金枝玉葉
GOLDEN BLOSSOMS

廚師推介 CHEF'S RECOMMENDATION

話梅菠蘿
Preserved Plum Pineapple
$88/份

胡麻醬豆腐
Tofu with Sesame Sauce
$48/份

酒醉鮑魚
Drunken Abalone
$128/3隻 pcs

川麻系列

啜指乳鴿
Crispy Pigeon in Sichuan Style
$168/1隻 pc
$288/2隻 pcs

歌樂山蝦球
Sichuan Spicy Prawns
$268

麻滷鵪鶉蛋
Sichuan Style Spiced Quail Eggs
$58/份

尖椒五花肉
Stir-fried Pork Belly with Green Chili Peppers
$168

圖片只供參考 Photo for reference only

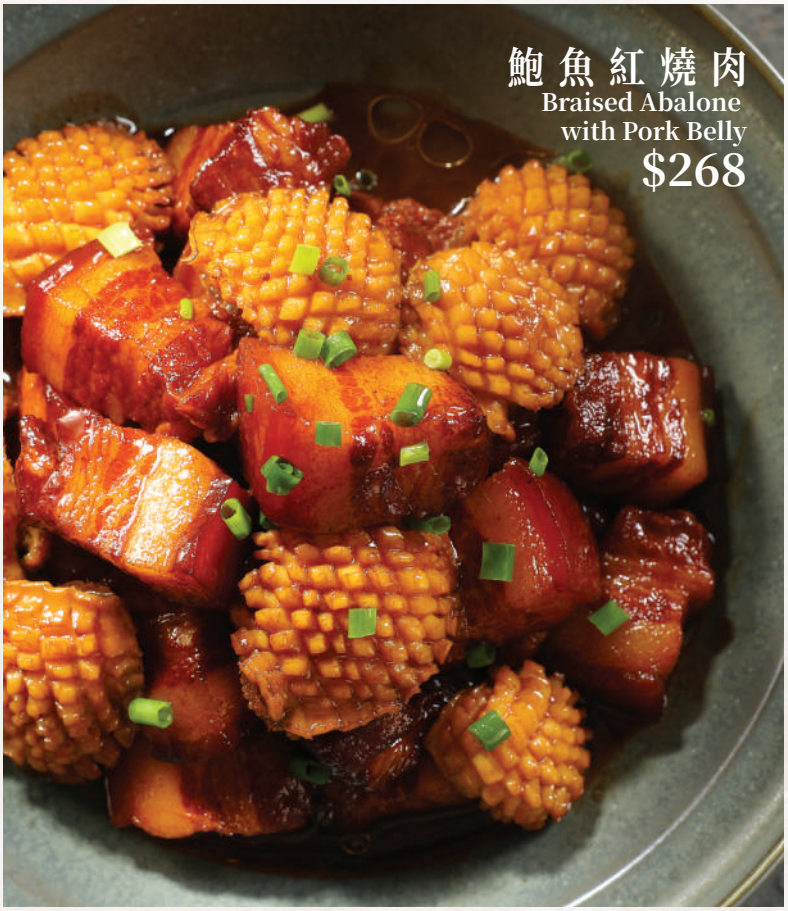
另收加一服務費 Subject to 10% service charge

必食推介

金枝玉葉
GOLDEN BLOSSOMS

廚師推介 CHEF'S RECOMMENDATION

頭抽煎焗開邊龍蝦
Pan-Seared Lobster
with Premium Soy Sauce
$888 / 隻



鮑魚紅燒肉
Braised Abalone
with Pork Belly
$268

酒糟乾燒煮大虎蝦配多士
Dry-braised Tiger Prawn with
Fermented Wine and Toast
$148 / 隻

金湯貴妃泡飯
Crispy and Steamed Rice served
in Premium Prawn Broth
$268 / 份

豉椒慢炒和牛 $328 / 份
Slow Fried Wagyu Beef with
Black Beans and Peppers

醬皇鵝肝M6和牛粒 $468 / 份
Stir-fried Goose liver with M6 Wagyu

薑蔥花雕焗龍躉球 $368 / 份
Stir-fried Giant Grouper with
Huadiao Wine, Ginger and Scallion

原條燒汁牛肋條 $498 / 份
Braised Short Rib with Chef Special Sauce

鮑魚神仙雞
Braised Chicken with
$368 / 半隻 Half
$598 / 全隻 Whole

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必食推介