

# 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 Piquant Soup with Seafood

### 鮮鮑焗釀響螺

Baked Sea Whelk stuffed with Diced Seafood, Abalone, Chicken and Onion

### 山楂川汁鴛鴦玉簪蝦球

Sautéed Prawns stuffed with Yunnan Ham in Hawthorn and Sichuan Spicy Sauce

### 上湯蝦乾頭菜浸斑球

Poached Fillet of Garoupa with Preserved Vegetables and Dried Shrimps

### 濃雞汁浸雞

Poached Chicken with Chicken Essence

### 金葉庭炒飯

Signature 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 person



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

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## 精選午市套餐

## CHEF'S SIGNATURE LUNCH MENU

### 金葉點心拼盤

(金箔蝦餃, 鮑魚燒賣皇, 彩虹蝦春卷, 紫薯帶子餃)

Dim Sum Platter

(steamed shrimp dumplings, steamed pork dumplings with abalone, deep-fried spring rolls with prawn, steamed scallop dumpling with purple sweet potatoes)

### 雞茸燕窩羹

Braised Bird's Nest and Minced Chicken Soup

### 焗釀鮮蟹蓋

Baked Crab Shell stuffed with Crab Meat and Onion

### 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 Fried Rice

### 蛋白杏仁茶

Sweetened Chinese Almond Cream with Egg White

\$ 768 每位 per person



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Hot and spicy



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# B U S I N E S S L U N C H M E N U

## 金葉二小碟 (上素腐皮卷, 蒜泥白肉卷)

Deluxe Appetizers

(pan-fried mixed vegetables rolled with dried bean curd skin and sliced pork rolls with cucumber and 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 Pineapple and Hawthorn Herbs in Chilli Sauce

## 梅菜揚州炒飯

Yangzhou Fried Rice with Barbecued Pork, Shrimps and Preserved Vegetables

## 香芒凍布甸

Chilled Fresh Mango Pudding

\$ 558 每位 per person

 辛辣味  
Hot and spicy

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# 點心類

## D I M S U M

### 松茸竹筴海皇灌湯餃

Steamed Seafood Soup Dumpling  
with Matsutake Mushroom and Bamboo Pith in Supreme Broth

per person 每位 \$ 158

### ◆ 水晶蝦餃

Steamed Shrimp Dumplings

\$ 128

### ◆ 鮑魚燒賣皇

Steamed Pork Dumplings with Abalone

\$ 128

### 彩虹蝦春卷

Deep-fried Spring Rolls with Prawns

\$ 108

### X.O. 醬煎腸粉

Pan-fried Rice Rolls in X.O. Sauce

\$ 108

### 網絲蝦粉卷

Deep-fried Rice Rolls with Shrimps

\$ 108

### 南瓜帶子餃

Steamed Scallop Dumplings with Pumpkin

\$ 108



辛辣味  
Hot and spicy



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## D I M S U M

- 金珠鹹水角 \$ 108  
Deep-fried Glutinous Rice Dumplings with Diced Pork and Dried Shrimps
- 鮮帶子肉鬆煎蘿蔔糕 \$ 108  
Pan-fried Turnip Cakes with Fresh Scallops and Pork Floss
- 香麻叉燒酥 \$ 99  
Baked Babercued Pork Pastries with Sesame
- 灌湯上海小籠包 \$ 99  
Steamed Shanghai Dumplings with Minced Pork
- 黑松露素餃 \$ 99  
Steamed Vegetable Dumplings with Black Truffle Paste
- ◆ 豆漿梅菜叉燒包 \$ 99  
Steamed Barbecued Pork Buns with Preserved Vegetables and Soy Milk
- 黑金流沙包 \$ 88  
Steamed Buns with Black Sesame Paste

🌶️ 辛辣味  
Hot and spicy

👨‍🍳 廚師精選  
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# 金葉庭經典

## GOLDEN LEAF CLASSICS

### 蠔皇原隻十四頭禾麻鮑魚伴芥膽

Braised Whole Oma Abalone (14 heads)  
with Mustard Green in Oyster Sauce

(預訂) 每位 \$ 4,600  
(one-day advance order) per person

### 蠔皇原隻十四頭吉品鮑魚伴露筍

Braised Whole Yoshihama Abalone (14 heads)  
with Asparagus in Oyster Sauce

(預訂) 每位 \$ 4,500  
(one-day advance order) per person

### 秘製醬汁花膠扒扣鵝掌伴時蔬

Braised Fish Maw and Goose Webs  
with Seasonal Vegetables in Chef's Homemade Sauce

(三日前預訂) 每位 \$ 4,300  
(three-day advance order) per person

### 特級陳皮椰皇螺頭燉原隻鮮鮑

Double-boiled Whole Fresh Abalone Soup  
with Sea Whelk and Supreme Tangerine Peel served in Coconut

(預訂) 每位 \$ 738  
(one-day advance order) per person

### 京葱爆燒原條關東遼參

Wok-fried Whole Kanto Sea Cucumber with Scallion

每位 \$ 638  
per person

### 野生冬蟲草、竹絲雞、淮山、

### 杞子燉螺頭湯

Double-boiled with Sea Whelk,  
Cordyceps, Silkie Chicken, Chinese Yam and Chinese Wolfberries

(預訂) 每位 \$ 728  
(one-day advance order) per person



辛辣味  
Hot and spicy



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# 時令菜式

## SEASONAL DELIGHTS

### 蠔皇炆原隻特級鮑魚

Braised Whole Superior Abalone with Oyster Sauce

each 每隻 \$ 968

### 八寶響螺冬瓜盅

Double-boiled Whole Winter Melon Soup  
with Assorted Seafood and Sea Whelk

\$ 968

### 豉汁鮮百合露筍炒龍蝦球

Sautéed Lobster with Asparagus and Fresh Lily Bulbs in Black Bean Sauce

\$ 728

### 蔥爆銀鱈魚伴南非海參

Sautéed Black Cod with Sea Cucumber, Ginger, Spring Onion

\$ 688

### 風味花膠爆雞煲

Braised Sliced Chicken  
with Fish Maw and Homemade Chilli Bean Sauce

\$ 588

### X.O.醬青芥菜炒星斑球

Sautéed Spotted Garoupa Fillet with Mustard Greens in X.O. Chilli Sauce

\$ 518

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Hot and spicy

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## SEASONAL DELIGHTS

- 金沙蝦伴草莓沙律蝦 \$ 478  
Sautéed Prawns with Salted Egg Yolk Paste and  
Deep-fried Prawns with Strawberry Salad
- 砵酒焗美國生蠔 \$ 468  
Braised Fresh U.S. Oysters with Port Wine Sauce
- 鍋巴燒汁帶子 \$ 408  
Sautéed Scallops in Barbecue Sauce with Rice Crackers
- 秘製蝦油海鮮粒炒粉絲 \$ 368  
Stir-fried Vermicelli with Diced Seafood in Homemade Shrimp Oil
- 菲菜花蝦乾炒黑毛豬柳 \$ 368  
Sautéed Sliced Iberico Pork Loin  
with Chinese Chives Flower and Dried Shrimp
- 梅子炆鴨 \$ 318  
Braised Duck with Dried Plum



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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

per person 每位 \$ 668

鮮人蔘紅蓮燉桃膠

Double-boiled Peach Gum with Fresh Ginseng and Red Dates

per person 每位 \$ 118

紅棗圓肉燉蘆薈

Double-boiled Aloe Vera with Dried Longan and Red Dates

per person 每位 \$ 108

 脆皮龜苓膏

Crispy Chinese Herbal Jelly

per person 每位 \$ 108

香芒布甸

Chilled Mango Pudding

per person 每位 \$ 88

迷你蛋撻

Baked Mini Egg Tarts

\$ 88

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Hot and spicy

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## DESSERTS

軟滑豆腐花

Sweetened Tofu Pudding

per person 每位 \$ 88

栗子蓉西米焗布甸

Baked Sago Pudding with Chestnut Paste

per person 每位 \$ 88

海帶香草綠豆沙

Sweetened Green Beans with Kelp and Herbs

per person 每位 \$ 88

豆沙煎軟餅

Pan-fried Glutinous Rice Cake with Red Bean Paste

\$ 88

綠茶紅豆糕

Chilled Green Tea Pudding with Red Beans

\$ 88

桂花凍糕

Chilled Osmanthus Pudding

\$ 88



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