

廚房精心推薦 Chef's Recommendation

鹹蛋黃金沙蝦球 \$33.80

King Prawn with Salty Egg Yolk

鹹蛋黃金沙骨..... \$26.80

Stir Fried Pork Chop with Salty Egg Yolk

小炒王 \$26.80

Stir Fried Long Beans with Dry Shrimp, Calamari and Mushrooms

金麟一品窩 \$52.80

Golden Unicorn Supreme Combination Hot Pot

大漠風沙雞 \$22.80

Spicy Chicken in Basket

大良炒鮮奶 \$25.80

Scramble Egg White with Fish Fillet

百花煎釀帶子..... \$32.80

Stuffed Scallops with Prawns in Egg White

開心和牛伴蘆筍/牛仔粒伴蘆筍

Beef with Kiss of Pistachios Nuts & Asparagus

Choice of Wagyu beef \$ 58.8 / Diced beef \$ 23.80

頭盤 Appetizer

三色蒸餃子..... \$9.80
Steamed Prawn Dumpling, Chives & Prawns Dumpling and Dim Sim (one each)

三色拼盤..... \$7.50
Mixed Entrée (Spring Roll, Prawn Toast, Fried Dim Sim)

春卷..... \$8.80
Mini Spring Rolls (4s)

蒸/炸點心..... \$9.80
Steamed/Fried Dim Sim (4s)

蒸/炸餃子..... \$9.80
Steamed/ Fried Gau Gee (4s)

芝麻蝦多士..... \$9.80
Sesame Prawn Toast (3s)

吉列蝦..... \$9.80
King Prawn Cutlets (4s)

肉鬆生菜包..... \$13.00
San Choy Bao (2 in a Serve)

海鮮生菜包..... \$14.50
Seafood San Choy Bao (2 in a Serve)

素香春卷仔..... \$8.80
Vegetarian Mini Spring Rolls (4s)

炸蝦片..... \$4.50
Prawn Chips

椒鹽鮮魷 \$16.80
Salt & Pepper Squid

椒鹽軟殼蟹 \$16.80
Salt & Pepper Soft Shell Crab

冷盤

Cold Marinated Dishes

涼拌海蜇鹽焗手撕雞..... \$24.80

Cold Shredded Chicken with Jelly Fish

涼拌海蜇火鴨絲..... \$25.80

Cold Shredded Duck with Jelly Fish

涼拌海蜇皮..... \$22.80

Jelly Fish

麻辣涼拌海參..... \$24.80

Shredded Sea Cucumber with Sichuan pepper oil

燒味雙拼(選擇: 叉燒, 燒鴨, 海蜇, 小黃瓜, 杏仁蝦丸)..... \$32.80

B.B.Q. Combo (Any two of: BBQ Pork, Roast Duck, Jelly fish, Baby Cucumber or Prawn Ball)

精美羹湯 Soup

錦繡火鴨絲羹..... \$7.20
Combination Duck Meat Soup

海鮮豆腐羹..... \$8.00
Seafood Bean Curd Soup

素式豆腐羹..... \$6.50
Vegetarian Bean Curd Soup

雞蓉粟米羹..... \$6.80
Chicken & Sweet Corn Soup

蟹肉粟米羹..... \$7.50
Crab Meat & Sweet Corn Soup

酸辣湯..... \$7.20
Hot & Sour Soup

雲吞/生面湯..... \$6.80/\$6.50
Long soup / Short Soup

素式雜菜湯..... \$6.80
Mix Vegetarian Soup

西湖牛肉羹..... \$7.00
Minced Beef with Egg White Soup

魚肚瑤柱羹..... \$7.80
Fish Maw & Dried Scallop Soup

雜會雲吞/生面湯..... \$15.50/\$16.50
Combination Long / Short Soup

鮑參翅肚

Abalone, Sea Cucumber, Shark's Fin & Fish Maw

紅燒蟹肉魚翅羹..... \$31.80

Shark's Fin Soup with Crab Meat

紅燒雞絲魚翅羹..... \$29.80

Shark's Fin Soup with Shredded Chicken

金麟大鮑翅每位(2兩)..... \$98.00

Shark's Fin Soup with Superior Broth

蠔皇原隻澳洲鮑魚(大)..... \$88.00

Braised Whole Abalone with Oyster Sauce

翡翠鮑片..... \$86.00

Braised Sliced Abalone with Vegetable

北菇鮑魚煲..... \$86.00

Braised Sliced Abalone and Mushroom with Oyster Sauce

宮廷一品窩..... \$86.00

Supreme Combination Hotpot

紅燒蝦子海參..... \$68.80

Braised Sea Cucumber with Fish Roe

北菇花膠扒海參..... \$78.80

Braised Fish Maw and Sea Cucumber with Chinese Mushroom

X.O 醬乾爆豬婆參..... \$68.80

Stir Fried Sea Cucumber in X.O. Sauce

原只木瓜燉翅(每只)..... \$95.00 (預訂)

Double Boiled Shark's Fin in Papaya Bowl (Per Each) 『Pre-order ONLY』

游水海鮮 Live Seafood

龍蝦，皇帝蟹，泥蟹，黃金蟹.....時價

Live Lobster, Live King Crab, Live Mud Crab, Live Snowy Crab...**Market Price**

游水星斑，游水三刀，游水青衣，游水鱸斑，游水盲曹.....時價

Live Coral Trout, Live Marwong, Live Parrot Fish, Live Murry Cod, Live Barramundi**Market Price**

游水蝦.....時價

Live Prawn..... **Market Price**

游水蜆.....時價

Live Pippies..... **Market Price**

游水青邊鮑.....時價

Live Abalone G/Lips..... **Market Price**

新鮮鮑魚仔/生蠔/帶子.....時價

Live Baby Abalone/ Fresh Oyster/ Fresh Scallop..... **Market Price**

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海鮮烹調方法有多種選擇，請諮詢服務員以迎合口味。

There are many different ways of cooking and numerous choices of sauce, please ask our staff for recommendations to suit your preference.

巧手海鮮 Seafood

帶子 - 薑蔥, 沙爹, 豉汁..... \$38.80
Scallop with Choice of Ginger & Shallot, Satay Sauce, or Black Bean Sauce


酥炸帶子..... \$38.80
Scallop Fritters

碧綠時蔬炒帶子..... \$38.80
Stir Fried Scallop with Seasonal Vegetables

翡翠海鮮..... \$29.80
Braised Seafood Supreme


蝦球/蝦碌 - 薑蔥, 咖喱, 蒜子, 川椒, 椒鹽, 蜜糖..... \$28.80
King Prawns with Choice of Ginger & Shallot, Curry Sauce, Fresh Garlic, Szechuan Sauce (Hot), Deep Fried with Salt & Pepper, or Honey Sauce


剉椒蒸開邊海蝦..... \$38.80 
Steamed King Prawn with Chopped Hot Chilli (Hot)

金沙粉絲蝦球/碌煲..... \$29.80 
Stir Fried Golden King Prawns Hot Pot with Vermicelli in Special Sauce (m/hot)

碧綠時蔬炒蝦球..... \$28.80
Stir Fried King Prawns with Seasonal Vegetables

蛋白蝦球扒菜膽..... \$28.80
Stir Fried King Prawns with Egg Whites & Vegetables


黑椒蝦球炒雞柳..... \$28.80 
Stir Fried King Prawns with Black Pepper Chicken

鐵板魚香炒蝦球..... \$28.80 
Stir Fried King Prawns with Yue Heung Sauce on Sizzling Hot Plate (m/hot)

碧綠時蔬炒班片 \$25.80
Stir Fried Cod Fillet with Seasonal Vegetables

油泡班片 \$25.80
Braised Cod Fillet

甜酸班片 \$25.80
Sweet & Sour Cod Fillet

剝椒蒸班塊 \$28.80 
Steamed Cod Fillet with Chopped Red Chilli (Hot)

椒鹽左口魚 \$36.80 
Salt & Pepper Lemonsole

甜酸左口魚 \$39.80
Sweet & Sour Lemonsole

椒鹽鮮魷 \$24.80
Salt & Pepper Squid

椒鹽雙脆 \$24.80
Salt & Pepper Squid & White Bait

椒鹽軟殼蟹 \$22.80
Salt & Pepper Soft Shell Crab

鹹蛋黃炒軟殼蟹 \$24.80
Stir Fried Soft Shell Crab with Salty Egg Yolk

家禽 Poultry

北京片皮鴨兩食(二道可選：生菜包/炒麵/炒飯/炒菜)

(Whole)全隻 \$63.80

(Half)半隻 \$38.80

Peking Duck 『2 courses』 (2nd Course with Choice of San Choy Bao, Fried Noodles, Fried Rices or Fried with Vegetables)

紅燒乳鴿..... \$29.80

Crispy Skin Pigeons

明爐燒鴨..... \$23.80

Crispy Skin Duck with Soy Sauce

四川鴨..... \$24.80 

Boneless Duck with Szechuan Sauce (hot)

梅醬鴨..... \$24.80

Crispy Skin Duck with Plum Sauce

荔蓉香酥鴨..... \$28.80

Deep Fried Crispy Duck with Taro Paste

八珍扒大鴨..... \$26.80

Braised Duck with Combination Vegetables

雞 - 四川, 沙爹, 香檸, 蜜糖或西蘭花炒..... \$21.80

Braised Chicken with Szechuan Sauce (hot), Satay Sauce, Lemon Sauce, Honey Sauce or Broccoli

脆皮雞..... \$21.80

Crispy Skin Chicken

腰果炒鷄球..... \$21.80


Stir Fried Chicken with Cashew Nuts

咖喱雞..... \$20.80

Braised Curry Chicken

霸王脆皮雞..... \$23.80
Crispy Skin Chicken with Ginger & Shallot Sauce

招牌山東雞..... \$22.80
Boneless San Tong Chicken

鐵板魚香雞..... \$22.80 
Chicken Fillet with Yue Heung Sauce on Sizzling Hot Plate

豬牛羊類 Pork, Beef & Lamb

咕嚕肉..... \$21.80

Sweet & Sour Pork

京都骨..... \$22.80

Stir Fried Pork Chops with Peking Sauce

鎮江骨..... \$22.80

Stir Fried Pork Chops with Chin Kong Vinegar

紫蘿生炒骨..... \$23.80

Stir Fried Pork Chops with Young Ginger

椒鹽肉排..... \$22.80

Salt & Pepper Pork Chop

家鄉梅菜扣肉..... \$23.80

Braised Pork Belly

鹹魚蒸肉餅..... \$21.80

Steamed Minced Pork with Salty Fish

時蔬炒牛肉..... \$22.80

Stir Fried Beef with Seasonal Greens

沙爹牛肉..... \$20.80



Satay Beef


干爆辣子牛肉..... \$26.80




Stir Fried Beef with Chilli (Hot)

京都牛柳絲..... \$23.80


Peking Shredded Beef

黑椒牛仔粒..... \$25.80 
Stir Fried Diced Beef in Black Pepper Sauce

日式牛仔粒..... \$25.80 
Stir Fried Diced Beef in Wasabi Sauce

鐵板牛柳..... \$26.80
Sizzling Fillet Steak

蒙古羊肉..... \$24.80
Mongolian Lamb in Sizzling Hot Plate

四川羊肉..... \$24.80 
Stir Fried Lamb Fillet with Szechuan Sauce (Hot)

蔬菜 Vegetables

竹筴燴上素..... \$23.80

Vegetable Plate with Bamboo Fungus

北菇扒菜膽..... \$22.80

Braised Chinese Mushrooms & Vegetables

蟹扒雙蔬..... \$25.80

Braised Two Kinds of Vegetables with Crab Meat Sauce

瑤柱杞子扒時蔬..... \$23.80


Braised Vegetables with Goji & Conpoy Sauce

蠔皇時蔬..... \$21.80

Mixed Vegetables with Oyster Sauce

馬拉盞四季豆 / 攪菜肉碎四季豆..... \$20.80

Long Beans with Malaysian Shrimp Paste / Minced Pork and Chopped Preserved Olive


魚香茄子煲..... \$20.80 

Spicy Eggplant Hot Pot

豆腐 Bean Curd

金銀蒜蒸帶子豆腐..... \$29.80
Steamed Scallops on Bean Curd with Fried & Fresh Garlics


海鮮豆腐煲..... \$26.80
Seafood with Bean Curd Hot Pot

椒鹽豆腐..... \$20.80 
Deep Fried Salt & Pepper Tofu

紅燒豆腐..... \$21.80
Braised Tofu with Dark Soy Sauce

北菇扒豆腐..... \$22.80
Braised Tofu with Chinese Mushrooms

羅漢扒豆腐..... \$22.80
Law Hon Style Braised Bean Curd (m/hot)

麻婆豆腐..... \$20.80 
Grandma Style Bean Curd

海棠豆腐..... \$21.80
Combination Seafood with Steamed Egg Whites & Bean Curd

竹筴扒玉子豆腐..... \$22.80
Bamboo Fungus with Fried Bean Curd

粉麵飯類 Noodle & Rice

金麟窩麵..... \$23.80
Golden Unicorn Noodle in Soup

素式炒飯..... \$14.80
Vegetarian Fried Rice

揚州炒飯..... \$16.80
Yanzhou Style Fried Rice

特式炒飯..... \$17.80
Special Fried Rice

蘭粒蛋白瑤柱炒飯..... \$23.80
Broccoli, Egg White and Dry Scallop Fried Rice

鳳梨雞粒炒飯..... \$18.80
Pineapple Fried Rice with Chicken

海鮮炒飯..... \$20.80
Seafood Fried Rice

漁夫炒飯..... \$22.80
Fisherman Fried Rice (Dried Shrimp, Scallop, White Bait, Flying Fish Roe)

有錢佬炒飯..... \$20.80
Golden Unicorn Style Fried Rice with Egg White & Dried Scallop

星洲炒米..... \$19.80
Singapore Style Rice Noodles (Hot with Curry Powder)

蝦子乾燒伊麵..... \$22.80
Braised E-Fu Noodles with Fish Roe

海鮮炒麵..... \$24.80
Supreme Seafood Fried Noodles

絲苗白飯..... \$3.00
Boiled Rice (Per Head)

甜點 Desserts

炸雪糕..... \$8.80
Deep Fried Ice-cream

士多啤梨伴雪糕..... \$7.50
Fresh Strawberries with Ice-cream

荔枝伴雪糕..... \$7.50
Lychee with Ice-cream

炸香蕉伴雪糕..... \$7.50
Banana Fritter with Ice-cream

炸香蕉伴蜜糖..... \$7.50
Banana Fritter with Honey

雲呢拿雪糕..... \$5.00
Ice-cream with Flavouring

芒果布丁..... \$6.30
Mango Pudding

龜苓膏..... \$6.30
Herbal Jelly

啫哩..... \$5.30
Fruit Jelly

椰汁糕..... \$5.30
Coconut Jelly

金銀饅頭(6個) \$8.80
Deep Fried and Steamed Buns (6 Pieces)

Banquet 套餐

Banquet A (Minimum 2 people) \$37.50 Per Head

Crab Meat and Sweet Corn Soup

Spring Roll

Sesame Prawns on Toast

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Braised Prawns & Chicken with Black Pepper

Sliced Beef with Oyster Sauce

Fried Rice

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Fresh Fruit Platter

Chinese Tea

Banquet B (Minimum 3 people) \$37.50 Per Head

Crab Meat and Sweet Corn Soup

Spring Roll

Sesame Prawns on Toast

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Shang Tong Boneless Chicken

Garlic King Prawns

Peking Shredded Beef

Fried Rice

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Fresh Fruit Platter

Chinese Tea

Banquet C (Minimum 4 people) \$48.00 Per Head

Crab Meat and Sweet Corn Soup

Spring Roll

Steam Prawn Dumpling

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Peking Duck

San Choy Bao

Stuffed Scallops with Prawns in Egg White

Salt & Pepper Prawns

Sizzling Fillet Steak

Seafood Fried Rice

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Fresh Fruit Platter

Chinese Tea