



拥有三十余年从业经验的米其林星厨黄英杰师傅,以时令风味演绎经典粤菜,为宾客不断呈现云端星级用餐体验。

With over 30 years of culinary expertise, Michelin-starred Chef Daniel Wong of Jin Xuan crafts celestial dining experiences, offering unforgettable culinary adventures.

“踏遍山海寻味,以粤菜精髓匠心雕琢——还原每道菜本真,呈献舌尖至臻风味。”

“Traveling for flavors, refining with Cantonese art —we pursue authenticity where tastes speak true.”

金轩 中餐行政总厨
Chinese Executive Chef





冷菜 APPETIZER

| | 例份 per platter |
|--|----------------|
|  潮式卤狮头鹅粉肝鹅翼 Marinated lion head with goose livers and wings in Chaozhou style | RMB 385 元 |
|  烧椒皮蛋捞鲜鲍鱼 Marinated Dalian abalone with roasted pepper and century egg | RMB 320 元 |
| 普宁豆酱马鲛鱼冻 Chilled Mayou fish with Puning bean paste in Chaozhou style | RMB 320 元 |
|  红葱头沙姜猪肘 Marinated pork knuckle with red shallot and lesser galangal | RMB 225 元 |
| 鲜芦笋酸菜海蜇花 Marinated jelly fish with pickled cabbage and asparagus | RMB 160 元 |
|  金钱菇四喜烤麸，腐衣脆素鹅 Braised Shanghainese sponge puff with money mushroom and bean curd Deep fried crispy bean curd skin roll | RMB 125 元 |
| 樱花虾干拌霞浦头水紫菜 Marinated Xiapu seaweed with cherry shrimps and coriander | RMB 120 元 |

 厨师精选 Chef's Recommendation  可持续来源 Sustainably sourced  健康推荐 Healthy
 纯素食 Vegan  无麸质 Gluten-free  不含乳糖 Lactose-free

如您有任何饮食忌口或关于食物过敏的疑问，请告知服务员。所有价格以人民币计价并包含所有税费。
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烧味 BARBECUE

| | 例份 per platter |
|--|----------------|
| 脆皮广州乳猪件 Roasted crispy suckling pig in Guangzhou style | RMB 580 元 |
|  润烧秋粟鸭 Roasted Cantonese corn-fed duck | RMB 280 元 |
|  橡果喂养黑豚叉烧 Barbecued corn-fed pork | RMB 260 元 |



| | 每位 per person |
|---|---------------|
|  卡露伽鱼子鸭肝酱片皮鸭 Peking duck with foie gras and Kaluga Queen Caviar | RMB 280 元 |

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汤羹 SEASONAL SOUP

每位 per person

- | | | |
|---|---|-----------|
| | 椰皇花胶干贝炖龙虾钳 Double boiled fish maw soup with lobster claw and scallops in coconut | RMB 360 元 |
|  | 招牌蟹皇烩燕窝 Boiled bird's nest soup with crab yolk and crab meat | RMB 320 元 |
| | 金汤胡椒猪肚花胶羹 Boiled fish maw soup with pork tripe, pumpkin puree and pepper | RMB 240 元 |
| | 鲜拆雪蟹肉酸辣汤 Boiled Shanghainese hot and sour soup with snow crab meat | RMB 180 元 |
|  | 云南松茸花菇菌皇汤 Double boiled matsutake soup with fungus and cabbage heart | RMB 150 元 |



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山珍海味

PREMIUM DRIED SEAFOOD

每位 per person





- | | |
|---|------------|
|  珍藏八头溏心干鲍 Simmered Iwate Prefecture dried abalone with traditional recipe | RMB 1350 元 |
| 古方扣十头生晒干鲍 Simmered sundried abalone with traditional recipe | RMB 900 元 |
| 蚝皇廿六头干鲍拌花菇 Simmered sundried abalone with shiitake mushroom | RMB 480 元 |
|  小米黄焖花胶拌东海刺参 Simmered prickly sea cucumber with dried fish maw and millet | RMB 650 元 |
| 葱烧四十头淡干东海刺参 Braised prickly sea cucumber with scallion | RMB 350 元 |

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鲜活鱼类 LIVE FISH

每条 Per Fish

| | | |
|---|--------------------|------------|
|  正东星斑 East Spotted Grouper | 一斤四至六两 700g - 800g | RMB 2250 元 |
| | 一斤一至二两 550g - 600g | RMB 1650 元 |
|  南海老虎斑 Tiger Grouper | 一斤四至六两 700g - 800g | RMB 1350 元 |
| | 一斤一至二两 550g - 600g | RMB 1080 元 |
|  国信深海大黄鱼 Deep Sea Yellow Croaker | 一斤六至八两 800g - 900g | RMB 1080 元 |
|  水库笋壳鱼 River Marble Goby | 一斤四至六两 700g - 800g | RMB 1080 元 |

建议烹调方法 Choice of Cooking Style




| | |
|--|--|
|  传统刨葱蒸 Steamed with superior light soy sauce | 湘味剁椒蒸 Steamed with chopped chili |
| 黄贡椒酱蒸 Steamed with fermented yellow bell pepper | 港式油浸 Deep fried with superior light soy sauce |

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鲜活龙虾 LIVE LOBSTER

每只 per lobster


-  新西兰龙虾皇 New Zealand Lobster 两斤二至四两 1100g - 1200g RMB 3600 元
-  进口巨型蓝龙虾 Jumbo Blue Lobster 三斤零至二两 1500g - 1600g RMB 3200 元
-  加拿大清水龙虾 Canadian Lobster 一斤四至五两 700g - 750g RMB 1200 元

建议烹调方法 Choice of Cooking Style


-  黄油脆麦炸
Deep fried with crispy cereal, curry leaf, chili padi
金蒜蒜蒸
Steamed with garlic
藜麦葱爆
Wok fried with scallion and quinoa
- 金轩 XO 酱蒸
Steamed with signature XO sauce
芝士黄油焗
Braised with cheese and butter

鲜活蟹类 LIVE CRAB

每只 per crab


-  俄罗斯松叶蟹 Russian Snow Crab 两斤二至四两 1100g - 1200g RMB 1250 元

建议烹调方法 Choice of Cooking Style

-  贡椒酱生啫
Stir-fried with yellow pepper sauce in clay pot
陈年花雕拆肉芙蓉蒸
Steamed with Shaoxing wine and egg yolk

-  美国珍宝蟹 American Jumbo Crab 一斤四至六两 700g - 800g RMB 850 元

建议烹调方法 Choice of Cooking Style

-  星洲甜辣酱焗
Braised with South Asian sweet chili sauce
顺德豆豉辣椒饼炒
Wok fried with black bean, garlic and chili

每 100 克 per 100g

-  冰海帝皇蟹 Red King Crab 五斤至六斤 2.5kg - 3.0kg RMB 225 元
(需要预订 Reservation)

建议烹调方法 Choice of Cooking Style




- 两仪: 陈年花雕芙蓉蒸, 葱油脆皮炸
Steamed with Shaoxing wine; Deep fried with scallion

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环球海产 GLOBAL SEAFOOD



| | 例份 per platter |
|---|----------------|
|  沙姜酱生焗水库翘嘴鱼腩 Clay pot baked river fish with red shallot and galangal | RMB 750 元 |
|  鲜花椒锅烧冰川犬牙鱼 Stir-fried glacier tooth fish fillet with Sichuan peppercorns | RMB 650 元 |
| 渔村酱葱姜焗乳山鲜蚝 Wok fried fresh oysters with ginger, onion and seafood chili sauce | RMB 320 元 |
| 夏果辣汁酥炸虎虾皇 Deep fried tiger prawns with macadamia nuts and chili sauce | RMB 285 元 |
| 福果甜豆炒河虾仁 Sautéed river shrimps with ginkgo and honey beans | RMB 280 元 |
| 榄仁拆蟹肉大良炒鲜奶 Sautéed crab meat with fresh milk, egg white and olive nuts | RMB 280 元 |
| 芦笋山药炒带子 Wok fried scallops with Chinese yam | RMB 260 元 |
| | 每位 per person |
| 潮汕菜脯蒸冰川犬牙鱼 Steamed glacier tooth fish with Chaozhou dried turnip | RMB 300 元 |
|  金丝脆麦龙虾球 Crispy cereal lobster with curry leaf and chili padi | RMB 295 元 |

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肉类和家禽 MEAT AND POULTRY

| | 例份 per platter |
|--|----------------|
|  翠玉双葱爆澳洲 M6 和牛 Sautéed Australian M6 beef cubes with zucchini and onion | RMB 430 元 |
|  潮州酸菜芫荽炒吊龙 Wok fried Diaolong beef with preserved cabbage in Chaozhou style | RMB 285 元 |
| 青海沙葱炒羊柳 Deep fried sliced lamb tenderloin with Allium mongolicum and garlic | RMB 285 元 |
| 煲淋南澳珠瓜排骨煲 Stewed salted pork ribs with Nanao bitter melon | RMB 260 元 |
| 西班牙黑猪果醋咕嚕肉 Wok fried Spanish pork with pineapple, sweet and sour sauce | RMB 240 元 |
|  九层塔三葱啫啫带骨鸡 Stir fried chicken with onion and basil leave | RMB 260 元 |
| 荷叶香菇蒸棉花鸡 Steamed chicken with fish maw and mushroom in lotus leaf | RMB 250 元 |
| | 每位 per person |
| 黑椒爆 M9 澳洲和牛 Wok fried Australian M9 beef tenderloin with black pepper | RMB 350 元 |
|  葱椒酥麻澳洲和牛肋 Crispy slow cooked Australian wagyu beef ribs with Sichuan pepper | RMB 320 元 |

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蔬菜 VEGETABLE

例份 per platter

- | | | |
|---|---|------------------|
|  | 豆瓣家烧自制豆腐 Braised homemade egg tofu with capsicum, cabbage and black fungus | RMB 240 元 |
|  | XO 酱咸鱼茸啫椰菜苗 Wok fried cabbage shoots with salted fish and chili sauce in clay pot | RMB 220 元 |
|  |  兰州鲜百合炒甜豆 Wok fried Lanzhou lily bulb with honey beans | RMB 205 元 |
| | 猪油渣炒海南树菜 Wok fried Hainan vegetables with lard dregs and garlic | RMB 200 元 |
|  | 霞浦头水紫菜炒菠菜苗 Stir-fried baby spinach with Xiapu seaweed and garlic | RMB 185 元 |
|  |  蒜子蚕豆红薯苗 Sautéed potato leaves with broad beans and fried garlic | RMB 180 元 |

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主食

RICE AND NOODLE

例份 per platter

-  松叶蟹肉紫姜瑶柱蛋白炒饭 RMB 385 元
Fried rice with snow crab meat, seaweed, egg white, dried scallop, ginger
-  菌皇汤松茸花菇蔬菜泡饭 RMB 325 元
Boiled congee with shiitake mushroom, matsutake and garden greens
- 沙葱滑蛋虾仁炒河粉 RMB 325 元
Stir-fried rice noodles with shrimps, Allium mongolicum and eggs
- 豉椒味菜牛柳丝炆江门排粉 RMB 285 元
Stewed Jiangmen rice noodles with shredded beef and pickled cabbage
-  豉油皇九龙吊片炒全蛋面 RMB 285 元
Wok fried egg noodles with squid, chives and bean sprouts

每位 per person

-  虾籽猪油渣干拌竹升面, 鲜虾云吞 RMB 168 元
Dried noodles with fresh shrimp wonton, lard dregs and shrimp roe
-  龙虾汤海鲜阳春面 RMB 120 元
Boiled noodles with seafood and coriander in lobster soup
- 增城丝苗 RMB 20 元
Steamed Zengcheng rice
- 明火煲白粥 RMB 20 元
Boiled plain congee

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甜品 DESSERT

每位 per person

- | | | |
|---|--|-----------|
| | 杏汁炖白燕盏 Double boiled bird's nest in almond milk | RMB 380 元 |
| 👑 | 白莲蓉贺寿蟠桃包(六件) Steamed Chinese peach bun (6 pieces) | RMB 180 元 |
| | 奶黄流沙煎堆仔(三件) Deep fried glutinous rice sesame balls (3 pieces) | RMB 75 元 |
| 👑 | 兰香子芒果甘露 Chilled creamy mango soup with pomelo and basil seeds | RMB 65 元 |
| 🌱 | 金桂花芦荟酒酿 Chilled Chinese sweet rice wine soup with osmanthus and aloe vera | RMB 65 元 |
| | 生磨龙皇杏仁露(无糖) Homemade creamy dragon almond soup (sugar free) | RMB 65 元 |
| 🌱 | 季节性水果盆 Seasonal fruit platter | RMB 65 元 |

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招牌手功点心

HOMEMADE DIM SUM

现点现蒸，请耐心等待。

Dim sum requires cooking time of 15 minutes


午市供应 11:30 - 14:00

每份 per platter

鱼子蓝龙虾饺(四件)


RMB 168 元

Steamed jumbo blue lobster dumpling with caviar (4 pieces)

 金轩虾饺皇(四件)



RMB 88 元

Steamed shrimp dumpling (4 pieces)

 蟹粉小笼包(四件)

RMB 88 元

Steamed Xiao Long Bao with Shanghai hairy crab (4 pieces)

  竹笙松露珍菌饺(四件)


RMB 78 元

Steamed fungus dumpling with bamboo and truffle (4 pieces)

鹤鹑皮蛋蒸烧卖(四件)


RMB 68 元

Steamed Siu Mai with quail century egg (4 pieces)

 雷加诺芝士蟹肉酥(三件)

RMB 99 元

Deep fried crispy crab meat puff with Parmigiano Reggiano

 陈皮蜂蜜叉烧酥(三件)


RMB 78 元

Baked barbecued pork pastry with dried tangerine peel (3 pieces)

香煎腊味芋头糕(三件)

RMB 68 元

Pan fried Chinese water chestnut cake (3 pieces)

 胡椒金汤浸牛肉球(三件)

RMB 68 元

Poached beef ball pepper in pumpkin soup

川汁鲜虾红油抄手




RMB 80 元

Poached shrimp wontons with garlic and chili oil

自制秘酱凤爪

RMB 80 元

Steamed chicken feet with black bean sauce and chili

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臻味米其林 JINXUAN MICHELIN SET DINNER

-  卡露伽鱼子鸭肝酱北京鸭
Peking duck, foie gras, Kaluga Queen Caviar
长城桑干酒庄传统法起泡酒 Chateau Sungod Greatwall Sparkling Wine, Huailai, Hebei
- 黄焖瑶柱花胶海参羹
Boiled minced fish maw soup, sea cucumber, chicken stock
-  十五头干鲍拌青浦茭白
Braised dried abalone, Qingpu water bamboo
马爹利蓝带 Martell Cordon Bleu
- 会稽山陈黄酒蒸亚洲虎虾
Steamed Asian tiger shrimp, egg yolk, twenty years old Kuaijishan yellow wine
诗百篇特选霞多丽干白葡萄酒 Chapter and Verse, Mastery Chardonnay, Huailai, Hebei
- 酸辣龙江和牛肋拌杭茄
Stewed Longjiang wagyu beef ribs, sour chili sauce, Hangzhou eggplant
龙亭·兰干红葡萄酒 Long Ting Lan, Marselan, Yantai, Shandong
-  金柱白玉菇炒苹果丝瓜
Wok fried apple luffa, white beech mushroom, crispy scallops
- 湖南剁椒蒸闽东黄鱼, 香蒜陈村粉
Steamed Mindong yellow croaker, Hunan chopped chili, rice noodles
- 酥炸西柠马蹄糕
Homemade crispy water chestnut pudding

每位人民币 2,388 元/两位起订
RMB 2,388 YUAN PER PERSON / MINIMUM FOR TWO

饕餮盛宴 JINXUAN GRAND SET DINNER

- 冷萃荷叶乌龙 Cold brew Oolong tea*
-  汕头捞汁熟龙虾, 八年卡露伽鱼子酱
Marinated lobster, 8 years Kaluga Queen Caviar, Shantou style
雀舌 Green tea
- 佛手瓜瑶柱蛭子燕窝羹
Boiled bird's nest soup, dried scallops, clams, chayote
-  珍藏十头溏心吉品干鲍
Simmered Iwate Prefecture dried abalone, traditional recipe
- 贡椒酱蒸千岛湖翘嘴鲈
Steamed Thousand Island Lake fish, yellow capsicum, ginger
桐木关老树金骏眉 Tongmuguan Jin Jun Mei tea
- 葱椒酥麻龙江和牛肋
Crispy slow cooked Australian wagyu beef ribs, Sichuan pepper
- 松露翡翠白玉卷
Steamed Yunnan bamboo fungus rolled, spinach, truffle
- 珍珠生蚝蟹粉潮州粥
Boiled Chaozhou congee, pearl oyster, dried turnip, celery, hairy crab sauce
中茶红印 Black Print cooked Pu'er tea
-  金桂花芦荟酒酿
Chilled Chinese rice wine sweet soup, osmanthus, aloe vera

每位人民币 2,588 元/两位起订
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