

主廚推介

CHEF'S SPECIAL RECOMMENDATIONS

1. 海鮮大拼盤 (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 (Smoked Salmon / Jelly Fish in Sesame Sauce / B.B.Q. Eel / Deep Fried Squid in Spicy Peppery Salt (H) / Blanched Geoduck)
(Whole) (全) \$139.25
(Half) (半) \$76.00
2. 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) \$83.50
3. 蠔皇原隻四頭鮑魚伴苗皇 (每隻特價)
Whole Canned Abalone in Oyster Sauce Served w/ Peatip (Each) (Special) \$31.00
4. 鹵水豬仔腳
Marinated Piglet Hock \$22.25
5. 炭燒豬頸脊
Barbequed Pork Jowl Meat \$21.25
6. 煙 B.C.三文魚
Smoked B.C. Salmon \$24.50
7. 日式燒鰻魚
Barbequed Eel \$25.50
8. 五香金錢躉
Sliced Beef Shank \$21.50
9. 雞茸高湯燴官燕 (特價每位)
Supreme Bird Nest and Minced Chicken in Consommé (Per Person) \$111.25
10. 菜膽紅燒烏參 (半)
Sea Cucumber Braised with Selected Vegetable in Brown Sauce (Half) \$110.75
11. 花膠北菇扣鵝掌
Goose Web Braised with Fish Maw and Chinese Mushroom \$86.00
12. 鮑魚花膠金錢煲
Abalone, Fish Maw and Chinese Mushroom en Casserole \$86.00
13. 雙冬枝竹羊腩煲
Goat Flank with Chinese Mushroom, Bamboo Shoot and Bean Curd en Casserole \$68.75
14. 桂花瑤柱炒魚肚
Dried Scallop and Fish Maw Scrambled Egg \$39.75
15. 蠔皇花膠北菇伴菜苗
Braised Fish Maw and Chinese Mushroom with Baby Bok-Choy in Oyster Sauce \$36.50
16. 無花果瑤柱響螺燉老雞
Double Boiled Chicken Soup with Common Fig, Dried Scallop and Conch Meat \$54.25

麒麟海鮮酒家(星光)

Kirin Starlight

350 Gifford Street
New Westminster, B.C.
V3M 7A3

Tel: (604) 528-8833
Fax: (604) 527-3838

Please notify your server of any food allergies when placing your order.

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| 17. | 花膠雞絲海味羹
Assorted Dried Seafood, Shredded Chicken and Fish Maw Soup | \$47.25 |
| 18. | 香草煎羊架
Pan Fried Rack of Lamb with Basil | \$56.75 |
| 19. | 山藥青瓜雲耳炒帶子
Sautéed Scallop, Chinese Yam, Cucumber and Black Fungus | \$44.75 |
| 20. | 香草特色帶子蝦球 (辣)
Scallop and Prawn Sautéed with Basil and Black Pepper (H) | \$44.75 |
| 21. | 玉蘭泡海寶
Assorted Seafood Sautéed with Chinese Broccoli | \$41.75 |
| 22. | 玻璃蝦球
Sautéed Prawn | \$41.75 |
| 23. | 頭抽茄子煎大蝦
Pan Fried Prawn and Eggplant in Premium Soy Sauce | \$41.75 |
| 24. | 南瓜山藥雲耳炒蝦球
Prawn Stir Fried with Squash, Chinese Yam and Black Fungus | \$41.75 |
| 25. | 碧綠黑松露爆鳳球帶子
Chicken and Scallop Sautéed with Selected Vegetable and Puréed Truffle | \$41.75 |
| 26. | X.O.醬蘆筍木耳炒蝦球 (辣)
Prawn, Asparagus and Black Fungus Stir Fried in X.O. Sauce (H) | \$41.75 |
| 27. | 蒜香乾蔥爆龍鳳球
Chicken and Prawn Stir Fried with Garlic and Shallot | \$32.50 |
| 28. | 泰汁桂花鱸魚 (辣)
Deep Fried Sea Perch in Special Thai Sauce (H) | \$30.50 |
| 29. | 蒜香銀鱈魚
Pan Fried Black Cod with Chopped Garlic | \$44.75 |
| 30. | 椒鹽銀鱈魚球 (辣)
Deep Fried Fillet of Black Cod in Spicy Peppery Salt (H) | \$48.75 |
| 31. | 南瓜火腩炆銀鱈魚
Black Cod Braised with Squash and Roasted Pork Belly | \$44.75 |
| 32. | 水煮魚片 (辣)
Blanched Fillet of Fish in Spicy Chili Sauce (H) | \$30.50 |
| 33. | 紅燒乳鴿
Roasted Squab | \$39.75 |

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| 34. | 鮑汁木桶貴妃雞 (半隻)
Chicken Marinated in Abalone Sauce Served in Wooden Pot (Half) | \$30.50 |
| 35. | 吊燒鹽焗走地雞 (半隻)
Roasted Free Range Chicken (Half) | \$30.50 |
| 36. | 瑤柱貴妃雞 (半隻)
Marinated Chicken in Dried Scallop Sauce (Half) | \$30.50 |
| 37. | 香辣滑雞煲 (辣)
Chicken in Spicy Sauce en Casserole (H) | \$30.50 |
| 38. | 黑松露蒸肉餅
Minced Pork Steamed with Puréed Truffle | \$36.50 |
| 39. | X.O.醬爆花枝豬頸脊 (辣)
Pork Jowl Meat and Cuttlefish Sautéed in X.O. Spicy Sauce (H) | \$35.50 |
| 40. | 蜜豆藕片爆豬頸脊
Pork Jowl Meat Stir Fried with Sliced Lotus Root and Peapod | \$33.50 |
| 41. | 臘味粒炒芥蘭片
Sliced Chinese Broccoli Stir Fried with Diced Preserved Meat | \$32.50 |
| 42. | 香草特色牛柳粒 (辣)
Beef Tenderloin Cube Sautéed with Black Pepper and Basil (H) | \$40.50 |
| 43. | 蒜香金菇牛柳卷
Enoki Mushroom and Beef Tenderloin Roll in Garlic Sauce | \$39.25 |
| 44. | 咖喱香芋牛筋腩 (辣)
Beef Tendon, Beef Brisket and Taro Root in Curry Sauce (H) | \$33.00 |
| 45. | 川味三圓子 (辣)
Scallop, Eggplant and Deep Fried Egg Tofu Sautéed in Szechuan Spicy Sauce (H) | \$37.00 |
| 46. | 香煎琵琶豆腐
Pan Fried Tofu with Minced Shrimp | \$27.75 |
| 47. | 金菇瑤柱扒玉子豆腐
Silken Egg Tofu Braised with Enoki Mushroom and Dried Scallop | \$30.50 |
| 48. | 豆醬帶子蒸豆腐
Scallop and Tofu Steamed in Bean Paste | \$36.25 |
| 49. | 腰果炒素珍
Mock Meat Stir Fried with Cashew Nut | \$30.50 |
| 50. | 如意羅漢齋
Lo-Hon Vegetable | \$30.50 |
| 51. | 蝦乾瑤柱浸豆苗
Peatip Braised with Dried Prawn and Dried Scallop in Consommé | \$41.75 |

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| 52. | 鮮腐皮銀杏浸菜苗
Baby Bok-Choy Braised with Gingko and Bean Curd in Consommé | \$29.25 |
| 53. | 金銀蛋扒菠菜
Spinach Braised with Preserved Egg in Consommé | \$30.50 |
| 54. | 竹筍扒蘆筍
Asparagus Braised with Bamboo Pith | \$35.50 |
| 55. | 蒜香肉粒四季豆
String Bean Stir Fried with Chopped Garlic and Minced Pork | \$29.25 |
| 56. | 葡汁焗四蔬
Four Kinds of Vegetable Baked in Coconut Cream Sauce | \$33.50 |
| 57. | 鮑魚菇扒芥菜膽
Mustard Leaf Braised with Abalone-Mushroom | \$27.75 |
| 58. | 生炒油菜心
Stir Fried Choy Sum | \$27.75 |
| 59. | 紅酒牛尾煲
Ox Tail Braised in Red Wine Sauce en Casserole | \$38.25 |
| 60. | 枝竹雲耳牛柳煲
Beef Tenderloin, Black Fungus and Deep Fried Bean Curd en Casserole | \$42.50 |
| 61. | 紅燒海皇豆腐煲
Assorted Seafood and Tofu Braised in Brown Sauce en Casserole | \$37.00 |
| 62. | 魚香茄子海鮮煲 (辣)
Eggplant and Assorted Seafood in Szechuan Style Spicy Sauce en Casserole (H) | \$37.00 |
| 63. | 海皇粉絲煲
Assorted Seafood with Vermicelli en Casserole | \$37.00 |
| 64. | 醬燒栗子斑腩煲
Fish Belly and Chestnut in Chef's Special Sauce en Casserole | \$30.50 |
| 65. | 火腩豆腐銀鱈魚煲
Black Cod, Roasted Pork and Tofu en Casserole | \$43.75 |
| 66. | 頭抽茄子哈利拔腩煲
Deep Fried Halibut Belly with Eggplant in Premium Soy Sauce en Casserole | \$35.50 |
| 67. | 南瓜素齋煲
Squash and Vegetable en Casserole | \$27.75 |
| 68. | 蝦乾唐生菜煲
Leaf Lettuce and Dried Prawn en Casserole | \$32.50 |

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甜品 DESSERT

69. 麒麟慶團圓
Kirin Special Sweetened Soup (Per Person) (每位) \$29.25
\$8.00
70. 椰汁燉官燕 (每位)
Double Boiled Supreme Bird Nest in Coconut Cream (Per Person) \$128.25
71. 椰汁燉燕窩 (每位)
Double Boiled Bird Nest in Coconut Cream (Per Person) \$51.00
72. 紅蓮燉雪蛤 (每位)
Double Boiled Lotus Seed and Hashima Sweetened Soup (Per Person) \$15.25

廚師套餐推介 CHEF'S RECOMMENDATIONS

兩位用 For Two People \$123.00

精選頭盤 (炭燒豬頸脊 / 麻香海蜇皮 / 茶皇燻素鵝 / 煙三文魚)
Assorted Appetizers (Barbequed Pork Jowl Meat / Jelly Fish in Sesame Sauce /
Vegetarian Goose / Smoked Salmon)

瑤柱雞茸魚肚燴燕窩
Minced Chicken, Fish Maw, Dried Scallop and Bird Nest Soup

龍蝦粉絲煲
Live Lobster and Vermicelli en Casserole

帶子北極貝炒甜豆
Peapod Stir Fried with Scallop and Arctic Surf Clam

杞子蝦乾浸豆苗
Peatip Braised with Dried Prawn and Wolfberry in Consommé

精美甜品
House Special Dessert

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CHEF'S RECOMMENDATIONS

八位用

For Eight People

\$518.00

麒麟特色拼盤

Kirin Special Assorted Appetizers

北京填鴨 (片皮)

Peking Duck (Skin with Crêpe)

鴨鬆生菜包

Minced Duck with Lettuce Wrap

海皇魚肚羹

Assorted Seafood and Fish Maw Soup

頭抽茄子焗雙蟹

Live Crab and Eggplant in Premium Soy Sauce

台灣椰菜花乾煸豬頸脊 (辣)

Pork Jowl Meat Stir Fried with Taiwan Cauliflower in Spicy Sauce (H)

鮑汁木桶雞 (全)

Marinated Chicken in Abalone Sauce Served in Wooden Pot (Whole)

五柳糖醋桂花鱸魚

Sweet and Sour Sea Perch with Shredded Cucumber, Carrot and Pickled Vegetable

鮮腐皮杞子浸菜苗

Baby Bok-Choy Braised with Bean Curd and Wolfberry in Consommé

香苗白飯

Steamed Rice

精選甜品

House Special Dessert

八位用

For Eight People

\$568.00

麒麟燒味拼盤

Kirin Special Barbequed Assortment

竹筴海味羹

Dried Seafood and Bamboo Pith Soup

上湯焗雙龍蝦伴伊麵

Live Lobster in Consommé with Light Ginger and Green Onion Served with E-Fu Noodle

當紅炸子雞

Crispy Skin Chicken

琥珀海寶丁

Assorted Seafood Sautéed with Candied Walnut

頭抽茄子大蝦

Prawn Stir Fried with Eggplant in Premium Soy Sauce

煎封銀鱈魚

Pan Fried Black Cod

蝦乾瑤柱浸豆苗

Peatip Braised with Dried Prawn and Dried Scallop in Consommé

金粟海鮮炒飯

Assorted Seafood and Sweet Corn Fried Rice

精美甜品

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