

# 金葉庭

## 翡翠尊貴套餐

## PREMIUM JADE MENU

精美燒味拼盆

Golden Leaf deluxe barbecue platter

秘製酸辣海鮮羹

Hot and sour soup with assorted seafood

焗釀鮮蟹蓋

Baked crab meat with onions and cream sauce

菜遠玉簪帶子

Sautéed scallop stuffed with minced shrimps and vegetables

蒜香牛柳甫

Pan-fried fillet of beef in spicy garlic salt

梅菜揚州炒飯 或 瑤柱金菇炆伊麵

Yeung Chow style fried rice with preserved vegetables or braised E-Fu noodles with enoki mushrooms and conpoy

生磨合桃露

Sweetened fresh walnut delights

美點雙輝

Chinese petit fours

\$ 728 每位 Per person

\$ 928 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

如有特殊飲食要求或對某些事物過敏而希望瞭解食物成分，  
請您聯繫餐廳經理  
For those with special dietary requirements or allergies who may wish  
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# 金葉庭

## 經典套餐

## CLASSIC GOLD MENU

### 鴻運乳豬拼盆

Crispy suckling pig and barbecued meat combination

### 竹笙菜膽燉北菇湯

Double-boiled bamboo pith soup with brassica and Chinese mushroom

### 椒汁蟹鉗伴時蔬

Sautéed crab claw with seasonal vegetables in chili sauce

### 鮮露筍炒龍脷球

Sautéed fillet of sole with green asparagus

### 中式煎牛柳

Wok-fried beef tenderloin in sweet and sour sauce

### 金葉庭炒飯

Golden Leaf signature fried rice

### 生磨杏仁茶

Sweetened fresh almond delights

### 美點雙輝

Chinese petit fours

\$ 628 每位 Per person

\$ 828 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

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# CLASSIC DISHES

蠔皇原隻十四頭禾麻鮑魚伴芥膽 (預訂) Per person 每位 \$ 4,600  
Braised whole Oma abalone (14 heads)  
with mustard green in oyster sauce (one day advance order)

蠔皇原隻十四頭吉品鮑魚伴露筍 (預訂) Per person 每位 \$ 4,500  
Braised whole Yoshihama abalone (14 heads)  
with asparagus in oyster sauce (one day advance order)

廚師汁花膠扒扣鵝掌伴時蔬 (三日前預訂) Per person 每位 \$ 4,300  
Braised fish maw and goose webs with seasonal vegetables  
in chef's homemade sauce (three days advance order)

特級陳皮椰皇螺頭燉原隻鮮鮑 (預訂) Per person 每位 \$ 680  
Double-boiled whole fresh abalone soup with sea whelk  
and supreme tangerine peel served in coconut (one day advance order)

京蔥爆燒原條關東遼參 Per person 每位 \$ 580  
Wok-fried whole Kanto sea cucumber with scallion

野生冬蟲草，竹絲雞，淮山，  
杞子燉螺頭湯 (預訂) Per person 每位 \$ 430  
Double-boiled cordyceps soup with sea whelk,  
silky chicken and Chinese herbs (one day advance order)

玉環宗谷元貝 (預訂) Per person 每位 \$ 200  
Braised Hokkaido dried scallops stuffed  
in vegetable marrow (one day advance order)

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# 經典菜式

## CHEF SEASONAL DISHES

### 廚師蠔皇炆原隻特級鮑魚

Braised whole abalone with oyster sauce

Each 每隻 \$ 800

### 時令雙冬羊腩煲

Braised lamb brisket with bamboo shoots, mushrooms and dried bean curd skin served in casserole

\$ 588

### 鮮淮山羊肚筍炒銀鱈魚

Sautéed black cod with morel and Fresh yam

\$ 528

### 原籠蒜香糯米蒸星班球

Steamed fillet of spotted garoupa with diced roasted duck, dried shrimp, mushrooms and garlic in basket

\$ 468

### 砵酒焗生蠔

Braised fresh U.S. oysters with port wine sauce

\$ 468

### 鹽燒胡椒生中蝦

Pan-fried fresh prawns with salt and pepper

\$ 458

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# 經典菜式

## CHEF SEASONAL DISHES

- 豉汁涼瓜炆海參 \$ 438  
Braised sea cucumber  
with bitter melon in black beans sauce
- 蕃茄魚湯海鮮泡飯 \$ 328  
Poached assorted seafood  
with tomato and rice in fish soup
- 蟲草花牛柳卷 \$ 288  
Wok-fried sliced beef rolls with cordyceps flower
- 百花煎釀蝦汁茄子 \$ 268  
Pan-fried eggplant stuffed  
with minced shrimps in shrimp sauce
- 古法子薑雞煲 \$ 268  
Braised sliced chicken  
with young ginger in casserole
- 南乳荔芋扣肉煲 \$ 268  
Braised pork belly  
with premium taro in Chinese clay pot

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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

### 鮮人參紅蓮燉雪蛤

Double-boiled harsmar with fresh ginseng and red dates

Per person 每位 \$ 100

### 南北杏雪耳燉木瓜

Double-boiled snow fungus and fresh papaya  
with Chinese almond

Per person 每位 \$ 78

### ◆ 脆皮龜苓膏

Deep-fried crispy Chinese herbal jelly served  
with candied ginger

Per person 每位 \$ 78

### 軟滑豆腐花

Sweetened bean curd

Per person 每位 \$ 78

### 香芒凍布甸

Chilled fresh mango pudding

Per person 每位 \$ 78

### 爆珠楊枝金露

Chilled sago soup with fresh grapefruit,  
mango and fruit juice caviar

Per person 每位 \$ 78

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# 甜品類

## DESSERTS

### 蓮蓉焗西米布甸

Baked sago pudding with lotus seed paste

Per person 每位 \$ 78

### 腐竹薏米蛋花糖水

Sweetened bean curd skins with egg and coix seed

Per person 每位 \$ 78

### 欖仁馬拉糕

Steamed Chinese sponge cake with olive seeds

\$ 78

### 杞子圓肉桂花糕

Chilled osmanthus jelly  
with wolfberry and dried longan

\$ 78

### 流沙黑芝麻包

Steamed buns with black sesame

\$ 78

### 流沙奶皇煎堆仔

Deep-fried glutinous dumpling  
with egg yolk paste

\$ 78

### 迷你蛋撻仔

Baked egg tart

\$ 78

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