

精美小食

APPETIZERS

1. 乳香脆雞膝
Deep Fried Chicken Joint Cartilage \$21.50
2. 麻辣鮮掌 (辣)
Boneless Duck Web in Spicy Sauce (H) \$22.75
3. 脆皮金沙豆腐
Deep Fried Crispy Tofu \$18.25
4. 五柳脆斑塊
Sweet and Sour Fillet of Fish with Shredded Cucumber, Carrot
and Pickled Vegetable \$19.50
5. 峇里金沙骨
Deep Fried Sparerib in Chef's Special Sauce Topped with Crushed Peanut \$21.50
6. 避風塘多春魚 (辣)
Deep Fried Capelin with Chopped Garlic and Chili (H) \$21.50
7. 沙汁蝦球
Deep Fried Prawn in Mayonnaise Sauce \$21.50
8. 頭抽茄子年糕爆明蝦
Prawn Stir Fried with Eggplant and Rice Cake in Premium Soy Sauce \$21.50
9. 脆皮炸春卷 (兩條)
Spring Roll (2 Pieces) \$8.90

主廚推介

CHEF'S SPECIAL RECOMMENDATIONS

10. 海鮮大拼盤 (煙三文魚 / 麻香海蜇皮 / 燒鱈 / 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) \$139.25
(Half) (半) \$76.00
11. 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) \$83.50
12. 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)
(2 Heads) (二頭) \$140.25
(3 Heads) (三頭) \$100.75

麒麟川菜館

Kirin Downtown

1172 Alberni Street
Vancouver, B.C.
V6E 3Z3

Tel: (604) 682-8833
Fax: (604) 688-2812

Please notify your server of any food allergies when placing your order.

如閣下對任何食物會有過敏反應，請在點菜時通知你的服務員。

主廚推介

CHEF'S SPECIAL RECOMMENDATIONS

13. 高湯燉官燕盞 (每位)
Supreme Bird Nest in Consommé (Per Person) \$137.50
14. 湯鮑北菇扣花膠筒 (每位)
Braised Whole Abalone, Chinese Mushroom and Fish Maw (Per Person) \$48.75
15. 北菇刺參扣鵝掌 (每位)
Goose Web Braised with Chinese Mushroom (Large) (大) \$33.00
and Spiky Sea Cucumber (Per Person) (Small) (小) \$28.25
16. 蝦子大烏參 (半)
Braised Sea Cucumber in Dried Shrimp Roe Sauce (Half) \$110.75
17. 鮑魚海味煲
Abalone with Assorted Dried Seafood en Casserole \$95.00
18. 花膠北菇鵝掌煲
Fish Maw Braised with Goose Web and Chinese Mushroom en Casserole \$86.00
19. 大千海皇粉絲煲 (辣)
Assorted Seafood and Vermicelli with Onion in Black Bean
and Chili Sauce en Casserole (H) \$37.00
20. 麒麟八寶冬瓜盅 (Large) (大) \$115.00
Whole Winter Melon Double Boiled (Medium) (中) \$98.75
with Assorted Seafood and Meat (Small) (小) \$84.00
21. 八寶冬瓜粒湯 \$41.75
Diced Winter Melon, Assorted Seafood and Meat Soup (Per Person) (每位) \$12.00
22. X.O.醬銀絲爆老虎蝦 (辣)
Tiger Prawn Sautéed with Vermicelli in X.O. Spicy Sauce (H) \$41.75
23. 頭抽紫茄爆明蝦
Prawn Stir Fried with Eggplant in Premium Soy Sauce \$39.75
24. 魚香帶子 (辣)
Scallop and Minced Pork in Szechuan Style Spicy Sauce (H) \$44.75

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主廚推介

CHEF'S SPECIAL RECOMMENDATIONS

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| 25. | 沙汁脆斑塊
Deep Fried Fillet of Fish in Mayonnaise Sauce | \$30.50 |
| 26. | 醬燒茄子
Eggplant and Minced Pork in Chef's Special Sauce | \$29.25 |
| 27. | 賽螃蟹
Stir Fried Assorted Seafood with Egg White | \$44.75 |
| 28. | 松露醬炒海中寶
Assorted Seafood Sautéed with Puréed Truffle | \$41.75 |
| 29. | 貴妃龍崗雞
Marinated Free Range Chicken | (Whole) (全) \$52.00
(Half) (半) \$30.50 |
| 30. | 水煮牛肉 (辣)
Blanched Beef in Spicy Chili Sauce (H) | \$30.75 |
| 31. | 宮保玉帶牛柳粒 (辣)
Sautéed Scallop and Beef Tenderloin Cube Kung Po Style (H) | \$45.25 |
| 32. | 麒麟特色鴛鴦 (辣)
Beef Tenderloin Cube and Scallop Sautéed with Black Pepper and Basil (H) | \$43.75 |
| 33. | 梅菜扣肉
Pork Belly Braised with Preserved Vegetable | \$30.50 |
| 34. | 家常豆腐 (辣)
Deep Fried Tofu Stir Fried with Sliced Pork, Green Pepper and Bamboo Shoot (H) | \$29.25 |
| 35. | 金銀蛋蒜子浸芥菜
Mustard Leaf Braised with Preserved Egg and Garlic in Consommé | \$30.50 |
| 36. | 竹筍野菌扒菜苗
Baby Bok-Choy Braised with Bamboo Pith and Assorted Mushroom | \$32.50 |
| 37. | 蟹肉扒豆苗
Peatip Braised with Crab Meat | \$44.75 |

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廚師套餐推介

CHEF'S RECOMMENDATIONS

兩位用

For Two People

\$228.00

廚師精選頭盤 (麻香海蜆皮 / 燻蹄)

Assorted Appetizers (Jelly Fish in Sesame Sauce / Sliced Pork Hock)

西湖牛肉羹

Minced Beef, Cilantro and Green Onion Soup

頭抽紫茄年糕爆龍蝦

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

蠔皇原隻南非鮑魚 (兩隻)

Whole South African Abalone Braised in Oyster Sauce (2 Pieces)

瑤柱金菇扒豆苗

Peatip Braised with Dried Scallop and Enoki Mushroom

麒麟炒麵

Kirin Special Chow Mein

精美甜品

House Special Dessert

四位用

For Four People

\$368.00

廚師精選頭盤 (煙三文魚 / 茶皇燻素鵝 / 花雕醉雞)

Assorted Appetizers (Smoked Salmon / Vegetarian Goose / Drunken Chicken)

八寶冬瓜粒湯

Diced Winter Melon, Assorted Seafood and Meat Soup

魚香龍蝦 (辣)

Live Lobster in Szechuan Style Spicy Sauce (H)

花膠北菇扣原隻南非鮑魚 (四隻)

Whole South African Abalone Braised with Chinese Mushroom and Fish Maw in Oyster Sauce (4 Pieces)

麒麟特色鴛鴦 (辣)

Sautéed Beef Tenderloin Cube and Scallop with Black Pepper and Basil (H)

瑤柱金菇扒豆苗

Peatip Braised with Dried Scallop and Enoki Mushroom

乾燒伊麵

Stewed E-Fu Noodle

精美甜品

House Special Dessert

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