

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

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金葉庭
精選午市套餐

CHEF'S SIGNATURE LUNCH MENU

金葉點心拼盤

(水晶蝦餃、鮑魚燒賣皇、彩虹蝦春卷、蟹肉菜苗餃)

Dim Sum Platter

(Steamed Shrimp Dumpling, Steamed Pork Dumpling with Abalone,
Deep-fried Spring Roll with Prawn, Steamed Dumpling with Crab Meat and Vegetables)

雞茸燕窩羹

Braised Bird's Nest and Chicken Soup

焗釀鮮蟹蓋

Baked Crab Meat with Onion served in Crab Shell

南瓜香燒斑球

Sautéed Garoupa Fillet with Pumpkin in Barbecue Sauce

上湯竹笙扒時蔬

Poached Seasonal Vegetables with Bamboo Pith in Superior Broth

金葉庭炒飯

Signature Golden Leaf Fried Rice

蛋白杏仁茶

Sweetened Chinese Almond Cream with Egg White

\$ 768 每位 per guest



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B U S I N E S S L U N C H M E N U

金葉二小碟 (上素腐皮卷、蒜泥白肉卷)

Deluxe Appetisers

(Pan-fried Mixed Vegetables Roll with Dried Bean Curd Skin and Steamed Pork Belly Rolls in Garlic Sauce)

竹笙菜膽雲腿燉北菇湯

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

鮮百合菜遠炒龍脷球

Sautéed Sole Fillet with Fresh Lily Bulbs and Greens

菠蘿山楂川汁爆蝦球

Sautéed King Prawns with Hawthorn and Pineapple in Chilli Sauce

梅菜揚州炒飯

Yeung Chow Fried Rice with Barbecued Pork, Shrimps and Preserved Vegetables

香芒凍布甸

Chilled Fresh Mango Pudding

\$ 558 每位 per guest

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點心類

D I M S U M

松茸竹笙海皇灌湯餃

Seafood Dumpling with Matsutake Mushroom and Bamboo Pith in Supreme Broth

每位 per guest \$ 158



水晶蝦餃

Steamed Shrimp Dumplings

\$ 138



鮑魚燒賣皇

Steamed Pork Dumplings with Abalone

\$ 138

彩虹蝦春卷

Deep-fried Spring Rolls with Prawns

\$ 118

X.O. 醬煎腸粉

Pan-fried Rice Rolls in X.O. Sauce

\$ 118

網絲蝦粉卷

Deep-fried Rice Rolls with Shrimps

\$ 118

瑤柱菜苗餃

Steamed Conpoy Dumplings with Vegetables

\$ 118



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點心類

D I M S U M

黑椒安格斯牛肉酥

Baked Angus Beef Puff Pastry with Black Pepper

\$ 118

鮮帶子肉鬆煎蘿蔔糕

Pan-fried Turnip Cakes with Fresh Scallops and Pork Floss

\$ 118

荔茸鳳尾蝦

Deep-fried Mashed Taro Dumplings with Shrimps

\$ 118

灌湯上海小籠包

Steamed Shanghai Dumplings with Minced Pork

\$ 108

黑松露素餃

Steamed Vegetable Dumplings with Truffle

\$ 108

◀ 豆漿梅菜叉燒包

Steamed Barbecued Pork Buns with Preserved Vegetables and Soy Milk

\$ 108



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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

(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) 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

(一日前預訂) 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

(一日前預訂) 每位 \$ 728
(one-day advance order) per guest

玉環宗谷元貝

Braised Hokkaido Dried Scallops
in Vegetable Marrow

(一日前預訂) 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

八寶響螺冬瓜盅

Double-boiled Winter Melon with Assorted Seafood and Sea Whelk

\$ 968

豉汁鮮百合蘆筍炒龍蝦球

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

\$ 728

鮮蟹肉粉絲鮑魚煲

Stir-fried Abalone and Crab Meat with Vermicelli in Casserole

\$ 688

士多啤梨蝦球拼沙律蝦球

Sautéed Prawns with Strawberry and
Deep-fried Prawns with Mayonnaise

\$ 508

砵酒焗生蠔

Braised Fresh U.S. Oysters with Port Wine Sauce

\$ 468

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時令菜式

SEASONAL DELIGHTS

大良蟹肉炒鮮奶

Stir-fried Milk with Crab Meat

\$ 428

韭菜花蝦乾炒黑毛豬柳

Sautéed Sliced Iberico Pork Loin
with Chinese Chives Flower and Dried Shrimp

\$ 398

梅子炆鴨

Braised Duck with Dried Plum

\$ 388

金瑤珊瑚脆茄子

Deep-fried Eggplant with Dried Conpoy, Crab Meat and Roe Sauce

\$ 368

家鄉扒自家豆腐

Braised Homemade Bean Curd
with Pork, Conpoy and Chinese Mushroom

\$ 338

鮑汁龍穿鳳翼

Pan-fried Chicken Wings with Yunnan Ham,
Celery and Carrot in Abalone Sauce

\$ 328

蜜餞火龍果香芒牛柳粒

Sautéed Beef Cube with Marinated Dragon Fruit and Mango

\$ 308



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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 Ginseng and Red Dates

每位 per guest \$ 118

紅棗圓肉燉蘆薈

Double-boiled Aloe Vera 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

海帶香草綠豆沙

Sweet Mung Bean Paste with Grass Herbs and Seaweed

每位 per guest \$ 88

香芋窩包

Steamed Mashed Taro Buns

\$ 88

椰汁紅豆糕

Chilled Coconut Pudding with Red Bean

\$ 88

豆沙煎軟餅

Pan-fried Glutinous Rice Cake with Red Bean Paste

\$ 88



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