

點心類

D I M S U M

松茸竹笙海皇灌湯餃

Seafood Dumpling

with Matsutake Mushroom and Bamboo Pith in Supreme Broth

per person 每位 \$ 138



水晶蝦餃

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 Prawns

\$ 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

紫薯帶子餃

Steamed Scallop Dumplings with Purple Potatoes

\$ 98



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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D I M S U M

荔茸鳳尾蝦

Deep-fried Mashed Taro Dumplings with Shrimps

\$ 98

黑松露素餃

Steamed Vegetable Dumplings with Black Truffle Paste

\$ 90

黃橋燒餅

Baked Minced Pork Puff with Chinese Mushrooms

\$ 90

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

香菇蛋黃流沙包

Steamed Mushrooms-shaped Buns with Egg Yolk Paste

\$ 78

迷你蛋撻

Baked Mini Egg Tarts

\$ 78



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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 \$ 680
(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 \$ 580
per person

野生冬蟲草、竹絲雞、淮山、 杞子燉螺頭湯

Double-boiled Cordyceps Soup
with Sea Whelk, Silkie Chicken and Chinese Herbs

(預訂) 每位 \$ 430
(one-day advance order) per person

玉環宗谷元貝

Braised Hokkaido Dried Scallops
stuffed in Vegetable Marrow

(預訂) 每位 \$ 200
(one-day advance order) per person



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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 \$ 880

豉汁鮮百合露筍炒龍蝦球

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

\$ 638

清湯蘿蔔安格斯牛腩煲

Stewed Angus Beef Brisket with Turnip in Clay Pot

\$ 478

X.O.醬青芥菜炒星斑球

Sautéed Fillet of Spotted Garoupa with Mustard Green in X.O. Chili Sauce

\$ 468

砵酒焗生蠔

Braised Fresh U.S. Oysters with Port Wine Sauce

\$ 468

金沙蝦伴草莓沙律蝦

Sautéed Prawns with Salted Egg Yolk Paste and Deep-fried Prawns with Strawberry Salad

\$ 428

鍋巴燒汁帶子

Sautéed Scallops and Rice Crackers with Barbecue Sauce

\$ 368



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SEASONAL DELIGHTS

風味海參爆雞煲

Braised Sliced Chicken
with Sea Cucumber and Homemade Chili Bean Sauce

\$ 368

秘製蝦油海鮮粒炒粉絲

Stir-fried Vermicelli with Diced Seafood in Homemade Shrimp Oil

\$ 328

韭菜花蝦乾炒黑毛豬柳

Sautéed Sliced Iberico Pork Loin
with Chinese Chives Flower and Dried Shrimp

\$ 328

蟲草花牛柳卷

Wok-fried Sliced Beef Rolls with Cordyceps Flower

\$ 308

米湯海味浸菜苗

Poached Baby Spinach with Dried Seafood in Rice Soup

\$ 288

梅子炆鴨

Braised Duck with Dried Plum

\$ 288



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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

鮮人參紅蓮燉桃膠

Double-boiled Peach Gum 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 Turtle 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 Tofu Pudding

per person 每位 \$ 78

栗子蓉西米焗布甸

Baked Sago Pudding with Chestnut Paste

per person 每位 \$ 78

海帶香草綠豆沙

Sweetened Green Beans with Kelp and Herbs

per person 每位 \$ 78

擂沙湯丸

Glutinous Rice Dumplings stuffed with Black Sesame Paste

\$ 78

綠茶紅豆糕

Chilled Green Tea Pudding with Red Beans

\$ 78



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