



「粵鑽臻味」六道菜菜譜

A Culinary Odyssey: Pinnacle of Cantonese Flavours

北京烤鴨卷

Peking Duck Roll

金葉經典小碟

浙江海蜇絲、冰鎮鮮鮑魚、脆皮乳豬件、山楂汁爆蝦球

Golden Leaf Appetiser Platter

Marinated Jellyfish, Chilled Fresh Mini Abalone, Barbecued Suckling Pig,
Sautéed Prawn with Hawthorn Herbs and Chilli Sauce

薑茸米酒蛋蒸富貴蝦

Steamed Fresh Mantis Shrimp with Egg, Ginger and Rice Wine

燕窩龍蝦海鮮羹

Braised Bird's Nest Broth with Fresh Lobster and Assorted Seafood

鮮百合蘆筍炒斑球

Sautéed Spotted Garoupa Fillet with Lily Bulbs and Asparagus

黑毛豬叉燒炒飯

Fried Rice with Barbecued Ibérico Pork

脆皮龜苓膏

Crispy Chinese Herbal Jelly

每位港幣HK\$1,288 per guest

另收加一服務費

Subject to 10% service charge

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.

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。



尹鐘耀 Tony Wan

中菜行政總廚
Chinese Head Chef