



## 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

## 原隻金裝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 \$30.50*

## 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*



### 金牌乳豬全體 (敬請預訂)

Roasted Whole Suckling Pig (Order in Advance) \$455.00

### 日本 A5 和牛燒 (敬請預訂)

Grilled A5 Wagyu Beef with Lettuce and Black Pepper (Order in Advance) \$93.25

### 青芥辣北極貝撈雞 (辣) (敬請預訂)

Marinated Chicken with Arctic Surf Clam in Wasabi Sauce (H)	(Whole) (全)	\$104.00
(Order in Advance)	(Half) (半)	\$55.00

### 黑松露撈雞 (全) (敬請預訂)

Marinated Shredded Chicken with Puréed Truffle (Order in Advance) \$93.25

### 五指毛桃水晶雞 (全) (敬請預訂)

Marinated Whole Chicken with Hairy Fig Root (Order in Advance) \$63.50

### 焦糖三杯鴨 (全) (敬請預訂)

Braised Whole Duck in Caramelized Wine Sauce (Order in Advance) \$104.00

### 西杏海鮮卷 (敬請預訂)

Deep Fried Seafood Roll Coated with Almond Flake (Order in Advance) \$72.00

### 爆炒百花煎釀羊肚菌 (敬請預訂)

Pan Fried Morel Mushroom Stuffed with Minced Prawn (Order in Advance) \$72.00

### 海皇石榴粿 (8 隻) (敬請預訂)

Assorted Seafood Wrapped in Egg Pouch (8 pieces) (Order in Advance) \$72.00

### 江南百花酥雞 (敬請預訂)

Deep Fried Chicken Patties Stuffed with Minced Prawn and Glutinous Rice (Order in Advance) \$114.50

### 家鄉八寶鴨 (敬請預訂)

Chef's Special Stuffed Deboned Duck (Order in Advance) \$122.50

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



## 主廚推介

### CHEF'S SPECIAL RECOMMENDATIONS

- 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
- 蠔皇三十五頭吉品乾鮑** (特價每隻)  
Whole Dried Iwate Abalone Braised in Oyster Sauce (Special Each) \$93.00
- 原隻金裝四頭鮑魚伴苗皇** (特價每隻)  
Whole Abalone Braised in Oyster Sauce Served with Peatip (Special Each) \$43.50
- 鹵水豬仔腳**  
Marinated Piglet Hock \$24.75
- 炭燒豬頸脊**  
Barbequed Pork Jowl Meat \$23.50
- 煙 B.C. 三文魚**  
Smoked B.C. Salmon \$27.25
- 日式燒鰻魚**  
Barbequed Eel \$28.25
- 五香金錢腩**  
Sliced Beef Shank \$23.75
- 苗皇原條海參伴花膠** (每位)  
Sea Cucumber and Fish Maw Braised with Peatip (Per Person) \$39.75
- 花膠北菇扣鵝掌**  
Goose Web Braised with Fish Maw and Chinese Mushroom \$95.75
- 花膠金錢原隻六頭鮑魚煲** (四位)  
Abalone, Fish Maw and Chinese Mushroom en Casserole (For 4 People) \$114.50
- 桂花瑤柱炒魚肚**  
Dried Scallop and Fish Maw Scrambled Egg \$44.25
- 蠔皇花膠北菇伴菜苗**  
Braised Fish Maw and Chinese Mushroom with Baby Bok-Choy in Oyster Sauce \$40.50
- 無花果瑤柱響螺燉老雞**  
Double Boiled Chicken Soup with Common Fig, Dried Scallop and Conch Meat \$60.50
- 花膠雞絲海味羹**  
Assorted Dried Seafood, Shredded Chicken and Fish Maw Soup \$52.50
- 香草煎羊架**  
Pan Fried Rack of Lamb with Basil \$63.00
- 山藥青瓜雲耳炒帶子**  
Sautéed Scallop, Chinese Yam, Cucumber and Black Fungus \$49.75
- 香草特色帶子蝦球** (辣)  
Scallop and Prawn Sautéed with Basil and Black Pepper (H) \$49.75
- 玉蘭泡海寶**  
Assorted Seafood Sautéed with Chinese Broccoli \$46.50
- 二崧蝦球**  
Sautéed Prawn with Pine Nut and Dried Scallop \$49.75

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| 21. | 頭抽茄子煎大蝦          | Pan Fried Prawn and Eggplant in Premium Soy Sauce                             | \$46.50 |
| 22. | 南瓜山藥雲耳蝦球         | Prawn Stir Fried with Squash, Chinese Yarn and Black Fungus                   | \$46.50 |
| 23. | 碧綠黑松露爆鳳球玉帶       | Chicken and Scallop Sautéed with Selected Vegetable and Puréed Truffle        | \$46.50 |
| 24. | X.O. 醬蘆筍木耳蝦球 (辣) | Prawn, Asparagus and Black Fungus Stir Fried in X.O. Spicy Sauce (H)          | \$46.50 |
| 25. | 蒜香乾蔥爆龍鳳球         | Chicken and Prawn Stir Fried with Garlic and Shallot                          | \$36.25 |
| 26. | 水煮原條珍珠斑 (辣)      | Blanched Whole Fish in Spicy Chili Sauce (H)                                  | \$63.50 |
| 27. | 菠蘿糖醋焗桂花鱸魚        | Sea Perch in Sweet and Sour Sauce with Pineapple                              | \$34.00 |
| 28. | 煎封銀鱈魚            | Pan Fried Black Cod and Green Onion in Premium Soy Sauce                      | \$49.75 |
| 29. | 椒鹽銀鱈魚球 (辣)       | Deep Fried Fillet of Black Cod in Spicy Peppery Salt (H)                      | \$54.25 |
| 30. | 南瓜火腩炆銀鱈魚         | Black Cod Braised with Squash and Roasted Pork Belly                          | \$49.75 |
| 31. | 水煮牛肉 (辣)         | Blanched Beef in Spicy Chili Sauce (H)  | \$34.25 |
| 32. | 紅燒乳鴿             | Roasted Squab   | \$44.25 |
| 33. | 鮑汁木桶貴妃雞 (半隻)     | Chicken Marinated in Abalone Sauce Served in Wooden Pot (Half)                | \$34.00 |
| 34. | 吊燒鹽焗走地雞 (半隻)     | Roasted Free Range Chicken (Half)   | \$34.00 |
| 35. | 瑤柱貴妃雞 (半隻)       | Marinated Chicken in Dried Scallop Sauce (Half)                               | \$34.00 |
| 36. | 黃豆醬啫啫鮮魷豬頸肉煲      | Sizzling Squid and Pork Jowl Meat in Bean Paste en Casserole                  | \$37.25 |
| 37. | 黑松露蒸肉餅           | Minced Pork Steamed with Puréed Truffle                                       | \$40.50 |
| 38. | X.O.醬爆花枝豬頸脊 (辣)  | Pork Jowl Meat and Cuttlefish Sautéed in X.O. Spicy Sauce (H)                 | \$39.50 |
| 39. | 蜜豆藕片爆豬頸脊         | Pork Jowl Meat Stir Fried with Sliced Lotus Root and Peapod                   | \$37.25 |
| 40. | 黑毛豬爆炒芥蘭片         | Sliced Chinese Broccoli Stir Fried with Iberian Pork                          | \$36.25 |
| 41. | 香草特色牛柳粒 (辣)      | Beef Tenderloin Cube Sautéed with Black Pepper and Basil (H)                  | \$45.00 |
| 42. | 蒜香金菇牛柳卷          | Enoki Mushroom and Beef Tenderloin Roll in Garlic Sauce                       | \$43.75 |
| 43. | 咖喱香芋牛筋腩 (辣)      | Beef Tendon, Beef Brisket and Taro Root in Curry Sauce (H)                    | \$36.75 |
| 44. | 川味三圓子 (辣)        | Scallop, Eggplant and Deep Fried Egg Tofu Sautéed in Szechuan Spicy Sauce (H) | \$41.00 |

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| 45. | 香煎琵琶豆腐      | Pan Fried Tofu with Minced Shrimp  | \$31.00 |
| 46. | 金菇瑤柱扒玉子豆腐   | Silken Egg Tofu Braised with Enoki Mushroom and Dried Scallop                | \$34.00 |
| 47. | 豆醬帶子蒸豆腐     | Scallop and Tofu Steamed in Bean Paste                                       | \$40.25 |
| 48. | 腰果炒素珍       | Mock Meat Stir Fried with Cashew Nut   | \$34.00 |
| 49. | 如意羅漢齋       | Lo-Hon Vegetable   | \$34.00 |
| 50. | 蝦乾瑤柱浸豆苗     | Peatip Braised with Dried Prawn and Dried Scallop in Consommé                | \$46.50 |
| 51. | 鮮腐皮銀杏浸菜苗    | Baby Bok-Choy Braised with Gingko and Bean Curd in Consommé                  | \$32.50 |
| 52. | 金銀蛋扒菠菜      | Spinach Braised with Preserved Egg in Consommé                               | \$34.00 |
| 53. | 竹筴扒蘆筍       | Asparagus Braised with Bamboo Pith   | \$39.50 |
| 54. | 蒜香肉粒四季豆     | String Bean Stir Fried with Chopped Garlic and Minced Pork                   | \$32.50 |
| 55. | 葡汁焗四蔬       | Four Kinds of Vegetable Baked in Coconut Cream Sauce                         | \$37.25 |
| 56. | 鮑魚菇扒芥菜膽     | Mustard Leaf Braised with Abalone-Mushroom                                   | \$31.00 |
| 57. | 生炒油菜心       | Stir Fried Choy Sum  | \$31.00 |
| 58. | 紅酒牛尾煲       | Ox Tail Braised in Red Wine Sauce en Casserole                               | \$42.75 |
| 59. | 枝竹雲耳牛柳煲     | Beef Tenderloin, Black Fungus and Deep Fried Bean Curd en Casserole          | \$47.50 |
| 60. | 紅燒海皇豆腐煲     | Assorted Seafood and Tofu Braised in Brown Sauce en Casserole                | \$41.00 |
| 61. | 魚香茄子海鮮煲 (辣) | Eggplant and Assorted Seafood in Szechuan Style Spicy Sauce en Casserole (H) | \$41.00 |
| 62. | 海皇粉絲煲       | Assorted Seafood with Vermicelli en Casserole                                | \$41.00 |
| 63. | 醬燒栗子斑腩煲     | Fish Belly and Chestnut in Chef's Special Sauce en Casserole                 | \$34.00 |
| 64. | 火腩豆腐銀鱈魚煲    | Black Cod, Roasted Pork Belly and Tofu en Casserole                          | \$48.75 |

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## 廚師套餐推介

CHEF'S RECOMMENDATIONS

八位用

*For Eight People*

**\$645**

### 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

### 瑤柱花膠雞絲羹

Dried Scallop, Shredded Chicken and Fish Maw Soup

### 頭抽茄子焗雙蟹

Live Crab and Eggplant in Premium Soy Sauce

### 金錢原隻六頭鮑魚伴翡翠 (八位)

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

### 雙脆炒蝦球花枝片

Prawn and Cuttlefish Sautéed with Lotus Root and Peapod

### 鮑汁木桶雞 (全隻)

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

### 泰汁杏香脆魚球 (辣)

Deep Fried Fillet of Fish with Lotus and Almond Flake in Spicy Thai Sauce (H)

### 乾燒伊麵

Stewed E-Fu Noodle

### 特色精美甜品

House Special Dessert

八位用

*For Eight People*

**\$645**

### 麒麟燒味拼盤

Kirin Special Barbequed Assortment

### 竹笙海味羹

Dried Seafood and Bamboo Pith Soup

### 上湯焗龍蝦伴伊麵

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

### 當紅炸子雞

Crispy Skin Chicken

### 蜜豆南瓜爆炒黑毛豬

Iberian Pork Stir Fried with Peapod and Squash

### 特色牛柳粒配蝦球 (辣)

Beef Tenderloin Cube and Prawn Sautéed 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

### 砂窩海皇炒飯

Assorted Seafood Fried Rice en Casserole

### 主廚精選甜品

House Special Dessert

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