



CHEF'S SIGNATURE LUNCH MENU

金葉點心拼盤

(水晶蝦餃, 鮑魚燒賣皇, 彩虹蝦春卷, 瑤柱菜苗餃)

Dim Sum Platter

(Steamed Shrimp Dumpling, Steamed Pork Dumpling with Abalone,
Deep-Fried Spring Roll with Prawn, Steamed Conpoy and Seafood Dumplings with Vegetables)

雞茸燕窩羹

Bird's Nest simmered in Minced Chicken Soup

焗釀鮮蟹蓋

Baked Crab Meat with Onion served in Crab Shell

南瓜香燒斑球

Sautéed Fillet of Garoupa with Pumpkin in Barbecue Sauce

上湯竹笙扒時蔬

Poached Seasonal Vegetables with Bamboo Pith in Superior Broth

金葉庭炒飯

Signature Fried Rice

蛋白杏仁茶

Sweetened Almond Cream with Egg White

\$ 688 每位 per person



辛辣味

Hot and spicy



廚師精選

Chef's Recommendation

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

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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 Skins and Sliced Pork Belly Rolls in Garlic Sauce)

竹筴菜膽雲腿燉北菇湯

Double-boiled Bamboo Pith Soup with Brassica,
Chinese Mushrooms and Yunnan Ham

鮮百合菜遠炒龍脷球

Sautéed Fillet of Sole with Fresh Lily Buds and Greens

菠蘿山楂川汁爆蝦球

Sautéed King Prawns with Pineapple and Hawthorn Herbs in Chili Sauce

梅菜揚州炒飯

Yeung Chow Style Fried Rice with Barbecue Pork, Shrimps and Preserved Vegetables

香芒凍布甸

Chilled Fresh Mango Pudding

\$ 498 每位 per person

🔥 辛辣味
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👨‍🍳 廚師精選
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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

羊肚菌素餃

Steamed Vegetable Dumplings with Morel

\$ 96



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點心類

D I M S U M

黃橋燒餅

Baked Pastries with Diced Pork and Dried Shrimp

\$ 90

瑤柱菜苗餃

Steamed Conpoy and Seafood Dumplings

\$ 90

金網煎窩貼

Pan-fried Minced Pork Dumplings

\$ 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

蛋黃千層糕

Steamed Layered Chinese Sponge Cake with Egg Yolk

\$ 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

黑松露醬帶子炒鮮鮑片

Sautéed Sliced Abalone and Scallops in Black Truffle Paste

\$ 508

原籠蒜香糯米蒸星班球

Steamed Spotted Garoupa Fillet with Diced Roasted Duck, Dried Shrimps, Chinese Mushrooms and Garlic

\$ 488

陳草菇薑蔥爆生蠔

Sautéed Fresh U.S. Oysters with Dried Straw Mushrooms, Spring Onion and Ginger

\$ 488

胡椒粉絲海蝦煲

Sautéed Fresh Prawns with Vermicelli and Pepper in Casserole

\$ 488

鮮蟹肉粉絲鮑魚煲

Stir-fried Sliced Abalone and Crab Meat with Vermicelli in Casserole

\$ 488

清湯蘿蔔安格斯牛腩煲

Stewed Angus Beef Brisket with Turnip and Beef Broth served in a Casserole

\$ 368

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時令菜式

SEASONAL DELIGHTS

特選栗子炆大鵝

Braised Goose with Chestnuts and Chinese Mushrooms

\$ 328

風沙爆羊肉

Sautéed Lamb with Deep-fried Garlic in Chili Sauce

\$ 308

蝦汁百花煎釀茄子

Pan-fried Eggplant stuffed with Minced Shrimp in Shrimp Sauce

\$ 308

古法子薑雞煲

Braised Sliced Chicken with Young Ginger in Casserole

\$ 288

風味蓮藕餅

Pan-fried Lotus Root Cake stuffed with Assorted Preserved Meat

\$ 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

川貝桂圓燉雪梨

Double-boiled Pear with Inca Pan & Dried Longan

per person 每位 \$ 98



脆皮龜苓膏

Crispy Chinese Herbal Turtle Jelly

per person 每位 \$ 98

香芒凍布甸

Chilled Mango Pudding

per person 每位 \$ 78



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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

椰汁紫米露

Sweetened Purple Rice in Coconut Milk

per person 每位 \$ 78

香芋珍珠球

Deep-fried Glutinous Rice Dumpling with Mashed Taro

\$ 78

黑芝麻椰汁糕

Chilled Coconut and Black Sesame Pudding

\$ 78

迷你蛋撻

Baked Mini Egg Tarts

\$ 78



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