dry DOC N.V. Italy*

### 白酒青胡椒汁煎元貝皇

Pan-fried scallop in green pepper wine sauce

### 椰皇燉南非鮮鮑

Double-boiled abalone in young coconut

### 火龍臥雪

蛋白西班牙紅蝦  
Fried Carabinero prawn with egg white  
*Pinot Grigio, Elena Walch Castel Ringberg 2013 Italy*

### 鹽燒黑蒜鹿兒島和牛粒

Sautéed diced Kagoshima Wagyu beef with sea salt and black garlic  
*Primitivo di Manduria, Vigne Vecchie, Vigneti del Salento 2010 Italy*

### 蔥油松花蛋撈稻庭麵

Braised Japanese noodles with preserved egg and spring onion

### 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  
*Moscato d'Asti, Isolabella Della Croce, DOCG Valdiserre 2012 Italy*

每位港幣1,188元  
品酒配對每位港幣340元  
(二位起)

HK\$1,188 per person  
HK\$340 per person with wine pairing  
(Minimum for 2 persons)

另收加一服務費及茗茶  
Plus 10% service charge and Chinese Tea