



麒麟八寶冬瓜盅

*Whole Winter Melon Double Boiled
with Assorted Seafood and Meat*

L 大 \$120.75

M 中 \$103.75

S 小 \$ 88.25

原隻金裝四頭鮑魚伴苗皇

*Whole Abalone Braised in Oyster Sauce
Served with Peatip (Special)*

特價: 每隻 Each \$41.00

北京填鴨 (片皮/生菜包)

*Peking Duck in Two Courses
(Skin with Crêpe / Minced Duck with Lettuce Wrap)*

Whole (全) \$105.00 / Half (半) \$52.75

如閣下對任何物有過敏反應，請在點菜時通知你的服務員。
Please notify your server of any food allergies when placing your order.



精美小食

APPETIZERS

1. 乳香脆雞膝
Deep Fried Chicken Joint Cartilage \$22.50
2. 麻辣鮮掌 (辣)
Boneless Duck Web in Spicy Sauce (H) \$24.00
3. 脆皮金沙豆腐
Deep Fried Crispy Tofu \$19.25
4. 峇里金沙骨
Deep Fried Sparerib in Chef's Special Sauce
Topped with Crushed Peanut \$22.50
5. 黃金煎封蝦球
Pan Fried Prawn Coated with Minced Duck Egg Yolk \$22.50
6. 五柳脆斑塊
Sweet and Sour Fillet of Fish with Shredded Cucumber,
Carrot and Pickled Vegetable \$20.50
7. 椒鹽脆鮮魷 (辣)
Deep Fried Squid in Spicy Peppery Salt (H) \$20.50
8. 頭抽茄子年糕爆明蝦
Prawn Stir Fried with Eggplant and Rice Cake
in Premium Soy Sauce \$22.50
9. 脆皮炸春卷 (兩條)
Spring Roll (2 Pieces) \$9.25

主廚推介

CHEF'S SPECIAL RECOMMENDATIONS

10. 海鮮大拼盤 (煙三文魚 / 麻香海蜆皮 / 燒鰻 / 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 (Whole) (全) \$146.25
Squid in Spicy Peppery Salt (H) / Blanched Geoduck) (Half) (半) \$79.75
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) \$87.75
12. 蠔皇“鮑中寶”墨西哥野生鮑魚 (特價每隻)
Whole Wild Catch “California Mexico” Brand (2 Heads) (二頭) \$147.25
Abalone Braised in Oyster Sauce (Each) (3 Heads) (三頭) \$105.75

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13. 高湯燉官燕盞 (每位)
Supreme Bird Nest in Consommé (Per Person) \$144.50
14. 湯鮑北菇扣花膠筒 (每位)
Braised Whole Abalone, Chinese Mushroom and Fish Maw (Per Person) \$51.25
15. 北菇刺參扣鵝掌 (每位)
Goose Web Braised with Chinese Mushroom (Large) (大) \$34.75
and Spiky Sea Cucumber (Per Person) (Small) (小) \$29.75
16. 蝦子大烏參 (半)
Braised Sea Cucumber in Dried Shrimp Roe Sauce (Half) \$119.50
17. 鮑魚海味煲
Abalone with Assorted Dried Seafood en Casserole \$99.75
18. 花膠北菇鵝掌煲
Fish Maw Braised with Goose Web and Chinese Mushroom en Casserole \$90.25
19. 沙嗲海皇粉絲煲 (辣)
Assorted Seafood and Vermicelli in Satay Sauce en Casserole (H) \$38.75
20. 八寶冬瓜粒湯
Diced Winter Melon, Assorted Seafood and Meat Soup \$43.75
(Per Person) (每位) \$12.50
21. 椒鹽老虎蝦 (辣)
Deep Fried Tiger Prawn in Spicy Peppery Salt (H) \$43.75
22. 頭抽紫茄爆明蝦
Prawn Stir Fried with Eggplant in Premium Soy Sauce \$41.75
23. 魚香帶子鮮魷 (辣)
Sautéed Scallop and Squid in Szechuan Style Spicy Sauce (H) \$40.25
24. 沙汁斑塊
Deep Fried Fillet of Fish in Mayonnaise Sauce \$32.00

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| 25. | 賽螃蟹 | | |
| | Stir Fried Assorted Seafood with Egg White | | \$47.00 |
| 26. | 松露醬炒海中寶 | | |
| | Assorted Seafood Sautéed with Puréed Truffle | | \$43.75 |
| 27. | 貴妃龍崗雞 | (Whole) (全) | \$54.50 |
| | Marinated Free Range Chicken | (Half) (半) | \$32.00 |
| 28. | 紫蘿牛肉 | | |
| | Beef Sautéed with Pineapple and Pickled Ginger | | \$32.25 |
| 29. | 水煮牛肉 (辣) | | |
| | Blanched Beef in Spicy Chili Sauce (H) | | \$32.25 |
| 30. | 宮保玉帶牛柳粒 (辣) | | |
| | Sautéed Scallop and Beef Tenderloin Cube Kung Po Style (H) | | \$47.50 |
| 31. | 蠔皇蜜豆炒牛肉 | | |
| | Beef and Peapod in Oyster Sauce | | \$30.75 |
| 32. | 麒麟特色鴛鴦 (辣) | | |
| | Beef Tenderloin Cube and Scallop Sautéed with Black Pepper and Basil (H) | | \$46.00 |
| 33. | 梅菜扣肉 | | |
| | Pork Belly Braised with Preserved Vegetable | | \$32.00 |
| 34. | 京都排骨 | | |
| | Pork Chop in Cantonese Style Sweet Brown Sauce | | \$32.00 |
| 35. | 鹹蛋肉片浸芥菜膽 | | |
| | Mustard Leaf Braised with Pork and Preserved Duck Egg in Consommé | | \$30.75 |
| 36. | 瑤柱金茹扒菜苗 | | |
| | Baby Bok-Choy Braised with Dried Scallop and Enoki Mushroom | | \$35.25 |
| 37. | 蟹肉扒豆苗 | | |
| | Peatip Braised with Crab Meat | | \$47.00 |

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廚師套餐推介

CHEF'S RECOMMENDATIONS

兩位用

For Two People

\$239.00

廚師精選頭盤 (煙三文魚 / 茶皇燻素鵝)

Assorted Appetizers (Smoked Salmon / Vegetarian Goose)

八寶冬瓜粒湯

Diced Winter Melon, Assorted Seafood and Meat Soup

頭抽茄子年糕爆龍蝦

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

蠔皇原隻鮮鮑魚 (三頭)

Whole Abalone Braised in Oyster Sauce (3 Pieces)

瑤柱金茹扒菜苗

Baby Bok-Choy Braised with Dried Scallop and Enoki Mushroom

麒麟炒麵

Kirin Special Chow Mein

主廚精選甜品

Chef's Special Dessert

四位用

For Four People

\$386.00

廚師精選頭盤 (麻香海蜇皮 / 五香牛肉 / 花雕醉雞)

Assorted Appetizers (Jelly Fish in Sesame Sauce / Sliced Beef Shank / Drunken Chicken)

金湯龍皇芙蓉羹

Assorted Seafood and Egg White in Puréed Squash Soup

上湯焗龍蝦

Live Lobster in Consommé with Light Ginger and Green Onion

鵝掌北菇扣原隻南非鮑魚 (八頭)

Whole South African Abalone Braised with Chinese Mushroom and Goose Web in Oyster Sauce (8 Pieces)

中式牛柳

Beef Tenderloin in Cantonese Style Sweet Brown Sauce

竹筴珍菌扒豆苗

Peatip Braised with Bamboo Pith and Assorted Mushroom

明太子海皇炒飯

Assorted Seafood and Flying Fish Roe Fried Rice

主廚精選甜品

Chef's Special Dessert

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