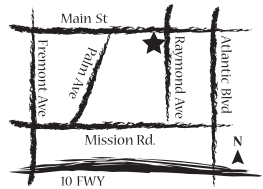


K 京華酒樓 King Hua Restaurant, Inc.



OPEN DAILY
Mon - Fri:
 10:30am - 3:00pm
 5:00pm - 10:00pm
Sat - Sun:
 10:00am - 3:00pm
 5:00pm - 10:00pm

2000 W. Main Street, Alhambra, CA 91801
 Tel: 626.282.8833 • Fax: 626.282.0905

蒸點品種 Steamed

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| 1. 魚子燒賣皇 | 5.28 |
| Shrimp & Pork Dumplings | |
| 2. 水晶蝦餃皇 | 5.28 |
| Shrimp Dumplings | |
| 3. 京華粉果仔 | 4.28 |
| Steamed Pork & Veg. Dumplings | |
| 4. 京華牛肉球 | 4.28 |
| Beef Balls | |
| 5. 蠔皇鮮竹卷 | 4.28 |
| Beancurd Roll w/ Pork in Oyster Sauce | |
| 6. 特式蒸排骨 | 4.28 |
| Steamed Spare Ribs in Black Bean Sauce | |
| 7. 豉汁蒸鳳爪 | 4.28 |
| Chicken Feet in Black Bean Sauce | |
| 8. XO 醬牛柏葉 | 4.28 |
| Beef Tripe with XO Sauce | |
| 9. 臘味煲仔飯 | 8.38 |
| Preserved Meat Hot Pot Rice | |
| 10. 沙茶金錢肚 | 5.28 |
| Steamed Beef Tripe in Special Sauce | |
| 11. 荷香糯米雞 | 5.28 |
| Sticky Rice Wrapped w/Lotus Leaf | |
| 12. 風味小籠包 | 4.28 |
| Steamed Juicy Pork Dumplings | |
| 13. 中山粉果 | 4.28 |
| Steamed Dumplings w/ Pork, Peanut & Veg. | |
| 14. 京華臘腸卷 | 4.28 |
| Steamed Chinese Sausage Bun | |
| 15. 蠔皇蒸叉燒包 | 4.28 |
| Steamed BBQ Pork Bun | |
| 16. 碧綠豆苗餃 | 6.28 |
| Steamed Shrimp & Pea Tips Dumplings | |
| 17. 鮮蝦帶子餃 | 6.28 |
| Steamed Shrimp & Scallop Dumplings | |

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| 18. 鮮蝦韭菜餃 | 4.28 |
| Fresh Shrimp Dumplings w/ Chives | |
| 19. 京華栗子餃 | 5.28 |
| Dumplings with Chestnut & Shrimp | |
| 20. 一品灌湯餃 | 6.28 |
| Pork & Shrimp Dumplings in Broth | |
| 21. 腊味蒸芋頭糕 | 4.28 |
| Steamed Taro Cake w/ Preserved Meat | |
| 22. 京華流沙包 | 5.28 |
| Steamed Preserved Salty Egg Yolk Bun | |

煎/焗/炸品 Baked And Fried

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| 24. 辣雞汁豆腐 | 6.28 |
| Deep-Fried Egg Tofu w/ Spicy & Sauce | |
| 25. 煎瑤柱蘿蔔糕 | 4.28 |
| Pan-Fried Daikon Cake | |
| 26. 鮮蝦腐皮卷 | 4.28 |
| Deep-Fried Beancurd Roll w/Shrimp & Chives | |
| 27. 京華雞尾包 | 4.28 |
| Coconut Bun | |
| 28. 安蝦咸水角 | 3.28 |
| Deep Fried Pork Dumplings | |
| 29. 脆皮春卷仔 | 3.28 |
| Deep Fried Egg Roll | |
| 30. 鮑汁扒豆腐 | 4.28 |
| Egg Tofu w/ Abalone Sauce | |
| 31. 百花釀茄瓜 | 4.28 |
| Deep Fried Eggplant Stuffed w/ Shrimp Paste | |
| 32. 瑤柱生煎包 | 4.28 |
| Pan Grilled Pork Bun w/ Dried Scallop | |
| 33. 京華炸魚球 | 5.28 |
| Deep Fried Fish Ball | |
| 34. 煎欖角芋頭糕 | 4.28 |
| Deep Fried Taro Cake | |
| 35. 像生蓮藕酥 | 6.28 |
| Deep Fried Lotus Root Puff | |
| 36. 京華菠蘿雞包 | 4.28 |
| King Hua Baked Chicken Salad Bun | |
| 37. 京華焗叉燒包 | 4.28 |
| Baked BBQ Pork Bun | |
| 38. 飄香榴蓮酥 | 5.28 |
| Deep Fried Durian Puff | |
| 39. 沙律海鮮卷 | 5.28 |
| Deep Fried Seafood Salad Roll | |
| 40. 京華椰絲卷 | 4.28 |
| King Hua Coconut Roll | |
| 41. 荔茸芋角 | 4.28 |
| Deep Fried Taro Puff | |

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| 42. 蜜汁叉燒酥 | 4.28 |
| Baked BBQ Pork Pastry | |
| 43. 京華素食餃 | 4.28 |
| King Hua Pan Fried Vegetable Dumplings | |
| 44. 上素炸響鈴 | 3.28 |
| Deep Fried Tofu Wrap w/ Taro Paste | |
| 45. 鮮蝦紫菜卷 | 4.28 |
| Deep Fried Shrimp Roll w/ Seaweed | |

腸粉特區 Rice Noodles

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| 49. 涼瓜雞絲腸 | 5.28 |
| Steamed Rice Noodle w/ Bitter Melon & Shredded Chicken | |
| 50. 牛肉手拉腸 | 5.28 |
| Steamed Rice Noodle w/ Minced Beef | |
| 51. 鮮蝦手拉腸 | 5.28 |
| Steamed Rice Noodle w/ Shrimp | |
| 52. 排骨蒸腸粉 | 6.28 |
| Steamed Rice Noodle w/ Pork Rib | |
| 53. 牛腩腸粉煲 | 8.38 |
| Stewed OX Belly on Rice Noodle in Casserole | |

精選粥品 Congee

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| 54. 生滾龍蝦粥 | 時價/窩 |
| Fresh Lobster Congee (Seasonal Price) | |
| 55. 生滾象拔蚌粥 | 時價/窩 |
| Fresh Geoduck Congee (Seasonal Price) | |
| 56. 生滾肉蟹粥 | 時價/窩 |
| Fresh Crab Congee (Seasonal Price) | |
| 57. 生滾鮮鮑魚粥 | 時價/窩 |
| Sliced Live Abalone Congee (Seasonal Price) | |
| 58. 生滾肉丸粥 | 5.28 |
| Meatball Congee | |
| 59. 生菜豆腐魚丸粥 | 5.28 |
| Fish Ball, Tofu & Lettuce Congee | |
| 60. 生滾海鮮粥 | 5.28 |
| Seafood Congee | |
| 61. 生滾牛肉粥 | 5.28 |
| Sliced Beef Congee | |
| 62. 魚茸花生粥 | 5.28 |
| Minced Fish w/ Peanut Congee | |
| 63. 皮蛋瘦肉粥 | 5.28 |
| Pork w/ Preserved Egg Congee | |

特式甜品 Dessert

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| 64. 籠仔馬拉糕 | 4.28 |
| King Hua Steamed Sponge Cake | |
| 65. 特式馬拉糕 | 3.28 |
| Supreme Steamed Egg Sponge Cake | |

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66. 雪山奶香包	4.28
Baked Low Fat Milk Bun	
67. 酥皮靚蛋撻	3.28
Custard Egg Tart	
68. 金沙炸湯丸	4.28
Sticky Rice Ball Stuffed w/ Salty Egg Yolk	
69. 京華特式蛋撻	4.28
King Hua Egg Custard	
70. 杏香鉢仔糕	3.28
Almond Pudding	
71. 發財煎堆仔	3.28
Deep Fried Sesame Ball	
72. 桂花杞子糕	4.28
Wolf Berry Pudding	
73. 椰汁紫米糕	4.28
Chilled Coconut & Red Rice Pudding	
74. 家鄉蜂巢糕	5.28
Honey Comb Cake	
75. 香芒布甸	3.28
Mango Pudding	

廚師推介 Chef's Specials

76. 當歸浸雞腳	8.38
Chicken Feet in Chinese Herb	
77. 鮮蝦銀針粉	8.38
Stir-Fried Rice Crystal Noodle w/Shrimp	
78. 海蜆素鵝	8.38
Jelly Fish w/ Bean Curd Roll	
79. 海蜆	8.38
Jelly Fish (Cold Dish)	
80. 海蜆拼叉燒	8.38
Jelly Fish w/ BBQ Pork	
81. 烤麩	8.38
Gluten	
82. 白雲鳳爪	8.38
Chicken Feet w/ Vinegar Sauce	
83. 荷香珍珠蝦	8.38
Sticky Rice w/ Shrimp on Lotus Leaf	
84. 椒鹽多春魚	8.38
Deep-Fried Capelin Fish	
85. 白灼桂花蚌	10.80
Poached Sea Cucumber Meat	
86. 椒鹽雞膝	8.38
Chicken Knee w/ Spicy Salt & Pepper	
87. 生炒糯米飯	8.38
Sticky Rice w/ Preserved Meat	
88. 白灼唐生菜	8.38
Poached Lettuce	
89. 白灼芥菜膽	8.38
Poached Mustard Green	

90. 白灼靚芥蘭	8.38
Poached Chinese Broccoli	
91. 鹽水菜心	8.38
Green Vegetable in Brine	
92. 特式鮮蝦雲吞	半打 (Half DZ.) 8.80
Supreme Shrimp Wonton	打 (DZ.) 16.80
93. 上湯水餃	半打 (Half DZ.) 8.80
Supreme Pork Dumpling	打 (DZ.) 16.80

午市推介 Lunch Recommendation

94. 京華妙齡鵝	16.80/隻
Deep Fried Squab	
95. 鴻運燒腩拼盤	(小 S) 30.80
Roasted Pork Combo Platter	(大 L) 59.80
96. 京華片皮鴨	32.80/隻
King Hua Peking Duck	
97. 法式牛柳粒	20.80
Diced Filet Mignon French Style	
98. 合掌瓜欖菜炒肉鬆	18.80
Stir-Fried Chayota w/ Ground Pork & Preserved Olive	
99. 欖角炒涼瓜	13.80
Stir-Fried Bitter Melon w/ Preserved Olive	
100. 飄香桂花骨	18.80
Deep Fried Spare-Ribs & Milk w/ House Special Sauce	
101. 蒜片生炒芥膽片	13.80
Stir-Fried Mustard Greens w/ Slice Garlic	
102. 馬拉盞四季豆茄子	13.80
Stir-Fried String Beans & Eggplant w/ Shrimp Paste Sauce	

鮑/參/羹 Abalone/ Soup/ Sea Cucumber

103. XO海蜆遼參	25.80
Sea-Cucumber w/ Jelly Fish, Ground Pork and xo Sauce	
104. 鮑汁遼參	43.80
Spike Sea Cucumber w/ Abalone Sauce	
105. 吉品鮑 (30頭)	38.80/each
Whole Japanese Abalone (30 Head)	
106. 蚶肉魚肚羹	25.80
Fish Maw with Crab Meat Soup	
107. 海皇酸辣湯	\$18.80
Hot & Sour Seafood Soup	
108. 紅燒遼參花膠雞絲羹	每位/ Per Person 16.80
Braised Fish Maw, Sea Cucumber and Shredded Chicken Soup	例/ Reg 49.80
109. 紅燒雪蛤雞絲花膠羹	每位/ Per Person 18.80
Braised Hashima, Fish Maw and Shredded Chicken Soup	例/ Reg 58.80
110. 萬壽果燉遼參花膠	25.80/each
Shredded Fish Maw and Sea Cucumber Soup in Papaya Boat's	

粉/麵/飯 Rice / Noodles

111. 瑤柱蛋白炒飯	15.80
Fried Rice w/ Dried Scallops & Egg White	
112. 鹹魚瑤柱蛋白炒飯	16.80
Fried Rice w/ Salty Fish, Dried Scallop & Egg White	
113. 鮑汁海鮮燴飯	15.80
Fried Rice w/ Seafood & Abalone Sauce	
114. 鹹魚雞粒炒飯	14.80
Fried Rice w/ Salty Fish & Diced Chicken	
115. 銀龍蒜香炒飯	15.80
Fried Rice w/ Shrimp, Bean Sprout, Garlic & Onion	
116. 星州香茜生炒牛肉飯	14.80
Fried Rice w/minced Beef & Satay Sauce	
117. 生炒福建飯	15.80
Fried Rice w/ Shrimp, Scallop, Diced Chicken & Duck Meat	
118. 香芋臘味炒飯	15.80
Fried Rice w/ Preserved Meat and Taro	
119. XO 醬炒雙米	15.80
Fried Noodle & Vermicelli w/ XO Sauce	
120. 雪菜火鴨絲湯米	14.80
Duck Meat with Preserved Veggie and vermicelli in Soup	
121. 蝦醬四季豆炒腸粉	14.80
Stir-Fried Rice Noodle w/ String Beans & Shrimp Paste Sauce	
122. 蝦醬時菜炒牛河	14.80
Stir-Fried Rice Noodle w/ Beef & Shrimp Paste Sauce	
123. 乾炒牛河	14.80
Rice Noodles Dry Stir Fried w/ Beef	
124. 魚香茄子炆雙米	14.80
Stewed Vermicelli w/Eggplant in Spicy Fish Sauce	
125. 香茜牛鬆窩米	13.80
Cilantro, Minced Beef Vermicelli in Soup	
126. 柱侯牛腩湯河粉	14.80
Beef Flank Rice Noodle in Soup	
127. 羅漢齋炒麵	14.80
Fried Noodle w/ Mixed Vegetable	
128. 韭王銀芽炆伊麵	13.80
Stewed E-Fu Noodles w/ Bean Sprout & Yellow Chives	
129. 豉油皇炒麵	12.80
Chow Mein w/ Supreme Soy Sauce	
130. 沙茶茄子肉鬆炆伊麵	14.80
Stir-fried E Fu Noodles w/ Eggplant & Ground Pork	
131. 瑤柱姜蔥銀芽撈伊麵	14.80
E-Fu Noodles w/ Dried Scallop, Ginger Scallion & Bean Sprout	
132. 揚州炒飯	15.80
Yang Chow Fried Rice	
133. 星州炒米	15.80
Singapore Fried Noodle	

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