金尊御品饗宴
CHEF'S DELICACIES

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

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

海皇石榴粿 (8 隻) (敬請預訂)
Assorted Seafood Wrapped in Egg Pouch (8 pieces) (Order in Advance) $72.00

新派香脆百花宮保大蝦 (八隻) (辣) (敬請預訂)
Deep Fried Prawn with Minced Prawn in Kung Po Style (H) (Order in Advance) $61.25

家鄉八寶鴨 (敬請預訂)
Chef's Special Stuffed Deboned Duck (Order in Advance) $122.50

芝麻百花酥雞 (敬請預訂)
Deep Fried Chicken Stuffed with Minced Prawn Topped with Sesame (Order in Advance) $114.50

紅棗杞子松茸浸雞煲 (敬請預訂)
Chicken Braised with Pine Mushroom, Red Date and Wolfberry en Casserole (Order in Advance) $68.50

青芥辣北極貝撈雞 (辣) (敬請預訂) (Whole) (全) $104.00
Marinated Chicken with Arctic Surf Clam in Wasabi Sauce (H) (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

鹽燉水晶雞 (全) (敬請預訂)
Salt Marinated Whole Chicken (Order in Advance) $63.50

玫瑰豉油雞 (全) (敬請預訂)
Marinated Chicken in Soy Sauce (Order in Advance) $56.75

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時令美饌之選

CHEF'S SPECIAL RECOMMENDATIONS

1. **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

2. **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

3. **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

4. **鹵水豬仔腳**
   Marinated Piglet Hock $24.75

5. **炭燒豬頸脊**
   Barbequed Pork Jowl Meat $23.50

6. **煙 B.C. 三文魚**
   Smoked B.C. Salmon $27.25

7. **日式燒鰻魚**
   Barbequed Eel $28.25

8. **五香金錢腰**
   Sliced Beef Shank $23.75

9. **原條刺參花膠伴苗皇** (每位)
   Spiky Sea Cucumber and Fish Maw Braised with Peatip (Per Person) $36.75

10. **花膠北菇扣鵝掌**
    Goose Web Braised with Fish Maw and Chinese Mushroom $95.75

11. **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

12. **桂花瑤柱炒魚肚**
    Dried Scallop and Fish Maw Scrambled Egg $44.25

13. **蠔皇花膠北菇伴菜苗**
    Braised Fish Maw and Chinese Mushroom with Baby Bok-Choy in Oyster Sauce $40.50

14. **石斛瑤柱燉老雞**
    Double Boiled Chicken Soup with Dendrobium and Dried Scallop $60.50

15. **花膠雞絲海味羹**
    Assorted Dried Seafood, Shredded Chicken and Fish Maw Soup $52.50

16. **香草煎羊架**
    Pan Fried Rack of Lamb with Basil $63.00

17. **山藥青瓜雲耳炒帶子**
    Sautéed Scallop, Chinese Yam, Cucumber and Black Fungus $49.75

18. **香草特色帶子蝦球** (辣)
    Scallop and Prawn Sautéed with Basil and Black Pepper (H) $49.75

19. **玉蘭泡海寶**
    Assorted Seafood Sautéed with Chinese Broccoli $46.50

20. **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 Yam 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. 乾燒蝦球 (辣)
Pan Fried Prawn in Spicy Tomato Sauce (H) $48.00

27. 薑蔥年糕燒鱸魚
Sea Perch Braised with Rice Cake, Ginger and Green Onion $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. 榆耳露筍炒鴿甫
Sliced Squab Stir Fried with Yellow Fungus and Asparagus $52.50

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

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44. 川味三圓子 (辣)
Scallop, Eggplant and Deep Fried Egg Tofu Sautéed in Szechuan Spicy Sauce (H) $41.00

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. 竹笙扒蘆筍
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. 鮑魚菇扒芥菜膽
Mustard Leaf Braised with Abalone-Mushroom $31.00

56. 生炒油菜心
Stir Fried Choy Sum $31.00

57. 紅酒牛尾煲
Ox Tail Braised in Red Wine Sauce en Casserole $42.75

58. 枝竹雲耳牛柳煲
Beef Tenderloin, Black Fungus and Deep Fried Bean Curd en Casserole $47.50

59. 鹹魚雞粒豆腐煲
Diced Chicken, Salted Fish and Tofu en Casserole $37.25

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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65. 頭抽茄子哈利拔腩煲
Deep Fried Halibut Belly with Eggplant in Premium Soy Sauce en Casserole $39.50

66. 南瓜素齋煲
Squash and Vegetable en Casserole $31.00

67. 豆醬啫啫唐生菜煲
Sizzling Leaf Lettuce in Bean Paste en Casserole $32.50

68. 潮式煎蝦餅
Pan Fried Chaozhou Style Minced Prawn Pattie $44.75

甜品
DESSERT

69. 麒麟慶團圓
Kirin Special Sweetened Soup $32.50

70. 椰汁燉官燕 (每位) (Per Person) (每位 $9.00
Double Boiled Supreme Bird Nest in Coconut Cream (Per Person) $142.75

71. 椰汁燉燕窩 (每位)
Double Boiled Bird Nest in Coconut Cream (Per Person) $56.75

72. 紅蓮燉雪蛤 (每位)
Double Boiled Lotus Seed and Hashima Sweetened Soup (Per Person) $17.00

主廚品味套餐
CHEF'S RECOMMENDATIONS

兩位用 ***For Two People*** ***$138***

精選頭盤 (炭燒豬頸背 / 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

黃金香芋焗龍蝦
Live Lobster and Taro Root with Minced Duck Egg Yolk

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

絲苗白飯
Steamed Rice

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

瑤柱菌皇海鮮羹
Assorted Seafood, Dried Scallop and Assorted Mushroom Soup

上湯焗龍蝦伴伊麵
Live Lobster in Consommé with Light Ginger and Green Onion Served with E-Fu Noodle

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

蒜香銀鱈魚
Black Cod with Chopped Garlic

瑤柱扒玉子豆苗
Peatip Braised with Dried Scallop and Silken Egg Tofu

香芋臘味炒鴛鴦米飯
Pan Fried Glutinous Rice and Long Grain Rice with Preserved Meat and Taro Root

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

乾燒伊麵
Stewed E-Fu Noodle

主廚特選甜品
House Special Dessert

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