

金葉庭

矜貴 嚐味 套餐

A TASTE OF GOLDEN LEAF

乳豬叉燒拼海蜇

Barbecued Suckling Pig, Barbecued Pork and Jelly Fish

酸辣海鮮羹

Hot and Sour Piquant Soup with Seafood

鮮鮑焗釀響螺

Baked Sea Whelk stuffed with Diced Seafood, Abalone, Chicken and Onion

山楂川汁鴛鴦玉簪蝦球

Sautéed Prawns stuffed with Yunnan Ham in Hawthorn and Sichuan Spicy Sauce

上湯蝦乾頭菜浸斑球

Poached Fillet of Garoupa with Preserved Vegetables and Dried Shrimps

濃雞汁浸雞

Poached Chicken with Chicken Essence

金葉庭炒飯

Signature Fried Rice

蛋白杏仁茶

Sweetened Chinese Almond Cream with Egg White

美點雙輝

Chinese Petits Fours

\$ 1,038 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

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。
Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

金葉庭

翡翠尊貴套餐

PREMIUM JADE MENU

精美燒味拼盆

Deluxe Barbecued Meat Platter

酸辣海鮮羹

Hot and Sour Piquant Soup with Seafood

焗釀鮮蟹蓋

Baked Crabmeat with Onion and Cream Sauce

蒜香牛柳甫

Pan-fried Fillet of Beef in Spicy Garlic Salt

梅菜揚州炒飯 或 瑤柱金蒜炆伊麵

Yangzhou Fried Rice with Barbecued Pork, Shrimps and Preserved Vegetables
or Braised E-Fu Noodles with Shredded Conpoy and Enoki Mushrooms

生磨合桃露

Sweetened Fresh Walnut Delights

美點雙輝

Chinese Petits Fours

\$ 988 每位 per person

\$ 1,258 每位配白葡萄酒和紅葡萄酒各一杯
per person to include one glass of
white wine and one glass of red wine

 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

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。
Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

金葉庭

經典套餐

CLASSIC GOLD MENU

鴻運乳豬拼盆

Barbecued Meat Platter with Suckling Pig

竹笙菜膽燉花膠湯

Double-boiled Bamboo Piths Soup with Brassica and Fish Maw

百花炸釀蟹鉗

Deep-fried Crab Claw stuffed with Minced Shrimp

鮮露筍炒龍脷球

Sautéed Fillet of Sole with Green Asparagus

十香醉肉排伴翡翠苗

Braised Spareribs with Spinach in Chinese Herbs

金葉庭炒飯

Signature Fried Rice

蛋白杏仁茶

Sweetened Chinese Almond Cream with Egg White

美點雙輝

Chinese Petits Fours

\$ 838 每位 per person

\$ 1,108 每位配白葡萄酒和紅葡萄酒各一杯
per person to include one glass of
white wine and one glass of red wine

 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

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。
Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

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 \$ 738
(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 \$ 638
per person

野生冬蟲草、竹絲雞、淮山、

杞子燉螺頭湯

Double-boiled with Sea Whelk,
Cordyceps, Silkie Chicken, Chinese Yam and Chinese Wolfberries

(預訂) 每位 \$ 728
(one-day advance order) 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

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。
Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

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 \$ 968

八寶響螺冬瓜盅

Double-boiled Whole Winter Melon Soup
with Assorted Seafood and Sea Whelk

\$ 968

豉汁鮮百合露筍炒龍蝦球

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

\$ 728

蔥爆銀鱈魚伴南非海參

Sautéed Black Cod with Sea Cucumber, Ginger, Spring Onion

\$ 688

風味花膠爆雞煲

Braised Sliced Chicken
with Fish Maw and Homemade Chilli Bean Sauce

\$ 588

X.O.醬青芥菜炒星斑球

Sautéed Spotted Garoupa Fillet with Mustard Greens in X.O. Chilli Sauce

\$ 518

 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

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。
Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

時令菜式

SEASONAL DELIGHTS

- 金沙蝦伴草莓沙律蝦 \$ 478
Sautéed Prawns with Salted Egg Yolk Paste and
Deep-fried Prawns with Strawberry Salad
- 砵酒焗美國生蠔 \$ 468
Braised Fresh U.S. Oysters with Port Wine Sauce
- 鍋巴燒汁帶子 \$ 408
Sautéed Scallops in Barbecue Sauce with Rice Crackers
- 秘製蝦油海鮮粒炒粉絲 \$ 368
Stir-fried Vermicelli with Diced Seafood in Homemade Shrimp Oil
- 菲菜花蝦乾炒黑毛豬柳 \$ 368
Sautéed Sliced Iberico Pork Loin
with Chinese Chives Flower and Dried Shrimp
- 梅子炆鴨 \$ 318
Braised Duck with Dried Plum



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

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。
Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

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 \$ 668

鮮人蔘紅蓮燉桃膠

Double-boiled Peach Gum with Fresh Ginseng and Red Dates

per person 每位 \$ 118

紅棗圓肉燉蘆薈

Double-boiled Aloe Vera with Dried Longan and Red Dates

per person 每位 \$ 108

 脆皮龜苓膏

Crispy Chinese Herbal Jelly

per person 每位 \$ 108

香芒布甸

Chilled Mango Pudding

per person 每位 \$ 88

迷你蛋撻

Baked Mini Egg Tarts

\$ 88

 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

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。
Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

甜品類

DESSERTS

軟滑豆腐花

Sweetened Tofu Pudding

per person 每位 \$ 88

栗子蓉西米焗布甸

Baked Sago Pudding with Chestnut Paste

per person 每位 \$ 88

海帶香草綠豆沙

Sweetened Green Beans with Kelp and Herbs

per person 每位 \$ 88

豆沙煎軟餅

Pan-fried Glutinous Rice Cake with Red Bean Paste

\$ 88

綠茶紅豆糕

Chilled Green Tea Pudding with Red Beans

\$ 88

桂花凍糕

Chilled Osmanthus Pudding

\$ 88



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

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分，請您聯繫餐廳經理。
Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.