

CHEF'S SIGNATURE LUNCH MENU

金葉點心拼盤

(水晶蝦餃, 鮑魚燒賣皇, 彩虹蝦春卷, 紫薯帶子餃)

Dim Sum Platter

(Steamed Shrimp Dumpling, Steamed Pork Dumpling with Abalone, Deep-Fried Spring Roll with Prawn, Steamed Scallop Dumpling with Purple Potatoes)

雞茸燕窩羹

Bird's Nest simmered in Minced Chicken Soup

焗釀鮮蟹蓋

Baked Crab Meat with Onion served in Crab Shell

南瓜香燒斑球

Sautéed Fillet of Garoupa with Pumpkin in Barbecue Sauce

上湯什笙扒時蔬

Poached Seasonal Vegetables with Bamboo Pith in Superior Broth

金葉庭炒飯

Signature Fried Rice

蛋白杏仁茶

Sweetened Almond Cream with Egg White

\$ 688 每位 per person



夢 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



BUSINESS 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)

什笙菜膽雲腿燉北菇湯

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~ 毎位 per person





