

頭盤小食

A P P E T I S E R S 前菜

海蜇醉雞片

\$ 180

Jellyfish with
sliced drunken chicken

くらげと薄切り酔っ払い鳥の前菜



蒜泥白肉卷

\$ 130

Sliced pork rolls with
cucumber and garlic sauce

胡瓜の薄切り豚肉巻き
ニンニクソース添え

迷你炸蝦丸

\$ 145

Deep-fried prawn balls
揚げ海老団子

浙江海蜇頭

\$ 130

Jellyfish tossed with
spring onion and sesame oil
くらげの前菜ねぎと胡麻油風味

汾酒牛腩

\$ 135

Marinated sliced beef shank
with Chinese wine
牛すね肉の中国酒風味マリネ

爽脆千層耳

\$ 130

Layered pig's ears marinated
with oriental spices
豚の耳のマリネ胡麻チリソースあえ

椒鹽牛柳粒

\$ 130

Sautéed diced beef
with spicy salt
サイコロ牛肉香辛塩炒め

蒜香椒鹽豆腐粒

\$ 105

Deep-fried diced bean curd
with garlic salt
揚げ豆腐のガーリックソルト風味

上素腐皮卷

\$ 130

Pan-fried mixed vegetables
rolls in dried bean curd skin
野菜の湯葉巻揚げ



帶辣味
Hot and spicy
辛めの味付けです



廚師精選
Chef's Recommendation
金葉庭調理長のお勧め料理

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燒味 冷熱 盤

BARBECUED SPECIALITIES

バーベキュー料理

北京片皮鴨 \$ 900

(二食) (一日前預訂) 每隻 Whole 一羽

Roasted whole Peking duck
(2 course) (order one day in advance)

北京ダック ホール
(前日までにご予約ください)

明爐吊燒鴨 \$ 230

Roasted crispy duck
served with plum sauce

ローストダックプラムソース添え

乳豬燒味拼盤 \$ 300

Barbecued meat platter
with suckling pig

各種肉類前菜子豚の皮焼き入り

太白醉翁鴿 \$ 230

每隻 Whole 一羽

Cold pigeon,
marinated with rice wine

鳩肉の冷製

玫瑰豉油雞 \$ 260

Marinated chicken
in soy sauce

チキンの醤油マリネ

蜜糖汁叉燒 \$ 220

Barbecued pork,
glazed with queen's honey

チャーシューのはちみつ風味

化皮乳豬件 \$ 260

Barbecued suckling pig

子豚の皮焼きスライス

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湯羹類

S O U P S スープ

燕窩鷓鴣粥

Braised minced partridge porridge with bird's nest

燕の巣入り鷓鴣挽き肉のスープ

\$ 315

每位
Per person
お一人様



酸辣海鮮羹

Hot and sour piquant soup with seafood

魚貝類入りピリ辛スープ

\$ 165

每位
Per person
お一人様

竹笙菜膽燉北菇

Double-boiled clear broth with bamboo piths, black mushroom and brassica

竹の子と椎茸入りコンソメスープ

\$ 185

每位
Per person
お一人様

蟹肉西湖牛肉羹

Braised minced beef soup with egg white and crabmeat

卵白と蟹肉入り牛挽肉のスープ

\$ 155

每位
Per person
お一人様

竹筒鮮人參

雪耳土雞湯

Double-boiled chicken soup with fresh ginseng and snow fungus served in bamboo

新鮮な朝鮮人參と白木耳入りチキンスープ竹筒に入れて

\$ 175

每位
Per person
お一人様

蟹肉粟米羹

Sweet corn soup with crabmeat and egg white

蟹肉と卵白入りコーンスープ

\$ 150

每位
Per person
お一人様

鮮蝦雲吞竹笙湯

Double-boiled clear broth with shrimp dumplings and bamboo piths

海老ワンタンと竹の子入りスープ

\$ 165

每位
Per person
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燕窩竹笙類

BIRD'S NESTS AND BAMBOO PITHS

燕の巢と竹の子類

珊瑚扒官燕

\$ 1,100

Braised superior bird's nest
with crabmeat and crab roe

每位
Per person
お一人様

蟹肉と蟹の卵入り特選燕の巢の蒸し煮

四寶釀竹笙

\$ 440

Steamed shredded abalone,
Chinese mushroom, Yunnan
ham and seasonal vegetables
stuffed in bamboo piths

薄切り蒸しあわび、マッシュルーム、
ハムと季節野菜の竹の子詰め

鴿蛋扒官燕

\$ 985

Braised superior bird's nest
with pigeon eggs

每位
Per person
お一人様

鳩の卵入り特選燕の巢の蒸し煮

香煎琵琶燕

\$ 425

Pan-fried bird's nest
with egg and crabmeat

兩件
Two pieces
二本

蟹肉入り燕の巢の煎り卵

竹笙釀官燕

\$ 665

Steamed bamboo piths
with superior bird's nest

兩件
Two pieces
二本

特選燕の巢と竹の子の蒸し物

雞茸燕窩羹

\$ 335

Bird's nest simmered
in minced chicken soup

每位
Per person
お一人様

鶏挽き肉入り燕の巢スープ

鮮蟹肉燴官燕

\$ 635

Braised superior bird's nest
soup with fresh crabmeat

每位
Per person
お一人様

新鮮な蟹肉入り特選燕の巢スープ



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鮑魚類

A B A L O N E あわび料理



原隻乾鮑

Braised whole abalone
in oyster sauce

鮑のオイスターソース蒸し煮

時價

Market price

時価

鵝掌扣鮑片

\$ 1,150

Braised sliced abalone
with goose webs

新鮮なあわびとアヒルの水掻きの炒め煮

乾隆一品窩

\$ 1,500

Braised fish maw,
Chinese mushrooms and
sliced abalone in clay pot

魚の浮き袋、椎茸、
薄切りあわびの土鍋煮

京蔥爆關東遼參

\$ 1,050

Sautéed dried Kanto
sea cucumber with spring onion

乾燥なまこと葱の炒め物

婆參鮮鮑片

\$ 1,300

Braised sliced abalone
with sea cucumber and
seasonal vegetables

新鮮な薄切りあわびとなまこと
季節野菜の炒め煮

蝦子海參

\$ 700

Braised sea cucumber
with shrimp roe

海老の卵入りなまこの蒸し煮



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SELECTION SEAFOOD

海鮮料理

生猛海鮮 (紅斑、青衣、東星斑)

Live fish (pink garoupa, green wrasse, spotted garoupa)

活魚各種 お好きなお魚を下記よりお選びください。蒸し料理にてご用意いたします。紅ハタ、青班鯛、星ハタ

時價

Market price 時価

生海蝦 (醉翁蝦、蒜茸蒸、椒鹽焗、陳皮頭菜上湯浸、豉油皇)

Fresh prawns (drunken in Chinese wine, steamed with garlic, baked with spicy salt, poached with tangerine peel and diced vegetables in clear essence or pan-fried with soy sauce)

時價

Market price 時価

海老料理各種 酔っぱらい海老、にんにく蒸し、スパイシーソルト焼き、チキンスープの湯通し風、醤油風味のから揚げ

肉蟹 (花彫蒸、椒鹽焗、薑蔥焗、蒜茸蒸)

Live crab (steamed in Chinese wine, baked with spicy salt, baked with ginger and spring onion or steamed with minced garlic)

時價

Market price 時価

蟹料理各種 中国酒蒸し、スパイシーソルト焼き、しょうがとたまねぎ焼き又はにんにく蒸し

龍蝦 (上湯焗、薑蔥焗、蒜茸蒸、刺身)

Live lobster (baked with superior essence, baked with ginger and spring onion, steamed with minced garlic or sashimi)

時價

Market price 時価

各種大海老料理 特性ソース大海老焼き、しょうがと葱味大海老焼き
ニンニクのみじん切り添え大海老蒸しまたは大海老刺身わさびソース添え

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FISH & SEAFOOD FAVOURITES

海鮮料理

兩儀星斑球 \$ 480

Sautéed fillet of spotted groupa
with sweet and sour sauce

ハタの切り身の甘酢ソースがけ

上湯百花煎釀帶子 \$ 335

Pan-fried scallops stuffed
with minced shrimps
in superior broth

海老のすり身詰めほたてのフライ

干燒大明蝦球 \$ 450

Sautéed king prawns
with chili and barbecue sauce

新鮮な海老のチリバ
ーベキューソース炒め

薑茸米酒蒸鮮蟹鉗 \$ 305

Steamed fresh crab claw
with minced ginger
and rice wine

蟹の爪しょうがと中国酒蒸し

每位
Per person
お一人様

菠蘿山楂川汁爆蝦球 \$ 420

Sautéed king prawns with pineapple
and hawthorn herbs in chili sauce

海老のパイナップル入り
チリソース炒め

香辣焗蝦崧茄子 \$ 295

Braised eggplant with
minced shrimps and chili sauce

海老のすり身詰め茄子の炒め煮

南瓜香燒斑球 \$ 420

Sautéed fillet of groupa
with pumpkin in barbecue sauce

ハタとかぼちやのバ
ーベキューソース炒め

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FISH & SEAFOOD FAVOURITES

海鮮料理

薑蔥粉絲生蝦煲 \$ 450

Sautéed prawns
with vermicelli, ginger and
spring onion in clay pot
バーミセリと新鮮な海老炒めし
うがと葱香味炒め物土鍋仕立て

燒雲腿碧綠響螺片 \$ 425

Sautéed sliced sea whelk with
Yunnan ham and seasonal vegetables
バイ貝、ハムと季節野菜の炒めもの

百花帶子鳳尾蝦 \$ 385

Deep-fried prawns stuffed
with scallops and minced shrimps
海老とほたてのすり身で包んだ
海老のフライ

✦ 上湯蝦乾 \$ 300

頭菜浸龍脷球

Poached fillet of sole with
dried shrimps and preserved
vegetables in clear broth
干し海老と中国漬物入り平目
のクリアスープ煮

豉汁露筍龍脷球 \$ 300

Sautéed fillet of sole with
asparagus in black bean sauce
平目の黒大豆ソース炒め
アスパラガス添え

松子菠蘿鮮蝦仁 \$ 295

Sautéed prawns with
pineapple and pine nuts
海老の炒め物パイナップルと松の実入り

焗釀鮮蟹蓋 \$ 240

Baked crabmeat with
onion served in crab shell
蟹の甲羅焼き

每位
Per person
お一人様

✦ 鮮鮑焗釀響螺 \$ 240

Baked sea whelk stuffed
with diced seafood,
abalone, chicken and onion
角切り海鮮各種鮑、鶏、葱の詰め物
入りバイ貝焼き

每位
Per person
お一人様

🔥 帶辣味
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健康素食

VEGETARIAN DISHES

ベジタリアン料理

紗窗竹影

\$ 285

Sautéed fresh asparagus
with bamboo piths

アスパラガスと竹の子の炒め煮



香辣豆乾素雞

\$ 190

Braised dried bean curd
and chili sauce

乾燥豆腐のチリソース炒め煮

如意吉祥

\$ 215

(竹笙片扒猴頭菇、榆耳、雪耳)

Stewed mushrooms and
fungus with bamboo piths

椎茸、きくらげと竹の子の煮もの

泮水素芥香

\$ 190

Sautéed mixed vegetables with
sliced lotus roots in potato nest

各種野菜と蓮根の炒め物
のポテトバスケット入り



佛海蒲團

\$ 205

(豆腐片扒羅漢上素)

Braised superior vegetables
with sliced bean curd

野菜と豆腐の炒め煮

花菇上素羹

\$ 175

Braised diced vegetables
soup with mushrooms
and sweet corn

生椎茸ととうもろこしいり
角切り野菜スープ

每位
Per person
お一人様

如來仙子

\$ 190

(清炒馬蹄、鮮菇、松子、白果)

Sautéed diced mushrooms
with water chestnut, pine nuts
and ginkgo

ヒシの実、松の実、
銀杏と生椎茸の炒めもの



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蔬菜類

VEGETABLES

野菜料理

雲腿蟹髀扒雙蔬 \$ 290

Braised twin vegetables with fresh crabmeat and Yunnan ham

2種類の野菜と新鮮な蟹肉とハムの炒め煮

上湯肘子浸娃娃菜 \$ 240

Poached baby white cabbage with sliced Yunnan ham and superior broth

白菜とハムのスープ煮

海味上湯素菜窩 \$ 275

Assorted dried seafood with mixed vegetables and superior broth in clay pot

乾燥魚貝類と野菜のスープ煮

紅燒滑豆腐 \$ 200

Braised bean curd with mushrooms in oyster sauce

豆腐と生椎茸のオイスターソース炒め

🌿 腐皮銀杏扒雙蔬 \$ 260

Stewed twin vegetables with sliced bean curd and ginkgo

旬のお野菜二種と薄切り豆腐と銀杏煮込み

乾煸雪菜四季豆 \$ 200

Sautéed string beans with preserved vegetables

さやいんげんと中国漬け物の炒めもの

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雞類

C H I C K E N

雞肉料理

✦ 特選上等 濃雞湯浸雞 \$ 600
每隻 Whole 一羽

Poached chicken with
superior chicken broth \$ 310
半隻 Half bird 半羽
鶏の特製チキンエキス煮

✦ 金牌吊炸雞 \$ 600
每隻 Whole 一羽

Shallow-fried
crispy chicken \$ 310
半隻 Half bird 半羽
広東風鶏のフライ

惠州梅菜雞 \$ 310
半隻 Half bird 半羽

Braised chicken
with preserved vegetables
in clay pot
蒸し鶏中国漬け物添え

乾蔥豆豉雞球煲 \$ 240

Baked sliced chicken with
black bean sauce in clay pot
薄切り鶏肉の黒大豆ソース炒め

🌶️ 桃仁宮爆雞丁 \$ 230

Sautéed diced chicken
with walnuts and chili sauce
角切り鶏肉と胡桃のチリソース炒め

🌶️ 帶辣味
Hot and spicy
辛めの味付けです

✦ 廚師精選
Chef's Recommendation
金葉庭調理長のお勧め料理

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家禽類

P O U L T R Y

鳩料理

豉味鮮百合炒鴿甫 \$ 270

Sautéed sliced pigeon with
lily buds and black bean sauce
薄切り鳩肉とユリの黒大豆ソース炒め

生菜包乳鴿崙 \$ 250

Stir-fried minced pigeon and
bamboo shoots served with lettuce
鳩挽き肉と竹の子の炒めものレタス包み

豉油皇浸乳鴿 \$ 230

(需時三十分鐘) 每隻 Whole 一羽

Poached whole pigeon
in soy sauce
(30 mins. advance notice is required)

鳩肉の湯通し醤油添え
(30分程時間がかかります)

脆皮燒乳鴿 \$ 230

每隻 Whole 一羽

Roasted whole crispy
pigeon

鳩肉のロースト

 帶辣味
Hot and spicy
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豬肉類

P O R K

豚肉料理

✦ 香葱爆炒脆豚肉 \$ 308

Sautéed pork with
spring onion and ginger

豚肉とネギの生姜焼き

蒜香焗肉排 \$ 225

Baked spare ribs with spicy salt

スペアリブ香辛料焼き

鎮江香醋骨 \$ 225

Baked spare ribs
with brown vinegar

スペアリブビネガーソース焼き

紅燒肉崧茄子 \$ 225

Minced pork with
stewed eggplant in clay pot

ひき肉と茄子煮物土鍋仕立て

X.O.醬露筍炒肉丁 \$ 225

Sautéed diced pork with
fresh asparagus in X.O. sauce

角切り豚肉とアスパラガス
のXOソース炒め

十香醉肉排 \$ 225

Braised spare ribs
with Chinese herbs

スペアリブの中華ハーブ焼き

鳳梨咕嚕肉 \$ 225

Sweet and sour pork with
pineapple and bell peppers

特製酢豚

🌶️ 帶辣味
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辛めの味付けです

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牛肉類

B E E F 牛肉料理

🍷 古法炆牛肋骨 \$ 435
Braised beef ribs with turnips
ビーフリブと大根の蒸し煮

中式煎牛柳 \$ 240
Chinese style wok-fried
beef tenderloin
中華風テンドーロインステーキ

夏果露筍牛柳粒 \$ 310
Sautéed diced beef with fresh
asparagus and macadamia nuts
牛ひれ肉ニンニクと香辛塩香味焼き

🌶️ 麻婆滑豆腐 \$ 240
Braised bean curd with
minced beef and chili sauce
マーボー豆腐

蜜汁黑椒牛柳甫 \$ 240
Pan-fried fillet of beef with
black pepper and honey
フイレ牛肉の黒こしょうと
蜂蜜ソース炒め

蠔皇金菇牛柳卷 \$ 240
Stir-fried sliced beef rolls with
enoki mushrooms in oyster sauce
えのきだけの牛肉巻
きオイスターソース香味焼き

🌶️ 帶辣味
Hot and spicy
辛めの味付けです

🍷 廚師精選
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麵類

N O O D L E S

ヌードル

乾炒鮑魚雞絲河 \$ 265

Fried rice noodles with
shredded chicken and abalone

細切り鶏肉とあわびのきしめん
風焼きそば

鮑魚汁撈麵 \$ 235

Braised noodles
with abalone sauce

鮑ソースそば

海鮮皇炒麵 \$ 260

Fried noodles
with assorted seafood

各種海鮮入り焼きそば

瑤柱金菇炆伊麵 \$ 235

Braised E-Fu noodles with
shredded conpoy and
enoki mushrooms

貝柱とえのきだけ入り焼きそば

豉椒蝦球炒河 \$ 260

Fried rice noodles with prawns
in black bean and chili sauce

海老入りライスヌードルの
黒大豆チリソース炒め

雲南魚絲麵線 \$ 140

Poached noodles with
shredded fish in fish soup

魚の薄切り入り雲南風蒸しそば

每位
Per person
お一人様

松露醬野菌炆伊麵 \$ 235

Braised E-Fu noodles with
mushrooms in truffle paste

黒トリュフソース風味のきの
こ入り煮込み伊府麵

 帶辣味
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辛めの味付けです

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飯類

R I C E

飯類

瑤柱福建炒飯

\$ 300

Fook Kin-style fried rice
with shredded conpoy

福建風干し貝柱の炒飯

瑤柱蛋白蔥花炒飯

\$ 230

Fried rice with shredded conpoy,
egg white and spring onion

干し貝柱、卵白、ねぎ入り炒飯

金葉庭炒飯

\$ 240

Golden Leaf fried rice

金葉庭特製炒飯

蝦醬牛崧炒飯

\$ 220

Fried rice with minced beef
in shrimp paste

牛挽肉入り海老風味チャーハン

鮑汁鯿魚雞粒炒飯

\$ 240

Fried rice with cuttlefish and
diced chicken in abalone sauce

イカと鶏肉の炒飯鮑ソース

爆炒蘿蔔糕

\$ 220

Pan-fried turnip cake with egg,
onion, bean sprouts and
minced pork

卵、玉葱、もやしと豚挽き肉の大根餅

梅菜楊州炒飯

\$ 230

Yeung Chow-style fried rice
with barbecue pork, shrimps
and preserved vegetables

特製五目炒飯



帶辣味

Hot and spicy

辛めの味付けです



廚師精選

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