

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

辛辣味
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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

南瓜帶子餃

Steamed Scallop and Pumpkin Dumplings

\$ 118



辛辣味

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廚師精選

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點心類

D I M S U M

香麻叉燒酥

Baked Babecued Pork Pastries with Sesame

\$ 118

鮮帶子肉鬆煎蘿蔔糕

Pan-fried Turnip Cakes with Fresh Scallops and Pork Floss

\$ 118

金珠鹹水角

Deep-fried Glutinous Rice Dumplings with Diced Pork and Dried Shrimps

\$ 118

灌湯上海小籠包

Steamed Shanghai Dumplings with Minced Pork

\$ 108

羊肚菌素餃

Steamed Vegetable Dumplings with Morel Mushrooms

\$ 108

◀ 豆漿梅菜叉燒包

Steamed Barbecued Pork Buns with Preserved Vegetables and Soy Milk

\$ 108

🔥 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

(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

蟹皇燴官燕

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

每位 per guest \$ 738

雙冬羊腩煲

Braised Lamb Brisket with Bamboo Shoots and Dried Bean Curd Skin

\$ 688

松露醬帶子炒鮮鮑片

Sautéed Sliced Abalone and Scallops in Truffle Paste

\$ 688

鳳液伴遼參

Poached Kato Sea Cucumber with Superior Chicken Broth

每位 per guest \$ 638

羊肚菌炆海參及美國生蠔

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

\$ 628



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時令菜式

SEASONAL DELIGHTS

原籠蒜香糯米蒸星斑球

\$ 558

Steamed Spotted Garoupa Fillet with Diced Roasted Duck, Dried Shrimps, Mushrooms and Garlic

節瓜子母蝦球粉絲煲

\$ 528

Stir-fried Prawns, Shrimp Roe and Hairy Melon with Vermicelli in Casserole

雞油菌炒豚肉

\$ 398

Sautéed Chanterelle Mushrooms with Shredded Pork

韭菜花蝦乾爆肥牛

\$ 388

Sautéed Beef with Chinese Chive Flower and Dried Shrimp

風味蓮藕餅

\$ 368

Pan-fried Lotus Root Cake stuffed with Assorted Preserved Meat

黑椒土豆炆雞煲

\$ 308

Baked Chicken and Potato with Black Pepper in Clay Pot



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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

南北杏雪耳燉木瓜

Double-boiled Snow Fungus and Fresh Papaya
with Chinese Almond

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

香芋西米露

Sweetened Sago and Taro Delight

每位 per guest \$ 88

綠茶鮮奶糕

Chilled Green Tea Milk Pudding

\$ 88

欖仁馬拉糕

Steamed Chinese Sponge Cake with Olive Seeds

\$ 88

奶皇糯米糍

Glutinous Rice Dumplings with Custard Paste

\$ 88



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