

精美小食

APPETIZERS

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| 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. | 西檸脆斑塊
Deep Fried Fillet of Fish in Lemon Sauce | \$19.50 |
| 5. | 咖喱鮮魷 (辣)
Stir Fried Squid in Curry Sauce (H) | \$19.50 |
| 6. | 頭抽薑蔥多春魚
Capelin Pan Fried with Ginger and Green Onion in Premium Soy Sauce | \$21.50 |
| 7. | 肉醬鍋巴
Crispy Rice with Minced Meat Sauce | \$18.50 |
| 8. | 金沙脆明蝦
Deep Fried Prawn with Minced Duck Egg Yolk | \$21.50 |
| 9. | 脆皮炸春卷 (兩條)
Spring Roll (2 Pieces) | \$8.90 |

主廚推介

CHEF'S SPECIAL RECOMMENDATIONS

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| 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. 雙冬枝竹羊腩煲 \$68.75
Goat Flank with Chinese Mushroom, Bamboo Shoot and Bean Curd en Casserole
21. 淮杞螺頭燉竹絲雞
Silky Chicken Double Boiled with Conch Meat, Wolfberry \$54.25
and Dried Chinese Yam (Per Person) (每位) \$15.50
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. | 五柳脆斑塊
Sweet and Sour Fillet of Fish with Shredded Cucumber, Carrot and Pickled Vegetable | \$30.50 |
| 26. | 賽螃蟹
Stir Fried Assorted Seafood with Egg White | \$44.75 |
| 27. | 松露醬炒海中寶
Assorted Seafood Sautéed with Puréed Truffle | \$41.75 |
| 28. | 秘製瑤香雞
Deep Fried Marinated Free Range Chicken in Soy Sauce | (Whole) (全) \$52.00
(Half) (半) \$30.50 |
| 29. | 水煮牛肉 (辣)
Blanched Beef in Spicy Chili Sauce (H) | \$30.75 |
| 30. | 宮保玉帶牛柳粒 (辣)
Sautéed Scallop and Beef Tenderloin Cube Kung Po Style (H) | \$45.25 |
| 31. | 麒麟特色鴛鴦 (辣)
Beef Tenderloin Cube and Scallop Sautéed with Black Pepper and Basil (H) | \$43.75 |
| 32. | 梅菜扣肉
Pork Belly Braised with Preserved Vegetable | \$30.50 |
| 33. | 生爆鹽煎肉 (辣)
Sliced Pork Sautéed in Spicy Bean Paste (H) | \$27.75 |
| 34. | 鹹魚雞粒豆腐煲
Diced Chicken, Salted Fish and Tofu en Casserole | \$33.50 |
| 35. | 鮮腐皮銀杏浸菠菜
Spinach Braised with Bean Curd and Ginkgo in Consommé | \$29.25 |
| 36. | 竹筍野菌扒菜苗
Baby Bok-Choy Braised with Bamboo Pith and Assorted Mushroom | \$32.50 |
| 37. | 瑤柱扒豆苗
Peatip Braised with Dried Scallop | \$41.75 |

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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 (煙三文魚 / 五香牛肉)

Assorted Appetizers (Smoked Salmon / Sliced Beef Shank)

金湯龍皇芙蓉羹

Assorted Seafood and Egg White in Puréed Squash Soup

奶油焗開邊龍蝦

Live Chick Lobster in Cream and Butter Sauce

蠔皇原隻南非鮑魚 (兩隻)

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

蟹肉扒豆苗

Peatip Braised with Crab Meat

明太子海鮮炒飯

Assorted Seafood and Flying Fish Roe Fried Rice

精美甜品

House Special Dessert

四位用

For Four People

\$368.00

廚師精選頭盤 (麻香海蜆皮 / 家鄉燻蹄 / 花雕醉雞)

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

西湖牛肉羹

Minced Beef, Cilantro and Green Onion Soup

薑蔥焗龍蝦

Live Lobster in Ginger and Green Onion Sauce

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)

魚香鮮魷玉帶 (辣)

Sautéed Squid and Scallop in Szechuan Spicy Sauce (H)

竹筴珍菌扒豆苗

Peatip Braised with Bamboo Pith and Assorted Mushroom

麒麟炒麵

Kirin Special Chow Mein

精美甜品

House Special Dessert

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