金葉庭 矜貴嚐味套餐

A TASTE OF GOLDEN LEAF

乳豬叉燒拼海蜇
Barbecued Suckling Pig, Barbecued Pork and Jelly Fish

酸辣海鮮羹
Hot and Sour Soup with Seafood

鮮鮑焗釀響螺
Baked Sea Whelk with Seafood, Abalone, Chicken and Onion

山楂川汁鴛鴦玉簪蝦球
Sautéed Prawns with Yunnan Ham in Hawthorn and Sichuan Chilli Sauce

上湯蝦乾頭菜浸斑球
Poached Garoupa Fillet with Dried Shrimps and Preserved Vegetables

濃雞汁浸雞
Poached Chicken with Chicken Essence

金葉庭炒飯
Signature Golden Leaf Fried Rice

蛋白杏仁茶
Sweetened Chinese Almond Cream with Egg White

美點雙輝
Chinese Petits Fours

$ 1,038 每位 per guest

最少4位享用 For a minimum of 4 guests

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

酒店提供的食物及飲料可能含有微量致敏物，因廚房為共用環境而可能存在各種致敏物。如有特殊飲食需求或對某些食物過敏，請向餐廳經理了解食物成分。
Our food and beverages may contain traces of allergens, as our kitchen is a shared environment where allergens may be present. Guests with specific dietary requirements or allergies are advised to contact the restaurant manager for details.

金葉庭 翡翠尊貴套餐

PREMIUM JADE MENU

精美燒味拼盤
Deluxe Barbecued Meat Platter

酸辣海鮮羹
Hot and Sour Soup with Seafood

焗釀鮮蟹蓋
Baked Crab Meat with Onion and Cream Sauce

茶樹菇醬雜菌炒帶子
Sautéed Scallops with Assorted Mushrooms in Tea Tree Mushroom Sauce

蒜香牛柳甫
Pan-fried Beef Fillet in Spicy Garlic Salt

梅菜揚州炒飯 或 瑤柱金菇炆伊麵
Yeung Chow Fried Rice with Barbecued Pork, Shrimps and Preserved Vegetables
or Braised E-fu Noodles with Conpoy and Enoki Mushrooms

生磨合桃露
Sweetened Fresh Walnut Cream

美點雙輝
Chinese Petits Fours

$ 988 每位 per guest

$ 1,258 每位 per guest
包括白酒和紅酒各一杯
including a glass of white wine and red wine

廚師精選
Chef's Recommendation

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金葉庭 經典套餐

CLASSIC GOLD MENU

鴻運乳豬拼盤
Roasted Suckling Pig and Barbecued Meat Platter

竹笙菜膽燉花膠湯
Double-boiled Bamboo Pith Soup with Fish Maw and Brassica

百花炸釀蟹鉗
Deep-fried Crab Claw with Shrimp

鮮蘆筍炒龍脷球
Sautéed Sole Fillet with Green Asparagus

十香醉排骨伴翡翠苗
Braised Spare Ribs with Bean Sprouts in Chinese Herbs

金葉庭炒飯
Signature Golden Leaf Fried Rice

蛋白杏仁茶
Sweetened Chinese Almond Cream with Egg White

美點雙輝
Chinese Petits Fours

$ 838 每位 per guest

$ 1,108 每位 per guest
包括白酒和紅酒各一杯
including a glass of white wine and red wine

廚師精選
Chef's Recommendation

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