

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。
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.

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、蟹肉菜苗餃)

Dim Sum Platter

Steamed Shrimp Dumpling, Steamed Pork Dumpling with Abalone,
Deep-fried Spring Roll with Prawn, Steamed Dumpling with Crab Meat and Vegetables

雞茸燕窩羹

Braised Bird's Nest and Chicken Soup

焗釀鮮蟹蓋

Baked Crab Meat with Onion served in Crab Shell

南瓜香燒斑球

Sautéed Garoupa Fillet with Pumpkin in Barbecue Sauce

上湯竹筴扒時蔬

Poached Seasonal Vegetables with Bamboo Pith in Superior Broth

金葉庭炒飯

Signature Golden Leaf Fried Rice

蛋白杏仁茶

Sweetened Chinese Almond Cream with Egg White

\$ 768 每位 per guest



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。
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.

BUSINESS LUNCH MENU

金葉二小碟 (上素腐皮卷、蒜泥白肉卷)

Deluxe Appetisers

Pan-fried Mixed Vegetables Roll with Dried Bean Curd Skin and Steamed Pork Belly Rolls in Garlic Sauce

竹筴菜膽雲腿燉北菇湯

Double-boiled Bamboo Pith Soup with Brassica, Chinese Mushrooms and Yunnan Ham

鮮百合菜遠炒龍腩球

Sautéed Sole Fillet with Fresh Lily Bulbs and Greens

菠蘿山楂川汁爆蝦球

Sautéed King Prawns with Hawthorn and Pineapple in Chilli Sauce

梅菜揚州炒飯

Yeung Chow Fried Rice with Barbecued Pork, Shrimps and Preserved Vegetables

香芒凍布甸

Chilled Fresh Mango Pudding

\$ 558 每位 per guest

 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。
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.

點心類

D I M S U M

松茸竹筴海皇灌湯餃

Seafood Dumpling with Matsutake Mushroom and Bamboo Pith in Supreme Broth

每位 per guest \$ 158

◆ 水晶蝦餃

Steamed Shrimp Dumplings

\$ 138

◆ 鮑魚燒賣皇

Steamed Pork Dumplings with Abalone

\$ 138

彩虹蝦春卷

Deep-fried Spring Rolls with Prawns

\$ 118

X.O. 醬煎腸粉

Pan-fried Rice Rolls in X.O. Sauce

\$ 118

網絲蝦粉卷

Deep-fried Rice Rolls with Shrimps

\$ 118

蟹肉菜苗餃

Steamed Vegetable Dumplings with Crab Meat

\$ 118



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。
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.

點心類

D I M S U M

- 荔茸帶子盒 \$ 118
Deep-fried Mashed Taro Dumplings with Scallops
- 鮮帶子肉鬆煎蘿蔔糕 \$ 118
Pan-fried Turnip Cakes with Fresh Scallops and Pork Floss
- 蘿蔔絲酥餅 \$ 118
Deep-fried Turnip Pastries with Chinese Ham
- 灌湯上海小籠包 \$ 108
Steamed Shanghai Dumplings with Minced Pork
- 黃耳竹筍上素餃 \$ 108
Steamed Vegetable Dumplings with Yellow Fungus and Bamboo Fungus
- ◆ 豆漿梅菜叉燒包 \$ 108
Steamed Barbecued Pork Buns with Preserved Vegetables and Soy Milk
- 黑松露素菌生煎飽 \$ 108
Pan-fried Mushrooms Buns with Black Truffle Paste

🌶️ 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。
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.

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



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。
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.

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
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。
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.

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



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。
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.

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

 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。
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.