

金葉庭

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

矜貴
嚐味
套餐

\$ 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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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、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

上湯竹筴扒時蔬

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



辛辣味
Hot and spicy



廚師精選
Chef's Recommendation

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BUSINESS LUNCH MENU

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 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

松茸竹筴海皇灌湯餃

Steamed 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

黑松露帶子餃

Steamed Scallop Dumplings with Black Truffle Paste

\$ 118



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點心類

D I M S U M

- 鮮帶子肉鬆煎蘿蔔糕 \$ 118
Pan-fried Turnip Cakes with Fresh Scallops and Pork Floss
- 金珠鹹水角 \$ 118
Deep-fried Glutinous Rice Dumplings with Diced Pork and Dried Shrimps
- 香麻叉燒酥 \$ 108
Baked Barbecued Pork Pastries with Sesame
- 灌湯上海小籠包 \$ 108
Steamed Shanghai Dumplings with Minced Pork
- 羊肚菌素餃 \$ 108
Steamed Vegetable Dumplings with Morel Mushrooms
- ◆ 豆漿梅菜叉燒包 \$ 108
Steamed Barbecued Pork Buns with Preserved Vegetables and Soy Milk
- 白芝麻箭豬包 \$ 108
Steamed Buns with White Sesame

🌶️ 辛辣味
Hot and spicy

👨‍🍳 廚師精選
Chef's Recommendation

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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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時令菜式

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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