金葉庭 珍貴嚐味套餐

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 精選午市套餐

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

上湯竹笙扒時蔬
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

廚師精選
Chef's Recommendation

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金葉庭 時令午市套餐

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 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

廚師精選
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