

頭盤小食

A P P E T I S E R S 前菜

海蜇醉雞片 \$ 208

Jellyfish with
sliced drunken chicken
くらげと薄切り酔っ払い鳥の前菜

迷你炸蝦丸 \$ 168

Deep-fried prawn balls
揚げ海老団子

汾酒牛腩 \$ 158

Marinated sliced beef shank
with Chinese wine
牛すね肉の中国酒風味マリネ

椒鹽牛柳粒 \$ 158

Sautéed diced beef
with spicy salt
サイコロ牛肉香辛塩炒め

上素腐皮卷 \$ 158

Pan-fried mixed vegetables
rolls in dried bean curd skin
野菜の湯葉巻揚げ

蒜泥白肉卷 \$ 158

Sliced pork rolls with
cucumber and garlic sauce
胡瓜の薄切り豚肉巻き
ニンニクソース添え

浙江海蜇頭 \$ 158

Jellyfish tossed with
spring onion and sesame oil
くらげの前菜ねぎと胡麻油風味

爽脆千層耳 \$ 158

Layered pig's ears marinated
with oriental spices
豚の耳のマリネ胡麻チリソースあえ

蒜香椒鹽豆腐粒 \$ 118

Deep-fried diced bean curd
with garlic salt
揚げ豆腐のガーリックソルト風味

 帶辣味
Hot and spicy
辛めの味付けです

 廚師精選
Chef's Recommendation
金葉庭調理長のお勧め料理

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燒味 冷熱 盤

BARBECUED SPECIALITIES

バーベキュー料理

北京片皮鴨 \$ 1,008

(二食) (一日前預訂) 每隻 Whole 一羽

Roasted whole Peking duck
(2 course) (order one day in advance)

北京ダック ホール
(前日までにご予約ください)

明爐吊燒鴨 \$ 268

Roasted crispy duck
served with plum sauce

ローストダックプラムソース添え

乳豬燒味拼盤 \$ 358

Barbecued meat platter
with suckling pig

各種肉類前菜子豚の皮焼き入り

太白醉翁鴿 \$ 268

Cold pigeon,
marinated with rice wine

鳩肉の冷製

每隻 Whole 一羽

玫瑰豉油雞 \$ 298

Marinated chicken
in soy sauce

チキンの醤油マリネ

蜜糖汁叉燒 \$ 258

Barbecued pork,
glazed with queen's honey

チャーシューのはちみつ風味

化皮乳豬件 \$ 298

Barbecued suckling pig

子豚の皮焼きスライス

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湯羹類

S O U P S スープ

燕窩鷓鴣粥

Braised minced partridge porridge with bird's nest
燕の巣入り鷓鴣挽き肉のスープ

\$ 358
每位
Per person
お一人様



酸辣海鮮羹

Hot and sour piquant soup with seafood
魚貝類入りピリ辛スープ

\$ 188
每位
Per person
お一人様

竹筴菜膽燉北菇

Double-boiled clear broth with bamboo piths, black mushroom and brassica
竹の子と椎茸入りコンソメスープ

\$ 208
每位
Per person
お一人様

蟹肉西湖牛肉羹

Braised minced beef soup with egg white and crabmeat
卵白と蟹肉入り牛挽肉のスープ

\$ 178
每位
Per person
お一人様

竹筒鮮人參

Double-boiled chicken soup with fresh ginseng and snow fungus served in bamboo
新鮮な朝鮮人參と白木耳入りチキンスープ竹筒に入れて

\$ 198
每位
Per person
お一人様

雪耳土雞湯

Double-boiled chicken soup with fresh ginseng and snow fungus served in bamboo
新鮮な朝鮮人參と白木耳入りチキンスープ竹筒に入れて

蟹肉粟米羹

Sweet corn soup with crabmeat and egg white
蟹肉と卵白入りコーンスープ

\$ 178
每位
Per person
お一人様

鮮蝦雲吞竹筴湯

Double-boiled clear broth with shrimp dumplings and bamboo piths
海老ワンタンと竹の子入りスープ

\$ 188
每位
Per person
お一人様



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BIRD'S NESTS AND BAMBOO PITHS

燕の巣と竹の子類

珊瑚扒官燕 \$ 1,288
Braised superior bird's nest
with crabmeat and crab roe
蟹肉と蟹の卵入り特選燕の巣の蒸し煮

鴿蛋扒官燕 \$ 1,088
Braised superior bird's nest
with pigeon eggs
鳩の卵入り特選燕の巣の蒸し煮

竹筍釀官燕 \$ 738
Steamed bamboo piths
with superior bird's nest
特選燕の巣と竹の子の蒸し物

鮮蟹肉燴官燕 \$ 708
Braised superior bird's nest
soup with fresh crabmeat
新鮮な蟹肉入り特選燕の巣スープ

四寶釀竹筍 \$ 498
Steamed shredded abalone,
Chinese mushroom, Yunnan
ham and seasonal vegetables
stuffed in bamboo piths
薄切り蒸しあわび、マッシュルーム、
ハムと季節野菜の竹の子詰め

香煎琵琶燕 \$ 488
Pan-fried bird's nest
with egg and crabmeat
蟹肉入り燕の巣の煎り卵

雞茸燕窩羹 \$ 378
Bird's nest simmered
in minced chicken soup
鶏挽き肉入り燕の巣スープ

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鮑魚類

A B A L O N E

あわび料理

原隻乾鮑

Braised whole abalone
in oyster sauce
鮑のオイスターソース蒸し煮

時價
Market price
時価

乾隆一品窩

Braised fish maw,
Chinese mushrooms and
sliced abalone in clay pot
魚の浮き袋、椎茸、
薄切りあわびの土鍋煮

\$ 1,658

婆參鮮鮑片

Braised sliced abalone
with sea cucumber and
seasonal vegetables
新鮮な薄切りあわびとなまこと
季節野菜の炒め煮

\$ 1,538

鵝掌扣鮑片

Braised sliced abalone
with goose webs
新鮮なあわびとアヒルの水掻きの炒め煮

\$ 1,288

京蔥爆關東遼參

Sautéed dried Kanto
sea cucumber with spring onion
乾燥なまこと葱の炒め物

\$ 1,168

蝦子海參

Braised sea cucumber
with shrimp roe
海老の卵入りなまこの蒸し煮

\$ 788

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SELECTION SEAFOOD

海鮮料理

生猛海鮮 (紅斑、青衣、東星斑)

Live fish (pink garoupa, green wrasse, spotted garoupa)

活魚各種 お好きなお魚を下記よりお選びください。蒸し料理にてご用意いたします。紅ハタ、青班鯛、星ハタ

時價

Market price 時価

生海蝦 (醉翁蝦、蒜茸蒸、椒鹽焗、陳皮頭菜上湯浸、豉油皇)

Fresh prawns (drunken in Chinese wine, steamed with garlic, baked with spicy salt, poached with tangerine peel and diced vegetables in clear essence or pan-fried with soy sauce)

海老料理各種 酔っぱらい海老、にんにく蒸し、スパイシーソルト焼き、チキンスープの湯通し風、醤油風味のから揚げ

時價

Market price 時価

肉蟹 (花彫蒸、椒鹽焗、薑蔥焗、蒜茸蒸)

Live crab (steamed in Chinese wine, baked with spicy salt, baked with ginger and spring onion or steamed with minced garlic)

蟹料理各種 中国酒蒸し、スパイシーソルト焼き、しょうがとたまねぎ焼き又はにんにく蒸し

時價

Market price 時価

龍蝦 (上湯焗、薑蔥焗、蒜茸蒸、刺身)

Live lobster (baked with superior essence, baked with ginger and spring onion, steamed with minced garlic or sashimi)

各種大海老料理 特性ソース大海老焼き、しょうがと葱味大海老焼き
ニンニクのみじん切り添え大海老蒸しまたは大海老刺身わさびソース添え

時價

Market price 時価

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海鮮小炒類

FISH & SEAFOOD FAVOURITES

海鮮料理

兩儀星斑球 \$ 538

Sautéed fillet of spotted garoupa with sweet and sour sauce

ハタの切り身の甘酢ソースがけ

南瓜香燒斑球 \$ 478

Sautéed fillet of garoupa with pumpkin in barbecue sauce

ハタとかぼちやのバーベキューソース炒め

上湯百花煎釀帶子 \$ 528

Pan-fried scallops stuffed with minced shrimps in superior broth

海老のすり身詰めほたてのフライ

薑茸米酒蒸鮮蟹钳 \$ 338

Steamed fresh crab claw with minced ginger and rice wine

蟹の爪しょうがと中国酒蒸し

每位
Per person
お一人様

干燒大明蝦球 \$ 508

Sautéed king prawns with chili and barbecue sauce

新鮮な海老のチリバーベキューソース炒め

香辣焗蝦菘茄子 \$ 328

Braised eggplant with minced shrimps and chili sauce

海老のすり身詰め茄子の炒め煮

菠蘿山楂川汁爆蝦球 \$ 478

Sautéed king prawns with pineapple and hawthorn herbs in chili sauce

海老のパイナップル入りチリソース炒め

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FISH & SEAFOOD FAVOURITES

海鮮料理

薑蔥粉絲生蝦煲 \$ 508

Sautéed prawns with vermicelli, ginger and spring onion in clay pot
バーミセリと新鮮な海老炒めしょうがと葱香味炒め物土鍋仕立て

燒雲腿碧綠響螺片 \$ 478

Sautéed sliced sea whelk with Yunnan ham and seasonal vegetables
バイ貝、ハムと季節野菜の炒めもの

百花帶子鳳尾蝦 \$ 428

Deep-fried prawns stuffed with scallops and minced shrimps
海老とほたてのすり身で包んだ海老のフライ

🌿 上湯蝦乾 \$ 338

頭菜浸龍脷球

Poached fillet of sole with dried shrimps and preserved vegetables in clear broth
干し海老と中国漬物入り平目のクリアスープ煮

豉汁露筍龍脷球 \$ 338

Sautéed fillet of sole with asparagus in black bean sauce
平目の黒大豆ソース炒めアスパラガス添え

崧子菠蘿鮮蝦仁 \$ 328

Sautéed prawns with pineapple and pine nuts
海老の炒め物パイナップルと松の実入り

焗釀鮮蟹蓋 \$ 278

Baked crabmeat with onion served in crab shell
蟹の甲羅焼き

🌿 鮮鮑焗釀響螺 \$ 278

Baked sea whelk stuffed with diced seafood, abalone, chicken and onion
角切り海鮮各種鮑、鶏、葱の詰め物入りバイ貝焼き

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健康素食

VEGETARIAN DISHES

ベジタリアン料理

紗窗竹影 \$ 318

Sautéed fresh asparagus
with bamboo piths
アスパラガスと竹の子の炒め煮

如意吉祥 \$ 238

(竹筴片扒猴頭菇、榆耳、雪耳)
Stewed mushrooms and
fungus with bamboo piths
椎茸、きくらげと竹の子の煮もの

佛海蒲團 \$ 228

(豆腐片扒羅漢上素)
Braised superior vegetables
with sliced bean curd
野菜と豆腐の炒め煮

如來仙子 \$ 218

(清炒馬蹄、鮮菇、松子、白果)
Sautéed diced mushrooms
with water chestnut, pine nuts
and ginkgo
ヒシの実、松の実、
銀杏と生椎茸の炒めもの

辛辣豆乾素雞 \$ 218

Braised dried bean curd
and chili sauce
乾燥豆腐のチリソース炒め煮

泮水素芥香 \$ 218

Sautéed mixed vegetables with
sliced lotus roots in potato nest
各種野菜と蓮根の炒め物
のポテトバスケット入り

花菇上素羹 \$ 198

Braised diced vegetables
soup with mushrooms
and sweet corn
生椎茸ととうもろこしいり
角切り野菜スープ

每位
Per person
お一人様

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蔬菜類

VEGETABLES

野菜料理

雲腿蟹腩扒雙蔬 \$ 338

Braised twin vegetables with fresh crabmeat and Yunnan ham

2種類の野菜と新鮮な蟹肉とハムの炒め煮

上湯肘子浸娃娃菜 \$ 278

Poached baby white cabbage with sliced Yunnan ham and superior broth

白菜とハムのスープ煮

海味上湯素菜窩 \$ 308

Assorted dried seafood with mixed vegetables and superior broth in clay pot

乾燥魚貝類と野菜のスープ煮

紅燒滑豆腐 \$ 228

Braised bean curd with mushrooms in oyster sauce

豆腐と生椎茸のオイスターソース炒め

🍷 腐皮銀杏扒雙蔬 \$ 298

Stewed twin vegetables with sliced bean curd and ginkgo

旬のお野菜二種と薄切り豆腐と銀杏煮込み

乾煸雪菜四季豆 \$ 228

Sautéed string beans with preserved vegetables

さやいんげんと中国漬け物の炒めもの

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雞類

C H I C K E N

雞肉料理

🌿 特選上等
濃雞湯浸雞 \$ 708
每隻 Whole 一羽

Poached chicken with
superior chicken broth \$ 388
半隻 Half bird 半羽
鶏の特製チキンエキス煮

🌿 金牌吊炸雞 \$ 708
每隻 Whole 一羽

Shallow-fried
crispy chicken \$ 388
半隻 Half bird 半羽
広東風鶏のフライ

惠州梅菜雞 \$ 388
半隻 Half bird 半羽

Braised chicken
with preserved vegetables
in clay pot
蒸し鶏中国漬け物添え

乾蔥豆豉雞球煲 \$ 278

Baked sliced chicken with
black bean sauce in clay pot
薄切り鶏肉の黒大豆ソース炒め

🌶️ 桃仁宮爆雞丁 \$ 268

Sautéed diced chicken
with walnuts and chili sauce
角切り鶏肉と胡桃のチリソース炒め

🌶️ 帶辣味
Hot and spicy
辛めの味付けです

🌿 廚師精選
Chef's Recommendation
金葉庭調理長のお勧め料理

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家禽類

P O U L T R Y

鳩料理

豉味鮮百合炒鴿甫 \$ 328

Sautéed sliced pigeon with
lily buds and black bean sauce
薄切り鳩肉とユリの黒大豆ソース炒め

生菜包乳鴿崧 \$ 288

Stir-fried minced pigeon and
bamboo shoots served with lettuce
鳩挽き肉と竹の子の炒めものレタス包み

豉油皇浸乳鴿 \$ 268

(需時三十分鐘) 每隻 Whole 一羽
Poached whole pigeon
in soy sauce
(30 mins. advance notice is required)

鳩肉の湯通し醤油添え
(30分程時間がかかります)

脆皮燒乳鴿 \$ 268

每隻 Whole 一羽
Roasted whole crispy
pigeon
鳩肉のロースト

 帶辣味
Hot and spicy
辛めの味付けです

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豬肉類

PORK 豚肉料理

🌿 香葱爆炒脆豚肉 \$ 388
Sautéed pork with
spring onion and ginger
豚肉とネギの生姜焼き

X.O.醬露筍炒肉丁 \$ 268
Sautéed diced pork with
fresh asparagus in X.O. sauce
角切り豚肉とアスパラガスのXOソース炒め

鎮江香醋骨 \$ 258
Baked spare ribs
with brown vinegar
スペアリブビネガーソース焼き

鳳梨咕嚕肉 \$ 258
Sweet and sour pork with
pineapple and bell peppers
特製酢豚

蒜香焗肉排 \$ 258
Baked spare ribs with spicy salt
スペアリブ香辛料焼き

紅燒肉崧茄子 \$ 258
Minced pork with
stewed eggplant in clay pot
ひき肉と茄子煮物土鍋仕立て

十香醉肉排 \$ 258
Braised spare ribs
with Chinese herbs
スペアリブの中華ハーブ焼き

🌶️ 帶辣味
Hot and spicy
辛めの味付けです

🌿 廚師精選
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金葉庭調理長のお勧め料理

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牛肉類

B E E F 牛肉料理

🍷 古法炆牛肋骨 \$ 488

Braised beef ribs with turnips
ビーフリブと大根の蒸し煮

中式煎牛柳 \$ 278

Chinese style wok-fried
beef tenderloin
中華風テンドーロインステーキ

夏果露筍牛柳粒 \$ 358

Sautéed diced beef with fresh
asparagus and macadamia nuts
牛ひれ肉ニンニクと香辛塩香味焼き

🌶️ 麻婆滑豆腐 \$ 278

Braised bean curd with
minced beef and chili sauce
マーボー豆腐

蜜汁黑椒牛柳甫 \$ 278

Pan-fried fillet of beef with
black pepper and honey
フイルレ牛肉の黒こしょうと
蜂蜜ソース炒め

蠔皇金菇牛柳卷 \$ 278

Stir-fried sliced beef rolls with
enoki mushrooms in oyster sauce
えのきだけの牛肉巻
きオイスターソース香味焼き

🌶️ 帶辣味
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🍷 廚師精選
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麵類

N O O D L E S ヌードル

乾炒鮑魚雞絲河 \$ 328

Fried rice noodles with shredded chicken and abalone

細切り鶏肉とあわびのきしめん
風焼きそば

海鮮皇炒麵 \$ 318

Fried noodles with assorted seafood

各種海鮮入り焼きそば

豉椒蝦球炒河 \$ 318

Fried rice noodles with prawns in black bean and chili sauce

海老入りライスヌードルの
黒大豆チリソース炒め

松露醬野菌炆伊麵 \$ 288

Braised E-Fu noodles with mushrooms in truffle paste

黒トリュフソース風味のきのこ入り煮込み伊府麵

鮑魚汁撈麵 \$ 278

Braised noodles with abalone sauce

鮑ソースそば

瑤柱金菇炆伊麵 \$ 278

Braised E-Fu noodles with shredded conpoy and enoki mushrooms

貝柱とえのきだけ入り焼きそば

雲南魚絲麵線 \$ 178

Poached noodles with shredded fish in fish soup

魚の薄切り入り雲南風蒸しそば

每位
Per person
お一人様

 帶辣味
Hot and spicy
辛めの味付けです

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飯類

R I C E 飯類

瑤柱福建炒飯 \$ 368

Fook Kin-style fried rice with shredded conpoy

福建風干し貝柱の炒飯

瑤柱蛋白蔥花炒飯 \$ 288

Fried rice with shredded conpoy, egg white and spring onion

干し貝柱、卵白、ねぎ入り炒飯

🍃 金葉庭炒飯 \$ 298

Golden Leaf fried rice

金葉庭特製炒飯

蝦醬牛崧炒飯 \$ 278

Fried rice with minced beef in shrimp paste

牛挽肉入り海老風味チャーハン

鮑汁鱈魚雞粒炒飯 \$ 298

Fried rice with cuttlefish and diced chicken in abalone sauce

イカと鶏肉の炒飯鮑ソース

爆炒蘿蔔糕 \$ 278

Pan-fried turnip cake with egg, onion, bean sprouts and minced pork

卵、玉葱、もやしと豚挽き肉の大根餅

梅菜揚州炒飯 \$ 288

Yeung Chow-style fried rice with barbecue pork, shrimps and preserved vegetables

特製五目炒飯

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