金湯野米花膠伴北海道刺參

Hokkaido Spiky Sea Cucumber & Fish Maw Served with Wild Rice in Puréed Squash Soup
Special Per Person 特價每位 $26.75

雙冬枝竹羊腩煲

Goat Flank with Chinese Mushroom, Bamboo Shoot and Bean Curd en Casserole $76.50

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 $43.50

紅燒精裝佛跳墻

Braised "Dried Seafood Delicacies"
Per Person 每位 $33.50

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

時令美饌之選
CHEF'S SPECIAL RECOMMENDATIONS

1. **海鮮大拼盤** （煙三文魚 / 麻香海蜇皮 / 燒鱔 / 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) $155.00
   (Half) (半) $ 84.50

2. **雙冬枝竹羊腩煲**
   Goat Flank with Chinese Mushroom, Bamboo Shoot and Bean Curd en Casserole $76.50

3. **鮑汁刺參扣鵝掌**（特價每位）
   Braised Goose Web and Spiky Sea Cucumber in Abalone Sauce (Special Per Person) $20.00

4. **柚子汁原隻老虎大蝦**（每位）
   Pan Fried Tiger Prawn in Honey Citrus Sauce (Per Person) $17.00

5. **鮑魚海味煲**
   Abalone with Assorted Dried Seafood en Casserole $105.75

6. **海鮮滑豆腐煲**
   Assorted Seafood and Tofu en Casserole $41.00

7. **鮮蟹肉金菇扒腐皮球**
   Bean Curd Ball Braised with Fresh Crab Meat and Enoki Mushroom $37.25

8. **麻辣水煮黑魚片**（辣）
   Blanched Fish Fillet in Spicy Chili Sauce (H) $34.25

9. **客家茄子煲**
   Diced Pork, Salted Fish and Eggplant en Casserole $34.00

10. **麒麟精選靚燉湯**
    Double Boiled Soup of the Day $83.00

11. **紅燒精裝佛跳牆** (每位)
    Braised "Dried Seafood Delicacies" (Per Person) $33.50

12. **竹笙海味羹**
    Dried Seafood and Bamboo Pith Soup $59.25

13. **瑤柱蟹肉魚肚羹**
    Crab Meat, Dried Scallop and Fish Maw Soup $54.25

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14. 桂花蟹肉炒魚肚
Crab Meat and Fish Maw Scrambled Egg $44.25

15. 頭抽薑蔥茄子生蠔煲
Oyster and Eggplant with Ginger and Green Onion in Premium Soy Sauce en Casserole $47.50

16. 油泡帶子象拔蚌
Sautéed Geoduck and Scallop $56.75

17. 鮮百合蘆筍象拔蚌帶子
Sautéed Scallop, Geoduck, Asparagus and Lily Bulb $68.75

18. 蒜香乾蔥爆龍鳳球
Chicken and Prawn Stir Fried with Garlic and Shallot $36.25

19. 珍菌玉蘭爆三鮮
Prawn, Chicken and Scallop Sautéed with Assorted Mushroom and Chinese Broccoli $46.50

20. 香汁煎大蝦
Pan Fried Prawn in Chef's Special Sauce $44.25

21. 蒜香頭抽煎封銀鱈魚
Pan Fried Black Cod with Chopped Garlic in Premium Soy Sauce $49.75

22. 南瓜火腩炆銀鱈魚
Black Cod Braised with Squash and Roasted Pork Belly $49.75

23. 蒜子火腩枝竹炆斑腩
Braised Fish Belly with Roasted Pork, Garlic and Dried Bean Curd $36.25

24. 魚湯腐皮黑魚片浸唐生菜
Fillet of Fish and Bean Curd Braised with Leaf Lettuce in Fish Broth $36.25

25. 燒汁煎焗羊架
Pan Fried Rack of Lamb in Chef's Special Sauce $63.00

26. 脆皮沙薑龍崗雞 (半隻)
Crispy Skin Marinated Free Range Chicken (Half) $34.00

27. 雪裡紅金菇粉絲浸肥牛
Preserved Vegetable Braised with Marbled Beef, Enoki Mushroom and Vermicelli in Consommé $40.25

28. 黑椒堅果杏鮑菇牛柳粒 (辣)
Beef Tenderloin Cube Stir Fried with King Oyster Mushroom and Cashew Nut with Black Pepper (H) $45.00

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29. 荷芹雲耳豬頸肉
Pork Jowl Meat Stir Fried with Black Fungus, Snow Pea and Celery $37.25

30. 脆奶拼京都焗肉排
Deep Fried Milk / Pork Chop in Cantonese Style Sweet Brown Sauce $34.00

31. 素珍扒玉子豆腐
Silken Egg Tofu Braised with Assorted Mock Meat $34.00

32. 鮑汁蟹粉豆腐
Crab Meat and Tofu in Abalone Sauce $34.00

33. 荔芋臘味雞球煲
Chicken, Taro Root and Preserved Meat en Casserole $39.50

34. 魚湯鮮腐皮浸菜苗
Baby Bok-Choy and Bean Curd Braised in Fish Broth $32.50

35. 竹笙杞子扒蘆筍
Asparagus Braised with Bamboo Pith and Wolfberry $43.00

36. 乾煸四季豆 (辣)
String Bean Stir Fried with Spicy Minced Pork (H) $32.50

37. 金銀蛋肉碎浸芥菜膽
Mustard Leaf Braised with Minced Pork and Preserved Egg $31.00

38. 椒絲腐乳唐生菜 (辣)
Leaf Lettuce with Chili in Preserved Bean Curd Sauce (H) $31.00

39. 芥蘭片炒臘味鮮魷
Sliced Chinese Broccoli Stir Fried with Preserved Meat and Squid $36.25

40. 彩虹乳香乾齋
Shredded Chinese Mushroom, Black Fungus, Chinese Cabbage and Carrot Stir Fried with Vermicelli in Preserved Bean Curd Sauce $33.50

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主廚御品套餐
CHEF'S RECOMMENDATIONS

四位用 For Four People $289

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

頭抽年糕茄子肉蟹
Live Crab Stir Fried with Eggplant and Rice Cake in Premium Soy Sauce

沙薑龍崗雞 (半隻)
Marinated Free Range Chicken (Half)

翡翠炒斑球
Fillet of Fish Sautéed with Selected Vegetable

鮮菌腐皮浸豆苗
Peatip Braised with Bean Curd and Assorted Mushroom in Consommé

絲苗白飯 (四位)
Steamed Rice (4 Bowls)

廚師精美甜品
House Special Dessert

四位用 For Four People $410

麒麟精選拼盤
Kirin Special Assorted Cold Appetizer

瑤柱蟹肉魚肚燴燕窩 (四位)
Crab Meat, Dried Scallop, Fish Maw and Bird Nest Soup (One Bowl per Person)

蠔皇原隻南非鮑魚扣鵝掌 (四位)
Whole South African Abalone Braised with Goose Web in Oyster Sauce (4 Pieces)

沙嗲粉絲龍蝦煲 (辣)
Live Lobster and Vermicelli in Satay Sauce en Casserole (H)

蜜豆堅果鮮菌蝦球帶子
Prawn and Scallop Sautéed with Peapod, Assorted Mushroom and Cashew Nut

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

主廚精選甜品
House Special Dessert

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八位用 For Eight People $598

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

奶油焗大肉蟹伴伊麵
Live Crab in Cream and Butter Sauce Served with E-Fu Noodle

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)

油浸原條酒香鱸魚
Whole Sea Perch in Sweet Soy Sauce

瑤柱鮮腐皮浸豆苗
Peatip Braised with Dried Scallop and Bean Curd in Consommé

福州炒飯
Fook Chow Fried Rice

特色精美甜品
House Special Dessert

八位用 For Eight People $720

麒麟大拼盤
Kirin Special Assorted Cold Appetizer

紅燒鮑參海味羹
Braised Assorted Dried Seafood Soup

上湯焗龍蝦伴伊麵
Live Lobster in Consommé with Light Ginger and Green Onion Served with E-Fu Noodle

脆皮沙薑龍崗雞 (全隻)
Crispy Skin Marinated Free Range Chicken (Whole)

堅果蜜豆鳳凰玉帶
Sautéed Chicken and Scallop with Cashew Nut and Peapod

雙冬枝竹羊腩煲
Goat Flank with Chinese Mushroom, Bamboo Shoot and Bean Curd en Casserole

薑米煎封銀鱈魚
Pan Fried Black Cod with Chopped Ginger

花膠北菇扒豆苗
Peatip Braised with Fish Maw and Chinese Mushroom

飛魚子海鮮炒飯
Assorted Seafood and Flying Fish Roe Fried Rice

主廚精選甜品
House Special Dessert

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