

金葉庭

精選午市套餐

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)

Selection of dim sum

(steamed shrimp dumplings, steamed pork dumplings with abalone, deep-fried spring rolls with prawns and steamed crabmeat dumplings with vegetables)

雞茸燕窩羹

Bird's nest simmered in minced chicken soup

焗釀鮮蟹蓋

Baked crabmeat with onion served in crab shell

南瓜香燒斑球

Sautéed fillet of garoupa 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 fried rice

蛋白杏仁茶

Sweetened Chinese almond delights with egg white

\$ 688 每位 Per person



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

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。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。
Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

金葉庭

時令午市套餐

SEASONAL LUNCH MENU

金葉二小碟 (上素腐皮卷, 蒜泥白肉卷)

Deluxe appetizers

(pan-fried mixed vegetables rolled with dried bean curd skins and sliced 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

鮮百合菜遠炒龍脷球

Sautéed fillet of sole with fresh lily buds and greens

菠蘿山楂川汁爆蝦球

Sautéed king prawns with pineapple and hawthorn herbs in chili sauce

梅菜揚州炒飯

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

香芒凍布甸

Chilled fresh mango pudding

\$ 498 每位 Per person

🌶️ 辛辣味
Hot and spicy

👨‍🍳 廚師精選
Chef's Recommendation

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