

金葉庭

精選午市套餐

CHEF'S SIGNATURE LUNCH MENU

金葉點心拼盆

Golden Leaf dim sum combination
(Shrimp dumpling, pork dumpling, spring roll and seafood dumpling)

燕窩雞茸羹

Braised soup with minced chicken and bird's nest

焗釀鮮蟹蓋

Baked crab meat with onions and cream sauce

南瓜燒汁東星班球

Sautéed fillet of spotted groupa with pumpkin in barbecue sauce

上湯竹筴扒時蔬

Poached seasonal greens with bamboo piths in essence

金葉庭炒飯

Golden Leaf fried rice

生磨杏仁茶

Sweetened fresh almond cream

\$ 595 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

如有特殊飲食要求或對某些事物過敏而希望瞭解食物成分，
請您聯繫餐廳經理
For those with special dietary requirements or allergies who may wish
to know about the food ingredients used, please ask for the manager



SEASONAL LUNCH MENU

金葉二小碟

Golden Leaf deluxe appetizers (mixed vegetables roll, pork roll)

竹笙菜膽燉北菇湯

Double-boiled bamboo piths with brassica and Chinese mushroom soup

鮮百合菜遠炒龍脷球

Sautéed fillet of sole with fresh lily buds and greens

山楂川汁爆蝦球

Sautéed prawns with hawthorn herbs and chili sauce

梅菜楊州炒飯

Fried rice "Yeung Chow" style with preserved vegetables

香芒凍布甸

Chilled fresh mango pudding

\$ 430 每位 Per person



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Hot and spicy



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點心類

D I M S U M

瑤柱海皇灌湯餃

Assorted seafood dumpling with conpoy in supreme broth

Per person 每位 \$ 118



金箔蝦餃

Steamed shrimp dumplings with gold leaf

\$ 108



特製鮑魚燒賣皇

Steamed pork dumplings with abalone

\$ 108

特級X.O.醬煎腸粉

Pan-fried rice rolls with homemade X.O. sauce

\$ 98

南瓜蟹肉餃

Steamed crab meat dumplings with pumpkin

\$ 90

荔茸鳳尾蝦

Deep-fried mashed taro dumplings with shrimp

\$ 90

紅油抄手

Pork dumplings served with chili oil

\$ 80



豆漿梅菜叉燒包

Steamed barbecued pork buns
with preserved vegetables and soy bean milk

\$ 80



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點心類

D I M S U M

鮮帶子片煎蘿蔔糕	\$ 80
Pan-fried turnip cakes with fresh scallop and pork floss	
瑤柱菜苗餃	\$ 78
Steamed conpoy dumplings with vegetables	
彩虹蝦春卷	\$ 78
Deep-fried spring rolls with prawn	
香麻叉燒酥	\$ 78
Baked barbecued pork pastry with sesame	
竹筴上素餃	\$ 78
Steamed assorted vegetable dumplings with bamboo piths and fungus	
網絲蝦粉卷	\$ 78
Deep-fried rice rolls with shrimp	
金蒜蒸排骨	\$ 78
Steamed spare ribs with garlic	
鮑汁蝦肉鮮竹卷	\$ 78
Steamed bean curd skin rolls with minced shrimp in abalone sauce	

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CLASSIC DISHES

蠔皇原隻十四頭禾麻鮑魚伴芥膽 (預訂)
Braised whole Oma abalone (14 heads)
with mustard greens in oyster sauce (one day advance order)

Per person 每位 \$ 4,600

蠔皇原隻十四頭吉品鮑魚伴露筍 (預訂)
Braised whole Yoshihama abalone (14 heads)
with asparagus in oyster sauce (one day advance order)

Per person 每位 \$ 4,500

廚師汁花膠扒扣鵝掌伴時蔬 (三日前預訂)
Braised fish maw and goose web with seasonal vegetables
in chef's homemade sauce (three days advance order)

Per person 每位 \$ 4,300

特級陳皮椰皇螺頭燉原隻鮮鮑 (預訂)
Double-boiled whole fresh abalone soup with sea whelk
and supreme tangerine peel served in a coconut (one day advance order)

Per person 每位 \$ 680

京蔥爆燒原條關東遼參
Wok-fried whole Kanto sea cucumber with scallion

Per person 每位 \$ 580

野生冬蟲草，竹絲雞，淮山，
杞子燉螺頭湯 (預訂)
Double-boiled cordyceps soup with sea whelk,
silky chicken and Chinese herbs (one day advance order)

Per person 每位 \$ 430

玉環宗谷元貝 (預訂)
Braised Hokkaido dried scallops stuffed
in vegetable marrow (one day advance order)

Per person 每位 \$ 200

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經典菜式

C H E F S E A S O N A L D I S H E S

蟹皇鮮蟹肚乾撈官燕

Braised superior bird's nest
with fresh crab meat and crab roe

\$ 880

廚師蠔皇炆原隻特級鮑魚

Braised whole abalone with oyster sauce

Each 每隻 \$ 800

松露醬帶子炒鮮鮑片

Sautéed fresh sliced abalone
with scallops in truffle paste

\$ 628

時令雙冬羊腩煲

Braised lamb brisket with bamboo shoots
and dried bean curd skin served in a casserole

\$ 588

蒜子火腩炆星班球

Braised fillet of spotted groupa
with roasted pork, garlic and seasonal vegetables

\$ 528

薑蔥海參、美國生蠔煲

Braised fresh U.S. oysters and sea cucumber
with spring onion and ginger served in a casserole

\$ 498



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經典菜式

C H E F S E A S O N A L D I S H E S

乾燒大明蝦 \$ 438
Sautéed fresh king prawns
with chili and BBQ sauce

秘製蝦醬中蝦炒粉絲煲 \$ 438
Stir-fried vermicelli with prawns
and homemade shrimp oil sauce served in a casserole

雞枞菌炒豚肉 \$ 358
Sautéed sliced pork
with termite mushroom

X.O.醬韭菜花蝦乾爆肥牛 \$ 308
Sautéed sliced beef with dried shrimps
and Chinese leeks in homemade X.O. sauce

風味土豆炆雞 \$ 268
Braised sliced chicken with potato
and homemade chili bean sauce

臘味蓮藕餅 \$ 238
Pan-fried lotus root cake
stuffed with assorted preserved meat

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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 the choice of almond juice / coconut milk / rock sugar

Per person 每位 \$ 600

鮮人參紅蓮燉雪蛤

Double-boiled harsmar with fresh ginseng and red dates

Per person 每位 \$ 100

南北杏雪耳燉木瓜

Double-boiled snow fungus and fresh papaya
with Chinese almond

Per person 每位 \$ 78



脆皮龜苓膏

Deep-fried crispy Chinese herbal jelly served
with candied ginger

Per person 每位 \$ 78

軟滑豆腐花

Sweetened bean curd

Per person 每位 \$ 78

香芒凍布甸

Chilled fresh mango pudding

Per person 每位 \$ 78

爆珠楊枝金露

Chilled sago cream with fresh grapefruit,
mango and fruit juice caviar

Per person 每位 \$ 78



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甜品類

D E S S E R T S

蓮蓉焗西米布甸

Baked sago pudding with lotus seeds paste

Per person 每位 \$ 78

海帶香草綠豆沙

Sweetened green bean delights with kelp and herbs

Per person 每位 \$ 78

欖仁馬拉糕

Steamed Chinese sponge cake with olive seeds

\$ 78

桂花椰汁糕

Chilled coconut pudding with osmanthus jelly

\$ 78

豆沙香蕉芝麻球

Deep-fried glutinous rice dumpling
with banana and red bean paste

\$ 78

流沙黑芝麻包

Steamed buns with black sesame

\$ 78

迷你蛋撻仔

Baked egg tart

\$ 78



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