

金映閣
JIN YING





以三款匠心汤底，诠释一场品味时令海鲜、融汇南北雅饌的风味之旅。

招牌“龙虾番茄汤”每日以鲜活波士顿龙虾慢熬八小时，仪式开汤，先尝浓郁鲜汤，再品自家制作的弹牙龙虾丸，最后涮捞时令菜肴；胡椒花胶浓鸡汤，以桂皇走地鸡与珍贵花胶缓火细炖，汤体醇厚，滋养而不燥；更特别呈献麻辣红汤，主厨以清油结合地道香料，搭配鲜切黑毛肚与时令海鲜，麻辣鲜香。

每日直送臻选深海龙躉、澳洲龙虾、生蚝、竹节虾与云南野山菌等鲜活珍品，捞煮之间，尽享山海之味。从一锅好汤，到一席臻味，于金映阁共赴一场精致鲜涮的风味盛宴。



Through three masterfully crafted soup bases, Jin Ying takes guests on a culinary voyage that spans northern and southern China, capturing the refined essence of each through seasonal seafood.

The signature Lobster Tomato Soup is prepared fresh daily, with each batch slow-cooked for eight hours using fresh Boston lobsters. Follow this rich and invigorating soup with chewy homemade lobster balls and an ever-changing array of seasonal dishes. The Fish Maw and Chicken with Pepper Soup is made by gently simmering free-range Guihuang chicken and premium fish maw, creating a mellow and nourishing broth. Finally, in its special Spicy Red Soup, the chef expertly blends clear oil with authentic spices, complemented by freshly sliced black tripe and an assortment of seasonal seafood delivering an aromatic experience with a spicy kick.

Jin Ying prides itself on using only the finest ingredients, delivered fresh daily, including deep-sea giant grouper, Australian lobster, oysters, Japanese king prawn, and Yunnan wild mushrooms – a bounty of exquisite flavors from the mountains and seas for your pot. From exceptional bases to gourmet add-ins, Jin Ying offers an unparalleled feast for hotpot fans.







特选汤料

HOT POT SOUP

	1人份 Individual	大份 Group
 胡椒花胶鸡汤锅底 Fish Maw and Chicken with Pepper Soup	138	438
 龙虾番茄汤锅底 Lobster and Tomato Soup	118	218
牛肋骨汤锅底 Beef Short Ribs Soup	88	168
澳门筒骨汤锅底 Macau Pork Bone Soup	68	128
 野菌素菇汤锅底 Assorted Wild Mushrooms Soup	68	128
 麻辣红汤锅底 Hot and Spicy Soup	68	128
鸳鸯汤锅底 Dual Flavored Soup		388



主厨推介
Chef's Recommendation



辣味
Spicy Dish



素食
Vegetarian

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海上鲜

LIVE SEAFOOD

 松叶蟹 (约1,000克) Matsuba Crab (Approx. 1,000g)	1,688
游水东星斑 (约600克) Coral Grouper (Approx. 600g)	1,288
 澳洲黑金鲍 (约500克) Australia Black Abalone (Approx. 500g)	1,088
游水老虎斑 (约700克) Tiger Grouper (Approx. 700g)	688
生猛竹节虾 (6 只) Bamboo Prawn (6 EA)	528
深海龙趸 (约300克) Estuary Grouper (Approx. 300g)	298
 黄金贝 (3 EA) Golden Clam (3 EA)	168
吊水脆肉鲩 Crisp Grass Carp (Approx. 300g)	158



主厨推介

Chef's Recommendation

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海上鲜

LIVE SEAFOOD

阿拉斯加长脚蟹 (约2,000克) Alaskan King Crab (Approx. 2,000g)	3,888
 澳大利亚生猛龙虾 (约1,200克) Australia Lobster (Approx. 1,200g)	2,480
澳大利亚大肉蟹 (约1,000克) Australia Mud Crab (Approx. 1,000g)	1,488
 加拿大象拔蚌 (约500克) Canada Geoduck (Approx. 500g)	888
波士顿龙虾 (约500克) Boston Lobster (Approx. 500g)	528
苏格兰蛭子皇 (3 只) Scottish Razor Clam (3 EA)	388
本地大扇贝 (2 只) Local Scallop (2 EA)	208
二十头大连鲍 (6 只) 20 Head Dalian Abalone (6 EA)	138
乳山生蚝 (3 只) Rushan Oyster (3 EA)	128



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现切牛肉

FRESHLY SLICED BEEF

厚切鹿儿岛和牛(A3) 488
Kagoshima Wagyu Beef

特级雪花肥牛 338
Sliced Premium Beef

 新鲜手切牛胸油 168
Beef Brisket Fat

新西兰肥羊片 138
Sliced New Zealand Lamb

新鲜手切牛舌 138
Beef Tongue

雪花金钱腱 128
Beef Shank

 新鲜手切吊龙 118
Beef Tenderloin

新鲜手切脖仁 118
Beef Neck Tendon



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火锅配料精选

HOT POT SELECT DISHES

- | | |
|---|-----|
|  桂皇鸡件 (半只) | 188 |
| Free Range Chicken (Half) | |
| 新鲜手打龙虾丸 | 188 |
| Lobster Balls | |
| 牛杂拼盘 | 138 |
| (牛筋 / 牛肚 / 潮汕牛丸) | |
| Beef Platter | |
| (Beef Tendon / Beef Tripe / Beef Meat Ball) | |
| 八爪鱼墨鱼丸 | 138 |
| Octopus and Squid Ball | |
|  花胶虾丸 | 138 |
| Fish Maw with Shrimp Ball | |
| 手打牛肉丸 | 108 |
| Beef Meat Balls | |
| 刀切黑豚五花腩卷 | 108 |
| Iberico Pork Belly Rolls | |
| 羔羊卷 | 108 |
| Lamb Rolls | |



主厨推介

Chef's Recommendation

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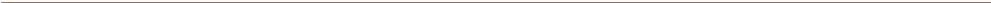
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火锅配料精选

HOT POT SELECT DISHES



滋补花胶

388

Fish Maw

咸蛋虾胶脆油条

78

Crispy Dough Stick with Salted Egg Yolk and Shrimp Paste

 顺德鱼松

68

Shun De Fish Paste

脆口响铃

58

Soy Bean Roll

冻老豆腐

48

Sous Vide Bean Curd

公仔面

20

Instant Noodles



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菌菇·时蔬

VEGETABLE AND MUSHROOM

野山竹笙 128
Wild Bamboo Pith

鲜黑皮鸡枞菌 68
Yunnan Black Mushrooms

 云南养生鲜菌 68
Assorted Mushrooms

新鲜山药 58
Chinese Yam

脆生菜 58
Iceberg Lettuce

时令蔬菜 58
Seasonal Vegetable

油麦菜 48
Lettuce

冬瓜片 48
Winter Melon

莲藕片 48
Lotus Root

皇帝菜 48
Crown Daisy



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