



**各式游水海鮮 (時價)**  
阿拉斯加皇帝蟹, 龍蝦,  
大肉蟹, 蝦, 魚及象拔蚌

Live King Crab, Lobster,  
Crab, Prawn, Fish &  
Geoduck (Current Price)



**DINNER**

## Dinner Set Menu 廚師套餐推介

For Four People \$218.00 四位用

### 麒麟特色拼盤

Kirin Special Assorted Cold Appetizer

### 竹筴海味羹 (四位)

Dried Seafood & Bamboo Pith  
Soup (One Bowl per Person)

### 上湯焗龍蝦伴伊麵

Live Lobster in Consommé w/ Light  
Ginger & Green Onion Served w/  
E-Fu Noodle

### 啫啫金醬鮮鮑雞煲

Abalone & Chicken in Chef's Special  
Sauce en Casserole

### 翡翠炒魚球

Sautéed Fillet of Sole w/  
Selected Vegetable

### 上湯蝦乾浸豆苗

Peatip Braised w/ Dried  
Prawn in Consommé

### 絲苗白飯 (四位)

Steamed Rice (4 Bowls)

### 精美甜品

House Special Dessert

For Four People \$318.00 四位用

### 麒麟精選拼盤

Kirin Special Assorted Cold Appetizer

### 鮮松茸魚肚燴燕窩 (四位)

Pine Mushroom, Fish Maw & Bird Nest  
Soup (One Bowl per Person)

### 蠔皇三頭澳洲鮑魚伴豆苗 (四隻)

Braised Whole Australian Abalone in  
Oyster Sauce w/ Peatip (4 Pieces)

### 頭抽年糕焗龍蝦

Live Lobster Stir Fried w/ Rice Cake  
in Premium Soy Sauce

### 金網鮮菌爆三鮮

Prawn, Scallop & Chicken Sautéed w/  
Assorted Mushroom Served  
in Crispy Basket

### 脆皮沙薑龍崗雞 (半隻)

Crispy Skin Marinated Free Range  
Chicken (Half)

### 鮑汁炆伊麵

Stewed E-Fu Noodle in Abalone Sauce

### 精美甜品

House Special Dessert

For Six People \$338.00 六位用

### 麒麟大拼盤

Kirin Special Assorted  
Cold Appetizer

### 北京填鴨 (片皮)

Peking Duck (Skin w/ Crêpe)

### 海味鴨絲羹

Assorted Dried Seafood &  
Shredded Duck Soup

### 蒜香銀絲龍蝦煲

Live Lobster & Vermicelli w/  
Chopped Garlic en Casserole

### 薑米煎封銀鱈魚

Pan Fried Black Cod w/  
Chopped Ginger

### 龍鳳球扒豆苗

Peatip Braised w/ Prawn & Chicken

### 福州炒飯

Fook Chow Fried Rice

### 精美甜品

House Special Dessert

## Cold & Hot Appetizers 冷盤 / 熱盤

### 1. 麒麟大拼盤 (半)

(煙三文魚 / 麻香海蜇皮 /  
五香金錢躉 / 佛山燻蹄 /  
滋味素雞)

Kirin Special Assorted  
Cold Appetizer (Half) \$39.25  
(Smoked Salmon / Jelly Fish  
in Sesame Sauce / Sliced Beef  
Shank / Sliced Pork Hock /  
Vegan Chicken)

### 2. 海鮮大拼盤 (半)

(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  
(Half) \$64.50  
(Smoked Salmon / Jelly Fish  
in Sesame Sauce / BBQ Eel /  
Deep Fried Squid in  
Spicy Peppery Salt (H) /  
Blanched Geoduck)

## Dried Seafood 海味

### 3. 花膠筒北菇扣鵝掌

Goose Web Braised w/ Fish  
Maw & Chinese Mushroom \$46.75

### 4. 鮑汁刺參扣鵝掌 (特價每位)

Braised Goose Web &  
Spiky Sea Cucumber in Abalone  
Sauce (Per Person) \$15.00

### 5. 紅燒精裝佛跳牆 (每位)

Double Boiled "Dried Seafood  
Delicacies" (Per Person) \$25.50

## en Casserole 煲仔

### 6. 鮑魚海味煲

Abalone w/ Assorted Dried  
Seafood en Casserole \$73.25

### 7. 海鮮滑豆腐煲

Assorted Seafood &  
Tofu en Casserole \$31.50

### 8. 客家茄子煲

Diced Pork, Salted Fish &  
Eggplant en Casserole \$26.00

### 9. 啫啫金醬鮮鮑雞煲

Abalone & Chicken in Chef's Special  
Sauce en Casserole \$37.50

### 10. 雙冬枝竹羊腩煲

Goat Flank w/ Chinese Mushroom,  
Bamboo Shoot & Bean Curd  
en Casserole \$41.50

## Soup 湯 / 羹

### 11. 麒麟精選靚燉湯 (每位)

Double Boiled Soup of the Day  
(Per Person) \$18.00

### 12. 竹筴海味羹

Dried Seafood & Bamboo  
Pith Soup \$45.25

### 13. 鮮松茸瑤柱魚肚羹

Dried Scallop, Fish Maw &  
Pine Mushroom Soup \$40.00

蠔皇澳洲四頭  
鮑魚伴苗皇



Whole Canned Australian  
Abalone in Oyster Sauce  
Served with Peatip  
( Each Special)

特價每隻  
**\$23.50**



Fish / Prawn / Shellfish & Seafood

魚 / 蝦 / 貝殼 / 海鮮

14. 桂花蟹肉炒魚肚  
Crab Meat & Fish Maw  
Scrambled Egg \$33.75
15. 避風塘脆生蠔 (辣)  
Deep Fried Oyster  
w/ Chopped Garlic & Chili  
(H) \$32.50
16. 油泡帶子象拔蚌  
Sautéed Geoduck &  
Scallop \$43.25
17. 鮮百合蘆筍蝦球帶子  
Sautéed Scallop, Prawn &  
Asparagus w/ Fresh  
Lily Bulb \$44.25
18. 蒜香乾蔥爆龍鳳球  
Stir Fried Chicken & Prawn  
w/ Garlic & Shallot \$27.50
19. 珍菌玉蘭爆三鮮  
Prawn, Chicken & Scallop  
Sautéed w/ Assorted Mushroom  
& Chinese Broccoli \$35.50
20. 香汁煎大蝦  
Pan Fried Prawn in Chef's  
Special Sauce \$33.75
21. 頭抽蒜香煎封銀鱈魚  
Pan Fried Black Cod w/  
Chopped Garlic in Premium Soy  
Sauce \$37.25
22. 南瓜火腩炆銀鱈魚  
Black Cod Braised w/ Squash &  
Roasted Pork Belly \$37.25
23. 金果百合翠玉牛柳粒  
Beef Tenderloin Cube Stir Fried  
w/ Cashew Nut, Lily Bulb &  
Peapod \$34.50
24. 荷芹尖椒牛柳條 (辣)  
Beef Tenderloin Strip  
Stir Fried w/ Snow Pea,  
Celery & Chili (H) \$32.00

Beef / Pork

牛 / 豬

25. 脆奶拼京都焗肉排  
Deep Fried Milk / Pork Chop  
in Cantonese Style Sweet  
Brown Sauce \$26.00
26. 菠蘿咕嚕肉  
Sweet & Sour Pork w/  
Pineapple \$23.50
27. 蒜子蜜汁骨  
Honey & Garlic Sparerib \$26.00
28. 啫啫蝦乾臘味粒芥蘭片  
Sliced Chinese Broccoli w/  
Diced Preserved Meat & Dried  
Prawn en Casserole \$27.50

Poultry

鴨 / 雞

29. 北京填鴨 (二食)  
片皮 / 鴨鬆生菜包或炒鴨絲  
Peking Duck - Two Courses:  
Skin w/ Crêpe /  
Minced Duck w/ Lettuce Wrap or  
Stir Fried Shredded Duck  
全 Whole \$74.00 / 半 Half \$41.00
30. 脆皮沙薑龍崗雞 (半隻)  
Crispy Skin Marinated Free  
Range Chicken (Half) \$26.00
31. 翠玉滋味鵝  
Stewed Goose & Leaf Mustard  
en Casserole \$36.50

Tofu / Vegetable

豆腐 / 蔬菜

32. 素珍扒玉子豆腐  
Silken Egg Tofu Braised w/  
Assorted Vegan Meat \$26.00

Tofu / Vegetable

豆腐 / 蔬菜

33. 鮑汁蟹粉豆腐  
Crab Meat & Tofu in  
Abalone Sauce \$26.00
34. 蟹肉金菇扒豆腐  
Peatip Braised w/  
Crab Meat & Enoki  
Mushroom \$38.00
35. 魚湯鮮腐皮浸菜苗  
Baby Bok-Choy &  
Bean Curd Braised in  
Fish Broth \$24.75
36. 啫啫黃豆醬唐生菜  
Leaf Lettuce in Chef's Special  
Sauce en Casserole \$24.75
37. 竹笙杞子扒蘆筍  
Asparagus Braised w/ Bambo  
Pith & Wolfberry \$32.75
38. 乾煸四季豆 (辣)  
String Bean Stir Fried w/  
Spicy Minced Pork (H) \$24.75
39. 冲菜魚滑浸芥菜膽  
Mustard Leaf Braised w/  
Minced Fish & Preserved  
Vegetable \$23.50
40. 彩虹乳香乾齋  
Shredded Chinese Mushroom,  
Black Fungus, Chinese  
Cabbage & Carrot Stir Fried  
w/ Vermicelli in Preserved  
Taro Root Curd Sauce \$25.50

Fried Noodle / Fried Rice

炒麵 / 炒飯

41. 麒麟炒麵  
Kirin Special Chow Mein \$24.75
42. 海鮮炒麵  
Assorted Seafood Chow Mein \$26.00

43. 豉油皇炒麵  
Chow Mein in Soy Sauce \$22.00
44. 避風塘牛鬆炒飯 (辣)  
Minced Beef Fried Rice w/  
Chopped Garlic & Chili (H) \$26.00
45. 鮑汁南瓜雞粒炒飯  
Diced Chicken & Squash  
Fried Rice in Abalone  
Sauce \$24.75
45. 瑤柱蛋白帶子炒飯  
Scallop, Egg White & Dried  
Scallop Fried Rice \$27.50
46. 絲苗白飯 (每碗)  
Steamed Rice (Each Bowl) \$2.75

Dinner Set Menu 廚師套餐推介

**\$68.00 Per Person (Min. 2 Persons)**  
每位六十八元正 (兩位起)

乾燒脆雙子 (辣)

Deep Fried Eggplant & Scallop in  
Spicy Tomato Sauce (H)

精選燉湯 (每位)

Double Boiled Soup of  
the Day (Per Person)

蠔皇四頭澳洲鮑魚 伴刺參 (兩隻)

Whole Australian Abalone &  
Spiky Sea Cucumber Braised in  
Oyster Sauce (2 Pieces)

花雕蛋白蒸開邊龍蝦 (每位半隻)

Live Chick Lobster Steamed  
w/ Chinese Wine & Egg White  
(Half Per Person)

瑤柱蛋白炒飯

Dried Scallop & Egg White Fried Rice

精美甜品

House Special Dessert

Please notify us of any food allergies when placing order.

如閣下對任何食物有過敏反應, 請在點菜時說明。