

A MID-AUTUMN FESTIVAL TO REMEMBER

聚

全葉庭 GOLDEN LEAF



FULL MOON GLAMOUR 匠 心 巧 製・矜 貴 滋 味

金葉庭秉承傳統,精製多款中秋月餅與您分享金秋美意。油心蛋黃 象徵團圓,不論傳統白蓮蓉蛋黃月餅,或是新派奶黃月餅, 均以上乘食材烘焙,款款點綴月圓佳節。

此外,今年金葉庭亦與本地獲獎手工氈酒品牌緻月 (Two Moons) 攜手推出首個氈酒月餅禮盒,並邀請北魏體書法大師楊佳師傅揮毫, 以其手筆勾勒禮盒設計,誠意呈獻百分百香港原製造的月餅。

The Mid-Autumn Festival is about reunion with your family and loved ones.

Golden Leaf offers a selection of handcrafted mooncakes including traditional
White Lotus Seed Mooncakes and modern Mini Creamed Egg Yolk Mooncakes
as the luxurious and delicious gifts to celebrate festive togetherness.

In addition, Golden Leaf debuts its long-awaited collaboration with Two Moons, the award-winning local distillery, launching its first-ever gin mooncake box set. The design of the mooncake box pays tribute to the traditional Chinese culture featuring Beiwei Kaishu calligraphy crafted by Master Yeung Kai.



港麗緻月氈酒月餅禮盒 ARTISANAL GIN MOONCAKE GIFT BOX SET

全葉庭 GOLDEN

TWO MCONS





FESTIVE DELICACIES 團 圓 • 歡 欣 滿 載

送贈精美禮物籃,傳承節日真摯祝福。餅店呈獻四款禮物籃,盛載金葉庭華貴月餅禮盒、矜貴食材及美酒等節日佳品,讓您與業務伙伴、 好友同儕分享金秋喜悅。

希爾頓榮譽客會會員預購華貴月餅或禮物籃可享低至85折早鳥優惠, 讓您樂享團圓美意。餅店亦提供禮籃訂製服務,有關詳情 請致電(852)25213838。

Share Mid-Autumn Festival blessings with family, friends or business partners with our elegant hampers brimming with the finest selection of luxurious festive treats including mooncake delicacies, Golden Leaf Signature X.O. Sauce, premium wines hand-picked by dedicated sommelier, and many more.

Hilton Honors members enjoy up to 15% off exclusive early bird offer for mooncake and hamper orders. For customized hampers, please contact

The Cake Shop on (852) 2521 3838.

金秋·聚 REUNION

傳統白蓮蓉蛋黃中裝月餅	一盒
中式合桃酥禮盒	一盒
精選法國紅酒	一瓶
英式紅茶	一罐
Traditional White Lotus Seed Paste with Egg Yolk Mooncake	1 box
Homemade Chinese Walnut Cookies	1 box
Premium French Red Wine	1 bottle
English Ceylon Tea	1 can

金秋・讌月 PROSPERITY

傳統白蓮蓉蛋黃中裝月餅	一盒
中式合桃酥禮盒	一盒
精選法國紅酒	一瓶
英式紅茶	一罐
金葉庭自家製X.O.醬	170克
冬菇禮盒	一盒
朱古力禮盒	一盒
曲奇餅	一盒
Traditional White Lotus Seed Paste with Egg Yolk Mooncake	1 box
Homemade Chinese Walnut Cookies	1 box
Premium French Red Wine	1 bottle
English Ceylon Tea	1 can
Golden Leaf Homemade X.O. Sauce	170g
Chinese Mushrooms	1 box
Chocolate Pralines	1 box
Cookies	1 box

HK\$1,988

金秋・映月 INDULGENCE

INDULGENCE					
傳統白蓮蓉蛋黃中裝月餅	一盒				
中式合桃酥禮盒	一盒				
琥珀合桃禮盒	一盒				
精選法國紅酒	一瓶				
巴黎之花香檳	一瓶				
英式紅茶	一罐				
金葉庭自家製X.O.醬	170克				
冬菇禮盒	一盒				
朱古力禮盒	一盒				
曲奇餅	一盒				
鮑魚	一罐				
鱈魚膠	一盒				
Traditional White Lotus Seed Paste with Egg Yolk Mooncake	1 box				
Homemade Chinese Walnut Cookies	1 box				
Homemade Honey Glazed Walnuts	1 box				
Premium French Red Wine	1 bottle				
Perrier-Jouët Grand Brut, Champagne, N.V.	1 bottle				
English Ceylon Tea	1 can				
Golden Leaf Homemade X.O. Sauce	170g				
Chinese Mushrooms	1 box				
Chocolate Pralines	1 box				
Cookies	1 box				
Abalone	1 can				
Dried Cod Fish Maw HK\$2,988	1 box				

HK\$1,388

金秋・豊 收 HARVEST

傳統白蓮蓉蛋黃中裝月餅	一盒	朱古力禮盒	一盒
中式合桃酥禮盒	一盒	曲奇餅	一盒
琥珀合桃禮盒	一盒	鮑魚	一罐
精選法國波爾多紅酒 2014年	一瓶	螺片	一罐
法國唐培里儂香檳王	一瓶	花膠	一盒
英式紅茶	一罐	日本乾元貝	一盒
金葉庭自家製X.O.醬	170克	髮菜	一盒
冬菇禮盒	一盒		
Traditional White Lotus See Egg Yolk Mooncake	ed Paste wit	:h	1 box
Homemade Chinese Walnu	ıt Cookies		1 box
Homemade Honey Glazed W	alnuts		1 box
Domaine de Chevalier Bordeaux, 2014			1 bottle
Dom Perignon Champagne	e, N.V.		1 bottle
English Ceylon Tea			1 can
Golden Leaf Homemade X.O	. Sauce		170g
Chinese Mushrooms			1 box
Chocolate Pralines			1 box
Cookies			1 box
Abalone			1 can
Sea Whelk Slices			1 can
Dried Fish Maw			1 box
Japanese Dried Conpoy			1 box
Dried Sea Moss			1 box





HK\$6,888



團月相聚之時,金葉庭特意於9月5至12日呈獻中秋團圓菜譜,讓圖家聚餐更顯美滿。七道菜晚宴菜譜定價每位港1,388元*,包括「燕窩海鮮羹」及「蠔皇鮮鮑魚」等招牌菜式,為月圓之夜譜上點滴滋味。預訂及查詢,請瀏覽ConradDining.com或致電(852)28228970聯絡金葉庭。

Golden Leaf has crafted an auspicious seven-course menu for the perfect family get-togethers. Featuring delicate flavours namely braised bird's nest in seafood soup and the braised whole abalone in oyster sauce, the menu is priced at HK\$1,388* per diner available from 5 to 12 September. Reserve your seats now at ConradDining.com or contact the Golden Leaf on (852) 2822 8870.

^{*} 另 收 加 一 服 務 費 Subject to a 10% service charge

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