



## 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 Peataip (Special)*

特價: 每隻 *Each* \$41.00

如閣下對任何食物有過敏反應，請在點菜時通知你的服務員。  
Please notify your server of any food allergies when placing your order.



# 主廚推介

## CHEF'S SPECIAL RECOMMENDATIONS

- 1. 海鮮大拼盤** (煙三文魚 / 麻香海蜇皮 / 燒鰩 / 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. 花膠筒北菇扣鵝掌**  
Goose Web Braised with Fish Maw and Chinese Mushroom \$57.75
- 3. 鮑汁刺參扣鵝掌** (特價每位)  
Braised Goose Web and Spiky Sea Cucumber in Abalone Sauce (Per Person) \$18.75
- 4. 鮑汁扣墨西哥大刺參**  
Spiky Sea Cucumber Braised in Abalone Sauce \$62.75
- 5. 鮑魚海味煲**  
Abalone with Assorted Dried Seafood en Casserole \$99.75
- 6. 蒜子火腩枝竹斑腩煲**  
Fish Belly, Roasted Pork Belly, Bean Curd and Garlic en Casserole \$34.25
- 7. 海鮮滑豆腐煲**  
Assorted Seafood and Tofu en Casserole \$38.75
- 8. 客家茄子煲**  
Diced Pork, Salted Fish and Eggplant en Casserole \$32.00
- 9. 沙嗲雜菌安格斯肥牛煲** (辣)  
Angus Beef and Assorted Mushroom in Satay Sauce en Casserole (H) \$42.50
- 10. 蝦乾香芋臘味煲**  
Preserved Meat, Taro Root and Dried Prawn en Casserole \$34.25
- 11. 麒麟精選靚燉湯**  
Double Boiled Soup of the Day \$78.25
- 12. 紅燒精裝佛跳牆** (每位)  
Double Boiled "Dried Seafood Delicacies" (Per Person) \$31.50
- 13. 竹笙海味羹**  
Dried Seafood and Bamboo Pith Soup \$56.00

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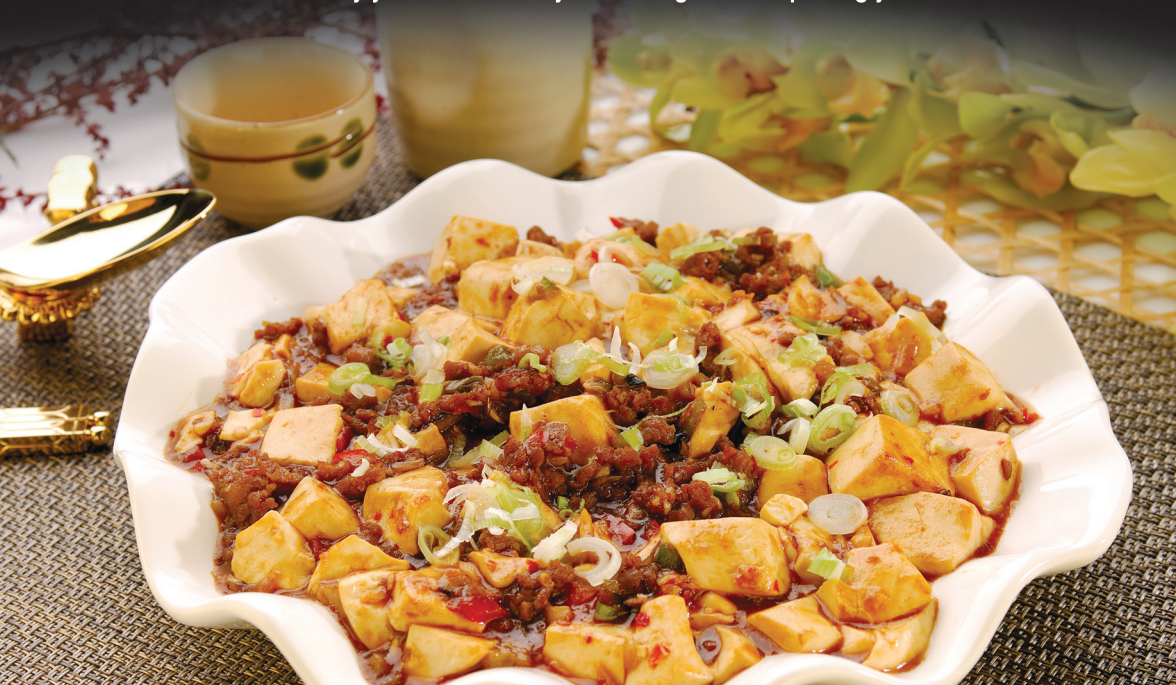
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| 14. | <b>鮮松茸瑤柱魚肚羹</b><br>Dried Scallop, Fish Maw and Pine Mushroom Soup                                    | \$49.50 |
| 15. | <b>桂花蟹肉炒魚肚</b><br>Crab Meat and Fish Maw Scrambled Egg                                               | \$41.75 |
| 16. | <b>薑蔥生蠔煲</b><br>Fresh Oyster with Ginger and Green Onion en Casserole                                | \$44.75 |
| 17. | <b>油泡帶子象拔蚌</b><br>Sautéed Geoduck and Scallop                                                        | \$53.50 |
| 18. | <b>鮮百合蘆筍象拔蚌帶子</b><br>Sautéed Scallop, Geoduck, Asparagus and Lily Bulb                               | \$64.75 |
| 19. | <b>蒜香乾蔥爆龍鳳球</b><br>Stir Fried Chicken and Prawn with Garlic and Shallot                              | \$34.25 |
| 20. | <b>珍菌玉蘭爆三鮮</b><br>Prawn, Chicken and Scallop Sautéed with Assorted Mushroom and Chinese Broccoli     | \$43.75 |
| 21. | <b>香汁煎大蝦</b><br>Pan Fried Prawn in Chef's Special Sauce                                              | \$41.75 |
| 22. | <b>蒜香頭抽煎封銀鱈魚</b><br>Pan Fried Black Cod with Chopped Garlic in Premium Soy Sauce                     | \$47.00 |
| 23. | <b>南瓜火腩炆銀鱈魚</b><br>Black Cod Braised with Squash and Roasted Pork Belly                              | \$47.00 |
| 24. | <b>荷芹雲耳炒臘味魚鬆</b><br>Minced Fish and Preserved Meat Stir Fried with Snow Pea, Celery and Black Fungus | \$34.25 |
| 25. | <b>燒汁煎焗羊架</b><br>Pan Fried Rack of Lamb in Chef's Special Sauce                                      | \$59.50 |
| 26. | <b>脆皮沙薑龍崗雞 (半隻)</b><br>Crispy Skin Marinated Free Range Chicken (Half)                               | \$32.00 |
| 27. | <b>荷芹尖椒爆雞膝 (辣)</b><br>Chicken Joint Cartilage Stir Fried with Snow Pea, Celery and Chili (H)         | \$39.50 |

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| 28. | 蜜椒杏鮑菇牛柳粒 (辣)                                                                                                                        |         |
|     | Beef Tenderloin Cube Stir Fried with King Oyster Mushroom<br>in Honey and Black Pepper Sauce (H)                                    | \$42.50 |
| 29. | 脆奶拼京都焗肉排                                                                                                                            |         |
|     | Deep Fried Milk / Pork Chop in Cantonese Style Sweet Brown Sauce                                                                    | \$32.00 |
| 30. | 素珍扒玉子豆腐                                                                                                                             |         |
|     | Silken Egg Tofu Braised with Assorted Mock Meat                                                                                     | \$32.00 |
| 31. | 鮑汁蟹粉豆腐                                                                                                                              |         |
|     | Crab Meat and Tofu in Abalone Sauce                                                                                                 | \$32.00 |
| 32. | 蟹肉金菇扒豆苗                                                                                                                             |         |
|     | Peatip Braised with Crab Meat and Enoki Mushroom                                                                                    | \$47.00 |
| 33. | 魚湯鮮腐皮浸菜苗                                                                                                                            |         |
|     | Baby Bok-Choy and Bean Curd Braised in Fish Broth                                                                                   | \$30.75 |
| 34. | 陳皮黑魚片浸唐生菜                                                                                                                           |         |
|     | Leaf Lettuce Braised with Fillet of Black Cod and Dried Tangerine Peel                                                              | \$34.25 |
| 35. | 竹筴杞子扒蘆筍                                                                                                                             |         |
|     | Asparagus Braised with Bamboo Pith and Wolfberry                                                                                    | \$40.50 |
| 36. | 乾煸四季豆 (辣)                                                                                                                           |         |
|     | String Bean Stir Fried with Spicy Minced Pork (H)                                                                                   | \$30.75 |
| 37. | 金銀蛋肉碎浸芥菜膽                                                                                                                           |         |
|     | Mustard Leaf Braised with Minced Pork and Preserved Egg                                                                             | \$29.25 |
| 38. | 麵醬椒絲唐生菜 (辣)                                                                                                                         |         |
|     | Leaf Lettuce in Chili and Bean Paste (H)                                                                                            | \$29.25 |
| 39. | 鹹魚粒炒芥蘭片                                                                                                                             |         |
|     | Sliced Chinese Broccoli Stir Fried with Diced Salted Fish                                                                           | \$34.25 |
| 40. | 彩虹乳香乾齋                                                                                                                              |         |
|     | Shredded Chinese Mushroom, Black Fungus, Chinese Cabbage and<br>Carrot Stir Fried with Vermicelli in Preserved Taro Root Curd Sauce | \$31.50 |

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## 廚師套餐推介

CHEF'S RECOMMENDATIONS

四位用

For Four People

\$270.00

### 麒麟特色拼盤

Kirin Special Assorted Cold Appetizer

### 瑤柱蟹肉魚肚羹

Crab Meat, Dried Scallop and Fish Maw Soup

### 魚香年糕焗肉蟹

Live Crab with Rice Cake in Szechuan Style Spicy Sauce (H)

### 沙薑龍崗雞 (半隻)

Marinated Free Range Chicken (Half)

### 翡翠炒斑球

Fillet of Fish Sautéed with Selected Vegetable

### 鮮腐皮浸豆苗

Peatip Braised with Bean Curd in Consommé

### 絲苗白飯 (四位)

Steamed Rice (4 Bowls)

### 精美甜品

House Special Dessert

四位用

For Four People

\$386.00

### 麒麟精選拼盤

Kirin Special Assorted Cold Appetizer

### 瑤柱魚肚燴燕窩 (四位)

Dried Scallop, Fish Maw and Bird Nest Soup (One Bowl per Person)

### 蠔皇原隻南非鮑魚扣鴨掌 (四位)

Whole South African Abalone Braised with Duck Web in Oyster Sauce (4 Pieces)

### 奶油焗龍蝦伴伊麵

Live Lobster in Cream and Butter Sauce Served with E-Fu Noodle

### 松露醬蜜豆鮮菌蝦球帶子

Prawn, Scallop, Peapod and Assorted Mushroom Sautéed with Puréed Truffle

### 脆皮沙薑龍崗雞 (半隻)

Crispy Skin Marinated Free Range Chicken (Half)

### 瑤柱蛋白炒飯

Dried Scallop and Egg White Fried Rice

### 精美甜品

House Special Dessert

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## 八位用

For Eight People

\$555.00

### 麒麟大拼盤

Kirin Special Assorted Cold Appetizer

### 北京片皮鴨

Peking Duck (Skin with Crêpe)

### 瑤柱蟹肉魚肚羹

Crab Meat, Dried Scallop and Fish Maw Soup

### 魚香年糕焗雙蟹

Live Crab with Rice Cake in Szechuan Style Spicy Sauce (H)

### 脆奶拼京都焗肉排

Deep Fried Milk / Pork Chop in Cantonese Style Sweet Brown Sauce

### 沙薑龍崗雞 (全隻)

Marinated Free Range Chicken (Whole)

### 碧綠龍利球

Fillet of Fish Sautéed with Selected Vegetable

### 上湯蝦乾浸豆苗

Peatip Braised with Dried Prawn in Consommé

### 福州炒飯

Fook Chow Fried Rice

### 精選甜品

House Special Dessert

## 八位用

For Eight People

\$670.00

### 麒麟大拼盤

Kirin Special Assorted Cold Appetizer

### 紅燒鮑參海味羹

Braised Assorted Dried Seafood Soup

### 奶油焗龍蝦伴伊麵

Live Lobster in Cream and Butter Sauce Served with E-Fu Noodle

### 脆皮沙薑龍崗雞 (全隻)

Crispy Skin Marinated Free Range Chicken (Whole)

### 雙冬枝竹羊腩煲

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

### 翡翠龍鳳玉帶

Sautéed Prawn, Scallop and Chicken with Selected Vegetable

### 薑米煎封銀鱈魚

Pan Fried Black Cod with Chopped Ginger

### 花膠北菇扒豆苗

Dried Scallop and Egg White Fried Rice

### 瑤柱蛋白炒飯

E-Fu Noodle Stewed with Chinese Mushroom

### 精美甜品

House Special Dessert

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