

# 原隻六頭鮑魚鵝掌伴翡翠

Whole Abalone Braised with Goose Web and Selected Vegetable  
(Special Per Person) 特價: 每位 \$28.75

# 花膠太史五蛇羹

Snake Meat and Fish Maw Soup \$72.25 Per Person 每位 \$21.25

# 雙冬枝竹羊腩煲

Goat Flank with Chinese Mushroom, Bamboo Shoot and Bean Curd en Casserole \$72.25

# 原隻金裝四頭鮑魚伴苗皇

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

特價: 每隻 \$41.00



## 金牌乳豬全體 (敬請預訂)

Roasted Whole Suckling Pig (Order in Advance)

\$424.25

## 日本 A5 和牛燒 (敬請預訂)

Grilled A5 Wagyu Beef with Lettuce and Black Pepper  
(Order in Advance)

\$88.00



## 青芥末北極貝撈雞 (辣) (敬請預訂)

Marinated Chicken with Arctic Surf Clam in Wasabi Sauce (H)  
(Order in Advance)

(Whole) (全)

\$98.00

(Half) (半)

\$52.00

## 黑松露撈雞 (全) (敬請預訂)

Marinated Shredded Chicken with Puréed Truffle (Order in Advance)

\$88.00

## 焦糖三杯鴨 (全) (敬請預訂)

Braised Whole Duck in Caramelized Wine Sauce (Order in Advance)

\$98.00

## 西杏海鮮卷 (敬請預訂)

Deep Fried Seafood Roll Coated with Almond Flake (Order in Advance)

\$68.00

## 爆炒百花煎釀羊肚菌 (敬請預訂)

Pan Fried Morel Mushroom Stuffed with Minced Prawn (Order in Advance)

\$68.00

## 海皇石榴粿 (8 隻) (敬請預訂)

Assorted Seafood Wrapped in Egg Pouch (8 pieces) (Order in Advance)

\$68.00

## 江南百花酥雞 (敬請預訂)

Deep Fried Chicken Patties Stuffed with  
Minced Prawn and Glutinous Rice (Order in Advance)

\$108.00

## 家鄉八寶鴨 (敬請預訂)

Chef's Special Stuffed Deboned Duck (Order in Advance)

\$115.50

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# 主廚推介

## CHEF'S SPECIAL RECOMMENDATIONS

1.

海鮮大拼盤

(煙三文魚 / 麻香海蜇皮 / 燒鰻 / 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) \$146.25  
(Half) (半) \$79.75
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)

\$87.75
3.

原隻金裝四頭鮑魚伴苗皇

(特價每隻)

Whole Abalone Braised in Oyster Sauce Served w/ Peatip (Each) (Special)

\$41.00
4.

鹵水豬仔腳

Marinated Piglet Hock

\$23.25
5.

炭燒豬頸脊

Barbequed Pork Jowl Meat

\$22.25
6.

煙 B.C. 三文魚

Smoked B.C. Salmon

\$25.75
7.

日式燒鰻魚

Barbequed Eel

\$26.75
8.

五香金錢腩

Sliced Beef Shank

\$22.50
9.

雞茸高湯燴官燕

(特價每位)

Supreme Bird Nest and Minced Chicken in Consommé (Per Person)

\$116.75
10.

苗皇伴原條刺參

Spiky Sea Cucumber Braised with Peatip

\$32.75
11.

花膠北菇扣鵝掌

Goose Web Braised with Fish Maw and Chinese Mushroom

\$90.25
12.

花膠金錢原隻六頭鮑魚煲

(四位)

Abalone, Fish Maw and Chinese Mushroom en Casserole (For 4 People)

\$108.00
13.

雙冬枝竹羊腩煲

Goat Flank with Chinese Mushroom, Bamboo Shoot and Bean Curd en Casserole

\$72.25
14.

桂花瑤柱炒魚肚

Dried Scallop and Fish Maw Scrambled Egg

\$41.75
15.

蠔皇花膠北菇伴菜苗

Braised Fish Maw and Chinese Mushroom with Baby Bok-Choy in Oyster Sauce

\$38.25
16.

無花果瑤柱響螺燉老雞

Double Boiled Chicken Soup with Common Fig, Dried Scallop and Conch Meat

\$57.00
17.

花膠雞絲海味羹

Assorted Dried Seafood, Shredded Chicken and Fish Maw Soup

\$49.50
18.

香草煎羊架

Pan Fried Rack of Lamb with Basil

\$59.50
19.

山藥青瓜雲耳炒帶子

Sautéed Scallop, Chinese Yam, Cucumber and Black Fungus

\$47.00
20.

香草特色帶子蝦球 (辣)

Scallop and Prawn Sautéed with Basil and Black Pepper (H)

\$47.00

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|-----|------------------|------------------------------------------------------------------------|---------|
| 21. | 玉蘭泡海寶            | Assorted Seafood Sautéed with Chinese Broccoli                         | \$43.75 |
| 22. | 二崧蝦球             | Sautéed Prawn with Pine Nut and Dried Scallop                          | \$47.00 |
| 23. | 頭抽茄子煎大蝦          | Pan Fried Prawn and Eggplant in Premium Soy Sauce                      | \$43.75 |
| 24. | 南瓜山藥雲耳蝦球         | Prawn Stir Fried with Squash, Chinese Yarn and Black Fungus            | \$43.75 |
| 25. | 碧綠黑松露爆鳳球玉帶       | Chicken and Scallop Sautéed with Selected Vegetable and Puréed Truffle | \$43.75 |
| 26. | X.O. 醬蘆筍木耳蝦球 (辣) | Prawn, Asparagus and Black Fungus Stir Fried in X.O. Sauce (H)         | \$43.75 |
| 27. | 蒜香乾蔥爆龍鳳球         | Chicken and Prawn Stir Fried with Garlic and Shallot                   | \$34.25 |
| 28. | 菠蘿糖醋焗桂花鱸魚        | Sea Perch in Sweet and Sour Sauce with Pineapple                       | \$32.00 |
| 29. | 蒜香銀鱈魚            | Pan Fried Black Cod with Chopped Garlic                                | \$47.00 |
| 30. | 椒鹽銀鱈魚球 (辣)       | Deep Fried Fillet of Black Cod in Spicy Peppery Salt (H)               | \$51.25 |
| 31. | 南瓜火腩炆銀鱈魚         | Black Cod Braised with Squash and Roasted Pork Belly                   | \$47.00 |
| 32. | 水煮魚片 (辣)         | Blanched Fillet of Fish in Spicy Chili Sauce (H)                       | \$32.00 |
| 33. | 紅燒乳鴿             | Roasted Squab                                                          | \$41.75 |
| 34. | 鮑汁木桶貴妃雞 (半隻)     | Chicken Marinated in Abalone Sauce Served in Wooden Pot (Half)         | \$32.00 |
| 35. | 吊燒鹽焗走地雞 (半隻)     | Roasted Free Range Chicken (Half)                                      | \$32.00 |
| 36. | 瑤柱貴妃雞 (半隻)       | Marinated Chicken in Dried Scallop Sauce (Half)                        | \$32.00 |
| 37. | 香辣滑雞煲 (辣)        | Chicken in Spicy Sauce en Casserole (H)                                | \$32.00 |
| 38. | 黑松露蒸肉餅           | Minced Pork Steamed with Puréed Truffle                                | \$38.25 |
| 39. | X.O. 醬爆花枝豬頸脊 (辣) | Pork Jowl Meat and Cuttlefish Sautéed in X.O. Spicy Sauce (H)          | \$37.25 |
| 40. | 蜜豆藕片爆豬頸脊         | Pork Jowl Meat Stir Fried with Sliced Lotus Root and Peapod            | \$35.25 |
| 41. | 臘味粒炒芥蘭片          | Sliced Chinese Broccoli Stir Fried with Diced Preserved Meat           | \$34.25 |
| 42. | 香草特色牛柳粒 (辣)      | Beef Tenderloin Cube Sautéed with Black Pepper and Basil (H)           | \$42.50 |
| 43. | 蒜香金菇牛柳卷          | Enoki Mushroom and Beef Tenderloin Roll in Garlic Sauce                | \$41.25 |

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|-----|-------------------------------------------------------------------------------|---------|
| 44. | 咖喱香芋牛筋腩 (辣)                                                                   |         |
|     | Beef Tendon, Beef Brisket and Taro Root in Curry Sauce (H)                    | \$34.75 |
| 45. | 川味三圓子 (辣)                                                                     |         |
|     | Scallop, Eggplant and Deep Fried Egg Tofu Sautéed in Szechuan Spicy Sauce (H) | \$38.75 |
| 46. | 香煎琵琶豆腐                                                                        |         |
|     | Pan Fried Tofu with Minced Shrimp                                             | \$29.25 |
| 47. | 金菇瑤柱扒玉子豆腐                                                                     |         |
|     | Silken Egg Tofu Braised with Enoki Mushroom and Dried Scallop                 | \$32.00 |
| 48. | 豆醬帶子蒸豆腐                                                                       |         |
|     | Scallop and Tofu Steamed in Bean Paste                                        | \$38.00 |
| 49. | 腰果炒素珍                                                                         |         |
|     | Mock Meat Stir Fried with Cashew Nut                                          | \$32.00 |
| 50. | 如意羅漢齋                                                                         |         |
|     | Lo-Hon Vegetable                                                              | \$32.00 |
| 51. | 蝦乾瑤柱浸豆苗                                                                       |         |
|     | Peatip Braised with Dried Prawn and Dried Scallop in Consommé                 | \$43.75 |
| 52. | 鮮腐皮銀杏浸菜苗                                                                      |         |
|     | Baby Bok-Choy Braised with Ginkgo and Bean Curd in Consommé                   | \$30.75 |
| 53. | 金銀蛋扒菠菜                                                                        |         |
|     | Spinach Braised with Preserved Egg in Consommé                                | \$32.00 |
| 54. | 竹笙扒蘆筍                                                                         |         |
|     | Asparagus Braised with Bamboo Pith                                            | \$37.25 |
| 55. | 蒜香肉粒四季豆                                                                       |         |
|     | String Bean Stir Fried with Chopped Garlic and Minced Pork                    | \$30.75 |
| 56. | 葡汁焗四蔬                                                                         |         |
|     | Four Kinds of Vegetable Baked in Coconut Cream Sauce                          | \$35.25 |
| 57. | 鮑魚菇扒芥菜膽                                                                       |         |
|     | Mustard Leaf Braised with Abalone-Mushroom                                    | \$29.25 |
| 58. | 生炒油菜心                                                                         |         |
|     | Stir Fried Choy Sum                                                           | \$29.25 |
| 59. | 紅酒牛尾煲                                                                         |         |
|     | Ox Tail Braised in Red Wine Sauce en Casserole                                | \$40.25 |
| 60. | 枝竹雲耳牛柳煲                                                                       |         |
|     | Beef Tenderloin, Black Fungus and Deep Fried Bean Curd en Casserole           | \$44.75 |
| 61. | 紅燒海皇豆腐煲                                                                       |         |
|     | Assorted Seafood and Tofu Braised in Brown Sauce en Casserole                 | \$38.75 |
| 62. | 魚香茄子海鮮煲 (辣)                                                                   |         |
|     | Eggplant and Assorted Seafood in Szechuan Style Spicy Sauce en Casserole (H)  | \$38.75 |
| 63. | 海皇粉絲煲                                                                         |         |
|     | Assorted Seafood with Vermicelli en Casserole                                 | \$38.75 |
| 64. | 醬燒栗子斑腩煲                                                                       |         |
|     | Fish Belly and Chestnut in Chef's Special Sauce en Casserole                  | \$32.00 |

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|-----|-----------|--------------------------------------------------------------------------|---------|
| 65. | 火腩豆腐銀鱈魚煲  | Black Cod, Roasted Pork and Tofu en Casserole                            | \$46.00 |
| 66. | 頭抽茄子哈利拔腩煲 | Deep Fried Halibut Belly with Eggplant in Premium Soy Sauce en Casserole | \$37.25 |
| 67. | 南瓜素齋煲     | Squash and Vegetable en Casserole                                        | \$29.25 |
| 68. | 蝦乾唐生菜煲    | Leaf Lettuce and Dried Prawn en Casserole                                | \$34.25 |

甜品  
DESSERT

- |     |                                                                  |              |      |          |
|-----|------------------------------------------------------------------|--------------|------|----------|
| 69. | 麒麟慶團圓                                                            |              |      |          |
|     | Kirin Special Sweetened Soup                                     |              |      | \$30.75  |
|     |                                                                  | (Per Person) | (每位) | \$8.50   |
| 70. | 椰汁燉官燕 (每位)                                                       |              |      |          |
|     | Double Boiled Supreme Bird Nest in Coconut Cream (Per Person)    |              |      | \$134.75 |
| 71. | 椰汁燉燕窩 (每位)                                                       |              |      |          |
|     | Double Boiled Bird Nest in Coconut Cream (Per Person)            |              |      | \$53.50  |
| 72. | 紅蓮燉雪蛤 (每位)                                                       |              |      |          |
|     | Double Boiled Lotus Seed and Hashima Sweetened Soup (Per Person) |              |      | \$16.00  |

## 廚師套餐推介

## 兩位用

### *For Two People*

**\$130.00**

## 精選頭盤

**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

上湯焗龍蝦伴伊麵

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

## 山藥雲耳玉帶北極貝

## Arctic Surf Clam and Scallop Sautéed with Chinese Yarn and Black Fungus

## 杞子鮮腐皮浸豆苗

## Peatip Braised with Bean Curd and Wolfberry in Consommé

精美甜品

### House Special Dessert

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## 廚師套餐推介

CHEF'S RECOMMENDATIONS

八位用

For Eight People

\$608.00

### 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 (全隻)

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

### 清蒸桂花鱸魚

Steamed Sea Perch

### 金錢原隻六頭鮑魚伴翡翠 (八位)

Abalone Braised with Chinese Mushroom and  
Selected Vegetable (For 8 People)

### 玉米叉燒炒飯

Diced Barbequed Pork and Sweet Corn Fried Rice

### 特色精美甜品

House Special Dessert

八位用

For Eight People

\$608.00

### 麒麟燒味拼盤

Kirin Special Barbequed Assortment

### 竹笙海味羹

Dried Seafood and Bamboo Pith Soup

### 黑松露糯米焗龍蝦

Live Lobster Stir Fried with Glutinous Rice and  
Puréed Truffle

### 當紅炸子雞

Crispy Skin Chicken

### 琥珀海寶丁

Assorted Seafood Sautéed with Candied Walnut

### 香草特色大蝦 (辣)

Sautéed Prawn with Black Pepper  
and Basil (H)

### 黃豆醬蒸銀鱈魚

Black Cod Steamed in Chef's Special Sauce

### 蝦乾瑤柱浸豆苗

Peatip Braised with Dried Prawn and  
Dried Scallop in Consommé

### 乾燒伊麵

Stewed E-Fu Noodle

### 主廚精選甜品

House Special Dessert

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