

點心類

D I M S U M

松茸竹笙海皇灌湯餃

Seafood dumpling

with matsutake mushroom and 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

蟹肉菜苗餃

Steamed crabmeat dumplings with vegetables

\$ 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



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

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羊肚菌素餃

Steamed vegetable dumplings with morel

\$ 98

香麻叉燒酥

Baked barbecued pork pastries with sesame

\$ 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

金珠咸水角

Deep-fried glutinous rice dumplings with diced pork and dried shrimps

\$ 88

黑金流沙包

Steamed charcoal buns with black sesame paste

\$ 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

廚師汁花膠撥扣鵝掌伴時蔬 (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

蟹皇鮮蟹肚乾撈官燕

Braised superior bird's nest with fresh crabmeat and crab roe

\$ 898

廚師蠔皇炆原隻特級鮑魚

Braised whole abalone with oyster sauce

each 每隻 \$ 880

松露醬帶子炒鮮鮑片

Sautéed sliced abalone and scallops in truffle paste

\$ 638

枝竹羊腩煲

Braised lamb brisket
with bamboo shoots and dried bean curd skin in claypot

\$ 588

葱燒柚皮銀鱈魚

Sautéed black cod with pomelo skin and spring onion

\$ 488

秘醬蟹肉粉絲鮑魚煲

Braised abalone and crabmeat with vermicelli in claypot

\$ 488

避風塘炒班球

Sautéed garoupa fillet with deep-fried garlic and chilli

\$ 488

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SEASONAL DISHES

原籠蒜香糯米蒸星班球

Steamed spotted garoupa fillet
with diced roasted duck, garlic and glutinous rice

\$ 468

瑤柱白菌焗生蠔煲

Braised U.S. oysters
with button mushrooms and shredded conpoy in claypot

\$ 468

脆皮燒汁和牛

Crispy Wagyu beef in barbecued sauce

\$ 458

魚湯花膠菜肉雲吞煲

Braised fish maw and pork wonton with fish broth in claypot

\$ 408

脆皮翡翠窩貼

Deep-fried bean curd skin with spinach and minced cuttlefish

\$ 308

風味蓮藕餅

Pan-fried lotus root cake
stuffed with minced pork and assorted preserved meat

\$ 268



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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

鮮人參紅蓮燉桃膠

Double-boiled peach gum with fresh ginseng and red dates

per person 每位 \$ 100

杞子圓肉桂花糕

Chilled osmanthus jelly with wolfberries and dried longan

\$ 88

南北杏雪耳燉木瓜

Double-boiled snow fungus and fresh papaya
with Chinese almonds

per person 每位 \$ 78



脆皮龜苓膏

Crispy Chinese herbal 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

綠茶豆沙煎軟餅

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

\$ 78

香芋脆珍珠球

Deep-fried glutinous rice dumplings with mashed taro

\$ 78



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