



## 北海道刺參扣花膠伴苗皇

*Hokkaido Spiky Sea Cucumber and Fish Maw Served with Peatip*  
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) (Order in Advance) (Whole) (全) \$104.00  
(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

## 酸菜豆豉鴨 (全) (敬請預訂)

Stewed Whole Duck and Pickled Vegetable in Black Bean Sauce (Order in Advance) \$104.00

## 燒汁茄子安格斯肥牛 (敬請預訂)

Angus Beef Stir Fried with Eggplant in Chef's Special Sauce (Order in Advance) \$58.75

## 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

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.



## 主廚推介

CHEF'S SPECIAL RECOMMENDATIONS

- 海鮮大拼盤** (煙三文魚 / 麻香海蜇皮 / 燒鱸 / 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
- 五香金錢躉**  
Sliced Beef Shank \$23.75
- 原條刺參花膠伴苗皇** (每位)  
Spiky Sea Cucumber and Fish Maw Braised with Peatip (Per Person) \$36.75
- 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. | <b>頭抽茄子煎大蝦</b><br>Pan Fried Prawn and Eggplant in Premium Soy Sauce                               | \$46.50 |
| 22. | <b>南瓜山藥雲耳蝦球</b><br>Prawn Stir Fried with Squash, Chinese Yam and Black Fungus                     | \$46.50 |
| 23. | <b>碧綠黑松露爆鳳球玉帶</b><br>Chicken and Scallop Sautéed with Selected Vegetable and Puréed Truffle       | \$46.50 |
| 24. | <b>X.O. 醬蘆筍木耳蝦球 (辣)</b><br>Prawn, Asparagus and Black Fungus Stir Fried in X.O. Spicy Sauce (H)   | \$46.50 |
| 25. | <b>蒜香乾蔥爆龍鳳球</b><br>Chicken and Prawn Stir Fried with Garlic and Shallot                           | \$36.25 |
| 26. | <b>乾燒蝦球 (辣)</b><br>Pan Fried Prawn in Spicy Tomato Sauce (H)                                      | \$48.00 |
| 27. | <b>菠蘿糖醋焗桂花鱸魚</b><br>Sea Perch in Sweet and Sour Sauce with Pineapple                              | \$34.00 |
| 28. | <b>煎封銀鱈魚</b><br>Pan Fried Black Cod and Green Onion in Premium Soy Sauce                          | \$49.75 |
| 29. | <b>椒鹽銀鱈魚球 (辣)</b><br>Deep Fried Fillet of Black Cod in Spicy Peppery Salt (H)                     | \$54.25 |
| 30. | <b>南瓜火腩炆銀鱈魚</b><br>Black Cod Braised with Squash and Roasted Pork Belly                           | \$49.75 |
| 31. | <b>水煮牛肉 (辣)</b><br>Blanched Beef in Spicy Chili Sauce (H)   | \$34.25 |
| 32. | <b>生炸秘製燒乳鴿</b><br>Roasted Squab   | \$44.25 |
| 33. | <b>鮑汁木桶貴妃雞 (半隻)</b><br>Chicken Marinated in Abalone Sauce Served in Wooden Pot (Half)             | \$34.00 |
| 34. | <b>吊燒鹽焗走地雞 (半隻)</b><br>Roasted Free Range Chicken (Half)  | \$34.00 |
| 35. | <b>瑤柱貴妃雞 (半隻)</b><br>Marinated Chicken in Dried Scallop Sauce (Half)                              | \$34.00 |
| 36. | <b>黃豆醬啫啫鮮魷豬頸肉煲</b><br>Sizzling Squid and Pork Jowl Meat in Bean Paste en Casserole                | \$37.25 |
| 37. | <b>黑松露蒸肉餅</b><br>Minced Pork Steamed with Puréed Truffle  | \$40.50 |
| 38. | <b>X.O. 醬爆花枝豬頸脊 (辣)</b><br>Pork Jowl Meat and Cuttlefish Sautéed in X.O. Spicy Sauce (H)          | \$39.50 |
| 39. | <b>蜜豆藕片爆豬頸脊</b><br>Pork Jowl Meat Stir Fried with Sliced Lotus Root and Peapod                    | \$37.25 |
| 40. | <b>黑毛豬爆炒芥蘭片</b><br>Sliced Chinese Broccoli Stir Fried with Iberian Pork                           | \$36.25 |
| 41. | <b>香草特色牛柳粒 (辣)</b><br>Beef Tenderloin Cube Sautéed with Black Pepper and Basil (H)                | \$45.00 |
| 42. | <b>蒜香金菇牛柳卷</b><br>Enoki Mushroom and Beef Tenderloin Roll in Garlic Sauce                         | \$43.75 |
| 43. | <b>咖喱香芋牛筋腩 (辣)</b><br>Beef Tendon, Beef Brisket and Taro Root in Curry Sauce (H)                  | \$36.75 |
| 44. | <b>川味三圓子 (辣)</b><br>Scallop, Eggplant and Deep Fried Egg Tofu Sautéed in Szechuan Spicy Sauce (H) | \$41.00 |

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

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| 65. | <b>頭抽茄子哈利拔腩煲</b><br>Deep Fried Halibut Belly with Eggplant in Premium Soy Sauce en Casserole | \$39.50 |
| 66. | <b>南瓜素齋煲</b><br>Squash and Vegetable en Casserole  | \$31.00 |
| 67. | <b>蝦醬蝦乾唐生菜</b><br>Leaf Lettuce and Dried Prawn in Preserved Shrimp Paste                     | \$36.25 |

## 甜品 DESSERT

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| 68. | <b>麒麟慶團圓</b><br>Kirin Special Sweetened Soup  | \$32.50<br>(Per Person) (每位) \$9.00 |
| 69. | <b>椰汁燉官燕 (每位)</b><br>Double Boiled Supreme Bird Nest in Coconut Cream (Per Person)    | \$142.75                            |
| 70. | <b>椰汁燉燕窩 (每位)</b><br>Double Boiled Bird Nest in Coconut Cream (Per Person)            | \$56.75                             |
| 71. | <b>紅蓮燉雪蛤 (每位)</b><br>Double Boiled Lotus Seed and Hashima Sweetened Soup (Per Person) | \$17.00                             |

## 廚師套餐推介 CHEF'S RECOMMENDATIONS

### 兩位用 *For Two People* **\$138**

#### 精選頭盤 (炭燒豬頸脊 / 麻香海蜇皮 / 茶皇燻素鵝 / 煙三文魚)

Assorted Appetizers (Barbequed Pork Jowl Meat / Jelly Fish in Sesame Sauce / Vegetarian Goose / Smoked Salmon)

#### 瑤柱雞茸魚肚燴燕窩

Minced Chicken, Fish Maw, Dried Scallop and Bird Nest Soup

#### 上湯焗龍蝦伴伊麵

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

#### 山藥雲耳玉帶北極貝

Arctic Surf Clam and Scallop Sautéed with Chinese Yam and Black Fungus

#### 杞子鮮腐皮浸豆苗

Peatip Braised with Bean Curd and Wolfberry in Consommé

#### 精美甜品

House Special Dessert

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## 廚師套餐推介

CHEF'S RECOMMENDATIONS

八位用

*For Eight People*

\$645

### 麒麟燒味拼盤

Kirin Special Barbequed Assortment

### 廚師精選燉湯

Chef's Special Double Boiled Soup of the Day

### 黑松露糯米焗龍蝦

Live Lobster with Puréed Truffle Glutinous Rice

### 特色帶子牛柳粒 (辣)

Beef Tenderloin Cube and Scallop Sautéed with Black Pepper and Basil (H)

### 玉蘭花枝豬頸脊

Pork Jowl Meat and Cuttlefish Sautéed with Chinese Broccoli

### 玫瑰豉油雞 或 脆皮炸子雞

Marinated Chicken in Soy Sauce OR Crispy Skin Chicken

### 水煮酸菜魚片 (辣)

Blanched Fillet of Fish and Pickled Vegetable in Spicy Chili Sauce (H)

### 瑤柱扒玉子豆苗

Peatip Braised with Dried Scallop and Silken Egg Tofu

### 乾燒伊麵

Stewed E-Fu Noodle

### 主廚精美甜品

House Special Dessert

八位用

*For Eight People*

\$645

### 麒麟特色拼盤

Kirin Special Assorted Appetizers

### 花膠海味羹

Dried Seafood and Fish Maw Soup

### 北京填鴨 (片皮)

Peking Duck (Skin with Crêpe)

### 香草特色年糕雙蟹 (辣)

Live Crab and Rice Cake Sautéed with Black Pepper and Basil (H)

### 蠔皇原隻鮑魚伴苗皇腐皮球

Whole Abalone Braised with Peatip and Bean Curd Ball Served in Oyster Sauce

### 七彩炒鴨鬆

Stir Fried Minced Duck with Assorted Vegetable

### 瑤柱貴妃雞

Marinated Free Range Chicken in Dried Scallop Sauce

### 黑蒜蝦球豬頸脊

Pork Jowl Meat and Prawn Sautéed with Black Garlic

### 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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