

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 美極鴨下巴 \$13.8
Pan Grilled Duck Cheek in Maggie Sauce

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 \$22 整只/Whole \$40
Soya Chicken
- 06 貴妃雞 半只/Half \$22 整只/Whole \$40
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 紅燒乳鴿 (each) \$22
Roasted Squab
- 10 北京片皮鴨 \$55
Peking Duck with Buns

- 01 杏汁花膠螺頭燉雞 (預訂) \$100
Almond, Fish Maws, Conch & Chicken Soup (pre-order)
- 02 鮮人參燉乳鴿 (預訂) \$100
Double Boiled Ginsen & Squab Soup (pre-order)
- 03 是日老火湯 \$15
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 西湖牛肉羹 \$16
Westlake Soup (Minced Beef & Egg Drops)
- 08 佛跳牆 (週一至週五特價\$38) \$58
Buddha Jumps Wall

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 招牌越式炒大蟹 MP
Stir Fried Crab Vietnamese Style
- 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
- 08 香草銀崧焗肉蟹 MP
Sauteed Crab w/ Minced Pork & Lemon Sauce

- 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 南非吉品鮑 \$60
Braised South African Abalone
- 06 紅燒竹筍燕窩 \$22
Braised Bamboo Pith & Bird's Nest Soup
- 07 紅燒花膠大生翅 \$32
Braised Fish Maw & Fish Fins

海味
PRESERVED SEAFOOD



檯號/ Table

人數/ Guest

鯉魚門海御膳寮

Koi Palace

Dim Sum Seafood Tea House

Since 1996

4288 Dublin Blvd Ste 213, CA 94568

Tel 925.833.9090

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. Pre-Order Required

煲仔飯
RICE CLAY POT



- 01 台山黃鱔煲仔飯 \$58
Toishan Style Eel over Rice Clay Pot
- 02 北菇滑雞煲仔飯 \$35/\$48
Shiitake Mushroom & Chicken 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

湯水
SOUP



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 粟米香草肉鬆生菜包 \$22
Minced Pork 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 & Sauteed w/ House Dual Sauces
- 08 羅漢齋扒豆腐 \$24
Braised Vegetarian Delight over Tofu
- 09 蒜子炒豆苗 \$26
Stir Fried Pea Vines w/ Garlic
- 10 上湯浸油菜 \$22
Tender Greens w/ Broth
- 11 腐乳浸白菜苗 \$22
Tofu Skin & Baby Bok Choy in Fermented Bean Curd Broth
- 12 琥珀合桃蝦 \$26
Honey Walnut Prawns
- 13 豉油皇煎豬扒 \$22
Pan Seared Pork Chop w/ Soya Essence



14 鮑汁玉子扒豆苗 \$32
Braised Egg Tofu over Pea Vines w/ Abalone Sauce



15 砂鍋薑蔥鱈魚件 \$32
Ginger Scallion Sea Bass in Clay Pot



16 豉汁肉鬆炒涼瓜 \$24
Stir Fried Bitter Melon w/ Minced Pork & Black Bean Sauce



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

Photos are for reference ONLY. 圖片僅供參考

經典小菜

CLASSIC SELECTIONS



- 18 瑤柱蟹肉桂花炒粉絲 \$38
Crab Meat Stir Fried w/ Vermicelli & Dried Scallop
- 19 大地魚炒芥蘭 \$26
Chinese Broccoli Stir Fried w/ Dried Flounder
- 20 蜜汁煙燻鱈魚 \$48
Smoked Sea Bass w/ Honey Glaze
- 21 潮式燜豆腐 \$24
Braised Tofu Chiu Chow Style
- 22 花膠鵝掌海味煲 \$58
Braised Goose Web & Fish Maw in Clay Pot
- 23 韭黃炒鱔糊 \$35
Stir Fried Eel w/ Yellow Chives
- 24 支竹羊腩煲 \$48
Lamb Stew w/ Tofu Skins in Clay Pot



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



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



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



28 荷塘脆肉花 \$28
Stir Fried Pork Cheek Meat w/ Lotus Root Slices



29 清湯和牛片 \$42
Stewed Wagyu Beef Slices Daikon in Clear Broth



30 拾菜炒斑球 \$38
Fish Filet w/ Green Chive & Preserve Veggie

*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

經典小菜

CLASSIC SELECTIONS



- 31 酥皮葡式焗蟹 (預訂) \$88
Portuguese Style Baked Crab w/ Puff Pastry (Pre-Order)
- 32 薑蔥炒海參 \$38
Sea Cucumber w/ Ginger & Scallion
- 33 干邑黑椒炒牛柳 \$28
Sirloin Cubes Stir Fried w/ Cognac & Black Pepper
- 34 紅燒東坡肉 \$28
Braised Pork Belly (Dongpo Pork)
- 35 欖菜肉鬆四季豆 \$22
Dry Sauteed String Beans w/ Minced Pork & Preserve Olive
- 36 香茅田雞 (季節) \$32
Stir Fried Edible Frog in Lemongrass Sauce (Seasonal)
- 37 珊瑚玉金沙 \$28
Crab Meat w/ Bamboo Pith over Egg Tofu



38 孜然炒羊片 \$28
Stir Fried Lamb Slices w/ Cumin



39 蜜汁煙燻鱈魚鮫 \$32
Smoked Sea Bass Kama



40 啫啫鮮鮑魚焗雞煲 \$38
Sizzling Abalone & Chicken Clay Pot



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



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



43 香芋土雞臘味煲 \$32
Braised Free Range Chicken w/ Chinese Cured Meat & Taro

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 allergy.

北京鴨套餐



PEKING DUCK SET MENU

\$218

For 4 Person

- 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. 蜜汁煙燻雪鱈鮫 Smoked Sea Bass Kama
6. 琥珀核桃蝦 Honey Walnut Prawns
7. 粟米香草肉鬆生菜包 Minced Pork 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 \$138

- 南翔小籠包 Shanghai Juicy Dumplings
- 紅燒雙喜大生翅或紅燒竹筍燕窩羹 Braised Fish's Fin Soup w/ Fish Maw & Shredded Chicken or Wild Bamboo Pith Braised with Bird's Nest Soup
- 蠔皇六頭黃油鮑拼花膠 Chilean Abalone and Fish Maw in Oyster Essence
- 杏汁燉桃膠 Almond Puree w/ Peach Resin

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