



麒麟八寶冬瓜盅 (敬請預訂)

Whole Winter Melon Double Boiled w/
Assorted Seafood & Meat (Order in Advance)

大 L \$105.50 / 中 M \$90.50 / 小 S \$77.00

Dinner

Downtown Kirin

Dinner Special / Cold & Hot Appetizers

晚市精美小食 / 冷盤 / 熱盤

1. 乳香脆雞膝
Deep Fried Chicken
Joint Cartilage \$19.75
2. 麻辣鮮掌 (辣)
Boneless Duck Web
in Spicy Sauce (H) \$21.00
3. 脆皮金沙豆腐
Deep Fried Crispy Tofu \$16.75
4. 五柳脆斑塊
Sweet & Sour Filet of Fish w/
Shredded Cucumber, Carrot &
Pickled Vegetable \$18.00
5. 黃金煎封蝦球
Pan Fried Prawn Coated
Minced Duck Egg Yolk \$19.75
6. 蜜椒鳳片 (辣)
Sliced Chicken in Honey &
Black Pepper Sauce (H) \$21.00
7. 麒麟大拼盤
Kirin Special Assorted Cold Appetizer
全 Whole \$75.00 / 半 Half \$42.50
8. 海鮮大拼盤
Assorted Seafood Platter
全 Whole \$127.75 / 半 Half \$69.75
9. 麻香海蜇皮
Jelly Fish in Sesame Sauce \$23.75
10. 花雕醉雞
Drunken Chicken \$18.00
11. 美味燻魚
Shanghai Style Smoked Fish \$21.00
12. 茶皇燻素鵝
Vegetarian Goose \$16.75
13. 五香金錢踭
Sliced Beef Shank \$19.75

14. 佛山燻蹄
Sliced Pork Hock \$18.00
 15. 脆皮炸春卷 (兩條)
Spring Roll (2 Pieces) \$8.15
 16. 百花釀蟹鉗 (每隻)
Deep Fried Crab Claw Wrapped
w/ Minced Prawn (Each) \$9.25
 17. 椒鹽脆鮮魷 (辣)
Deep Fried Squid in
Spicy Peppery Salt (H) \$32.50
- Chef's Recommendation 廚師推介**
18. 蠔皇三十五頭吉品乾鮑 (特價每隻)
Whole Dried Iwate Abalone
Braised in Oyster Sauce
(35 Heads) (Each) \$76.50
 19. 蠔皇“鮑中寶”墨西哥野生鮑魚 (特價每隻)
Whole Wild Catch “California
Mexico” Brand Abalone Braised
in Oyster Sauce (Each)
二頭 2 Heads \$128.75 /
三頭 3 Heads \$92.50
 20. 蠔皇澳洲三頭鮮鮑魚 (特價每隻)
Whole Fresh Australian Abalone
Braised in Oyster Sauce (Each) \$55.00
 21. 蝦子大烏參
Braised Sea Cucumber in
Dried Shrimp Roe Sauce
全 Whole \$185.50 / 半 Half \$101.50
 22. 麒麟雜錦海參
Braised Sea Cucumber
w/ Assorted Meat & Seafood
in Brown Sauce \$53.50

23. 湯鮑北菇扣花膠筒 (每位)
Braised Whole Abalone,
Chinese Mushroom
Fish Maw (per person) \$44.75
24. 北菇刺參扣鵝掌 (每位)
Goose Web Braised w/ Chinese
Mushroom & Spiky Sea Cucumber
(per person)
大 Large \$30.25 小 Small \$26.00
25. 鮑魚海味煲
Abalone w/ Assorted Dried
Seafood en Casserole \$84.00
26. 高湯燉官燕盞 (每位)
Supreme Bird Nest in Consommé
(per person) \$126.25
27. 蟹肉燴燕窩 (每位)
Crab Meat & Bird Nest Soup
(per person) \$55.00
28. 麒麟砂鍋
Kirin Special en Casserole
(Soup) \$30.75
29. 砂鍋豆腐
Tofu en Casserole
(Soup) \$29.75
30. 醃督鮮
Shanghai Style Salted Meat,
Bean Curd, Bamboo Shoot
Vegetable Soup \$29.75
31. 酸辣湯 (辣)
Hot & Sour Soup (H) \$29.75 /
per person \$9.25 (每位)
32. 菜肉雲吞湯
Wonton Soup \$26.75
per person \$7.75 (每位)
33. 西湖牛肉羹
Minced Beef, Cilantro & Green Onion
Soup \$29.75 / per person \$9.25 (每位)
34. 海鮮豆腐羹
Assorted Seafood &
Tofu Soup \$30.75 /
per person \$9.50 (每位)
35. 蟹肉魚肚羹
Crab Meat & Fish Maw Soup \$44.75
36. 乾燒蝦球 (辣)
Pan Fried Prawn in Spicy
Tomato Sauce (H) \$39.50
37. X.O.醬肉碎銀絲爆老虎蝦 (辣)
Tiger Prawn Sautéed w/
Minced Pork & Vermicelli in X.O.
Spicy Sauce (H) \$38.25
38. 頭抽紫茄爆明蝦
Prawn in the Shell Stir Fried w/
Eggplant in Premium Soy Sauce \$36.50
39. 南瓜豆豉煮虎蝦
Tiger Prawn & Squash in
Black Bean Sauce \$36.50
40. 魚香帶子 (辣)
Sautéed Scallop in Hot Sauce (H) \$41.00
41. 賽螃蟹
Stir Fried Assorted Seafood
w/ Egg White \$41.00
42. 他似蜜牛肉
Honey & Ginger Beef \$33.25
43. 陳皮牛肉 (辣)
Stir Fried Beef w/ Dried Tangerine
Peel & Hot Chili (H) \$31.25
44. 辣子牛肉 (辣)
Stir Fried Beef in Spicy
Bean Paste (H) \$30.25
45. 水煮牛肉 (辣)
Blanched Beef in Spicy Chili
Sauce (H) \$28.25
46. 中式牛柳
Beef Tenderloin in Cantonese
Style Sweet Brown Sauce \$38.50
47. 麒麟特色鴛鴦 (辣)
Beef Tenderloin Cube &
Scallop Sautéed w/ Black Pepper
& Basil (H) \$40.25
48. 鐵板牛柳
Sizzling Beef Tenderloin \$41.50

如閣下對任何食物有過敏反應，請在點菜時說明。

Please notify us of any food allergies when placing order.

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)

紅燒脆皮頂鴿皇
Special Roasted Squab

每隻特價
\$24.50



49. 走油元蹄
Braised Pork Hock in
Brown Sauce \$42.50
50. 木須肉
Mu-Shu Pork w/ Crêpe \$32.50
51. 紅燒獅子頭
Braised Minced Pork Ball \$28.00
52. 菠蘿咕嚕肉
Sweet & Sour Pork w/ Pineapple \$25.50
53. 蒜子蜜汁骨
Honey & Garlic Sparerib \$28.00
54. 香酥雞 (全)
Deep Fried Marinated Chicken
(Whole) \$47.75
55. 大千雞片(辣)
Sliced Chicken w/ Onion in Black
Bean & Chili Sauce (H) \$30.75
56. 檸檬酥雞
Lemon Chicken \$28.00
57. 宮保雞丁 (辣)
Diced Chicken & Peanut
Kung-Po Style (H) \$28.00
58. 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 \$85.00 / 半 Half \$47.00
59. 樟茶鴨 (全)
Szechuan Style Smoked Duck
(Whole) \$59.25
60. 蟹肉豆腐
Tofu Braised w/ Crab Meat \$32.50
61. 麻婆豆腐 (辣)
Braised Tofu in Spicy
Minced Beef Sauce (H) \$25.50
62. 金銀蛋蒜子浸菠菜
Spinach Braised w/ Preserved Egg &
Garlic in Consommé \$28.00
63. 魚香茄子 (辣)
Eggplant Braised w/ Shredded Pork in
Hot Sauce (H) \$26.75

64. 乾煸四季豆 (辣)
String Bean Stir Fried w/ Chopped Garlic
in Spicy Minced Pork Sauce (H) \$26.75
65. 鮮腐皮銀杏浸菜苗
Baby-Bok Choy Braised w/ Bean
Curd & Ginkgo in Consommé \$26.75
66. 瑤柱金菇扒豆苗
Peatip Braised w/ Dried Scallop &
Enoki Mushroom \$38.25
67. 麒麟炒麵
Kirin Special Chow Mein \$26.75
68. 海鮮炒麵
Assorted Seafood Chow Mein \$28.00
69. 蝦球炒麵
Prawn Chow Mein \$28.00
70. 黑椒牛柳絲炒拉麵 (辣)
Ramen Stir Fried w/ Shredded
Beef Tenderloin in Black
Pepper Sauce (H) \$29.75
71. 菲皇肉絲炒軟麵
Shredded Pork &
Tender Scallion Stir Fried
Soft Noodle \$25.50
72. 上海粗炒麵
Shanghai Style Stir Fried
Thick Noodle \$23.75
73. 麒麟炒飯
Kirin Special Fried Rice \$26.75
74. 明太子海鮮炒飯
Assorted Seafood & Flying
Fish Roe Fried Rice \$28.00
75. 揚州炒飯
Yang Chow Fried Rice \$23.75
76. 黑椒牛柳粒炒飯 (辣)
Beef Tenderloin Cube Fried Rice
w/ Black Pepper (H) \$28.00
77. 鴛鴦炒飯
(咖喱牛肉 (辣), 白汁蝦球)
Love Bird Fried Rice w/ Beef
in Curry Sauce (H) & Prawn
in Cream Sauce \$32.50
78. 絲苗白飯 (每碗)
Steamed Rice (Each Bowl) \$3.00

Dinner Set Menu 廚師套餐推介

For Four People \$336.00 四位用

精選頭盤
(煙三文魚 / 花雕醉雞 / 佛山燻蹄)
Assorted Appetizers (Smoked Salmon /
Drunken Chicken / Sliced Pork Hock)
雞茸粟米羹
Minced Chicken & Sweet Corn Soup
薑蔥焗龍蝦
Live Lobster in Ginger & Green
Onion Sauce
湯鮑北菇扣鵝掌
Braised Canned Abalone, Chinese
Mushroom & Goose Web
宮保玉帶牛柳粒 (辣)
Sautéed Scallop & Beef Tenderloin
Cube Kung Po Style (H)
花膠北菇扒豆苗
Peatip Braised w/ Fish Maw &
Chinese Mushroom
菲皇肉絲炒軟麵
Shredded Pork & Tender Scallion
Stir Fried Soft Noodle
精美甜品
House Special Dessert

For Two People \$210.00 兩位用

廚師精選頭盤 (麻香海蜇皮 / 五香牛肉)
Assorted Appetizers
(Jelly Fish in Sesame Sauce /
Sliced Beef Shank)
金湯海皇羹
Assorted Seafood in Puréed Squash Soup
奶油焗龍蝦
Live Lobster in Cream & Butter Sauce

For Six People \$408.00 六位用

麒麟拼盤
Kirin Special Assorted Cold Appetizer
瑤柱粟米羹
Dried Scallop & Sweet Cream Corn Soup
上湯焗龍蝦
Live Lobster in Consommé w/
Light Ginger & Green Onion
蠔皇澳洲四頭鮑魚北菇伴苗皇 (六隻)
Whole Canned Australian Abalone in
Oyster Sauce Served w/ Chinese Mushroom
& Peatip (6 Pieces)
麒麟特色鴛鴦 (辣)
Beef Tenderloin Cube & Scallop Sautéed
w/ Black Pepper & Basil (H)
鮑汁木桶雞 (半隻)
Marinated Chicken in Abalone Sauce
Served in Wooden Pot (Half)
瑤柱蛋白帶子炒飯
Scallop, Egg White & Dried Scallop
Fried Rice
精美甜品
House Special Dessert

蠔皇原隻澳洲三頭鮮鮑魚 (兩隻)
Braised Whole Fresh Australian Abalone
in Oyster Sauce (2 Pieces)
瑤柱金菇扒豆苗
Peatip Braised w/ Dried Scallop &
Enoki Mushroom
菠蘿雞絲炒飯
Shredded Chicken & Pineapple Fried Rice
精美甜品
House Special Dessert

蠔皇澳洲四頭
鮑魚伴苗皇



Whole Canned Australian
Abalone in Oyster Sauce
Served w/ Peatip

每隻 Each
\$25.50