

# 金葉庭

## 矜貴 嚐味 套餐

## A TASTE OF GOLDEN LEAF

乳豬叉燒拼海蜇

Barbecued Suckling Pig, Barbecued Pork and Jelly Fish

酸辣海鮮羹

Hot and Sour Soup with Seafood

鮮鮑焗釀響螺

Baked Sea Whelk with Diced Seafood, Abalone, Chicken and Onion

山楂川汁鴛鴦玉簪蝦球

Sautéed Prawns with Yunnan Ham in Hawthorn and Sichuan Chilli Sauce

上湯蝦乾頭菜浸斑球

Poached Garoupa Fillet with Preserved Vegetables and Dried Shrimps

濃雞汁浸雞

Poached Chicken with Chicken Essence

金葉庭炒飯

Signature Golden Leaf Fried Rice

蛋白杏仁茶

Sweetened Chinese Almond Cream with Egg White

美點雙輝

Chinese Petits Fours

\$ 1,038 每位 per person

最少4位享用 For a minimum of 4 persons



辛辣味  
Hot and spicy



廚師精選  
Chef's Recommendation

所有價目均以港元計算及加一服務費  
Prices are in Hong Kong dollars and subject to 10% service charge

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。  
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## 翡翠尊貴套餐

## PREMIUM JADE MENU

### 精美燒味拼盤

Deluxe Barbecued Meat Platter

### 酸辣海鮮羹

Hot and Sour Soup with Seafood

### 焗釀鮮蟹蓋

Baked Crabmeat with Onion and Cream Sauce

### 茶樹菇醬雜菌炒帶子

Sautéed Scallop with Assorted Mushrooms in Tea Tree Mushroom Sauce

### 蒜香牛柳甫

Pan-fried Beef Fillet in Spicy Garlic Salt

### 梅菜揚州炒飯 或 瑤柱金菇炆伊麵

Yeung Chow Fried Rice with Barbecued Pork, Shrimps and Preserved Vegetables  
or Braised E-fu Noodles with Shredded Conpoy and Enoki Mushrooms

### 生磨合桃露

Sweetened Fresh Walnut Cream

### 美點雙輝

Chinese Petits Fours

\$ 988 每位 per person

\$ 1,258 每位配白葡萄酒和紅葡萄酒各一杯  
per person including one glass of  
white wine and one glass of red wine

 辛辣味  
Hot and spicy

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## 經典套餐

### CLASSIC GOLD MENU

#### 鴻運乳豬拼盤

Roasted Suckling Pig and Barbecued Meat Platter

#### 竹笙菜膽燉花膠湯

Double-boiled Bamboo Pith Soup with Fish Maw and Brassica

#### 百花炸釀蟹鉗

Deep-fried Crab Claw with Minced Shrimp

#### 鮮露筍炒龍脷球

Sautéed Sole Fillet with Green Asparagus

#### 十香醉排骨伴翡翠苗

Braised Spare Ribs with Bean Sprouts in Chinese Herbs

#### 金葉庭炒飯

Signature Golden Leaf Fried Rice

#### 蛋白杏仁茶

Sweetened Chinese Almond Cream with Egg White

#### 美點雙輝

Chinese Petits Fours

\$ 838 每位 per person

\$ 1,108 每位配白葡萄酒和紅葡萄酒各一杯  
per person including one glass of  
white wine and one glass of red wine

 辛辣味  
Hot and spicy

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# 金葉庭經典

## GOLDEN LEAF CLASSICS

### 蠔皇原隻十四頭禾麻鮑魚伴芥膽

Braised Whole Oma Abalone (14 heads)  
with Mustard Green in Oyster Sauce

(預訂) 每位 \$ 4,600  
(one-day advance order) per person

### 蠔皇原隻十四頭吉品鮑魚伴露筍

Braised Whole Yoshihama Abalone (14 heads)  
with Asparagus in Oyster Sauce

(預訂) 每位 \$ 4,500  
(one-day advance order) per person

### 秘製醬汁花膠扒扣鵝掌伴時蔬

Braised Fish Maw and Goose Webs  
with Seasonal Vegetables in Homemade Sauce

(三日前預訂) 每位 \$ 4,300  
(three-day advance order) per person

### 特級陳皮椰皇螺頭燉原隻鮮鮑

Double-boiled Whole Fresh Abalone Soup  
with Sea Whelk and Supreme Tangerine Peel in Coconut Shell

(預訂) 每位 \$ 738  
(one-day advance order) per person

### 京葱爆燒原條日本遼參

Wok-fried Whole Japan Sea Cucumber with Scallion

每位 \$ 638  
per person

### 野生冬蟲草、竹絲雞、淮山、

### 杞子燉螺頭湯

Double-boiled Soup with Sea Whelk,  
Silkie Chicken, Cordyceps, Chinese Yam and Chinese Wolfberries

(預訂) 每位 \$ 728  
(one-day advance order) per person

### 玉環宗谷元貝

Braised Hokkaido Dried Scallops  
in Vegetable Marrow

(預訂) 每位 \$ 228  
(one-day advance order) per person



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Hot and spicy



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# 時令菜式

## SEASONAL DELIGHTS

### 蠔皇炆原隻特級鮑魚

Braised Whole Superior Abalone with Oyster Sauce

each 每隻 \$ 968

### 鮮蟹肉粉絲鮑魚煲

Stir-fried Whole Abalone and Crabmeat with Vermicelli in Casserole

\$ 688

### 蔥爆柚皮銀鱈魚

Sautéed Black Cod with Pomelo Skin and Spring Onion

\$ 688

### 枝竹羊腩煲

Braised Lamb Brisket with Bamboo Shoots and Dried Bean Curd Skin

\$ 688

### 清湯蘿蔔安格斯牛腩煲

Stewed Angus Beef Brisket with Turnip and Beef Broth in Casserole

\$ 558

### 原籠蒜香糯米蒸星斑球

Steamed Spotted Garoupa Fillet with Diced Roasted Duck, Dried Shrimps, Mushrooms and Garlic

\$ 558

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Hot and spicy

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# 時令菜式

## SEASONAL DELIGHTS

- 濃雞湯花膠菜肉雲吞煲** \$ 588  
Braised Fish Maw and Pork Wonton in Chicken Broth
- 陳草菇薑葱爆生蠔** \$ 488  
Sautéed Fresh U.S. Oysters with Mushrooms, Spring Onion and Ginger
- 風沙重皮蝦** \$ 488  
Sautéed Shrimp with Garlic and Chili Sauce
- 蝦汁百花煎釀茄子** \$ 338  
Pan-fried Eggplant with Minced Shrimps in Shrimp Sauce
- 茶樹菇醬鮮菌百合炒鴿甫** \$ 338  
Sautéed Sliced Pigeon with Lily Bulbs,  
Assorted Mushrooms in Tea Tree Mushroom Sauce
- 家鄉扒自家豆腐** \$ 308  
Braised Homemade Bean Curd  
with Conpoy, Minced Pork and Chinese Mushroom
- 荔芋扣肉煲** \$ 308  
Braised Pork Belly with Taro in Preserved Bean Curd Sauce

 辛辣味 Hot and spicy  廚師精選 Chef's Recommendation 所有價目均以港元計算及加一服務費 Prices are in Hong Kong dollars and subject to 10% service charge

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# 甜品類

## DESSERTS

杏汁 / 椰汁 / 冰花燉官燕盞

Double-boiled Superior Bird's Nest  
with Choice of Almond Juice / Coconut Milk / Rock Sugar

per person 每位 \$ 668

鮮人蔘紅蓮燉桃膠

Double-boiled Peach Gum with Fresh Ginseng and Red Dates

per person 每位 \$ 118

紅棗圓肉燉海底椰

Double-boiled Sea Coconut with Dried Longan and Red Dates

per person 每位 \$ 108

 脆皮龜苓膏

Crispy Chinese Herbal Jelly

per person 每位 \$ 108

腐竹薏米蛋花糖水

Sweetened Bean Curd Skin with Egg and Coix Seed

per person 每位 \$ 88

迷你蛋撻

Baked Mini Egg Tarts

\$ 88

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Hot and spicy

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## DESSERTS

香芒布甸

Chilled Mango Pudding

per person 每位 \$ 88

軟滑豆腐花

Sweetened Tofu Pudding

per person 每位 \$ 88

栗子蓉西米焗布甸

Baked Sago Pudding with Chestnut Paste

per person 每位 \$ 88

黑芝麻珍珠球

Deep-fried Glutinous Rice Dumplings with Black Sesame

\$ 88

椰汁木瓜糕

Chilled Coconut Pudding with Papaya

\$ 88

桂花凍糕

Chilled Osmanthus Pudding

\$ 88



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