



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*

紅燒精裝佛跳牆

*Braised "Dried Seafood Delicacies"
Per Person 每位 \$33.50*

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

- 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) / Blanching Geoduck) (Whole) (全) \$155.00 (Half) (半) \$ 84.50
- 花膠筒北菇扣鵝掌**
Goose Web Braised with Fish Maw and Chinese Mushroom \$61.25
- 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
- 肉鬆乾燒老虎大蝦** (辣) (每位)
Pan Fried Tiger Prawn with Minced Pork in Spicy Tomato Sauce (H) (Per Person) \$17.00
- 鮑魚海味煲**
Abalone with Assorted Dried Seafood en Casserole \$105.75
- 海鮮滑豆腐煲**
Assorted Seafood and Tofu en Casserole \$41.00
- 香芋臘味滑雞煲**
Chicken, Preserved Meat and Taro Root en Casserole \$39.50
- 黑魚片豆腐唐生菜煲**
Sliced Fillet of Fish, Tofu and Leaf Lettuce en Casserole \$39.50
- 客家茄子煲**
Diced Pork, Salted Fish and Eggplant en Casserole \$34.00
- 麒麟精選靚燉湯**
Double Boiled Soup of the Day \$83.00
- 紅燒精裝佛跳牆** (每位)
Braised "Dried Seafood Delicacies" (Per Person) \$33.50
- 竹笙海味羹**
Dried Seafood and Bamboo Pith Soup \$59.25
- 鮮松茸瑤柱魚肚羹**
Fish Maw, Dried Scallop and Pine Mushroom Soup \$52.50

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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. 古法枝竹炆斑腩 | Fish Belly Braised with Dried Bean Curd | \$37.25 |
| 24. 瑤柱滑蛋炒黑魚片 | Fillet of Fish Stir Fried with Dried Scallop and Scrambled Egg | \$34.00 |
| 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. 堅果杏鮑菇黑椒牛柳粒 (辣) | Beef Tenderloin Cube Stir Fried with King Oyster Mushroom,
Cashew Nut and 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. | 蟹肉金菇扒豆苗 | Peatip Braised with Crab Meat and Enoki Mushroom | \$49.75 |
| 34. | 魚湯鮮腐皮浸菜苗 | Baby Bok-Choy and Bean Curd Braised in Fish Broth | \$32.50 |
| 35. | 竹筴杞子扒蘆筍 | 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. | 椒絲麵醬唐生菜 (辣) | Leaf Lettuce with Chili in Bean Paste (H) | \$31.00 |
| 39. | 蝦乾臘味炒芥蘭片 | Sliced Chinese Broccoli Stir Fried with Dried Prawn and Diced Preserved Meat | \$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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廚師套餐推介 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

上湯焗肉蟹伴伊麵

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

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)

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)

奶油焗龍蝦伴伊麵

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

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

精美甜品

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)

碧綠龍利球

Fillet of Fish Sautéed with Selected Vegetable

上湯鮮菌腐皮浸豆苗

Peatip Braised with Bean Curd and Assorted Mushroom 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

薑蔥頭抽茄子年糕焗龍蝦

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

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

Peatip Braised with Fish Maw and Chinese Mushroom

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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