

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 Soup with Seafood

鮮鮑焗釀響螺

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

山楂川汁鴛鴦玉簪蝦球

Sautéed Prawns with Yunnan Ham in Hawthorn and Sichuan Chilli Sauce

上湯蝦乾頭菜浸斑球

Poached Garoupa Fillet with Preserved Vegetables and Dried Shrimps

濃雞汁浸雞

Poached Chicken with Chicken Essence

金葉庭炒飯

Signature Golden Leaf 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

最少4位享用 For a minimum of 4 persons



辛辣味
Hot and spicy



廚師精選
Chef's Recommendation

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金葉庭

精選午市套餐

CHEF'S SIGNATURE LUNCH MENU

金葉點心拼盤

(金箔蝦餃, 鮑魚燒賣皇, 彩虹蝦春卷, 蟹肉菜苗餃)

Dim Sum Platter

(Steamed Shrimp Dumpling, Steamed Pork Dumpling with Abalone, Deep-fried Spring Roll with Prawn, Steamed Dumpling with Crabmeat and Vegetables)

雞茸燕窩羹

Braised Bird's Nest and Minced Chicken Soup

焗釀鮮蟹蓋

Baked Crabmeat with Onion served in Crab Shell

南瓜香燒斑球

Sautéed Garoupa Fillet with Pumpkin in Barbecue Sauce

上湯竹筴扒時蔬

Poached Seasonal Vegetables with Bamboo Pith in Superior Broth

金葉庭炒飯

Signature Golden Leaf Fried Rice

蛋白杏仁茶

Sweetened Chinese Almond Cream with Egg White

\$ 768 每位 per person



辛辣味
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BUSINESS LUNCH MENU

金葉二小碟 (上素腐皮卷, 蒜泥白肉卷)

Deluxe Appetizers

(Pan-fried Mixed Vegetables Roll with Dried Bean Curd Skin and Steamed 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

鮮百合菜遠炒龍腩球

Sautéed Sole Fillet with Fresh Lily Bulbs and Greens

菠蘿山楂川汁爆蝦球

Sautéed King Prawns with Pineapple and Hawthorn in Chilli Sauce

梅菜揚州炒飯

Yeung Chow Fried Rice with Barbecued Pork, Shrimps and Preserved Vegetables

香芒凍布甸

Chilled Fresh Mango Pudding

\$ 558 每位 per person

 辛辣味
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點心類

D I M S U M

松茸竹筴海皇灌湯餃

Steamed Seafood Soup Dumpling with
Matsutake Mushroom and Bamboo Pith in Supreme Broth

per person 每位 \$ 158

◆ 水晶蝦餃

Steamed Shrimp Dumplings

\$ 128

◆ 鮑魚燒賣皇

Steamed Pork Dumplings with Abalone

\$ 128

彩虹蝦春卷

Deep-fried Spring Rolls with Prawns

\$ 108

X.O. 醬煎腸粉

Pan-fried Rice Rolls in X.O. Sauce

\$ 108

網絲蝦粉卷

Deep-fried Rice Rolls with Shrimps

\$ 108

蟹肉菜苗餃

Steamed Dumplings with Crabmeat and Vegetables

\$ 108



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點心類

D I M S U M

- 鮮帶子肉鬆煎蘿蔔糕 \$ 108
Pan-fried Turnip Cakes with Fresh Scallops and Pork Floss
- 黃橋燒餅 \$ 99
Baked Pastries with Diced Pork and Dried Shrimp
- 灌湯上海小籠包 \$ 99
Steamed Shanghai Dumplings with Minced Pork
- 彩蔬竹筍上素餃 \$ 99
Steamed Mixed Vegetable Dumplings with Bamboo Pith
- ◆ 豆漿梅菜叉燒包 \$ 99
Steamed Barbecued Pork Buns with Preserved Vegetables and Soy Milk
- 欖仁馬拉糕 \$ 88
Steamed Chinese Sponge Cake with Olive Seed
- 原隻鮑魚荔茸盒 each piece 每件 \$ 68
Deep-fried Mashed Taro Dumplings with Whole Abalone

🌶️ 辛辣味
Hot and spicy

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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 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 in Coconut Shell

(預訂) 每位 \$ 738
(one-day advance order) per person

京葱爆燒原條日本遼參

Wok-fried Whole Japan 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 Soup with Sea Whelk,
Silkie Chicken, Cordyceps, Chinese Yam and Chinese Wolfberries

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

玉環宗谷元貝

Braised Hokkaido Dried Scallops
in Vegetable Marrow

(預訂) 每位 \$ 228
(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 \$ 968

鮮蟹肉粉絲鮑魚煲

Stir-fried Whole Abalone and Crabmeat with Vermicelli in Casserole

\$ 688

蔥爆柚皮銀鱈魚

Sautéed Black Cod with Pomelo Skin and Spring Onion

\$ 688

枝竹羊腩煲

Braised Lamb Brisket with Bamboo Shoots and Dried Bean Curd Skin

\$ 688

清湯蘿蔔安格斯牛腩煲

Stewed Angus Beef Brisket with Turnip and Beef Broth in Casserole

\$ 558

原籠蒜香糯米蒸星斑球

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

\$ 558

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時令菜式

SEASONAL DELIGHTS

- 濃雞湯花膠菜肉雲吞煲** \$ 588
Braised Fish Maw and Pork Wonton in Chicken Broth
- 陳草菇薑葱爆生蠔** \$ 488
Sautéed Fresh U.S. Oysters with Mushrooms, Spring Onion and Ginger
- 風沙重皮蝦** \$ 488
Sautéed Shrimp with Garlic and Chili Sauce
- 蝦汁百花煎釀茄子** \$ 338
Pan-fried Eggplant with Minced Shrimps in Shrimp Sauce
- 茶樹菇醬鮮菌百合炒鴿甫** \$ 338
Sautéed Pigeon with Lily Bulbs,
Assorted Mushrooms in Tea Tree Mushroom Sauce
- 家鄉扒自家豆腐** \$ 308
Braised Homemade Bean Curd
with Conpoy, Minced Pork and Chinese Mushroom
- 荔芋扣肉煲** \$ 308
Braised Pork Belly with Taro in Preserved Bean Curd Sauce



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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 \$ 668

鮮人蔘紅蓮燉桃膠

Double-boiled Peach Gum with Fresh Ginseng and Red Dates

per person 每位 \$ 118

紅棗圓肉燉海底椰

Double-boiled Sea Coconut 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

腐竹薏米蛋花糖水

Sweetened Bean Curd Skins with Egg and Coix Seed

per person 每位 \$ 88

迷你蛋撻

Baked Mini Egg Tarts

\$ 88

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甜品類

DESSERTS

香芒布甸

Chilled Mango Pudding

per person 每位 \$ 88

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

黑芝麻珍珠球

Deep-fried Glutinous Rice Dumplings with Black Sesame

\$ 88

椰汁木瓜糕

Chilled Coconut Pudding with Papaya

\$ 88

桂花凍糕

Chilled Osmanthus Pudding

\$ 88



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