



廚師推介

signature dishes

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| 東江鹽焗走地雞 | <i>House Special Salted Chicken</i> | 35.80 |
| | (預定 <i>Advance Order</i>) | |
| 金華玉樹麒麟雞 | <i>Steamed Chicken with Ham & Chinese Mushroom</i> | 43.80 |
| | (預定 <i>Advance Order</i>) | |
| 糯米雞翼 | <i>Deep Fried Chicken Wing Stuffed w/ Sticky Rice</i> | 每隻 <i>Each</i>
8.80 |
| | (4隻起 <i>Min. 4 pcs</i> / 預定 <i>Advance Order</i>) | |
| 京華妙齡鴿 | <i>Deep-Fried Squab</i> | 每隻 <i>Each</i>
\$16.80 |
| 一品黃毛雞 | <i>King Hua Soy Sauce Chicken</i> | 一隻 <i>Whole</i> 25.80
半隻 <i>Half</i> 13.80 |
| 花雕醉翁蝦 | <i>Poached Shrimp with Chinese Wine & Herb</i> | 時價
<i>Seasonal Price</i> |
| 大干川味炒龍蝦
或大肉蟹 | <i>Stir-Fried Lobster or Live Crab with Spicy Sauce</i> | 時價
<i>Seasonal Price</i> |
| 京華招牌龍蝦 | <i>Deep Fried Lobster with Black Pepper and House Sauce</i> | 時價
<i>Seasonal Price</i> |
| 荷香蒸焗蟹飯 | <i>Steamed Crab with Fried Rice on Lotus Leaves</i> | 時價
<i>Seasonal Price</i> |
| 燒汁香草煎焗羊架 | <i>Pan Fried Lamb Chop w/ Black Pepper Sauce & Herb</i> | 32.80 |
| 日式釀焗鮑魚蓋 | <i>Stuffed Abalone Shell with Grains Chicken, Onion, Mushroom with Cheese</i> | 五隻 <i>5 pcs</i>
30.80 |
| 米湯鮮淮山
銀杏浸勝瓜 | <i>Fresh Yam, Gingko, and Squash with Rice Soup</i> | 18.80 |
| 萬壽果燉花膠遼參 | <i>Shredded Sea Cucumber and Fish Maw Soup in Papaya Boat</i> | 25.80 |

