



《名廚名菜、超值共享》

鮑魚海鮮宴

Abalone and Seafood Special Menu

特色龍珠大拼盤

(酥炸蝦丸 / 煙三文魚 / 五香牛踭 / 茶皇燻素鵝 / 金沙豆腐 / 鹹蛋黃炸魚皮)

Kirin Special Platter

(Deep Fried Minced Prawn Ball / Smoked Salmon / Sliced Beef Shank /
Vegetarian Goose / Deep Fried Crispy Tofu / Deep Fried Fish Skin with Preserved Duck Egg Yolk)

花膠茶樹菇燉豬踭

Pork Shank Double Boiled with Fish Maw and Yanagi Matsutake Mushroom

蠔皇澳洲四頭鮑魚 (10隻)

Whole Australian Abalone Braised in Oyster Sauce (10 pcs)

薑蔥龍蝦伴伊麵

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

砂窩蜜汁子薑焗雞

Chicken Braised with Ginger in Honey Sauce en Casserole

清蒸深海游水石斑

Steamed Live Rock Cod

瑤柱蛋白野米飯

Dried Scallop, Egg White and Wild Rice Fried Rice

鴛鴦美點

Two Kinds of Dim Sum Dessert

主廚精選甜品

House Special Sweetened Soup

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每席七百二十八元正 (十位用) / 半席三百八十八元正 (五位用)

Price: \$728.00 per Table of 10 Persons / \$388.00 per Table of 5 Persons

此菜譜只適用於列治文分店，限量供應，售完即止。

請於一天前預訂，每次訂座只限兩席。

Available Only at Kirin (Richmond) in Limited Quantity
Minimum One Day Advanced Reservation Required,
Maximum 2 Tables per Reservation