

小食點心

APPETIZER



- 01 南翔小籠包 (5) \$9.9
Shanghai Juicy Dumplings
- 02 羊城叉燒包 (3) \$8
Steamed BBQ Pork Buns
- 03 什錦蒸點(蝦餃/燒賣/粉果) \$9.9
Steamed Dim Sum Trio
(Shrimp Dumpling, Shui Mai, Dumpling Chiu Chow Style)
- 04 春卷 (3) \$8
Vegetarian Spring Rolls
- 05 手拍黃瓜 \$13.8
Rustic Cucumber Salad in Garlic Vinaigrette
- 06 金沙豆腐 \$13.8
Crispy Tofu Cubes with Garlic & Herbs
- 07 鹵水鴨舌 \$13.8
Soya Marinated Duck Tongue

燒味

BBQ OVEN



- 01 乳豬全體 \$299
Roasted Suckling Piglet
- 02 乳豬拼盤 例/\$32 中/\$48 大/\$68 特/\$88
Roasted Suckling Piglet Platter
- 03 燒味拼盤 例/\$24 中/\$38 大/\$52 特/\$68
Chef's Choice BBQ Combination Platter
- 04 明爐燒鴨 半只/Half \$24 整只/Whole \$45
Roasted Duck
- 05 豉油雞 半只/Half \$20 整只/Whole \$38
Soya Chicken
- 06 貴妃雞 半只/Half \$20 整只/Whole \$38
Koi's Famous Concubine Chicken
- 07 金牌叉燒皇 \$28
Roasted BBQ Pork Royale
- 08 爆腩仔 \$26
Roasted Pork Belly Slices
- 09 琵琶乳鴿 (預訂) (each) \$26
Roasted Mandolin Squab (pre-order)

海鮮

SEAFOOD



- 01 象拔蚌刺身 MP
Geoduck Clam Sashimi
- 02 蒜蓉蒸貴妃蚌 MP
Steamed Concubine Clams with Minced Garlic
- 03 蒜蓉金菇蒸龍蝦 MP
Steamed Lobster w/ Enoki Mushroom & Minced Garlic
- 04 避風塘椒鹽蟹 MP
Sampan Style Crab
- 05 咖喱蟹 MP
Stir Fried Crab in Curry Sauce
- 06 豉油皇羅省蝦 MP
Pan-Fried LA Shrimps with Soya Sauce
- 07 黃金炒大蟹 MP
Crab Stir Fried w/ Golden Egg Yolk

粉麵

CHOW FUN, NOODLES & RICE

- 01 海鮮煎麵 \$26
Pan Seared Crispy Noodle w/ Mixed Seafood
- 02 揚州炒飯 \$22
Yang Chou Fried Rice
- 03 瑤柱蛋白炒飯 \$22
Dried Scallop & Egg White Fried Rice
- 04 金湯龍蝦伊麵 \$58
Braised E-Fu Noodles w/ Lobster in Pumpkin Soup
- 05 乾炒牛河 \$22
Stir-Fried Beef Chow Fun

- 01 台山黃鱔煲仔飯 \$58
Toishan Style Eel over Rice Clay Pot
- 02 排骨鳳爪肉餅煲仔飯 \$35/\$48
Spareribs, Chicken Feet & Minced Pork over Rice Clay Pot
- 03 招牌臘味油鴨煲仔飯 \$35/\$48
House Special Preserved Meat & Duck over Rice Clay Pot

煲仔飯

RICE CLAY POT



湯水

SOUP



- 01 新會陳皮冬瓜鴨湯 \$48
Duck & Winter Melon Soup w/ Xinhui Orange Peel
- 02 濃湯花膠雲吞雞 (預訂) \$68
Deluxe Soup w/ Fish Maw Chicken & Wonton (pre-order)
- 03 是日老火湯 \$38
Soup of the Day
- 04 酸辣湯 \$16
Hot & Sour Soup
- 05 蟹肉魚肚羹 \$26
Crab Meat Fish Maw Soup
- 06 粟米魚肚羹 \$22
Creamy Corn Fish Maw Soup
- 07 胡椒豬肚雞湯 (預訂) \$68
White Pepper Pig Stomach & Chicken Soup (pre-order)

海味

PRESERVED SEAFOOD



- 01 蠔皇深海大烏參 \$48/起
Braised Sea Cucumber in Oyster Essence
- 02 鮑汁南美洲黃油鮑魚 \$22/兩
Braised Mexican Abalone
- 03 蝴蝶花膠扒 \$28
Premium Fish Maw Braised w/ Veggie
- 04 超級宮廷山瑞群 \$98
Supreme Turtle Skirt
- 05 佛跳牆 (週一至週五特價\$38) \$58
Buddha Jumps Wall
- 06 南非吉品鮑 \$38/起
Braised South African Abalone
- 07 紅燒竹筍燕窩 \$22
Braised Bamboo Pith & Bird's Nest Soup
- 08 紅燒花膠大生翅 \$32
Braised Fish Maw & Fish Fins



檯號/Table

人數/Guest

鯉魚門海鮮茶寮

Koi Palace

Dim Sum Seafood Tea House

Since 1996

365 Gellert Blvd. Daly City, CA 94015

Tel 650.992.9000

www.koipalace.com

皇帝蟹八食



ALASKAN KING CRAB 8-COURSE

前菜

- 皇帝蟹肉餃 Alaskan King Crab Meat Dumplings
- 皇帝蟹油小籠包 Alaskan King Crab Roe Soup Dumplings
- 皇帝蟹膏香酥盒 Alaskan King Crab Roe Puffs

正餐

- 避風塘皇帝蟹身 Alaskan King Crab Sampan Style
- 頭抽豉油皇腳 Alaskan King Crab Leg Pan Seared in Soy Essence
- 蟹肉花膠羹 Alaskan King Crab Meat & Fish Maw Soup
- 蟹膏金湯燕液影珊瑚 Alaskan King Crab Roe w/ Egg White & Pumpkin Bisque
- 香芋臘味皇帝蟹肉炒飯 Fried Rice w/ Alaskan King Crab Meat Chinese Cured Meat & Taro

(多種食法/未能盡錄.見諒)

Other cooking methods available upon request.

小
菜
精
華

ALA CARTE SPECIAL



01 黑松露炒青邊鮑魚 \$46
Stir Fried Green Lip Abalone w/ Black Truffle Shavings

- 02 粟米香草鴨崙生菜包 \$22
Minced Duck Meat w/ Sweet Corn & Basil in Lettuce Cups
- 03 順德涼瓜煎魚餅 \$22
Pan Seared Fish Cakes Filled w/ Bitter Melon
- 04 豉汁炒大蜆 \$26
Stir Fried Manila Clams in Black Bean Sauce
- 05 煎釀三寶 \$28
Pan Seared Stuffed Triple Treasure
- 06 黑蒜香蔥灼秋葵 \$24
Poached Okra w/ Black Garlic & Scallion
- 07 鴛鴦大蝦 \$38
Jumbo Prawns Pan Seared w/ House Dual Sauces



08 鮮菇扒大豆苗 \$32
Braised Fresh Mushrooms over Pea Shoots



09 砂鍋薑蔥魚頭腩 \$32
Ginger Scallion Fish Cheek in Clay Pot



10 櫻花蝦浸涼瓜絲 \$24
Sakura Shrimp w/ Julienned Bitter Melon in Broth



11 江南蟹肉豆腐煲 \$24
Braised Crab Meat w/ Tofu Jiang Nan Style



12 合桃蝦 \$26
Honey Walnut Prawns



13 豉油皇煎豬扒 \$22
Pan Seared Pork Chop w/ Soya Essence

經
典
小
菜

CLASSIC SELECTIONS



15 原隻蟹肉桂花炒粉絲 \$88
Crab Meat Stir Fried w/ Vermicelli

- 16 欖菜醬炒芥蘭 \$22
Chinese Broccoli Stir Fried w/ Black Olive Paste
- 17 蜜汁煙焗鱈魚 \$48
Smoked Sea Bass w/ Honey Glaze
- 18 翡翠豆腐 \$22
Jaded Tofu
- 19 海味花膠雞煲 \$38
Dried Seafood Chicken Clay Pot in Chinese Wined Sauce
- 20 藥膳水魚雞 \$78
Braised Turtle & Chicken in Herbal Soup
- 21 羊腩煲 \$48
Lamb Stew in Clay Pot



22 香檸煎和牛 \$53
Pan Seared Wagyu Beef Cubes Drizzled w/ Lime Sauce



23 紅酒牛尾南瓜盅 \$38
Wine Stewed Oxtail Served in Pumpkin Bowl



25 鮮菠蘿山楂汁黑毛豬 \$26
Sweet & Sour Kurobuta Pork w/ Fresh Pineapple



26 XO醬炒脆肉花 \$28
Sauteed Pork Cheek Meat in XO Sauce



27 清湯牛腩 \$38
Braised Beef Short Rib w/ Daikon in Clear Broth



28 玉環柱甫大豆苗 \$32
Whole Dried Scallop w/ Daikon Ring over Pea Shoots

經
典
小
菜

CLASSIC SELECTIONS



29 賽螃蟹 \$68
Crab Shanghai Style Served 2-Way

- 30 薑蔥扣海參 \$38
Sea Cucumber w/ Ginger & Scallion
- 31 彩椒炒牛柳 \$26
Stir Fried Sirloin Cubes w/ Bell Peppers
- 32 百花蜜欖角骨 \$28
Pork Ribs w/ Chinese Olives in Honey Sauce
- 33 干扁四季豆 \$22
Dry Sauteed String Beans
- 35 豉油皇田雞 (季節) \$32
Stir Fried Edible Frog in Soya Essence (Seasonal)
- 36 珊瑚玉金沙 \$28
Crab Meat w/ Bamboo Pith over Egg Tofu



37 果醬烤牛仔骨 \$45
Pomegranate & Chipotle Baked Short Rib



38 蜜汁煙焗雪魚鮫 \$32
Smoked Sea Bass Kama



39 啫啫鮮鮑魚炆雞煲 \$38
Sizzling Abalone & Chicken Clay Pot



40 酥炸日本岡山縣生蠔 \$32
Crispy Fried Okayama Oysters



41 新疆烤羊排腩 \$32
Roasted Lamb Riblets Xinjiang Style



42 香芋意米臘味煲 \$32
Braised Chinese Cured Meat & Taro

北
京
鴨
套
餐

\$188
For 4 Person



PEKING DUCK SET MENU

- 南翔小籠包 Shanghai Juicy Dumplings
- 片皮鴨 Roasted Duck Slices w/Buns
- 芥菜鴨骨湯 Duck Bone Soup w/ Mustard Green
- 薑蔥鴨件炆花膠 Fish Maw Braised w/ Duck Confit

Choose 2 Items from Below (可選以下小菜兩款)

1. 蒜蓉金菇蒸龍蝦 Steamed Lobster w/ Enoki Mushroom & Minced Garlic
2. 豉油皇煎豬扒 Pan Seared Pork Chop w/ Soya Essence
3. 新疆烤羊排腩 Roasted Lamb Riblets Xinjiang Style
4. 櫻花蝦浸涼瓜絲 Sakura Shrimp w/ Julienned Bitter Melon in Broth
5. 蜜汁煙焗雪魚鮫 Smoked Sea Bass Kama
6. 合桃蝦 Honey Walnut Prawns
7. 粟米香草鴨崙生菜包 Minced Duck Meat w/ Sweet Corn & Basil in Lettuce Cups
8. 順德涼瓜煎魚餅 Pan Seared Fish Cakes Filled w/ Bitter Melon
9. 江南蟹肉豆腐煲 Braised Crab Meat w/ Tofu Jiang Nan Style
10. 豉汁炒大蜆 Stir Fried Manila Clams in Black Bean Sauce

ABALONE, FISH MAW, FISH'S FIN BIRD'S NEST SET DINNER

(兩位起 Min 2) 每位 Per Person \$88

- 南翔小籠包 Shanghai Juicy Dumplings
- 紅燒雙喜大生翅或紅燒竹筴燕窩羹 Braised Fish's Fin Soup w/ Fish Maw & Shredded Chicken or Wild Bamboo Pith Braised with Bird's Nest Soup
- 蠔皇六頭黃油飽拼花膠 Chilean Abalone and Fish Maw in Oyster Essence
- 寒天雪麥杏仁茶 Almond Oatmeal with Agar

加送 每位客人(從上列小菜任擇一款)
Choose one dish from above for each guest



鮑
魚
花
膠
套
餐