

# 腸粉 HAND PULL RICE



**309** 鬼馬港式炸兩  
Fried Dough Stick Rice Roll



**302** 叉燒金網腸粉  
BBQ Pork Paste & Rice Crisp Rice Roll



**305** 鮮蝦腸粉  
Shrimp Rice Roll



**299** 叉燒腸粉  
BBQ Pork Rice Roll



**310** XO醬煎腸粉  
Stir-fried Rice Roll w/ XO Sauce

**229** 中山橫角蒸排骨陳村粉  
Zhongshan Style Steamed Pork Ribs w/ Olive over Rice Rolls

**307** 佛門羅漢齋腸  
Vegetarian Rice Roll

**306** 牛肉腸粉  
Minced Beef Rice Roll

**308** 香蔥蝦米腸  
Green Onion Dried Shrimp Rice Roll

# 粥 CONGEE BOWL



**大班兩食**  
Fish & Congee Combo  
2-3 \$48  
4-6 \$58  
魚片腸粉或炒河  
Filet of Fish Rice Roll or Chow Fun  
頭腩滾粥  
Fish Cheek Congee



**626** 窩蛋牛肉粥 \$16  
Beef & Egg Congee



**623** 蟲草花雞粥 \$22  
Herbal Chicken Congee



**617** 蟹粥 \$32  
Crab Congee

**622** 貴妃蚌粥 \$22  
Concubine Clam Congee

**624** 鮮淮山百合粥 \$14  
Fresh Mountain Yam & Lily Bulb Congee

**629** 大蜆黃毛雞粥 \$26  
Maine Clam Chicken Congee

**628** 皮蛋瘦肉粥 \$16  
Salted Pork & Preserved Century Egg Congee

🌿 Contains peanut 🌶️ Spicy

**S** \$5.55 **M** \$6.55 **L** \$7.55 **K** \$8.55 **A** \$8.88 **B** \$9.99 **D** \$12.88

# 煎 FROM DEEP FRYER



**284** XO醬煎蘿蔔糕  
Pan Fried Daikon Cake w/ XO Sauce



**289** 鮮蝦腐皮卷  
Crispy Fried Tofu Skin Wraps w/ Shrimp



**288** 鮮蝦韭菜果  
Grilled Chive & Shrimp Dumplings



**291** 蜂巢芋角  
Crispy Fried Taro Puffs w/ Pork



**280** 香煎蓮藕蝦餅  
Lotus Root Slices Stuffed w/ Shrimp Filling



**283** 鹹水角  
Fried Glutinous Dumplings w/ Diced Pork

**285** 脆皮素春卷  
Vegetarian Spring Rolls

**290** 香煎麻堆球  
Deep-Fried Sesame Seed Ball

# 甜 SWEET HEART



**501** 麻香流沙軟餅  
Soft Grilled Black Sesame Filled Cakes



**267** 榴蓮酥  
Durian Puffs



**509** 奶皇流沙包  
Egg Yolk Lava Buns

**508** 奶皇金包  
Golden Egg Custard Buns

**511** 黑糖芝麻馬拉糕  
Sponge Cake w. Brown Sugar & Sesame

**270** 泰國榴蓮包  
Thai Style Durian Buns

**512** 奶皇水晶包  
Egg Custard Crystal Dumplings

# 山水名茶

PEOPLE'S CHOICE TEA  
每位 \$1.80 / person\*

- 普洱 Pu-erh
- 壽眉 Saumei
- 烏龍 Oolong
- 香片 Jasmine
- 菊花 Chrysanthemum
- 花旗參 Ginseng Root
- 花旗香片 Ginseng Jasmine
- 日本米花 Japanese Rice Flower

每位 \$1.00 / person\*  
 熱水 Hot Water  
 自來茶 Self Tea

# 頂級茶皇

TASTER'S SELECTS  
每位 \$2.50 / person (min. for 2)\*

- 安溪鐵觀音 An Xi Ti Kuan Yin
- 兩前龍井 Superior Dragon Well
- 新會柑桔普利茶 Citrus Peel Pu-er Tea



圖片只供參考 Photo is only a representation of actual dishes.  
如有對任何食物敏感，請預先通知我們的服務員  
Please inform servers of any food allergies

# 粉面飯 SPECIAL CHOW FUN, NOODLES & RICE PLATES



**715** 茄香龍蝦鮑魚煎伊面  
Singapore Style Lobster and Abalone over Pan Fried E-Mein in Tomato Sauce



**716** 順德家鄉炒米粉或濑粉  
Stir-Fry Hometown Thick Rice Noodle w/Pork, Duck & Fish Cake



**718** 瑤柱蛋白炒飯  
Dried Scallop & Egg White Fried Rice



**709** 港式焗豬扒飯  
Hong Kong Style Baked Pork Chop over Rice



**703** 上湯龍蝦伊麵  
Wok-Fried Lobster in Supreme Broth over E-fu Noodles



**713** 泰式炒米線  
Thai Style Stir Fried Vermicelli w/ Shrimp



**701** 海鮮煎兩面黃  
Pan Seared Crispy Noodle w/ Mixed Seafood



**711** 鮑汁金鋼鮑魚(8只)撈河粉 \$38  
Deluxe Abalone(8) over Chow Fun



**717** 大蟹炒糯米飯 (半只) \$32  
Stir Fried Crab (half)w/ Sticky Rice

**703** 羅漢齋炆生麵 \$22  
Buddha's Delight Braised Noodles

**714** 海鮮魚湯窩米線 \$24  
Seafood & Vermicelli in Fish Broth

**704** 乾炒牛河 \$22  
Stir-Fried Beef Chow Fun

**705** 星洲炒米 \$22  
Singapore Style Stir Fried Vermicelli

**706** 貴妃蚌煎米粉 \$38  
Special Crispy Vermicelli Topped w/ Stir-fry Concubine Clams

**707** 明太子炒飯 \$24  
Scallops and Ham Fried Rice

**719** 櫻花蝦蛋炒飯 \$24  
Sakura Shrimp & Egg Fried Rice



# 鯉魚門喜宴茶寮

Koi Palace

Dim Sum Seafood Tea House  
Since 1996

768 Barber Lane Milpitas, CA 95035

Tel 408.432.8833  
www.koipalace.com



VISIT US

檯號/Table

人數/Guest

Ver 5 2022/11

# 推介 HOUSE SPECIAL



**濃湯花膠灌湯餃 B**  
Creamy Soup w/ Fish Maw, Wonton & Chicken



**原只龍蝦餃 \$62**  
Whole Maine Lobster Steamed Dumplings & Fried Claws



**生煎黑椒和牛包 K**  
Pan Fried Black Pepper Beef Buns



**吉品鮑魚燒賣 B**  
Steamed Shui Mai w/ Whole Abalone



**香芒脆奶(5只) K**  
Crispy Mango Milk Rolls (5)



**避風塘蝦餃 L**  
Sampan Style Crispy Har Gow



**蜜汁核桃蝦球 B**  
Honey Walnut Prawns



**椰絲南瓜糯米糍 M**  
Coconut Pumpkin Soft Cake



**鮑汁雲吞麵 \$13.8**  
Wonton w/ Noodles in Abalone Broth



**桂花牛肉燒賣 M**  
Osmanthus Beef Shui Mai



**椒鹽魷魚須 B**  
Salted & Pepper Squid



**山西棗皇糕 M**  
Shangxi Style Dates Cake



**白灼牛柏葉 B**  
Boiled Beef Tripe



**馬拉盞四季豆 B**  
String Beans w/ Pork, Garlic, & Shrimp Spice

\*18% of Service Charge will be applied on each bill. This service charge is not meant to be a gratuity but is instead used by management for operational costs including providing employees fair wages and benefits

# 北點 NORTHERN CHINA CLASSIC



**六色小籠包 \$12.8**  
Rainbow Sampler Shanghai Dumplings

- 大開蟹粉 Turmeric Skin Crab Roe
- 黑松露 Squid Ink Skin Black Truffle
- 雨衣甘藍 Spinach Skin Kale
- 甜紅椒(雞肉) Paprika Skin Chicken
- 紅菜頭(牛肉) Beets Skin Minced Beef
- 上湯豬肉 Natural Flour Skin Juicy Pork



**上海小籠包 (5只) A**  
Shanghai Dumplings (5)



**大開蟹粉小籠包 (5只) B**  
Crab Roe & Pork XLB (5)



**生煎鍋貼(5只) M**  
Pan Grilled Pot Stickers



**炸蟹鉗 K**  
Deep Fried Crab Claws w/ Shrimp Paste



**紅油炒手 B**  
Pork Dumplings in Chili Sauce

**202 北京韭菜水餃(6只) L**  
Peking Style Steamed Chive Pork Dumplings

**208 麻辣菠菜海鮮餃 K**  
Sichuan Spicy Seafood Dumplings

**292 韭菜盒子 K**  
Chive & Egg Dumplings

# 焗 BAKERY BUN & TART



**原隻鮑魚酥 (2只) B**  
Whole Abalone Minced Chicken Tarts



**澳門焗葡撻 L**  
Baked Portuguese Custard Tarts

**262 焗化叉燒酥 L**  
Baked BBQ Pork Puffs

**261 香焗叉燒餐包 L**  
Baked BBQ Pork Buns

**260 香煎紫菜角 L**  
Deep Fried Seaweed-Dry Pork Dumpling

**269 香焗菠蘿流沙包 L**  
Baked Custard Buns

# 蒸 FROM STEAMER



**筍尖蝦餃王 K**  
Shrimp Dumplings (Har Gow)



**粒粒瑤柱糯米雞 B**  
Delux Chicken w/ Sticky Rice Stuffed in Lotus Leaf Wraps



**黑松露帶子餃 L**  
Sea Scallop Dumplings w/ Black Truffles



**北菇燒賣 M**  
Shrimp, Pork & Mushroom Dumplings (Shui Mai)



**XO翡翠菠菜餃 K**  
Spinach & Shrimp Dumplings w/ XO Sauce



**蟹子鱈魚餃 K**  
Crab Roe Sea Bass Dumplings

**227 潮州粉果 L**  
Diced Pork & Peanut Filled Dumplings Chiu Chow Style

**235 山竹牛肉球 M**  
Steamed Beef Balls

**228 碗仔蘿蔔糕 M**  
Steamed Daikon Cake w/ Dried Shrimp & Preserved Meat

**236 豉汁蒸排骨 M**  
Pork Ribs in Black Bean Sauce

**231 豉汁鳳爪 M**  
Steamed Chicken Claws w/ Black Bean Sauce

**237 上湯鮮竹卷 M**  
Tofu Skin Wraps Shrimp in Cream Broth

**232 蠔皇鮮竹卷 M**  
Veggie & Pork Tofu Skin Wraps in Oyster Sauce

**238 鮮蝦豆苗餃 L**  
Dumplings Filled w/ Shrimp & Pea Shoots

**233 蜜汁羊城叉燒包 M**  
Steamed BBQ Pork Buns

**240 生煎灌湯包 B**  
Pan Seared Juicy Pork Dumplings

# 灼 POACH IN BROTH



**蠔油糖芥蘭 A**  
Chinese Broccoli w/ Oyster Sauce



**銀杏腐竹浸大豆苗 D**  
Ginkgo Nuts & Pea Vines in Broth

**662 肥牛灼金針菇 D**  
Poached Prime Rib w/ Enoki Mushrooms

**666 白灼貴妃蚌 \$22**  
Poached Concubine Clam

**663 上湯肉絲浸西洋菜 B**  
Shredded Pork Watercress Clear Broth

**669 腐乳浸通菜或白菜苗 MP**  
Fermented Bean Curd w/ Water Spinach or Baby Bak Choy

# 味 FROM BBQ OVEN



**化皮乳豬 \$26**  
Hand Roasted Suckling Pig Slices



**深井燒鴨 B**  
Oven Roasted Duck



**滷水豆腐 A**  
Soy Marinated Tofu Cubes



**叉燒王 \$20**  
Freshly Roasted BBQ Pork Royale



**玫瑰豉油雞 B**  
Soya Chicken

**151 金沙豆腐 A**  
Crispy Tofu w/ Garlic & Herbs

**159 齋素燒鵝 A**  
Vegetarian Tofu Roulette

**154 白雲鳳爪 A**  
Chicken Claws in Vinaigrette

**160 日式三拼 A**  
Kyoto Trio Delight

**156 滷水鴨翼 A**  
Soy Marinated Duck Wings

**161 花雕醉雞 B**  
Drunken Chicken

**157 海草八爪魚 A**  
Mini Octopus & Seaweed Salad

**165 麻辣口水雞 B**  
Mouth Watering Szechuan Style Chicken

**158 海草海蜇 A**  
Jelly Fish & Seaweed Salad

**169 滷水豬腳仔 A**  
Soya Pig Feet

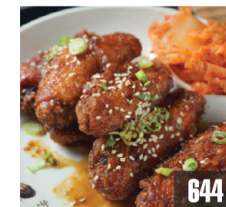
# 廚 FROM WOK



**火鴨絲窩餅 B**  
Roasted Duck Burrito



**香濃咖啡骨 B**  
Espresso Coffee Ribs



**香麻棒雞翼 D**  
Honey Glazed Crispy Fried Chicken Wings



**豉椒花酒炒蜆 \$13.8**  
Stir-Fried Clams in Black Bean Sauce



**柱候牛雜 D**  
Stewed Beef Gizzard

**635 豉油王炒麵(橄欖油) K**  
Stir-Fried Chow Mein in Soyed Olive Oil

**631 鮑汁鳳爪 A**  
Stewed Chicken Feet in Abalone Sauce

**636 生炒糯米飯 B**  
Stir-fried Sticky Rice w/ Cured Meat

Contains peanut Spicy

S \$5.55 M \$6.55 L \$7.55 K \$8.55 A \$8.88 B \$9.99 D \$12.88