

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 Piquant Soup with Seafood

鮮鮑焗釀響螺

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

山楂川汁鴛鴦玉簪蝦球

Sautéed Prawns stuffed with Yunnan Ham in Hawthorn and Sichuan Spicy Sauce

上湯蝦乾頭菜浸斑球

Poached Fillet of Garoupa with Preserved Vegetables and Dried Shrimps

濃雞汁浸雞

Poached Chicken with Chicken Essence

金葉庭炒飯

Signature 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



辛辣味
Hot and spicy



廚師精選
Chef's Recommendation

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金葉庭

精選午市套餐

CHEF'S SIGNATURE LUNCH MENU

金葉點心拼盤

(金箔蝦餃, 鮑魚燒賣皇, 彩虹蝦春卷, 紫薯帶子餃)

Dim Sum Platter

(steamed shrimp dumplings, steamed pork dumplings with abalone, deep-fried spring rolls with prawn, steamed scallop dumpling with purple sweet potatoes)

雞茸燕窩羹

Braised Bird's Nest and Minced Chicken Soup

焗釀鮮蟹蓋

Baked Crab Shell stuffed with Crab Meat and Onion

南瓜香燒斑球

Sautéed Garoupa Fillet with Pumpkin in Barbecue Sauce

上湯竹筴扒時蔬

Poached Seasonal Vegetables with Bamboo Pith in Superior Broth

金葉庭炒飯

Signature Fried Rice

蛋白杏仁茶

Sweetened Chinese Almond Cream with Egg White

\$ 768 每位 per person



辛辣味
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BUSINESS LUNCH MENU

金葉二小碟 (上素腐皮卷, 蒜泥白肉卷)

Deluxe Appetizers

(pan-fried mixed vegetables rolled with dried bean curd skin and sliced pork rolls with cucumber and garlic sauce)

竹筴菜膽雲腿燉北菇湯

Double-boiled Bamboo Pith Soup with Brassica, Chinese Mushrooms and Yunnan Ham

鮮百合菜遠炒龍腩球

Sautéed Sole Fillet with Fresh Lily Bulbs and Greens

菠蘿山楂川汁爆蝦球

Sautéed King Prawns with Pineapple and Hawthorn Herbs in Chilli Sauce

梅菜揚州炒飯

Yangzhou Fried Rice with Barbecued Pork, Shrimps and Preserved Vegetables

香芒凍布甸

Chilled Fresh Mango Pudding

\$ 558 每位 per person

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點心類

D I M S U M

松茸竹筴海皇灌湯餃

Steamed Seafood Soup Dumpling
with Matsutake Mushroom and Bamboo Pith in Supreme Broth

per person 每位 \$ 158

◆ 水晶蝦餃

Steamed Shrimp Dumplings

\$ 128

◆ 鮑魚燒賣皇

Steamed Pork Dumplings with Abalone

\$ 128

彩虹蝦春卷

Deep-fried Spring Rolls with Prawns

\$ 108

X.O. 醬煎腸粉

Pan-fried Rice Rolls in X.O. Sauce

\$ 108

網絲蝦粉卷

Deep-fried Rice Rolls with Shrimps

\$ 108

南瓜帶子餃

Steamed Scallop Dumplings with Pumpkin

\$ 108



辛辣味

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廚師精選

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點心類

D I M S U M

- 金珠鹹水角 \$ 108
Deep-fried Glutinous Rice Dumplings with Diced Pork and Dried Shrimps
- 鮮帶子肉鬆煎蘿蔔糕 \$ 108
Pan-fried Turnip Cakes with Fresh Scallops and Pork Floss
- 香麻叉燒酥 \$ 99
Baked Babercued Pork Pastries with Sesame
- 灌湯上海小籠包 \$ 99
Steamed Shanghai Dumplings with Minced Pork
- 黑松露素餃 \$ 99
Steamed Vegetable Dumplings with Black Truffle Paste
- ◆ 豆漿梅菜叉燒包 \$ 99
Steamed Barbecued Pork Buns with Preserved Vegetables and Soy Milk
- 黑金流沙包 \$ 88
Steamed Buns with Black Sesame Paste

🌶️ 辛辣味
Hot and spicy

◆ 廚師精選
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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 Chef's 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 served in Coconut

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

京葱爆燒原條關東遼參

Wok-fried Whole Kanto 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 with Sea Whelk,
Cordyceps, Silkie Chicken, Chinese Yam and Chinese Wolfberries

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



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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

八寶響螺冬瓜盅

Double-boiled Whole Winter Melon Soup
with Assorted Seafood and Sea Whelk

\$ 968

豉汁鮮百合露筍炒龍蝦球

Sautéed Lobster with Asparagus and Fresh Lily Bulbs in Black Bean Sauce

\$ 728

蔥爆銀鱈魚伴南非海參

Sautéed Black Cod with Sea Cucumber, Ginger, Spring Onion

\$ 688

風味花膠爆雞煲

Braised Sliced Chicken
with Fish Maw and Homemade Chilli Bean Sauce

\$ 588

X.O.醬青芥菜炒星斑球

Sautéed Spotted Garoupa Fillet with Mustard Greens in X.O. Chilli Sauce

\$ 518

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時令菜式

SEASONAL DELIGHTS

- 金沙蝦伴草莓沙律蝦 \$ 478
Sautéed Prawns with Salted Egg Yolk Paste and Deep-fried Prawns with Strawberry Salad
- 砵酒焗美國生蠔 \$ 468
Braised Fresh U.S. Oysters with Port Wine Sauce
- 鍋巴燒汁帶子 \$ 408
Sautéed Scallops in Barbecue Sauce with Rice Crackers
- 秘製蝦油海鮮粒炒粉絲 \$ 368
Stir-fried Vermicelli with Diced Seafood in Homemade Shrimp Oil
- 菲菜花蝦乾炒黑毛豬柳 \$ 368
Sautéed Sliced Iberico Pork Loin with Chinese Chives Flower and Dried Shrimp
- 梅子炆鴨 \$ 318
Braised Duck with Dried Plum



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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

紅棗圓肉燉蘆薈

Double-boiled Aloe Vera 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

香芒布甸

Chilled Mango Pudding

per person 每位 \$ 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
per person 每位 \$ 88
- 栗子蓉西米焗布甸
Baked Sago Pudding with Chestnut Paste
per person 每位 \$ 88
- 海帶香草綠豆沙
Sweetened Green Beans with Kelp and Herbs
per person 每位 \$ 88
- 豆沙煎軟餅
Pan-fried Glutinous Rice Cake with Red Bean Paste
\$ 88
- 綠茶紅豆糕
Chilled Green Tea Pudding with Red Beans
\$ 88
- 桂花凍糕
Chilled Osmanthus Pudding
\$ 88



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