



## 各式游水海鮮 (時價)

阿拉斯加皇帝蟹, 龍蝦,  
大肉蟹, 蝦, 魚及象拔蚌

Live King Crab, Lobster,  
Crab, Prawn, Fish &  
Geoduck (Current Price)

## Dinner Set Menu 廚師套餐推介

For Four People \$318.00 四位用

For Six People \$388.00 六位用

### 精選頭盤

(麻香海蜆皮 / 美味燻魚 / 佛山燻蹄)

Assorted Appetizers

(Jelly Fish in Sesame Sauce /  
Shanghai Style Smoked Fish /  
Sliced Pork Hock)

### 金湯海皇羹

Assorted Seafood in Puréed  
Squash Soup

### 麵拖龍蝦

Live Lobster in Shanghai Style  
Flour Sauce

### 湯鮑北菇扣刺參

Braised Canned Abalone,  
Chinese Mushroom & Spiky  
Sea Cucumber

### 油泡三鮮

Sautéed Prawn, Squid & Chicken

### 鮮腐皮銀杏扒豆苗

Peatip Braised w/ Bean  
Curd & Ginkgo

### 黑椒牛肉炒拉麵 (辣)

Ramen Stir Fried w/ Beef in  
Black Pepper Sauce (H)

### 精美甜品

House Special Dessert

### 麒麟拼盤

Kirin Special Assorted Cold Appetizer

### 竹筴海味羹

Dried Seafood & Bamboo Pith Soup

### 薑蔥焗龍蝦

Live Lobster in Ginger &  
Green Onion Sauce

### 蠔皇澳洲四頭鮑魚

Whole Canned Australian Abalone  
in Oyster Sauce Served w/ Chinese  
Mushroom & Peatip (6 Pieces)

### 北菇伴苗皇 (六隻)

Whole Canned Australian Abalone  
in Oyster Sauce Served w/ Chinese  
Mushroom & Peatip (6 Pieces)

### 頭抽紫茄爆明蝦

Prawn Stir Fried w/ Eggplant in  
Premium Soy Sauce

### 松露醬爆三鮮

Sautéed Scallop, Squid & Chicken  
w/ Puréed Truffle

### 明太子海鮮炒飯

Assorted Seafood & Flying  
Fish Roe Fried Rice

### 精美甜品

House Special Dessert

For Two People \$252.00 兩位用

### 廚師精選頭盤

(煙三文魚 / 茶皇燻素鵝)

Assorted Appetizers

(Smoked Salmon /  
Vegetarian Goose)

### 蟹肉粟米羹

Crab Meat & Sweet Corn Soup

### 上湯焗龍蝦

Live Lobster in Consommé w/  
Light Ginger & Green Onion

### 蠔皇三頭“鮑中寶”

### 墨西哥野生鮑魚 (兩隻)

Whole Wild Catch “California  
Mexico” Brand Abalone Braised  
in Oyster Sauce (2 Pieces)

### 鮑貝北菇扒豆苗

Peatip Braised w/ Ocean Clam  
& Chinese Mushroom

### 生炒牛鬆飯

Minced Beef Fried Rice

### 精美甜品

House Special Dessert



# DINNER

## Dinner Special / Cold & Hot Appetizers

## 晚市精美小食 / 冷盤 / 熱盤

### 1. 乳香脆雞膝

Deep Fried Chicken  
Joint Cartilage \$18.25

### 2. 麻辣鮮掌 (辣)

Boneless Duck Web  
in Spicy Sauce (H) \$19.50

### 3. 脆皮金沙豆腐

Deep Fried Crispy Tofu \$15.50

### 4. 沙汁豬扒

Deep Fried Pork Chop in  
Mayonnaise Sauce \$15.00

### 5. 黃金煎封蝦球

Pan Fried Prawn Coated w/  
Minced Duck Egg Yolk \$18.25

### 6. 西檸脆斑塊

Deep Fried Fillet of Fish in  
Lemon Sauce \$16.75

### 7. 麒麟大拼盤

Kirin Special Assorted Cold Appetizer  
全 Whole \$69.50 / 半 Half \$39.25

### 8. 海鮮大拼盤

Assorted Seafood Platter  
全 Whole \$118.25 / 半 Half \$64.50

### 9. 麻香海蜆皮

Jelly Fish in Sesame Sauce \$22.00

### 10. 花雕醉雞

Drunken Chicken \$16.75

### 11. 美味燻魚

Shanghai Style Smoked Fish \$19.50

### 12. 茶皇燻素鵝

Vegetarian Goose \$15.50

### 13. 五香金錢腩

Sliced Beef Shank \$18.25

### 14. 佛山燻蹄

Sliced Pork Hock \$16.75

### 15. 脆皮炸春卷 (兩條)

Spring Roll (2 Pieces) \$7.50

### 16. 百花釀蟹鉗 (每隻)

Deep Fried Crab Claw Wrapped  
w/ Minced Prawn (Each) \$8.50

### 17. 椒鹽脆鮮魷 (辣)

Deep Fried Squid in  
Spicy Peppery Salt (H) \$30.00

## Abalone 鮑魚

### 18. 蠔皇三十五頭吉品乾鮑

(特價每隻)

Whole Dried Iwate Abalone  
Braised in Oyster Sauce  
(35 Heads) (Each) \$70.75

### 19. 蠔皇“鮑中寶”墨西哥野生鮑魚

(特價每隻)

Whole Wild Catch “California  
Mexico” Brand Abalone Braised  
in Oyster Sauce (Each)

二頭 2 Heads \$119.25 /

三頭 3 Heads \$85.75

### 20. 蠔皇澳洲三頭鮮鮑魚 (特價每隻)

Whole Fresh Australian Abalone  
Braised in Oyster Sauce (Each) \$51.00

KIRIN Mandarin Restaurant (Downtown)

www.KirinRestaurant.com

# 蠔皇澳洲四頭 鮑魚伴苗皇



Whole Canned Australian  
Abalone in Oyster Sauce  
Served with Peatip  
(Each Special)

特價每隻

**\$23.50**



21. 蝦子大烏參  
Braised Sea Cucumber in  
Dried Shrimp Roe Sauce  
全 Whole \$171.75 / 半 Half \$94.00
22. 紅燒海參  
Braised Sea Cucumber  
in Brown Sauce \$49.50
23. 湯鮑北菇扣花膠筒 (每位)  
Braised Whole Abalone,  
Chinese Mushroom &  
Fish Maw (Per Person) \$41.50
24. 北菇刺參扣鵝掌 (每位)  
Goose Web Braised w/ Chinese  
Mushroom & Spiky Sea Cucumber  
(Per Person)  
大 Large \$28.00 / 小 Small \$24.00
25. 鮑魚海味煲  
Abalone w/ Assorted Dried  
Seafood en Casserole \$73.25
26. 雙冬支竹羊腩煲  
Goat Flank w/ Chinese Mushroom,  
Bamboo Shoot & Bean Curd en  
Casserole \$41.50
27. 高湯燉官燕盞 (每位)  
Supreme Bird Nest in Consommé  
(Per Person) \$117.00
28. 蟹肉燴燕窩 (每位)  
Crab Meat & Bird Nest Soup  
(Per Person) \$51.00
29. 麒麟砂鍋  
Kirin Special en Casserole  
(Soup) \$28.50
30. 砂鍋豆腐  
Tofu en Casserole  
(Soup) \$27.50
31. 醃督鮮  
Shanghai Style Salted Meat,  
Bean Curd, Bamboo Shoot &  
Vegetable Soup \$27.50
32. 淮杞螺頭燉竹絲雞  
Silky Chicken Double Boiled w/ Conch  
Meat, Wolfberry & Dried Chinese Yam  
\$46.00 / Per Person \$13.25 (每位)
33. 酸辣湯 (辣)  
Hot & Sour Soup (H) \$27.50 /  
Per Person \$8.50 (每位)
34. 菜肉雲吞湯  
Wonton Soup \$24.75 /  
Per Person \$7.25 (每位)
35. 西湖牛肉羹  
Minced Beef, Cilantro & Green Onion  
Soup \$27.50 / Per Person \$8.50 (每位)
36. 海鮮豆腐羹  
Assorted Seafood &  
Tofu Soup \$28.50 /  
Per Person \$8.75 (每位)
37. 水煮魚片 (辣)  
Blanched Fillet of Fish in Spicy  
Chili Sauce (H) \$26.00
38. 乾燒蝦球 (辣)  
Pan Fried Prawn in Spicy  
Tomato Sauce (H) \$36.50
39. X.O. 醬肉碎銀絲爆老虎蝦 (辣)  
Tiger Prawn Sautéed w/  
Minced Pork & Vermicelli in X.O.  
Spicy Sauce (H) \$35.50
40. 頭抽紫茄爆明蝦  
Prawn in the Shell Stir Fried w/  
Eggplant in Premium Soy Sauce \$33.75
41. 魚香帶子 (辣)  
Sautéed Scallop in Hot Sauce (H) \$38.00
42. 賽螃蟹  
Stir Fried Assorted Seafood  
w/ Egg White \$38.00
43. 他似蜜牛肉  
Honey & Ginger Beef \$30.75
44. 陳皮牛肉 (辣)  
Stir Fried Beef w/ Dried Tangerine  
Peel & Hot Chili (H) \$29.00
45. 辣子牛肉 (辣)  
Stir Fried Beef in Spicy  
Bean Paste (H) \$28.00
46. 中式牛柳  
Beef Tenderloin in Cantonese  
Style Sweet Brown Sauce \$34.50
47. 麒麟特色鴛鴦 (辣)  
Beef Tenderloin Cube &  
Scallop Sautéed w/ Black Pepper  
& Basil (H) \$37.25
48. 鐵板牛柳  
Sizzling Beef Tenderloin \$38.50
49. 走油元蹄  
Braised Pork Hock in  
Brown Sauce \$39.25
50. 木須肉  
Mu-Shu Pork w/ Crêpe \$30.00
51. 紅燒獅子頭  
Braised Minced Pork Ball \$26.00
52. 菠蘿咕嚕肉  
Sweet & Sour Pork w/ Pineapple \$23.50
53. 蒜子蜜汁骨  
Honey & Garlic Sparerib \$26.00
54. 香酥雞 (全)  
Deep Fried Marinated Chicken  
(Whole) \$44.25
55. 大千雞片 (辣)  
Sliced Chicken w/ Onion in Black  
Bean & Chili Sauce (H) \$28.50
56. 檸檬酥雞  
Lemon Chicken \$26.00
57. 宮保雞丁 (辣)  
Diced Chicken & Peanut  
Kung-Po Style (H) \$26.00
58. 北京填鴨 (二食)  
片皮 / 鴨鬆生菜包或炒鴨絲  
Peking Duck - Two Courses:  
Skin w/ Crêpe / Minced Duck w/  
Lettuce Wrap or  
Stir Fried Shredded Duck  
全 Whole \$74.00 / 半 Half \$41.00
59. 樟茶鴨 (全)  
Szechuan Style Smoked Duck  
(Whole) \$54.75
60. 蟹肉豆腐  
Tofu Braised w/ Crab Meat \$30.00
61. 麻婆豆腐 (辣)  
Braised Tofu in Spicy  
Minced Beef Sauce (H) \$23.50
62. 金銀蛋蒜子浸菠菜  
Spinach Braised w/ Preserved Egg &  
Garlic in Consommé \$26.00
63. 魚香茄子 (辣)  
Eggplant Braised w/ Shredded Pork in  
Hot Sauce (H) \$24.75
64. 乾煸四季豆 (辣)  
String Bean Stir Fried w/ Chopped Garlic  
in Spicy Minced Pork Sauce (H) \$24.75
65. 鮮腐皮銀杏浸菜苗  
Baby Bok-Choy Braised w/ Bean  
Curd & Ginkgo in Consommé \$24.75
66. 鮑貝北菇扒豆苗  
Peatip Braised w/ Ocean Clam &  
Chinese Mushroom \$32.50
67. 麒麟炒麵  
Kirin Special Chow Mein \$24.75
68. 海鮮炒麵  
Assorted Seafood Chow Mein \$26.00
69. 蝦球炒麵  
Prawn Chow Mein \$26.00
70. 黑椒牛柳絲炒拉麵 (辣)  
Ramen Stir Fried w/ Shredded  
Beef Tenderloin in Black  
Pepper Sauce (H) \$27.50
71. 菲皇肉絲炒軟麵  
Shredded Pork &  
Tender Scallion Stir Fried  
Soft Noodle \$23.50
72. 上海粗炒麵  
Shanghai Style Stir Fried  
Thick Noodle \$22.00
73. 麒麟炒飯  
Kirin Special Fried Rice \$24.75
74. 明太子海鮮炒飯  
Assorted Seafood & Flying  
Fish Roe Fried Rice \$26.00
75. 揚州炒飯  
Yang Chow Fried Rice \$22.00
76. 黑椒牛柳粒炒飯 (辣)  
Beef Tenderloin Cube Fried Rice  
w/ Black Pepper (H) \$26.00
77. 鴛鴦炒飯  
鴛鴦炒飯  
(咖喱牛肉 (辣), 白汁蝦球)  
Love Bird Fried Rice w/ Beef  
in Curry Sauce (H) & Prawn  
in Cream Sauce \$30.00
78. 絲苗白飯 (每碗)  
Steamed Rice (Each Bowl) \$2.75