

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 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 Dried Shrimps and Preserved Vegetables

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 guest

最少4位享用 For a minimum of 4 quests

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



PREMIUM MEN

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 Crab Meat with Onion and Cream Sauce

茶樹菇醬雜菌炒帶子

Sautéed Scallops 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 quest

\$ 1,258 每位 per quest 包括白酒和紅酒各一杯 including a glass of white wine and red wine



● 廚師精撰 Chef's Recommendation

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CLASSIC GOLD

鴻運乳豬拼盤

Roasted Suckling Pig and Barbecued Meat Platter

什笙菜膽燉花膠湯

Double-boiled Bamboo Pith Soup with Fish Maw and Brassica

百花炸釀蟹鉗

Deep-fried Crab Claw with Shrimp

鮮蘆筍炒龍脷球

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 quest

\$ 1,108 每位 per guest 包括白酒和紅酒各一杯 including a glass of white wine and red wine





GOLDEN LEAF CLASSICS

蠔皇原隻十四頭禾麻鮑魚伴芥膽 Braised Whole Oma Abalone (14 heads)

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

(一日前預訂) 每位 \$ 4,600 (one-day advance order) per guest

蠔皇原隻十四頭吉品鮑魚伴蘆筍 Braised Whole Yoshihama Abalone (14 heads) with Asparagus in Oyster Sauce

(一日前預訂) 毎位\$4,500 (one-day advance order) per guest

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 guest

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

(一日前預訂) 每位 \$ 738 (one-day advance order) per guest

京葱爆燒原條關東遼参

Wok-fried Whole Kanto Sea Cucumber with Scallion

每位 \$ 638 per guest

野生冬蟲草、什絲雞、淮山、 杞子燉螺頭湯

Double-boiled Soup with Sea Whelk, Silkie Chicken, Cordyceps, Chinese Yam and Chinese Wolfberries (一日前預訂) 每位\$728 (one-day advance order) per guest

玉環宗谷元貝

in Coconut Shell

Braised Hokkaido Dried Scallops in Vegetable Marrow

(一日前預訂) 每位 \$ 228 (one-day advance order) per guest

● 辛辣味 Hot and spicy ♦ 廚師精選

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SEASONAL DELIGHTS

蠔皇炆原隻特級鮑魚

每隻 each \$ 968

Braised Whole Superior Abalone with Oyster Sauce

蟹皇燴官燕

每位 per quest \$ 738

Braised Superior Bird's Nest Soup with Fresh Crab Meat and Crab Roe

雙冬羊腩煲

\$ 688

Braised Lamb Brisket with Bamboo Shoots and Dried Bean Curd Skin

松露醬帶子炒鮮鮑片

\$ 688

Sautéed Sliced Abalone and Scallops in Truffle Paste

鳳液伴遼參

每位 per quest \$ 638

Poached Kato Sea Cucumber with Superior Chicken Broth

羊肚菌炆海參及美國生蠔

\$ 628

Braised Fresh U.S. Oysters and Sea Cucumber with Morel Mushrooms







SEASONAL DELIGHTS

原籠蒜香糯米蒸星斑球 Steamed Spotted Garoupa Fillet with Diced Roasted Duck, Dried Shrimps, Mushrooms and Garlic	\$ 558
節瓜子母蝦球粉絲煲 Stir-fried Prawns, Shrimp Roe and Hairy Melon with Vermicelli in Casserole	\$ 528
維油菌炒豚肉 Sautéed Chanterelle Mushrooms with Shredded Pork	\$ 398
韮菜花蝦乾爆肥牛 Sautéed Beef with Chinese Chive Flower and Dried Shrimp	\$ 388
風味蓮藕餅 Pan-fried Lotus Root Cake stuffed with Assorted Preserved Meat	\$ 368
黑椒土豆炆雞煲	\$ 308





Baked Chicken and Potato with Black Pepper in Clay Pot



DESSERTS

杏汁/椰汁/冰花燉官燕盞

毎位 per guest \$ 668

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

鮮人蔘紅蓮燉桃膠

每位 per quest \$ 118

Double-boiled Peach Gum with Ginseng and Red Dates

南北杏雪耳燉木瓜

每位 per guest \$ 108

Double-boiled Snow Fungus and Fresh Papaya with Chinese Almond

♦脆皮龜苓膏

毎位 per guest \$~108

Crispy Chinese Herbal Jelly

香芒凍布甸

毎位 per quest \$ 88

Chilled Mango Pudding

\$ 88

迷你蛋撻

Baked Mini Egg Tarts







DESSERTS

軟滑豆腐花 Sweetened Tofu Pudding

毎位 per guest \$ 88

栗子蓉西米焗布甸

毎位 per quest \$ 88

Baked Sago Pudding with Chestnut Paste

香芋西米露

毎位 per guest \$ 88

Sweetened Sago and Taro Delight

綠茶鮮奶糕

\$ 88

Chilled Green Tea Milk Pudding

欖仁馬拉糕

\$ 88

Steamed Chinese Sponge Cake with Olive Seeds

奶皇糯米糍

\$ 88

Glutinous Rice Dumplings with Custard Paste



