

# 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

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

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。  
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## 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 Shredded 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

辛辣味  
Hot and spicy

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## 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

 辛辣味  
Hot and spicy

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# 時令菜式

## SEASONAL DELIGHTS

### 蟹皇燴官燕

Braised Superior Bird's Nest Soup with Fresh Crabmeat and Crab Roe

每位 per guest \$ 738

### 海參茶樹菇翠玉瓜炒鮮鮑片

Sautéed Sea Cucumber, Abalone with Courgette and Tea Tree Mushroom

\$ 688

### 豉汁鮮百合蘆筍炒蜆子

Sautéed Razor Clams with Asparagus and Fresh Lily Bulbs in Black Bean Sauce

\$ 588

### 蔥爆柚皮銀鱈魚

Sautéed Black Cod with Pomelo Skin and Spring Onion

\$ 588

### 清湯蘿蔔安格斯牛腩煲

Stewed Angus Beef Brisket with Turnip and Beef Broth in Casserole

\$ 558

### 瑤柱白菌焗生蠔

Braised Oysters with Button Mushrooms and Shredded Conpoy

\$ 488



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廚師精選

Chef's Recommendation

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# 時令菜式

## SEASONAL DELIGHTS

芙蓉龍蝦球

Sautéed Fresh Lobster with Scrambled Egg White

每位 per guest \$ 488

素千層伴黑毛豬柳

Sautéed Iberico Pork with Bean Curd

\$ 388

話梅豬手

Braised Pork Knuckles with Dried Plum

\$ 388

南乳鼎湖上素

Stewed Assorted Vegetables and Fungus with Red Fermented Bean Curd Sauce

\$ 338

古法子薑雞煲

Braised Chicken with Young Ginger in Casserole

\$ 308

 辛辣味  
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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

每位 per guest \$ 668

### 鮮人蔘紅蓮燉桃膠

Double-boiled Peach Gum with Ginseng and Red Dates

每位 per guest \$ 118

### 紅棗圓肉燉海底椰

Double-boiled Sea Coconut with Dried Longan and Red Date

每位 per guest \$ 108

### ❖ 脆皮龜苓膏

Crispy Chinese Herbal Jelly

每位 per guest \$ 108

### 香芒凍布甸

Chilled Mango Pudding

每位 per guest \$ 88

### 南瓜西米露

Pumpkin Sago Sweet Soup

每位 per guest \$ 88

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# 甜品類

## DESSERTS

軟滑豆腐花

Sweetened Tofu Pudding

每位 per guest \$ 88

栗子蓉西米焗布甸

Baked Sago Pudding with Chestnut Paste

每位 per guest \$ 88

迷你蛋撻

Baked Mini Egg Tarts

\$ 88

黑芝麻椰汁糕

Chilled Black Sesame Pudding with Coconut Milk

\$ 88

豆沙煎軟餅

Pan-fried Glutinous Rice Cake with Red Bean Paste

\$ 88

香菇蛋黃流沙包

Steamed Custard Bun with Mushrooms and Salted Egg Yolk Paste

\$ 88

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