

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 & seafood dumpling)

燕窩雞茸羹

Braised soup with bird's nest and minced chicken

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 grouper 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 Chinese almond delights

\$ 628 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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SEASONAL LUNCH MENU

金葉二小碟

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

竹笙菜膽雲腿燉北菇湯

Double-boiled bamboo piths soup with brassica, Chinese mushrooms and Yunnan ham

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

\$ 468 每位 Per person

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點心類

D I M S U M

竹笙海皇灌湯餃

Seafood dumpling with bamboo pith in supreme broth

Per person 每位 \$ 138

雙耳黑松露素餃

Steamed yellow and black fungus dumplings with black truffle paste

\$ 118



金箔蝦餃

Steamed shrimp dumplings

\$ 108



鮑魚燒賣皇

Steamed pork dumplings with abalone

\$ 108

彩虹蝦春卷

Deep-fried spring rolls with prawn

\$ 98

X.O. 醬煎腸粉

Pan-fried rice rolls in X.O. sauce

\$ 98

網絲蝦粉卷

Deep-fried rice rolls with shrimps

\$ 98

荔茸帶子棵

Deep-fried mashed taro dumplings with scallops

\$ 98



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點心類

D I M S U M

瑤柱菜苗餃

Steamed shredded conpoy dumplings with vegetables

\$ 98

灌湯上海小籠包

Steamed Shanghai dumplings with minced pork

\$ 88

鮮帶子片肉鬆煎蘿蔔糕

Pan-fried turnip cakes with fresh scallops and pork floss

\$ 88

豆漿梅菜叉燒包

Steamed barbecued pork buns with preserved vegetables and soy milk

\$ 88

蛋黃流沙飽

Steamed buns with egg yolk paste

\$ 88

黃橋燒餅

Baked pork pastries

\$ 78

迷你蛋撻

Mini egg tarts

\$ 78

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金葉庭經典

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 green 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

廚師汁花膠撥扣鵝掌伴時蔬 (三日前預訂)

Braised fish maw and goose webs with seasonal vegetables
in chef's homemade sauce (three day 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 coconut (one day advance order)

Per person 每位 \$ 680

京葱爆燒原條關東遼參

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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時令菜式

SEASONAL DISHES

廚師蠔皇炆原隻特級鮑魚

Braised whole abalone with oyster sauce

Each 每隻 \$ 800

時令雙冬羊腩煲

Braised lamb brisket with bamboo shoots and dried bean curd skin

\$ 588

鮮淮山羊肚菌炒銀鱈魚

Sautéed black cod with morels and Chinese yam

\$ 528

蒜香糯米蒸星班球

Steamed spotted garoupa fillet with diced roasted duck, dried shrimps, taro, mushrooms and garlic

\$ 468

蒜茸牛油焗蝦

Pan-fried prawns with garlic and butter

\$ 468

脆皮燒汁和牛

Crispy Wagyu beef in barbecued sauce

\$ 428

魚湯花膠菜肉雲吞煲

Fish maw and pork wonton in fish broth

\$ 408



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時令菜式

SEASONAL DISHES

秘製 X.O. 醬海鮮粒炒粉絲

Stir-fried vermicelli with seafood in X.O. sauce

\$ 328

特選栗子炆鵝

Braised goose with chestnuts

\$ 328

蝦汁百花煎釀茄子

Pan-fried eggplant stuffed with minced shrimps in shrimp sauce

\$ 308

蟲草花牛柳卷

Wok-fried sliced beef rolls with cordyceps flower

\$ 308

南乳荔芋扣肉煲

Braised pork belly with premium taro in preserved bean curd

\$ 288

臘味蓮藕餅

Pan-fried lotus root cake stuffed with assorted preserved meat

\$ 268



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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 \$ 600

鮮人參紅蓮燉雪蛤

Double-boiled harsmar with fresh ginseng and red dates

Per person 每位 \$ 100

紅棗圓肉燉蘆薈

Double-boiled aloe vera with dried longan and red dates

Per person 每位 \$ 78



脆皮龜苓膏

Crispy Chinese herbal jelly

Per person 每位 \$ 78

香芒凍布甸

Chilled mango pudding

Per person 每位 \$ 78



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甜品類

DESSERTS

軟滑豆腐花

Sweetened bean curd

Per person 每位 \$ 78

栗子蓉西米焗布甸

Baked sago pudding with chestnut paste

Per person 每位 \$ 78

香芋椰汁喳咋

Sweetened assorted beans with coconut and taro

Per person 每位 \$ 78

綠茶炸湯丸

Deep-fried green tea rice dumpling stuffed with black sesame

\$ 78

椰汁木瓜糕

Chilled coconut pudding with papaya

\$ 78



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