

金葉庭  
THE GOLDEN  
LEAF



白松露精選 [午市]  
White Truffle Highlights [Lunch]

每款菜餚均配上意大利白松露  
all dishes are served with white truffle from Italy

竹筴上素餃

Steamed assorted vegetable dumplings, bamboo piths and fungus  
\$96

金箔蝦餃

Steamed shrimp dumplings  
\$128

瑤柱海皇灌湯餃

Assorted seafood dumpling and conpoy in supreme broth  
每位 \$158 per person

蒜香北海道帶子

Pan-seared Hokkaido scallops with green asparagus in garlic sauce  
每位 \$208 per person

芙蓉鮮蟹拑

Sautéed fresh crab claw with scrambled egg white  
每位 \$358 per person



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  
For those with special dietary requirements or allergies who may wish to know about the food ingredients used,  
please ask for the manager  
如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理

金葉庭  
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白松露精選 [晚市]  
White Truffle Highlights [Dinner]

每款菜餚均配上意大利白松露  
all dishes are served with white truffle from Italy

鮮淮山羊肚菌炒銀鱈魚  
Sautéed black cod with morels and Chinese yam  
\$458

芙蓉鮮蟹鉗  
Sautéed fresh crab claw with scrambled egg white  
每位 \$358 per person

特選上等濃雞湯浸雞  
Poached chicken in chicken essence  
半隻 \$328 half bird

蒜香北海道帶子  
Pan-seared Hokkaido scallops with green asparagus in garlic sauce  
每位 \$208 per person

野菌炆伊麵  
Braised e-fu noodles with mushrooms  
\$238



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