



## 花膠太史五蛇羹

*Snake Meat and Fish Maw Soup* \$76.50

*Per Person* 每位 \$22.50

## 雙冬枝竹羊腩煲

*Goat Flank with Chinese Mushroom, Bamboo Shoot and Bean Curd en Casserole*

\$76.50

## 原隻金裝四頭鮑魚伴苗皇

*Whole Abalone Braised in Oyster Sauce  
Served with Peatip*

*Special Each* 特價每隻 \$43.50

如閣下對任何食物有過敏反應，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 / 燒鰩 / 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. 肉鬆乾燒老虎大蝦** (辣) (每位)  
Pan Fried Tiger Prawn with Minced Pork in Spicy Tomato Sauce (H) (Per Person) \$17.00
- 5. 鮑魚海味煲**  
Abalone with Assorted Dried Seafood en Casserole \$105.75
- 6. 枝竹火腩斑腩煲**  
Fish Belly, Roasted Pork Belly and Dried Bean Curd en Casserole \$37.25
- 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. 麒麟精選靚燉湯**  
Double Boiled Soup of the Day \$83.00
- 10. 紅燒精裝佛跳牆** (每位)  
Braised "Dried Seafood Delicacies" (Per Person) \$33.50
- 11. 竹笙海味羹**  
Dried Seafood and Bamboo Pith Soup \$59.25
- 12. 蟹肉瑤柱魚肚羹**  
Crab Meat, Fish Maw and Dried Scallop Soup \$54.25
- 13. 桂花蟹肉炒魚肚**  
Crab Meat and Fish Maw Scrambled Egg \$44.25

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| 14. | <b>薑蔥生蠔煲</b><br>Fresh Oyster with Ginger and Green Onion en Casserole   | \$47.50 |
| 15. | <b>油泡帶子象拔蚌</b><br>Sautéed Geoduck and Scallop   | \$56.75 |
| 16. | <b>鮮百合蘆筍象拔蚌帶子</b><br>Sautéed Scallop, Geoduck, Asparagus and Lily Bulb  | \$68.75 |
| 17. | <b>蒜香乾蔥爆龍鳳球</b><br>Chicken and Prawn Stir Fried with Garlic and Shallot                                       | \$36.25 |
| 18. | <b>珍菌玉蘭爆三鮮</b><br>Prawn, Chicken and Scallop Sautéed with Assorted Mushroom and Chinese Broccoli              | \$46.50 |
| 19. | <b>香汁煎大蝦</b><br>Pan Fried Prawn in Chef's Special Sauce   | \$44.25 |
| 20. | <b>蒜香頭抽煎封銀鱈魚</b><br>Pan Fried Black Cod with Chopped Garlic in Premium Soy Sauce                              | \$49.75 |
| 21. | <b>南瓜火腩炆銀鱈魚</b><br>Black Cod Braised with Squash and Roasted Pork Belly                                       | \$49.75 |
| 22. | <b>香芋臘味雞球煲</b><br>Chicken, Preserved Meat and Taro Root en Casserole  | \$39.50 |
| 23. | <b>酸菜水煮黑魚片 (辣)</b><br>Blanched Fillet of Fish and Pickled Vegetable in Spicy Chilli Sauce (H)                 | \$34.00 |
| 24. | <b>燒汁煎焗羊架</b><br>Pan Fried Rack of Lamb in Chef's Special Sauce   | \$63.00 |
| 25. | <b>脆皮沙薑龍崗雞 (半隻)</b><br>Crispy Skin Marinated Free Range Chicken (Half)  | \$34.00 |
| 26. | <b>雪裡紅金菇粉絲浸肥牛</b><br>Preserved Vegetable Braised with Marbled Beef, Enoki Mushroom and Vermicelli in Consommé | \$40.25 |
| 27. | <b>杏鮑菇黑椒牛柳粒 (辣)</b><br>Beef Tenderloin Cube Stir Fried with King Oyster Mushroom and Black Pepper (H)         | \$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. | 陳皮魚滑浸唐生菜    | Leaf Lettuce Braised with Minced Fish and Dried Tangerine Peel in Consommé  | \$33.75 |
| 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. | 麵醬椒絲唐生菜 (辣) | Leaf Lettuce in Chili and Bean Paste (H)  | \$31.00 |
| 39. | 芥蘭片炒臘味魚鬆    | Sliced Chinese Broccoli Stir Fried with Minced Fish and Preserved Meat  | \$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

\$289

### 麒麟特色拼盤

Kirin Special Assorted Cold Appetizer

### 蟹肉瑤柱魚肚羹

Crab Meat, Fish Maw and Dried Scallop Soup

### 上湯焗肉蟹伴伊麵

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

### 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

### 蟹肉魚肚燴燕窩 (四位)

Crab Meat, 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)

### 薑蔥頭抽年糕焗龍蝦

Live Lobster Stir Fried with Rice Cake in Premium Soy Sauce with Ginger and Green Onion

### 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

\$598

### 麒麟大拼盤

Kirin Special Assorted Cold Appetizer

### 北京片皮鴨

Peking Duck (Skin with Crêpe)

### 蟹肉瑤柱魚肚羹

Crab Meat, Fish Maw and Dried Scallop Soup

### 奶油焗雙蟹伴伊麵

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

### 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

\$720

### 麒麟大拼盤

Kirin Special Assorted Cold Appetizer

### 紅燒鮑參海味羹

Braised Assorted Dried Seafood Soup

### 薑蔥頭抽年糕焗龍蝦

Live Lobster Stir Fried with Rice Cake in Premium Soy Sauce with Ginger and Green Onion

### 脆皮沙薑龍崗雞 (全隻)

Crispy Skin Marinated Free Range Chicken (Whole)

### 雙冬枝竹羊腩煲

Goat Flank with Chinese Mushroom, Bamboo Shoot and Bean Curd en Casserole

### 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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