



麒麟八寶冬瓜盅

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

L 大 \$128.00

S 小 \$ 93.50

脆皮紅燒乳鴿皇

Roasted Squab

每隻 *Each* \$44.25

原隻金裝四頭鮑魚伴苗皇

*Whole Abalone Braised in Oyster Sauce
Served with Peatip*

特價每隻 *Special Each* \$43.50

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.



主廚推介

CHEF'S SPECIAL RECOMMENDATIONS

- 1. 海鮮大拼盤** (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 (Smoked Salmon / Jelly Fish in Sesame Sauce / B.B.Q. Eel / Deep Fried Squid in Spicy Peppery Salt (H) / Blanched Geoduck) (Whole) (全) \$155.00
(Half) (半) \$ 84.50
- 2. 花膠筒北菇扣鵝掌**
Goose Web Braised with Fish Maw and Chinese Mushroom \$61.25
- 3. 鮑汁刺參扣鵝掌** (特價每位)
Braised Goose Web and Spiky Sea Cucumber in Abalone Sauce (Special Per Person) \$20.00
- 4. 鮑汁扣墨西哥大刺參**
Braised Spiky Sea Cucumber in Abalone Sauce \$66.50
- 5. 鮑魚海味煲**
Abalone with Assorted Dried Seafood en Casserole \$105.75
- 6. 豉汁涼瓜斑腩煲**
Fish Belly and Bitter Melon in Black Bean Sauce en Casserole \$34.00
- 7. 海鮮滑豆腐煲**
Assorted Seafood and Tofu en Casserole \$41.00
- 8. 客家茄子煲**
Diced Pork, Salted Fish and Eggplant en Casserole \$34.00
- 9. 沙嗲金菇粉絲安格斯肥牛煲** (辣)
Angus Beef, Enoki Mushroom and Vermicelli in Satay Sauce en Casserole (H) \$45.00
- 10. 麒麟精選靚燉湯**
Double Boiled Soup of the Day \$83.00
- 11. 紅燒精裝佛跳牆** (每位)
Double Boiled "Dried Seafood Delicacies" (Per Person) \$33.50
- 12. 竹笙海味羹**
Dried Seafood and Bamboo Pith Soup \$59.25
- 13. 蟹肉魚肚冬茸羹**
Crab Meat, Fish Maw and Puréed Winter Melon Soup \$52.50

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| 14. | 桂花蟹肉炒魚肚
Crab Meat and Fish Maw Scrambled Egg | \$44.25 |
| 15. | 薑蔥生蠔煲
Fresh Oyster with Ginger and Green Onion en Casserole | \$47.50 |
| 16. | 油泡帶子象拔蚌
Sautéed Geoduck and Scallop | \$56.75 |
| 17. | 鮮百合蘆筍象拔蚌帶子
Sautéed Scallop, Geoduck, Asparagus and Lily Bulb | \$68.75 |
| 18. | 蒜香乾蔥爆龍鳳球
Chicken and Prawn Stir Fried with Garlic and Shallot | \$36.25 |
| 19. | 珍菌玉蘭爆三鮮
Prawn, Chicken and Scallop Sautéed with Assorted Mushroom and Chinese Broccoli | \$46.50 |
| 20. | 香汁煎大蝦
Pan Fried Prawn in Chef's Special Sauce | \$44.25 |
| 21. | 蒜香頭抽煎封銀鱈魚
Pan Fried Black Cod with Chopped Garlic in Premium Soy Sauce | \$49.75 |
| 22. | 南瓜火腩炆銀鱈魚
Black Cod Braised with Squash and Roasted Pork Belly | \$49.75 |
| 23. | 頭抽薑蔥魚餃
Deep Fried Fish Jaw with Ginger and Green Onion in Premium Soy Sauce | \$39.50 |
| 24. | 酸菜水煮黑魚片 (辣)
Blanched Fillet of Fish and Pickled Vegetable in Spicy Chili Sauce (H) | \$34.00 |
| 25. | 燒汁煎焗羊架
Pan Fried Rack of Lamb in Chef's Special Sauce | \$63.00 |
| 26. | 脆皮沙薑龍崗雞 (半隻)
Crispy Skin Marinated Free Range Chicken (Half) | \$34.00 |
| 27. | 堅果香芒牛柳粒
Beef Tenderloin Cube Stir Fried with Mango, Cashew Nut and Walnut | \$45.00 |

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| 28. | 脆奶拼京都焗肉排 | Deep Fried Milk / Pork Chop in Cantonese Style Sweet Brown Sauce | \$34.00 |
| 29. | 素珍扒玉子豆腐 | Silken Egg Tofu Braised with Assorted Mock Meat | \$34.00 |
| 30. | 鮑汁蟹粉豆腐 | Crab Meat and Tofu in Abalone Sauce | \$34.00 |
| 31. | 蟹肉金菇扒豆苗 | Peatip Braised with Crab Meat and Enoki Mushroom | \$49.75 |
| 32. | 魚湯鮮腐皮浸菜苗 | Baby Bok-Choy and Bean Curd Braised in Fish Broth | \$32.50 |
| 33. | 梅菜肉鬆蒸茄子 | Eggplant Steamed with Preserved Vegetable and Minced Pork | \$31.00 |
| 34. | 蝦乾魚鬆炆涼瓜 | Bitter Melon Braised with Dried Prawn and Minced Fish | \$33.50 |
| 35. | 竹笙杞子扒蘆筍 | Asparagus Braised with Bamboo Pith and Wolfberry | \$43.00 |
| 36. | 乾煸四季豆 (辣) | String Bean Stir Fried with Spicy Minced Pork (H) | \$32.50 |
| 37. | 金銀蛋肉碎浸芥菜膽 | Mustard Leaf Braised with Minced Pork and Preserved Egg | \$31.00 |
| 38. | 椒絲腐乳通菜 (辣) | Water Spinach Stir Fried with Chili in Preserved Bean Curd Sauce (H) | \$32.50 |
| 39. | 鹹魚粒炒芥蘭片 | Sliced Chinese Broccoli Stir Fried with Diced Salted Fish | \$36.25 |
| 40. | 彩虹乳香乾齋 | Shredded Chinese Mushroom, Black Fungus, Chinese Cabbage and Carrot Stir Fried with Vermicelli in Preserved Bean Curd Sauce | \$33.50 |

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廚師套餐推介

CHEF'S RECOMMENDATIONS

四位用

For Four People

\$287

麒麟特色拼盤

Kirin Special Assorted Cold Appetizer

蟹肉魚肚冬茸羹

Crab Meat, Fish Maw and Puréed Winter Melon Soup

頭抽薑蔥年糕焗肉蟹

Live Crab with Rice Cake, Ginger and Green Onion in Premium Soy Sauce

沙薑龍崗雞 (半隻)

Marinated Free Range Chicken (Half)

翡翠炒斑球

Fillet of Fish Sautéed with Selected Vegetable

鮮腐皮浸豆苗

Peatip Braised with Bean Curd in Consommé

絲苗白飯 (四位)

Steamed Rice (4 Bowls)

精美甜品

House Special Dessert

四位用

For Four People

\$410

麒麟精選拼盤

Kirin Special Assorted Cold Appetizer

瑤柱魚肚燴燕窩 (四位)

Dried Scallop, Fish Maw and Bird Nest Soup (One Bowl per Person)

蠔皇原隻南非鮑魚扣鵝掌 (四位)

Whole South African Abalone Braised with Goose Web in Oyster Sauce (4 Pieces)

奶油焗龍蝦伴伊麵

Live Lobster in Cream and Butter Sauce Served with E-Fu Noodle

黑蒜蜜豆鮮菌蝦球帶子

Prawn and Scallop Sautéed with Peapod, Assorted Mushroom and Black Garlic

脆皮沙薑龍崗雞 (半隻)

Crispy Skin Marinated Free Range Chicken (Half)

瑤柱蛋白炒飯

Dried Scallop and Egg White Fried Rice

精美甜品

House Special Dessert

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八位用

For Eight People

\$588

麒麟大拼盤

Kirin Special Assorted Cold Appetizer

北京片皮鴨

Peking Duck (Skin with Crêpe)

蟹肉魚肚冬茸羹

Crab Meat, Fish Maw and Puréed Winter Melon Soup

頭抽薑蔥年糕焗雙蟹

Live Crab with Rice Cake, Onion and Green Onion in Premium Soy Sauce

脆奶拼京都焗肉排

Deep Fried Milk / Pork Chop in Cantonese Style Sweet Brown Sauce

沙薑龍崗雞 (全隻)

Marinated Free Range Chicken (Whole)

碧綠龍利球

Fillet of Fish Sautéed with Selected Vegetable

上湯鮮腐皮浸豆苗

Braised Peatip and Bean Curd in Consommé

福州炒飯

Fook Chow Fried Rice

特色精美甜品

House Special Dessert

八位用

For Eight People

\$710

麒麟大拼盤

Kirin Special Assorted Cold Appetizer

紅燒鮑參海味羹

Braised Assorted Dried Seafood Soup

上湯焗龍蝦伴伊麵

Live Lobster in Consommé with Light Ginger and Green Onion Served with E-Fu Noodle

脆皮沙薑龍崗雞 (全隻)

Crispy Skin Marinated Free Range Chicken (Whole)

堅果香芒牛柳粒

Beef Tenderloin Cube Stir Fried with Mango, Cashew Nut and Walnut

翡翠龍鳳玉帶

Sautéed Prawn, Scallop and Chicken with Selected Vegetable

薑米煎封銀鱈魚

Pan Fried Black Cod with Chopped Ginger

花膠北菇扒豆苗

Peatip Braised with Fish Maw and Chinese Mushroom

瑤柱蛋白炒飯

Dried Scallop and Egg White Fried Rice

主廚精選甜品

House Special Dessert

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