CHEF'S SIGNATURE LUNCH MENU

Golden Leaf dim sum combination
(Shrimp dumpling, pork dumpling, spring roll and seafood dumpling)

Braised soup with minced chicken and bird's nest

Baked crab meat with onions and cream sauce

Sautéed fillet of spotted garoupa with pumpkin in barbecue sauce

Poached seasonal greens with bamboo piths in essence

Golden Leaf fried rice

Sweetened fresh almond cream

$595 Per person

Hot and spicy
Chef's Recommendation
Prices are in Hong Kong dollars and subject to 10% service charge.

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the manager.
SEASONAL LUNCH MENU

金葉二小碟
Golden Leaf deluxe appetizers (mixed vegetables roll, pork roll)

竹笙菜膽燉北菇湯
Double-boiled bamboo piths with brassica and Chinese mushroom soup

鮮百合菜遠炒龍脷球
Sautéed fillet of sole with fresh lily buds and greens

山楂川汁爆蝦球
Sautéed prawns with hawthorn herbs and chili sauce

梅菜揚州炒飯
Fried rice "Yeung Chow" style with preserved vegetables

香芒凍布甸
Chilled fresh mango pudding

$430 厚惠  Per person

辛辣味 Hot and spicy  頭牌推薦 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了解食物成分，
請您聯繫餐飲經理
For those with special dietary requirements or allergies who may wish to
know about the food ingredients used, please ask for the manager
瑤柱海皇湯湯餃  
Assorted seafood dumpling with conpoy in supreme broth

金箔蝦餃  
Steamed shrimp dumplings with gold leaf

特製鮑魚燒賣皇  
Steamed pork dumplings with abalone

特級X.O.醬煎腸粉  
Pan-fried rice rolls with homemade X.O. sauce

南瓜蟹肉餃  
Steamed crab meat dumplings with pumpkin

荔枝鳳尾蝦  
Deep-fried mashed taro dumplings with shrimp

紅油抄手  
Pork dumplings served with chili oil

豆漿梅菜叉燒包  
Steamed barbecued pork buns with preserved vegetables and soy bean milk

Per person 每位 $ 118
$ 108
$ 108
$ 98
$ 90
$ 90
$ 80
$ 80

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 to know about the food ingredients used, please ask for the manager.
鲜带子片煎藕卷糕
Pan-fried turnip cakes with fresh scallop and pork floss

瑶柱菜苗餃
Steamed conpoy dumplings with vegetables

彩虹蝦春卷
Deep-fried spring rolls with prawn

香麻叉烧酥
Baked barbecued pork pastry with sesame

竹笙上素餃
Steamed assorted vegetable dumplings with bamboo piths and fungus

網絲蝦粉卷
Deep-fried rice rolls with shrimp

金蒜蒸排骨
Steamed spare ribs with garlic

鲍汁蝦肉鲜竹卷
Steamed bean curd skin rolls with minced shrimp in abalone sauce

$ 80
$ 78
$ 78
$ 78
$ 78
$ 78
$ 78

Hot and spicy
Chef's Recommendation
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<table>
<thead>
<tr>
<th>Classic Dishes</th>
<th>Per person 每位</th>
<th>$</th>
</tr>
</thead>
<tbody>
<tr>
<td>蠔皇原隻十四頭禾麻鮑魚伴芥膽（預訂）</td>
<td></td>
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<tr>
<td>Braised whole Oma abalone (14 heads) with mustard greens in oyster sauce (one day advance order)</td>
<td>$4,600</td>
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<tr>
<td>蠔皇原隻十四頭吉品鮑魚伴露筍（預訂）</td>
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<tr>
<td>Braised whole Yoshihama abalone (14 heads) with asparagus in oyster sauce (one day advance order)</td>
<td>$4,500</td>
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<tr>
<td>廚師汁花膠扒扣鵝掌伴時蔬（三日前預訂）</td>
<td></td>
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<tr>
<td>Braised fish maw and goose web with seasonal vegetables in chef's homemade sauce (three days advance order)</td>
<td>$4,300</td>
<td></td>
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<tr>
<td>特級陳皮椰皇螺頭燉原隻鮮鮑（預訂）</td>
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<tr>
<td>Double-boiled whole fresh abalone soup with sea whelk and supreme tangerine peel served in a coconut (one day advance order)</td>
<td>$680</td>
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<tr>
<td>京蔥爆燒原條關東遼參</td>
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<tr>
<td>Wok-fried whole Kanto sea cucumber with scallion</td>
<td>$580</td>
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<tr>
<td>野生冬蟲草，竹絲雞，淮山，杞子燉螺頭湯（預訂）</td>
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</tr>
<tr>
<td>Double-boiled cordyceps soup with sea whelk, silky chicken and Chinese herbs (one day advance order)</td>
<td>$430</td>
<td></td>
</tr>
<tr>
<td>玉環宗谷元貝（預訂）</td>
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<td></td>
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<tr>
<td>Braised Hokkaido dried scallops stuffed in vegetable marrow (one day advance order)</td>
<td>$200</td>
<td></td>
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</tbody>
</table>

**Hot and spicy**

Chef's Recommendation

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CHEF SEASONAL DISHES

蟹皇鮮蟹肚乾撈官燕  
Braised superior bird’s nest with fresh crab meat and crab roe  
$880

廚師蠔皇炆原隻特級鮑魚  
Braised whole abalone with oyster sauce  
Each 每隻 $800

松露醬帶子炒鮮鮑片  
Sautéed fresh sliced abalone with scallops in truffle paste  
$628

時令雙冬羊腩煲  
Braised lamb brisket with bamboo shoots and dried bean curd skin served in a casserole  
$588

蒜子火腩炆星斑球  
Braised fillet of spotted garoupa with roasted pork, garlic and seasonal vegetables  
$528

薑蔥海參、美國生蠔煲  
Braised fresh U.S. oysters and sea cucumber with spring onion and ginger served in a casserole  
$498
Chef Seasonal Dishes

乾燒大明蝦
Sautéed fresh king prawns with chili and BBQ sauce

秘製蝦醬中蝦炒粉絲煲
Stir-fried vermicelli with prawns and homemade shrimp oil sauce served in a casserole

雞枞菌炒豚肉
Sautéed sliced pork with termite mushroom

X.O.醬韭菜花蝦乾爆肥牛
Sautéed sliced beef with dried shrimps and Chinese leeks in homemade X.O. sauce

風味土豆炆雞
Braised sliced chicken with potato and homemade chili bean sauce

臘味蓮藕餅
Pan-fried lotus root cake stuffed with assorted preserved meat

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DESSERTS

杏汁 / 椰汁 / 冰花燉官燕盏
Double-boiled superior bird's nest
with the choice of almond juice / coconut milk / rock sugar
Per person 每位 $600

鮮人参红莲炖雪蛤
Double-boiled harsmar with fresh ginseng and red dates
Per person 每位 $100

南北杏雪耳炖木瓜
Double-boiled snow fungus and fresh papaya
with Chinese almond
Per person 每位 $78

‡ 脆皮龟苓膏
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

香芒冻布甸
Chilled fresh mango pudding
Per person 每位 $78

爆珠杨枝金露
Chilled sago cream with fresh grapefruit,
mango and fruit juice caviar
Per person 每位 $78
DESSERTS

蓮蓉焗西米布甸  
Baked sago pudding with lotus seeds paste

Per person 每位 $78

海帶香草綠豆沙  
Sweetened green bean delights with kelp and herbs

Per person 每位 $78

攔仁馬拉糕  
Steamed Chinese sponge cake with olive seeds

$78

桂花椰汁糕  
Chilled coconut pudding with osmanthus jelly

$78

豆沙香蕉芝麻球  
Deep-fried glutinous rice dumpling with banana and red bean paste

$78

流沙黑芝麻包  
Steamed buns with black sesame

$78

迷你蛋撻仔  
Baked egg tart

$78