



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

Dinner Set Menu 廚師套餐推介

For Four People \$438.00 四位用

特色拼盤

(煙三文魚 / 麻香海蜆皮 /
燒鱸 / 乳香脆雞膝)

Assorted Appetizers

(Smoked Salmon / Jelly Fish in Sesame
Sauce / BBQ Eel / Deep Fried
Chicken Joint Cartilage)

金湯海皇燴燕窩

Bird Nest & Assorted Seafood
in Puréed Squash Soup

蠔皇玉掌澳洲四頭鮑魚伴苗皇 (四隻)

Whole Canned Australian Abalone
in Oyster Sauce Served w/ Goose Web
& Peatip (4 pieces)

金湯珍珠焗龍蝦

Live Lobster in Puréed Squash Soup
Served w/ Glutinous Rice

黑松露帶子雞片

Scallop & Sliced Chicken
Sautéed w/ Puréed Truffle

脆皮燒乳鴿

Roasted Squab

瑤柱炒拉麵

Ramen Stir Fried w/ Dried Scallop

精美甜品

House Special Dessert

For Two People \$108.80 兩位用

精選頭盤

(炭燒豬頸脊 / 麻香海蜆皮 /
茶皇燻素鵝 / 五香金錢躉)

Assorted Appetizers

(BBQ Pork Jowl Meat /
Jelly Fish in Sesame Sauce /
Vegetarian Goose / Sliced Beef Shank)

蟹肉魚肚燴燕窩

Crab Meat, Fish Maw & Bird
Nest Soup

For Six People \$388.00 六位用

主廚精選拼盤

(煙三文魚 / 麻香海蜆皮 / 五香金錢躉 /
茶皇燻素鵝 / 乳香脆雞膝)

Assorted Appetizers

(Smoked Salmon / Jelly Fish in Sesame
Sauce / Sliced Beef Shank / Vegetarian
Goose / Deep Fried Chicken Joint Cartilage)

花膠海味羹

Fish Maw & Assorted Dried
Seafood Soup

吊燒鹽焗雞

Roasted Marinated Chicken

秘製粉絲蟹煲

Live Crab w/ Vermicelli in Chef's
Special Sauce en Casserole

蠔皇金錢澳洲四頭鮑魚伴苗皇 (六隻)

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

特色蝦球牛柳粒 (辣)

Sautéed Beef Tenderloin Cube &
Prawn w / Black Pepper & Basil (H)

砂窩海皇炒飯

Assorted Seafood Fried Rice
en Casserole

精美甜品

House Special Dessert

黃金上湯焗龍蝦伴菠菜麵

Live Lobster in Puréed Squash &
Egg Yolk Sauce Served w/
Spinach Ramen

油泡玉帶雞片

Sautéed Scallop & Sliced Chicken

杞子腐皮浸豆苗

Peatip Braised w/ Bean
Curd & Wolfberry

精美甜品

House Special Dessert



Cold & Hot Appetizers

冷盤 / 熱盤

- 麒麟大拼盤 (半)
Kirin Special Assorted
Cold Appetizer (Half) \$39.25
- 海鮮大拼盤 (半)
(煙三文魚 / 麻香海蜆皮 / 燒鱸 /
椒鹽脆鮮魷 (辣) / 白灼象拔蚌)
Assorted Seafood Platter
(Half) \$64.50
(Smoked Salmon / Jelly Fish in
Sesame Sauce / BBQ Eel /
Deep Fried Squid in Spicy Peppery
Salt (H) / Blanched Geoduck)
- 茶皇燻素鵝
Vegetarian Goose \$15.50
- 蜜汁安康豬叉燒
BBQ Sakura Farm
Premium Pork \$18.25
- 五香金錢躉
Sliced Beef Shank \$18.25
- 煙 B.C. 三文魚
Smoked B.C. Salmon \$20.75
- 蟹肉大良炒鮮奶
Stir Fried Crab Meat w/ Milk \$34.75

8. 乳香脆雞膝

Deep Fried Chicken Joint
Cartilage \$18.25

9. 百花釀蟹鉗 (每隻)

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

Dried Seafood / en Casserole

海味 / 煲仔

- 桂花瑤柱炒魚肚
Dried Scallop & Fish Maw
Scrambled Egg \$33.75
- 蠔皇花膠北菇伴菜苗
Braised Fish Maw & Chinese
Mushroom w/ Baby Bok-Choy
in Oyster Sauce \$31.00
- 啫啫麻辣雞煲 (辣)
Chicken in Szechuan Pepper &
Chili Sauce en Casserole (H) \$28.50
- 魚香茄子海鮮煲 (辣)
Eggplant & Assorted Seafood
in Szechuan Style Spicy Sauce
en Casserole (H) \$31.50

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



14. 海皇粉絲煲

Assorted Seafood w/
Vermicelli en Casserole \$31.50

15. 頭抽茄子哈利拔腩煲

Deep Fried Halibut Belly w/
Eggplant in Premium Soy Sauce
en Casserole \$30.00

16. 雙冬枝竹羊腩煲

Goat Flank w/ Chinese Mushroom,
Bamboo Shoot & Bean Curd en
Casserole \$41.50

Soup 湯 / 羹

17. 苗皇海皇羹

Assorted Seafood &
Peatip Soup \$31.50

18. 蟹肉魚肚羹

Crab Meat & Fish
Maw Soup \$41.50

19. 花膠海味羹

Fish Maw & Assorted Dried
Seafood Soup \$40.00

20. 八寶酸辣湯 (辣)

Hot & Sour Soup (H) \$27.50

Fish / Prawn / Shellfish & Seafood 魚 / 蝦 / 貝殼 / 海鮮

21. 山藥青瓜雲耳炒帶子

Sautéed Scallop w/ Chinese
Yam, Cucumber & Black
Fungus \$38.00

22. 碧綠黑松露爆鳳球帶子

Chicken & Scallop Sautéed
w/ Selected Vegetable &
Puréed Truffle \$35.50

23. 香草特色帶子蝦球 (辣)

Scallop & Prawn Sautéed w/
Basil & Black Pepper (H) \$38.00

24. 玉蘭泡海寶

Assorted Seafood Sautéed w/
Chinese Broccoli \$35.50

25. 香汁煎大蝦

Pan Fried Prawn in Chef's
Special Sauce \$33.75

26. X.O.醬蘆筍木耳炒蝦球 (辣)

Prawn, Asparagus & Black
Fungus Stir Fried in X.O. Spicy
Sauce (H) \$35.50

27. 蒜香銀鱈魚

Pan Fried Black Cod w/
Chopped Garlic \$37.25

Beef 牛肉

28. 水煮牛肉 (辣)

Blanched Beef in Spicy
Chili Sauce (H) \$26.25

29. 芥蘭炒牛肉

Stir Fried Beef & Chinese
Broccoli \$26.25

30. 香草特色牛柳粒 (辣)

Beef Tenderloin Cube Sautéed w/
Black Pepper & Basil (H) \$34.50

Pork 豬肉

31. 黑松露蒸肉餅

Minced Pork Steamed w/
Puréed Truffle \$31.00

32. X.O.醬爆花枝豬頸脊 (辣)

Pork Jowl Meat & Cuttlefish
Sautéed in X.O. Spicy
Sauce (H) \$30.00

33. 菠蘿咕嚕肉

Sweet & Sour Pork w/
Pineapple \$23.50

34. 蒜子蜜汁骨

Honey & Garlic Sparerib \$26.00

Poultry 鴨 / 雞

35. 北京填鴨 (二食)

片皮 / 鴨鬆生菜包 或 炒鴨絲
Peking Duck in Two Courses:
Skin w/ Crêpe / Minced Duck
w/ Lettuce Wrap or
Stir Fried Shredded Duck
全 Whole \$74.00 / 半 Half \$41.00

36. 脆皮燒乳鴿

Roasted Squab \$36.00

37. 鮑汁木桶貴妃雞 (半隻)

Chicken Marinated in Abalone
Sauce Served in Wooden
Pot (Half) \$26.00

Tofu / Vegetable

豆腐 / 蔬菜

38. 金菇瑤柱扒玉子豆腐

Silken Egg Tofu Braised w/
Enoki Mushroom &
Dried Scallop \$26.00

39. 豆醬帶子蒸豆腐

Scallop & Tofu Steamed
in Bean Paste \$30.75

40. 鮮腐皮銀杏浸菜苗

Baby Bok-Choy Braised w/
Gingko & Bean Curd in
Consommé \$24.75

41. 蒜香肉粒四季豆

String Bean Stir Fried w/
Chopped Garlic &
Minced Pork \$24.75

42. 鮑魚菇扒芥菜膽

Mustard Leaf Braised w/
Abalone-Mushroom \$23.50

43. 蝦乾炒芥蘭

Chinese Broccoli Stir Fried
w/ Dried Prawn \$27.50

44. 啫啫唐生菜煲

Leaf Lettuce en
Casserole \$24.75

Fried Noodle / Fried Rice

炒麵 / 炒飯

45. 麒麟炒麵

Kirin Special Chow
Mein \$24.75

46. 星洲炒米 (辣)

Stir Fried Rice Noodle
Singaporean Style w/
Shrimp, BBQ Pork &
Egg (H) \$23.50

47. 瑤柱炒拉麵

Ramen Stir Fried w/
Dried Scallop \$23.50

48. 揚州炒飯

Yang Chow Fried Rice \$22.00

49. 瑤柱蛋白帶子炒飯

Scallop, Egg White &
Dried Scallop Fried Rice \$27.50

50. 砂窩海皇炒飯

Assorted Seafood Fried
Rice en Casserole \$26.00

51. 絲苗白飯 (每碗)

Steamed Rice (Each Bowl) \$2.75

如閣下對任何食物有過敏反應，請在點菜時說明。

Please let us know of any food allergies when placing order.