



麒麟大拼盤
蘭花珍菌鳳片蝦仁
金磚伴百花球
竹筴雞絲燴魚肚
奶油龍蝦燴肉蟹
花菇鮑貝扒翡翠
清蒸海上鮮 或
麒麟玉樹斑塊
鮑汁浸龍崗雞
明太子海皇炒飯
銀芽肉絲炆伊麵
美點雙輝
精選甜品
每席八百二十八元
(十位用)

Kirin Special Assorted Cold Appetizer
Sautéed Sliced Chicken and Shrimp with Broccoli and Assorted Mushroom
Deep Fried Tofu / Deep Fried Minced Prawn Ball
Fish Maw, Bamboo Pith and Shredded Chicken Soup
Live Lobster and Crab in Cream and Butter Sauce
Ocean Clam Braised with Chinese Mushroom and Selected Vegetable
Steamed Live Fish OR
Fillet of Fish Steamed with Chinese Ham and Chinese Mushroom
Marinated Free Range Chicken in Abalone Sauce
Assorted Seafood and Flying Fish Roe Fried Rice
E-Fu Noodle Stewed with Shredded Pork and Bean Sprout
Two Kinds of Dim Sum Dessert
Chef's Special Sweetened Soup

Price: \$838.00 per Table of 10 Persons

麒麟特色大拼盤
松露蝦球玉帶配鳳凰
黃金百花釀蟹鉗
金腿燕窩燴魚肚
高湯焗龍蝦
苗皇金銀「鮑中寶」
墨西哥野生鮑片
脆皮炸子龍崗雞
清蒸游水大石斑
飄香金勾荷葉飯
鮑汁雙菇炆伊麵
特色雙美點
廚師精選甜品
每席九百一十八元
(十位用)

Kirin Special Platter
Sautéed Prawn, Scallop and Chicken with Puréed Truffle
Deep Fried Crab Claw Wrapped with Minced Prawn
Bird Nest Soup with Fish Maw and Chinese Ham
Live Lobster in Consommé with Light Ginger and Green Onion
Sliced Wild Catch "California Mexico" Brand Abalone
Braised with Fish Maw, Chinese Mushroom and Peatip
Crispy Skin Free Range Chicken
Steamed Live Fish
Special Fried Rice with Dried Shrimp Wrapped in Lotus Leaf
E-Fu Noodle Stewed with Two Kinds of Mushroom in Abalone Sauce
Two Kinds of Dim Sum Dessert
Chef's Special Sweetened Soup

Price: \$918.00 per Table of 10 Persons

麒麟海鮮大拼盤
松露蝦球玉帶貴妃蚌
苗皇多子瑤柱甫
鮮蟹肉魚肚燴燕窩
高湯杞子焗大龍蝦
蠔皇澳洲三頭鮑魚 (每位)
紅燒脆皮喜鵲皇
清蒸游水大石斑
彩虹海鮮粒炒飯
鮑汁鮮菌炆伊麵
鴛鴦雙美點
主廚特色甜品
每席一千三百二十八元
(十位用)

Kirin Assorted Seafood Platter
Sautéed Prawn, Scallop and Baby Sea Cucumber with Puréed Truffle
Whole Dried Scallop Braised with Peatip and Garlic
Bird Nest Soup with Fish Maw and Fresh Crab Meat
Live Lobster in Consommé with Wolfberry, Light Ginger and Green Onion
Whole Australian Abalone Braised in Oyster Sauce
(Each per Person)
Roasted Squab
Steamed Live Rock Cod
Diced Assorted Seafood and Vegetable Fried Rice
E-Fu Noodle Stewed with Assorted Mushroom in Abalone Sauce
Two Kinds of Dim Sum Dessert
Chef's Special Sweetened Soup

Price: \$1,338.00 per Table of 10 Persons

金獎麒麟乳豬件
松露野菌蝦球象拔蚌
發財多子金元貝
蟹肉芙蓉燴燕窩 (每位)
蠔皇三頭「鮑中寶」
墨西哥野生鮑魚 (每位)
麒麟金銀龍蝦球
紅燒脆皮喜鵲皇
清蒸游水大石斑
翡翠杞子上湯水餃
蝦籽珍菌炆伊麵
一品雙美點
私房特色甜品
每席一千八百三十八元
(十位用)

Roasted Suckling Pig
Sautéed Geoduck and Prawn with Assorted Mushroom and Puréed Truffle
Whole Dried Scallop Braised with Black Moss and Garlic
Bird Nest Soup with Live Crab Meat and Egg White (Each per Person)
Whole Wild Catch "California Mexico" Brand Abalone Braised in Oyster Sauce (Each per Person)
Live Lobster in Two Kinds of Flavor
(Meat Stir Fried in Consommé / Claw Deep Fried in Spicy Peppery Salt)
Roasted Squab
Steamed Live Rock Cod
Prawn, Pork and Black Fungus Dumpling with Vegetable and Wolfberry in Consommé
E-Fu Noodle Stewed with Assorted Mushroom and Dried Shrimp Roe
Two Kinds of Dim Sum Dessert
Chef's Special Sweetened Soup

Price: \$1,838.00 per Table of 10 Persons

