

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 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 guests

 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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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 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 guest

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

 辛辣味
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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 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 guest

\$ 1,108 每位配白葡萄酒和紅葡萄酒各一杯
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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 Greens in Oyster Sauce

(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

(預訂) 每位 \$ 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
in Coconut Shell

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

京蔥爆燒原條關東遼參

Wok-fried Whole Kanto Sea Cucumber with Scallion

每位 \$ 638
per guest

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 guest

玉環宗谷元貝

Braised Hokkaido Dried Scallops
in Vegetable Marrow

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



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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

每隻 each \$ 968

松露醬帶子炒鮮鮑片

Sautéed Sliced Abalone and Scallops in Truffle Paste

\$ 698

腿茸醬鮮菌銀鱈魚

Sautéed Black Cod with Mushrooms in Homemade Ham Paste

\$ 608

柚子蜜蝦球

Sautéed Prawns in Yuzu Honey Sauce

\$ 508

瑤柱白菌焗生蠔

Braised Fresh Oysters with Button Mushrooms and Conpoy

\$ 488

脆皮燒汁和牛

Crispy Wagyu Beef in Barbecued Sauce

\$ 488

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SEASONAL DELIGHTS

- 風沙爆羊肉 \$ 428
Sautéed Lamb with Garlic in Chilli Sauce
- 鮮蟹肉桂花炒瑤柱 \$ 428
Scrambled Eggs with Crab Meat and Conpoy
- 韓式粉絲泡菜黑毛豬煲 \$ 388
Korean Style Stir-fried Iberico Pork with Vermicelli and Kimchi
- 鮮蟲草花牛柳卷 \$ 388
Wok-fried Beef Rolls with Cordyceps
- 髮菜蓮藕炆豬手 \$ 388
Braised Pork Knuckles with Lotus Root and Sea Moss
- 脆皮翡翠鍋貼 \$ 338
Pan-fried Dumplings with Cuttlefish and Spinach
- 豉油皇煎大花蝦 每位 per guest \$ 288
Pan-fried Fresh King Prawns in Soya Sauce

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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

每位 per guest \$ 668

鮮人蔘紅蓮燉桃膠

Double-boiled Peach Gum with Fresh Ginseng and Red Dates

每位 per guest \$ 118

紅棗圓肉燉海底椰

Double-boiled Sea Coconut with Dried Longan and Red Dates

每位 per guest \$ 108

 脆皮龜苓膏

Crispy Chinese Herbal Jelly

每位 per guest \$ 108

香芒凍布甸

Chilled Mango Pudding

每位 per guest \$ 88

迷你蛋撻

Baked Mini Egg Tarts

\$ 88

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甜品類

DESSERTS

軟滑豆腐花

Sweetened Tofu Pudding

每位 per guest \$ 88

栗子蓉西米焗布甸

Baked Sago Pudding with Chestnut Paste

每位 per guest \$ 88

南北杏雪耳燉木瓜

Double-boiled Snow Fungus and Fresh Papaya
with Chinese Almonds

每位 per guest \$ 88

香滑芝麻糊

Sweetened Black Sesame Soup

每位 per guest \$ 88

奶皇煎堆仔

Deep-fried Glutinous Dumpling with Egg Yolk Paste

\$ 88

綠茶鮮奶糕

Chilled Green Tea Milk Pudding

\$ 88



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