



## 麒麟八寶冬瓜盅

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

L 大 \$128.00 / S 小 \$ 93.50

## 原隻金裝四頭鮑魚伴苗皇

*Whole Abalone Braised in Oyster Sauce  
Served with Peatip*

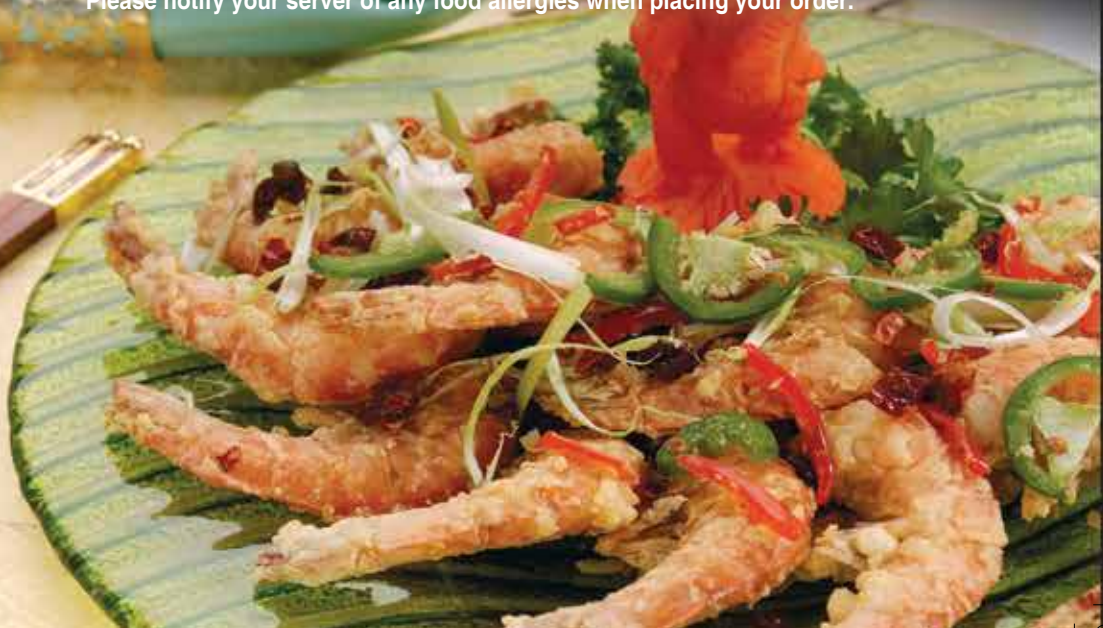
Special Each 特價每隻 \$43.50

## 紅燒精裝佛跳牆

*Braised "Dried Seafood Delicacies"*

Per Person 每位 \$33.50

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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) / Blanched 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
- 鮮蟹肉金菇扒腐皮球**  
Bean Cake Ball Braised with Fresh Crab Meat and Enoki Mushroom \$37.25
- 麻辣水煮黑魚片 (辣)**  
Blanched Fish Fillet in Spicy Chili Sauce (H) \$34.25
- 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
- 竹筍海味羹**  
Dried Seafood and Bamboo Pith Soup \$59.25
- 雞茸瑤柱魚肚冬茸羹**  
Fish Maw, Dried Scallop, Minced Chicken and Puréed Winter Melon Soup \$52.50

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|-----|---------------------|---|---------|
| 14. | <b>桂花蟹肉炒魚肚</b>      | Crab Meat and Fish Maw Scrambled Egg  | \$44.25 |
| 15. | <b>頭抽薑蔥茄子生蠔煲</b>    | Oyster and Eggplant with Ginger and Green Onion<br>in Premium Soy Sauce en Casserole        | \$47.50 |
| 16. | <b>油泡帶子象拔蚌</b>      | Sautéed Geoduck and Scallop   | \$56.75 |
| 17. | <b>鮮百合蘆筍象拔蚌帶子</b>   | Sautéed Scallop, Geoduck, Asparagus and Lily Bulb   | \$68.75 |
| 18. | <b>蒜香乾蔥爆龍鳳球</b>     | Chicken and Prawn Stir Fried with Garlic and Shallot  | \$36.25 |
| 19. | <b>珍菌玉蘭爆三鮮</b>      | Prawn, Chicken and Scallop Sautéed with Assorted Mushroom<br>and Chinese Broccoli           | \$46.50 |
| 20. | <b>香汁煎大蝦</b>        | Pan Fried Prawn in Chef's Special Sauce   | \$44.25 |
| 21. | <b>蒜香頭抽煎封銀鱈魚</b>    | Pan Fried Black Cod with Chopped Garlic in Premium Soy Sauce                                | \$49.75 |
| 22. | <b>南瓜火腩炆銀鱈魚</b>     | Black Cod Braised with Squash and Roasted Pork Belly  | \$49.75 |
| 23. | <b>豉汁涼瓜炆斑腩</b>      | Fish Belly Braised with Bitter Melon in Black Bean Sauce                                    | \$37.25 |
| 24. | <b>瑤柱滑蛋炒黑魚片</b>     | Fillet of Fish Stir Fried with Dried Scallop and Scrambled Egg                              | \$34.00 |
| 25. | <b>燒汁煎焗羊架</b>       | Pan Fried Rack of Lamb in Chef's Special Sauce  | \$63.00 |
| 26. | <b>脆皮沙薑龍崗雞 (半隻)</b> | Crispy Skin Marinated Free Range Chicken (Half)   | \$34.00 |
| 27. | <b>雪裡紅金菇粉絲浸肥牛</b>   | Preserved Vegetable Braised with Marbled Beef, Enoki Mushroom<br>and Vermicelli in Consommé | \$40.25 |
| 28. | <b>堅果香芒牛柳粒</b>      | Beef Tenderloin Cube Stir Fried with Mango and Cashew Nut                                   | \$45.00 |

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| 29. | <b>荷芹雲耳豬頸肉</b>       | Pork Jowl Meat Stir Fried with Black Fungus, Snow Pea and Celery  | \$37.25 |
| 30. | <b>脆奶拼京都焗肉排</b>      | Deep Fried Milk / Pork Chop in Cantonese Style Sweet Brown Sauce  | \$34.00 |
| 31. | <b>素珍扒玉子豆腐</b>       | Silken Egg Tofu Braised with Assorted Mock Meat   | \$34.00 |
| 32. | <b>鮑汁蟹粉豆腐</b>        | Crab Meat and Tofu in Abalone Sauce   | \$34.00 |
| 33. | <b>蟹肉金菇扒豆苗</b>       | Peatip Braised with Crab Meat and Enoki Mushroom  | \$49.75 |
| 34. | <b>魚湯鮮腐皮浸菜苗</b>      | Baby Bok-Choy and Bean Curd Braised in Fish Broth   | \$32.50 |
| 35. | <b>竹笙杞子扒蘆筍</b>       | Asparagus Braised with Bamboo Pith and Wolfberry  | \$43.00 |
| 36. | <b>乾煸四季豆 (辣)</b>     | String Bean Stir Fried with Spicy Minced Pork (H)   | \$32.50 |
| 37. | <b>金銀蛋肉碎浸芥菜膽</b>     | Mustard Leaf Braised with Minced Pork and Preserved Egg   | \$31.00 |
| 38. | <b>椒絲腐乳通菜 (辣)</b>    | Water Spinach with Chili in Preserved Bean Curd Sauce (H)   | \$32.50 |
| 39. | <b>馬拉盞蝦乾炒芥蘭片 (辣)</b> | Sliced Chinese Broccoli and Dried Prawn Stir Fried with Spicy Shrimp Paste (H)  | \$36.25 |
| 40. | <b>彩虹乳香乾齋</b>        | 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

雞茸瑤柱冬茸羹

Dried Scallop, Minced Chicken and Puréed Winter Melon Soup

薑蔥焗肉蟹伴伊麵

Live Crab in Ginger and Green Onion Sauce 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)

頭抽紫茄年糕爆龍蝦

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

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)

### 蟹肉魚肚冬茸羹

Crab Meat, Fish Maw and Puréed Winter Melon Soup

### 薑蔥頭抽紫茄年糕焗肉蟹

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

### 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)

### 魚香茄子肉末煎封鱸魚 (辣)

Pan Fried Sea Perch with Minced Pork and Eggplant in Szechuan Spicy Sauce (H)

### 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

### 豉汁涼瓜焗龍蝦

Live Lobster Stir Fried with Bitter Melon in Black Bean Sauce

### 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

### 翡翠沙拉蝦球

Deep Fried Prawn with Selected Vegetable in Mayonnaise Sauce

### 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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