

# 點心類

## D I M S U M

### 瑤柱海皇灌湯餃

Assorted seafood dumpling with conpoy in supreme broth

Per person 每位 \$ 118



### 金箔蝦餃

Steamed shrimp dumplings with gold leaf

\$ 108



### 特製鮑魚燒賣皇

Steamed pork dumplings with abalone

\$ 108

### 特級X.O.醬煎腸粉

Pan-fried rice rolls in homemade X.O. sauce

\$ 98

### 菜苗帶子餃

Steamed scallop dumplings with vegetables

\$ 96

### 灌湯上海小籠包

Steamed Shanghainese dumplings with minced pork

\$ 90



### 豆漿梅菜叉燒包

Steamed barbecued pork buns with preserved vegetables and soy bean milk

\$ 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

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鮮帶子片肉鬆煎蘿蔔糕 Pan-fried turnip cakes with fresh scallop and pork floss	\$ 80
杏香炸蝦筒 Deep-fried shrimp rolls with almonds	\$ 78
彩虹蝦春卷 Deep-fried spring rolls with prawns	\$ 78
薯蓉咖喱雞粒糰 Deep-fried mashed potato with curry flavoured diced chicken	\$ 78
南瓜竹筍素粉果 Steamed assorted vegetable dumplings with bamboo piths and pumpkin	\$ 78
網絲蝦粉卷 Deep-fried rice rolls with shrimps	\$ 78
黑椒鴨肉酥盒 Baked duck meat pastries with black pepper sauce	\$ 78
山竹牛肉球 Steamed minced beef balls with bean curd skin	\$ 78

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# 假日至尊點心

## HOLIDAY PREMIUM DIM SUM

- |  |        |
|--|--------|
| 原隻鮑魚荔蓉盒<br>Baked mashed taro pastry with whole abalone                 | \$ 120 |
| 燒汁和牛生煎包<br>Pan-fried minced wagyu beef buns                            | \$ 102 |
| 羊肚菌素餃<br>Steamed vegetable dumplings with morel mushrooms              | \$ 96  |
| 金網炸蠔卷<br>Deep-fried oyster rolls                                       | \$ 96  |
| 焗黑豚肉叉燒菠蘿包<br>Baked barbecued Iberico pork buns topped with sweet crust | \$ 96  |

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# 金葉庭經典

## CLASSIC DISHES

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

Per person 每位 \$ 4,600

蠔皇原隻十四頭吉品鮑魚伴露筍 (預訂)  
Braised whole Yoshihama abalone (14 heads)  
with asparagus in oyster sauce (one day advance order)

Per person 每位 \$ 4,500

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

Per person 每位 \$ 4,300

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

Per person 每位 \$ 680

京蔥爆燒原條關東遼參  
Wok-fried whole Kanto sea cucumber with scallion

Per person 每位 \$ 580

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

Per person 每位 \$ 430

玉環宗谷元貝 (預訂)  
Braised Hokkaido dried scallops stuffed  
in vegetable marrow (one day advance order)

Per person 每位 \$ 200

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# 經典菜式

## CHEF SEASONAL DISHES

八寶響螺冬瓜盅 \$ 858  
Double-boiled whole winter melon soup  
with assorted seafood and sea whelk

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

草菇薑蔥爆生蠔 \$ 558  
Sautéed fresh U.S. oysters with mushrooms,  
spring onion and ginger

窩巴燒汁帶子 \$ 488  
Sautéed scallops with ice cracker in BBQ sauce

X.O醬青芥菜炒星班球 \$ 468  
Sautéed fillet of spotted garoupa  
with mustard green in X.O. chili sauce

薑蔥爆銀鱈魚 \$ 438  
Sautéed black cod with spring onion and ginger

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## CHEF SEASONAL DISHES

金沙蝦伴士多啤梨沙律蝦 \$ 438  
Sautéed prawns with salted egg yolk paste accompanied  
with deep-fried prawns with strawberry salad sauce

清湯蘿蔔牛腩 \$ 328  
Stewed beef brisket with turnip and beef broth  
served in a casserole

韓式粉絲泡菜黑毛豬煲 \$ 308  
Stir-fried sliced Iberico pork with vermicelli  
and kimchi in Korean style

珊瑚脆茄子 \$ 308  
Deep-fried eggplant with crab roe and crab meat sauce

金針雲耳焗乳鴿 \$ 268  
Stewed pigeon with black fungus and daylily flower

菠蘿美味牛柳粒 \$ 268  
Sautéed diced beef with pineapple

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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

### 紅棗圓肉燉蘆薈

Double-boiled aloe vera with dried longan and red dates

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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### 蓮蓉焗西米布甸

Baked sago pudding with lotus seed paste

Per person 每位 \$ 78

### 南瓜海底椰

Sweetened pumpkin soup with coco de mer

Per person 每位 \$ 78

### 白芝麻箭豬包

Steamed buns with white sesame

\$ 78

### 綠茶鮮奶凍糕

Chilled fresh milk and green tea pudding

\$ 78

### 黑芝麻球

Deep-fried glutinous rice dumpling  
with black sesame paste

\$ 78

### 蛋黃千層糕

Steamed layered Chinese sponge cake with egg yolk

\$ 78

### 迷你蛋撻仔

Baked egg tart

\$ 78

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