



麒麟八寶冬瓜盅

*Whole Winter Melon Double Boiled
with Assorted Seafood and Meat*

L 大 \$128.00 / M 中 \$110.00 / S 小 \$ 93.50

金裝六頭鮑魚伴鵝掌乾貝

*Whole Abalone Braised in Oyster Sauce
Served with Goose Web and Dried Scallop*

特價每位 *Special Per Person* \$29.75

原隻金裝四頭鮑魚伴苗皇

*Whole Abalone Braised in Oyster Sauce
Served with Peatip*

特價每隻 *Special Each* \$43.50

北京填鴨 (片皮/生菜包)

*Peking Duck in Two Courses
(Skin with Crêpe / Minced Duck with Lettuce Wrap)*

Whole (全) \$111.25 / Half (半) \$61.50

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



精美小食

APPETIZERS

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|----|-------------|--|---------|
| 1. | 乳香脆雞膝 | Deep Fried Chicken Joint Cartilage | \$23.75 |
| 2. | 脆皮金沙豆腐 | Deep Fried Crispy Tofu | \$20.50 |
| 3. | 陳醋雲耳拍黃瓜 | Marinated Cucumber and Black Fungus in Chinese Vinegar | \$20.75 |
| 4. | 青芥辣金絲蝦盞 (辣) | Deep Fried Prawn in Mayonnaise Wasabi Sauce Served in Tart Crust (H) | \$22.25 |
| 5. | 茶香燻素鵝 | Vegetarian Goose | \$20.50 |
| 6. | 椒鹽脆鮮魷 (辣) | Deep Fried Squid in Spicy Peppery Salt (H) | \$21.75 |
| 7. | 頭抽茄子年糕爆明蝦 | Prawn Stir Fried with Eggplant and Rice Cake in Premium Soy Sauce | \$23.75 |
| 8. | 脆皮炸春卷 (兩條) | Spring Roll (2 Pieces) | \$9.75 |

主廚推介

CHEF'S SPECIAL RECOMMENDATIONS

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| 9. | 海鮮大拼盤 (煙三文魚 / 麻香海蜆皮 / 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) \$155.00 (Half) (半) \$84.50 |
| 10. | 蝦籽扒大海參 | Sea Cucumber Braised in Dried Shrimp Roe Sauce | (Whole) (全) \$85.50 (Half) (半) \$46.25 |
| 11. | 黑蒜野菌A5和牛粒 | Wagyu Beef Cube Sautéed with Assorted Mushroom and Black Garlic | \$98.00 |

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| 12. | 蔥燒海參魚唇 Sea Cucumber and Fish Snout Braised with Green Onion | \$72.50 |
| 13. | 北菇刺參扣鵝掌 (每位) Goose Web Braised with Chinese Mushroom and Spiky Sea Cucumber (Per Person) | (Large) (大) \$36.75 (Small) (小) \$31.50 |
| 14. | 海參花膠鵝掌煲 Braised Fish Maw, Sea Cucumber and Goose Web en Casserole | \$95.75 |
| 15. | 瑤柱釀節瓜 Hairy Melon Braised with Dried Scallop | \$39.50 |
| 16. | 黑松露鮮菌海中寶 Prawn, Scallop and Arctic Surf Clam Sautéed with Assorted Mushroom and Puréed Truffle | \$46.50 |
| 17. | 脆綠黃金蝦球 Deep Fried Prawn Coated with Minced Duck Egg Yolk Served with Selected Vegetable | \$46.50 |
| 18. | 蒜香銀絲大蝦煲 Prawn and Vermicelli with Chopped Garlic en Casserole | \$46.50 |
| 19. | 賽螃蟹 Stir Fried Assorted Seafood with Egg White | \$49.75 |
| 20. | 麒麟特色鴛鴦 (辣) Beef Tenderloin Cube and Scallop Sautéed with Black Pepper and Basil (H) | \$48.75 |
| 21. | 18年陳醋燻銀雪魚球 Deep Fried Fillet of Black Cod in 18-Year Aged Chinese Vinegar | \$54.25 |
| 22. | 豆豉鯪魚炒涼瓜 Bitter Melon Stir Fried with Preserved Dace Fish and Black Bean | \$36.25 |
| 23. | 麻辣水煮魚片 或 牛肉 (辣) Blanched Fillet of Fish OR Beef in Spicy Chili Sauce (H) | \$34.25 |

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| 24. | 豉汁涼瓜牛肉 | | |
| | Stir Fried Beef and Bitter Melon in Black Bean Sauce | | \$34.25 |
| 25 | 梅菜扣肉 | | |
| | Pork Belly Braised with Preserved Vegetable | | \$34.00 |
| 26. | 招牌回鍋肉 (辣) | | |
| | Stir Fried Sliced Pork in Spicy Brown Sauce (H) | | \$32.50 |
| 27. | 麒麟紅燒小獅頭 | | |
| | Braised Minced Pork Ball | | \$34.00 |
| 28 | 生炸紅燒乳鴿皇 | | |
| | Roasted Squab | | \$44.25 |
| 29. | 羊肚菌麻辣雞煲 (辣) | | |
| | Chicken with Morel Mushroom in Spicy Chili Sauce en Casserole (H) | | \$39.50 |
| 30. | 吊燒脆皮龍崗雞 | (Whole) (全) | \$57.75 |
| | Crispy Skin Marinated Free Range Chicken | (Half) (半) | \$34.00 |
| 31. | 雙龍燴麻婆豆腐 (辣) | | |
| | Live Lobster and Prawn Braised Tofu in Spicy Minced Beef Sauce (H) | | \$68.50 |
| 32. | 瑤柱鮮菌扒玉子豆腐 | | |
| | Silken Egg Tofu Braised with Dried Scallop and Assorted Mushroom | | \$34.00 |
| 33. | 鮮腐皮銀杏浸菜苗 | | |
| | Baby Bok-Choy Braised with Bean Curd and Ginkgo in Consommé | | \$32.50 |
| 34. | 魚香燒茄子 (辣) | | |
| | Eggplant and Minced Pork Braised in Szechuan Style Spicy Sauce (H) | | \$32.50 |
| 35. | 乾炒八寶齋 | | |
| | Stir Fried Lo-Hon Vegetable | | \$34.00 |
| 36. | 椒絲腐乳通菜鮮魷 (辣) | | |
| | Water Spinach and Squid Stir Fried with Chili in Preserved Bean Curd Sauce (H) | | \$36.25 |
| 37. | 椒絲腐乳通菜 (辣) | | |
| | Water Spinach Stir Fried with Chili in Preserved Bean Curd Sauce (H) | | \$32.50 |

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廚師套餐推介

CHEF'S RECOMMENDATIONS

兩位用

For Two People

\$255

主廚精選頭盤 (煙三文魚/五香牛肉/茶香素鵝/芝麻沙律菜)

Assorted Appetizers (Smoked Salmon / Sliced Beef Shank / Vegetarian Goose / Salad in Sesame Sauce)

竹笙海味羹

Assorted Dried Seafood and Bamboo Pith Soup

頭抽紫茄年糕爆龍蝦

Live Lobster Stir Fried with Eggplant and Rice Cake in Premium Soy Sauce

蠔皇花膠扣原隻三頭鮑魚伴苗皇

Whole Abalone Braised with Fish Maw and Peatip in Oyster Sauce

紅寶蝦丸浸菜苗

Baby Bok-Choy Braised with Minced Prawn Ball and Wolfberry in Consommé

瑤柱帶子蛋白炒飯

Dried Scallop, Egg White and Scallop Fried Rice

私房特色甜品

Chef's Special Dessert

四位用

For Four People

\$410

廚師精美頭盤 (煙三文魚/椒鹽脆鮮魷(辣)/五香牛肉/芝麻沙律菜)

Assorted Appetizers (Smoked Salmon / Deep Fried Squid in Spicy Peppery Salt (H) / Sliced Beef Shank / Salad in Sesame Sauce)

金湯海鮮芙蓉羹

Assorted Seafood and Tofu in Egg White Soup

奶油龍蝦伴伊麵

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

花膠北菇扣原隻南非六頭鮑魚

Whole South African Abalone Braised with Chinese Mushroom and Fish Maw in Oyster Sauce

野菌黑蒜海中寶

Prawn, Scallop and Arctic Surf Clam Sautéed with Assorted Mushroom and Black Garlic

瑤柱金菇扒豆苗

Peatip Braised with Dried Scallop and Enoki Mushroom

砂窩海皇炒飯

Assorted Seafood Fried Rice en Casserole

私房特色甜品

Chef's Special Dessert

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