

點心類

D I M S U M

竹笙海皇灌湯餃

Seafood dumpling with bamboo pith in supreme broth

Per person 每位 \$ 138



金箔蝦餃

Steamed shrimp dumplings with gold leaf

\$ 108



鮑魚燒賣皇

Steamed pork dumplings with abalone

\$ 108

彩虹蝦春卷

Deep-fried spring rolls with prawns

\$ 98

X.O. 醬煎腸粉

Pan-fried rice rolls in X.O. sauce

\$ 98

網絲蝦粉卷

Deep-fried rice rolls with shrimps

\$ 98

蟹肉菜苗餃

Steamed crabmeat dumplings with vegetables

\$ 98



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。
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荔茸帶子粿

Deep-fried mashed taro dumplings with scallops

\$ 98

黑椒鴨肉酥盒

Baked duck meat pastries with black pepper

\$ 90

黑松露素餃

Steamed vegetable dumplings with black truffle paste

\$ 90

灌湯上海小籠包

Steamed Shanghai dumplings with minced pork

\$ 88

鮮帶子片肉鬆煎蘿蔔糕

Pan-fried turnip cakes with fresh scallops and pork floss

\$ 88



豆漿梅菜叉燒包

Steamed barbecued pork buns with preserved vegetables and soy milk

\$ 88

芝麻箭豬包

Steamed buns with sesame

\$ 78

迷你蛋撻

Baked mini egg tarts

\$ 78



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金葉庭經典

CLASSIC DISHES

蠔皇原隻十四頭禾麻鮑魚伴芥膽 (預訂)

Braised whole Oma abalone (14 heads)
with mustard green in oyster sauce (one day advance order)

Per person 每位 \$ 4,600

蠔皇原隻十四頭吉品鮑魚伴露筍 (預訂)

Braised whole Yoshihama abalone (14 heads)
with asparagus in oyster sauce (one day advance order)

Per person 每位 \$ 4,500

廚師汁花膠撻扣鵝掌伴時蔬 (三日前預訂)

Braised fish maw and goose webs with seasonal vegetables
in chef's homemade sauce (three day advance order)

Per person 每位 \$ 4,300

特級陳皮椰皇螺頭燉原隻鮮鮑 (預訂)

Double-boiled whole fresh abalone soup with sea whelk
and supreme tangerine peel served in coconut (one day advance order)

Per person 每位 \$ 680

京葱爆燒原條關東遼參

Wok-fried whole Kanto sea cucumber with scallion

Per person 每位 \$ 580

野生冬蟲草、竹絲雞、淮山、

杞子燉螺頭湯 (預訂)

Double-boiled cordyceps soup with sea whelk,
silky chicken and Chinese herbs (one day advance order)

Per person 每位 \$ 430

玉環宗谷元貝 (預訂)

Braised Hokkaido dried scallops stuffed
in vegetable marrow (one day advance order)

Per person 每位 \$ 200



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時令菜式

SEASONAL DISHES

廚師蠔皇炆原隻特級鮑魚

Braised whole abalone with oyster sauce

Each 每隻 \$ 880

八寶響螺冬瓜盅

Double-boiled whole winter melon soup with assorted seafood and sea whelk

\$ 880

松露醬野菌銀鱈魚

Sautéed black cod with mushrooms in truffle paste

\$ 488

陳草菇薑葱爆生蠔

Sautéed fresh U.S. oysters with mushrooms, spring onion and ginger

\$ 468

清湯蘿蔔安格斯牛腩煲

Stewed Angus beef brisket with turnip in clay pot

\$ 468

子母蝦球粉絲煲

Sautéed prawns and shrimp roe with vermicelli in clay pot

\$ 408

豉汁涼瓜海參炆雞煲

Braised sea cucumber and chicken with bitter melon in black bean sauce

\$ 398

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窩巴燒汁帶子

Sautéed scallops in BBQ Sauce with rice cracker

\$ 368

金瑤珊瑚脆茄子

Deep-fried eggplant with crab roe and dried conpoy in crabmeat sauce

\$ 308

鮑汁龍穿鳳翼

Pan-fried chicken wings

stuffed with shredded Yunnan ham, celery and carrot in abalone sauce

\$ 288

蜜餞火龍果香芒牛柳粒

Sautéed diced beef with marinated dragon fruit and mango

\$ 288

韓式粉絲泡菜黑毛豬煲

Korean-style sliced Iberico pork with vermicelli and kimchi

\$ 268

瑤柱花菇肉崙扒自家製豆腐

Braised homemade tofu

with minced pork, shredded conpoy and Chinese mushrooms

\$ 248



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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

Per person 每位 \$ 600

鮮人參紅蓮燉雪蛤

Double-boiled harsmar with fresh ginseng and red dates

Per person 每位 \$ 100

紅棗圓肉燉海底椰

Double-boiled sea coconut with dried longan and red dates

Per person 每位 \$ 78



脆皮龜苓膏

Crispy Chinese herbal turtle jelly

Per person 每位 \$ 78

香芒凍布甸

Chilled mango pudding

Per person 每位 \$ 78



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DESSERTS

軟滑豆腐花

Sweetened tofu pudding

Per person 每位 \$ 78

栗子蓉西米焗布甸

Baked sago pudding with chestnut paste

Per person 每位 \$ 78

腐竹薏米蛋花糖水

Sweetened bean curd skins with egg and coix seed

Per person 每位 \$ 78

綠茶豆沙煎軟餅

Pan-fried green tea glutinous rice cake with red bean paste

\$ 78

黑芝麻椰汁糕

Chilled coconut and black sesame pudding

\$ 78



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