

頭盤小食 / 前菜 / Appetisers

椒鹽牛柳粒 サイコロ牛肉香辛塩炒め Sautéed diced beef with spicy salt	120
迷你炸蝦丸 揚げ海老団子 Deep-fried prawn balls	120
上素腐皮卷 野菜の湯葉巻揚げ Pan-fried mixed vegetables rolled in dried bean curd skin	120
蒜泥白肉卷 胡瓜の薄切り豚肉巻き ニンニクソース添え Sliced pork rolls with cucumber and garlic sauce	120
海蜇醉雞片 くらげと薄切り酔っ払い鳥の前菜 Jelly fish with sliced drunken chicken	165
浙江海蜇頭 くらげの前菜ねぎと胡麻油風味 Jelly fish tossed with spring onions and sesame oil	120
爽脆千層耳 豚の耳のマリネ胡麻チリソースあえ Layered pig's ears marinated with oriental spices	120
汾酒牛腩 牛すね肉の中国酒風味マリネ Marinated sliced beef shank with Chinese wine	120
蒜香椒鹽豆腐粒 揚げ豆腐のガーリックソルト風味 Deep-fried diced bean curd with garlic salt	95

所有價目均以港元計算及加一服務費

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燒味冷熱盤 / バーベキュー料理 / Barbecued specialities

北京片皮鴨 (二食) (一日前預訂) 北京ダック ホール (前日までにご予約ください) Roasted whole peking duck (2 course) (order one day in advance)	每隻 一羽 whole	788
乳豬特拼盤 各種肉類前菜 子豚の皮焼き入り Barbecued meat platter with suckling pig		220
太白醉翁鴿 鳩肉の冷製 Cold pigeon marinated with rice wine	每隻 一羽 per bird	195
玫瑰豉油雞 チキンの醤油マリネ Marinated chicken in soya sauce		220
化皮乳豬件 子豚の皮焼きスライス Barbecued suckling pig		220
明爐吊燒鴨 ローストダック プラムソース添え Roasted crispy duck with plum sauce		200
蜜糖汁叉燒 チャーシューのはちみつ風味 Barbecued pork glazed with queen's honey		185
碳燒豬頸肉 豚の首肉の薄切りバーベキュー風味 Barbecued sliced pig's neck meat		185

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湯羹類 / スープ / Soups

竹笙菜膽燉北菇 竹の子と椎茸入りコンソメスープ Double-boiled clear broth with bamboo piths, black mushroom and brassica	每位 お一人様 per person	175
西湖牛肉羹 卵白と蟹肉入り牛挽肉のスープ Braised minced beef broth with egg white and crabmeat	每位 お一人様 per person	140
鮮蝦雲吞竹笙湯 海老ワンタンと竹の子入りスープ Double-boiled clear broth with shrimp dumplings and bamboo piths	每位 お一人様 per person	155
 酸辣海鮮羹 魚貝類入りピリ辛スープ Hot and sour piquant soup with seafood	每位 お一人様 per person	155
竹筒鮮人參雪耳土雞湯 新鮮な朝鮮人參と白木耳入りチキンスープ竹筒に入れて Double-boiled chicken soup with fresh ginseng and snow fungus served in bamboo	每位 お一人様 per person	165
蟹肉粟米羹 蟹肉と卵白入りコーンスープ Sweet corn broth with crabmeat and egg white	每位 お一人様 per person	140
燕窩鷓鴣粥 燕の巣入り鷓鴣挽き肉のスープ Braised minced partridge broth with bird's nest	每位 お一人様 per person	295



帶辣味 / 辛めの味付けです / Hot and spicy

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燕窩竹筍類 / 燕の巣と竹の子類 / Bird's nest and bamboo piths

珊瑚扒官燕 蟹肉と蟹の卵入り特選燕の巣の蒸し煮 Braised superior bird's nest with crab meat and crab roe	每位 お一人様 per person	1035
鴿蛋扒官燕 鳩の卵入り特選燕の巣の蒸し煮 Braised superior bird's nest with pigeon eggs	每位 お一人様 per person	925
鮮蟹柑竹筍高湯官燕 特選燕の巣スープ新鮮な蟹肉と竹の子入り Double-boiled superior bird's nest soup with fresh crab claw and bamboo piths	每位 お一人様 per person	800
竹筍釀官燕 特選燕の巣と竹の子の蒸し物 Steamed bamboo piths with superior bird's nest	兩件 二本 two pieces	625
鮮蟹肉燴官燕 新鮮な蟹肉入り特選燕の巣スープ Braised superior bird's nest soup with fresh crab meat	每位 お一人様 per person	595
蟹皇扒官燕 蟹の卵入り特選燕の巣の炒め煮 Braised superior bird's nest with crab roe	每位 お一人様 per person	595
香煎琵琶燕 蟹肉入り燕の巣の煎り卵 Pan-fried bird's nest with egg and crab meat	兩件 二本 two pieces	395
四寶釀竹筍 薄切り蒸しあわび、マッシュルーム、ハムと 季節野菜の竹の子詰め Steamed shredded abalone and mushroom, ham and seasonal vegetables stuffed in bamboo piths		415
雞茸燕窩羹 鶏挽き肉入り燕の巣スープ Bird's nest simmered in minced chicken broth	每位 お一人様 per person	315

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鮑魚類 / あわび料理 / Abalone



原隻乾鮑

鮑のオイスターソース蒸し煮

Braised whole abalone in oyster sauce

時價

時価

market price

蝦子海參

660

海老の卵入りなまこの蒸し煮

Braised sea cucumber with shrimp roe

乾隆一品窩

1,320

魚の浮き袋、椎茸、薄切りあわびの土鍋煮

Braised fish maw, black mushrooms and sliced abalone in a clay pot

鵝掌扣鮑片

1,080

新鮮なあわびとアヒルの水掻きの炒め煮

Braised fresh sliced abalone with goose webs

婆參鮮鮑片

1,080

新鮮な薄切りあわびとなまこと季節野菜の炒め煮

Braised fresh sliced abalone with sea cucumber and seasonal vegetables

玉樹麒麟鮑

750

薄切りあわびとハムと椎茸と季節野菜の蒸しもの

Steamed sliced abalone with ham, black mushroom and seasonal vegetables

京蔥爆遼參

990

乾燥なまこと葱の炒め物

Sautéed dried Sea cucumber with spring onions



金葉庭經典 / 金葉庭蘇調理長のお勧め料理 / Chef So's recommendation

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游水海鮮 / 海鮮料理 / Live fish and seafood

生猛海鮮

活魚各種

Live fish

時價

時価

market price

紅斑 青衣 東星斑

好きなお魚を下記よりお選びください。

蒸し料理にてご用意いたします。

紅ハタ、青斑鯛、星ハタ

Pink garoupa, green wrasse,

spotted garoupa

生海蝦

海老料理各種

Fresh prawns

時價

時価

market price

醉翁蝦 蒜茸蒸 椒鹽焗 陳皮頭菜上湯浸 豉油皇

酔っぱらい海老、にんにく蒸し、スパイシーソルト焼き、

チキンスープの湯通し風、醤油風味のから揚げ

Drunken in chinese wine, steamed with garlic, baked with spicy salt,

poached with preserved peel and diced vegetables in clear essence

or pan-fried with soya sauce

肉蟹

蟹料理各種

Live crab

時價

時価

market price

花彫蒸 椒鹽焗 薑蔥焗 蒜茸蒸

中国酒蒸し、スパイシーソルト焼き、

しょうがとたまねぎ焼き又はにんにく蒸し

Steamed in Chinese wine, baked with spicy salt,

baked with ginger and spring onions or steamed with minced garlic

龍蝦

各種大海老料理

Live lobster

時價

時価

market price

上湯焗 薑蔥焗 蒜茸蒸 刺身

特性ソース大海老焼き、しょうがと葱味大海老焼き

ニンニクのみじん切り添え大海老蒸し または大海老刺身わさびソース添え





Baked with superior essence, baked with ginger and spring onions,

steamed with minced garlic or sashimi with wasabi sauce

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海鮮小炒類 / 海鮮料理 / Fish & seafood favourites

	<p>干燒大明蝦球</p> <p>新鮮な海老のチリバーベキューソース炒め</p> <p>sautéed fresh king prawns with chilli and bbq sauce</p>	385
	<p>山楂川汁爆蝦球</p> <p>海老のチリソース炒め</p> <p>sautéed king prawns with hawthorn herbs in chilli sauce</p>	385
	<p>南瓜香燒斑球</p> <p>ハタとかぼちやのバーベキューソース炒め</p> <p>sautéed fillet of garoupa with pumpkin in barbecued sauce</p>	385
	<p>兩儀星斑球</p> <p>ハタの切り身の甘酢ソースがけ</p> <p>sautéed fillet of spotted garoupa with sweet and sour sauce</p>	385
	<p>上湯百花煎釀帶子</p> <p>海老のすり身詰めほたてのフライ</p> <p>pan-fried fresh scallops stuffed with minced shrimps and essence</p>	305
	<p>薑茸米酒蒸鮮蟹钳</p> <p>蟹の爪しょうがと中国酒蒸し</p> <p>steamed fresh crab claw with minced ginger and rice wine</p>	<p>每位 お一人様 per person</p> <p>220</p>
	<p>香辣焗蝦崙茄子</p> <p>海老のすり身詰め茄子の炒め煮</p> <p>braised eggplant with minced shrimps and chilli sauce</p>	275



金葉庭經典 / 金葉庭蘇調理長のお勧め料理 / Chef So's recommendation
 帶辣味 / 辛めの味付けです / hot and spicy
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海鮮小炒類 / 海鮮料理 / Fish & seafood favourites

上湯蝦乾頭菜浸龍脷球 275

干し海老と中国漬物入り平目のクリアスープ煮

Poached fillet of sole with dried shrimps and preserved vegetables in clear essence

燒雲腿碧綠響螺片 385

パイ貝、ハムと季節野菜の炒めもの

Sautéed sea whelk with ham and seasonal vegetables

百花帶子鳳尾蝦 275

海老とほたてのすり身で包んだ海老のフライ

Deep-fried prawns stuffed with scallops and minced shrimps

崧子菠蘿鮮蝦仁 275

海老の炒め物 パイナップルと松の実入り

Sautéed prawns with pineapple and pine seeds

焗釀鮮蟹蓋

每位

220

蟹の甲羅焼き

お一人様

Baked crab meat with onions served in crab shell

per person

薑蔥粉絲生蝦煲 295

バーミセリと新鮮な海老炒めしょうがと葱香味炒め物土鍋仕立て

Sautéed fresh prawns with vermicelli and ginger, spring onions in clay pot



鮮鮑焗釀響螺

每位

220

角切り海鮮各種 鮑、鶏、葱の詰め物入りパイ貝焼き

お一人様

Baked sea whelk stuffed

per person

with diced seafood, abalone, chicken and onions

豉汁露筍龍脷球 275

平目の黒大豆ソース炒め アスパラガス添え

Sautéed fillet of sole with asparagus in black bean sauce




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健康素食 / ベジタリアン料理 / Vegetarian food

花菇上素羹 生椎茸ととうもろこしいり角切り野菜スープ Braised diced vegetables soup with fresh mushrooms and sweet corn	每位 お一人様 per person	165
紗窗竹影 アスパラガスと竹の子の炒め煮 Sautéed fresh asparagus with bamboo piths		265
如意吉祥 竹笙片扒猴頭菇、榆耳、雪耳 椎茸、きくらげと竹の子の煮もの Stewed mushrooms and fungus with bamboo piths		195
佛海蒲團 豆腐片扒羅漢上素 野菜と豆腐の炒め煮 Braised superior vegetables with sliced bean curd		185
如來仙子 清炒馬蹄、鮮菇、松子、白果 ヒシの実、松の実、銀杏と生椎茸の炒めもの Sautéed diced fresh mushrooms with water chestnut, pine seeds and ginkgo		175
 香辣豆干素雞 乾燥豆腐のチリソース炒め煮 Braised dried bean curd and chilli sauce		175
泮水素芥香 各種野菜と蓮根の炒め物のポテトバスケット入り Sautéed mixed vegetables with sliced lotus roots in a potato nest		175




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蔬菜類 / 野菜料理 / Vegetables

	腐皮銀杏扒雙蔬	240
	旬のお野菜二種と薄切り豆腐と銀杏煮込み	
	Stewed twin vegetables with sliced bean curd and ginkgo	
	海味上湯素菜窩	250
	乾燥魚貝類と野菜のスープ煮	
	Assorted dried seafood with mixed vegetables and essence in casserole	
	紅燒滑豆腐	185
	豆腐と生椎茸のオイスターソース炒め	
	Braised bean curd with fresh mushrooms in oyster sauce	
	干扁雪菜四季豆	185
	さやいんげんと中国漬け物の炒めもの	
	Sautéed string beans with preserved vegetables	
	蠔皇上素卷時蔬	185
	野菜のゆば巻きと季節の野菜のオイスターソース煮	
	Stewed mixed vegetables rolls with seasonal vegetables in oyster sauce	
	雲腿蟹柳扒雙蔬	220
	2種類の野菜と新鮮な蟹肉とハムの炒め煮	
	Braised twin vegetables with fresh crab meat and ham	
	上湯肘子浸“娃娃”菜	220
	白菜とハムのスープ煮	
	Poached baby white cabbage with sliced ham and essence	



金葉庭經典 / 金葉庭蘇調理長のお勧め料理 / Chef So's recommendation

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雞類 / 鶏肉料理 / Chicken

杭州富貴雞（一日前預訂）	每隻	650
乞食雞（前日までにご予約ください）	一羽	
Beggar's chicken (order one day in advance)	whole	



特選上等濃雞湯浸雞	半隻 / 半羽 / half bird	285
鶏の特製チキンエキス煮	每隻 / 一羽 / whole	550
Poached chicken with chicken essence		

金牌吊炸雞	半隻 / 半羽 / half bird	285
広東風鶏のフライ	每隻 / 一羽 / whole	550
Shallow-fried crispy chicken		

惠州梅菜雞	半隻	285
蒸し鶏中国漬け物添え	半羽	
Steamed chicken with preserved vegetables in clay pot	half bird	

乾蔥豆豉雞球煲		210
薄切り鶏肉の黒大豆ソース炒め		
Baked sliced chicken with black bean sauce in clay pot		



桃仁宮爆雞丁		210
角切り鶏肉と胡桃のチリソース炒め		
Sautéed diced chicken with walnut and chilli sauce		



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家禽類 / 鳩料理 / Poultry

菜片乳鴿崙		230
鳩挽き肉と竹の子の炒めものレタス包み		
Stir-fried minced pigeon and bamboo shoot served with lettuce		
豉味鮮百合炒鴿甫		250
薄切り鳩肉とユリの黒大豆ソース炒め		
Sautéed sliced pigeon with fresh lily and black bean sauce		
豉油皇浸乳鴿	每隻(需時三十分鐘)	210
鳩肉の湯通し醤油添え	一羽(30分程時間がかかります)	
Poached whole pigeon with soya sauce per bird (30 mins. advance notice is required)		
脆皮焼乳鴿	每隻	210
鳩肉のロースト	一羽	
Roasted whole crispy pigeon	per bird	
蜆蚶薑蔥鴛鳥肉		210
ダチョウ肉としょうがと葱のアサリソース炒め		
Sautéed sliced ostrich with ginger and spring onions in clam sauce		

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豬肉類 / 豚肉料理 / Pork

鎮江醋溜骨 200

スペアリブビネガーソース焼き
Baked spare ribs with vinegar sauce

x.o. 醬露筍炒肉丁 200

角切り豚肉とアスパラガスの x.o ソース炒め
Sautéed diced pork with fresh asparagus in x.o. sauce

鳳梨咕嚕肉 200

特製酢豚
Sweet and sour pork with pineapple and bell peppers

蒜香焗肉排 200

スペアリブ香辛料焼き
Baked spare ribs with spicy salt

紅焼肉崧茄子 200

ひき肉と茄子煮物土鍋仕立て
Minced pork with stewed eggplant in clay pot

十香醉肉排 200

スペアリブの中華ハーブ焼き
Braised spare ribs with chinese herbs



魚香里脊絲 200

茄子と細切り豚肉の香辛料入りソース炒め
Sautéed shredded pork with eggplant in spicy sauce



帶辣味 / 辛めの味付けです / Hot and spicy

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牛肉類 / 牛肉料理 / Beef

中式煎牛柳 220

中華風テンダーロインステーキ

Wok-fried beef tenderloin “chinese style”

夏果露筍牛仔肉粒 220

牛ひれ肉ニンニクと香辛塩香味焼き

Sautéed diced beef with fresh asparagus and macadamia nuts

x.o. 醬爆牛柳條 220

細切り牛肉のx.oソース炒め

Stir-fried shredded beef with x.o. sauce

蜜汁黒椒牛柳甫 220

フィレ牛肉の黒こしょうと蜂蜜ソース炒め

Pan-fried fillet of beef with black pepper and honey sauce

 麻婆滑豆腐 220

マーボー豆腐

Braised bean curd with minced beef and chilli sauce

蠔皇金菇牛柳卷 220

えのきだけの牛肉巻きオイスターソース香味焼き

Stir-fried sliced beef rolls with enoki mushrooms in oyster sauce

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麵類 / ノードル / Noodles

乾炒鮑魚雞絲河	245
細切り鶏肉とあわびのきしめん風焼きそば	
Fried rice noodles with shredded chicken and abalone	
鮑魚汁撈麵	220
鮑ソースそば	
Braised noodles with abalone sauce	
海鮮皇炒麵	220
各種海鮮入り焼きそば	
Fried noodles with assorted seafood	
鮮瑤柱金菇炆伊麵	200
貝柱とえのきだけ入り焼きそば	
Braised E-Fu noodles with fresh conpoy and enoki	
豉椒蝦球炒河	210
海老入りライスノードルの黒大豆チリソース炒め	
Fried rice noodles with prawns in black bean and chilli sauce	
雲南魚絲麵線	130
魚の薄切り入り雲南風蒸しそば	
Poached noodles with shredded fish and fish soup	
	每位 お一人様 per person

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飯類 / 飯類 / Rice

瑤柱福建炒飯 275

福建風干し貝柱の炒飯

“Fook Kin style” fried rice with conpoy

 金葉庭炒飯 220

金葉庭特製炒飯

Golden Leaf fried rice

蝦醬牛崧炒飯 195

牛挽肉入り海老風味チャーハン

Fried rice with minced beef and shrimp paste sauce

瑤柱蛋白蔥花炒飯 210

干し貝柱、卵白、ねぎ入り炒飯

Fried rice with conpoy, egg white and spring onions

梅菜楊州炒飯 210

特製五目炒飯

“Yeung Chow style” fried rice with barbecued pork, shrimps and preserved vegetables

爆炒蘿蔔糕 195

卵、玉葱、もやしと豚挽き肉の大根餅

Pan-fried turnip cake with egg, onion, bean sprouts and minced pork

鮑汁鯿魚雞粒炒飯 210

イカと鶏肉の炒飯鮑ソース

Fried rice with cuttlefish and diced chicken in abalone sauce

 金葉庭經典 / 金葉庭蘇調理長のお勧め料理 / Chef So's recommendation

所有價目均以港元計算及加一服務費

Prices are in Hong Kong dollars, subject to 10% service charge