

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

粉麵 CHOW FUN, NOODLES & RICE

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
UJ	Dried Scallop & Egg White Fried Rice	
04	金湯龍蝦伊麵	\$58
04	Braised E-Fu Noodles w/ Lobster in Pumpkin So	oup
05	乾炒牛河	\$22
03	Stir-Fried Beef Chow Fun	
	ム山芸鮮保存能	\$58
01	台山黃鱔煲仔飯 Toishan Style Fel over Rice Clay Por	\$58
01	Toishan Style Eel over Rice Clay Pot	
01	Toishan Style Eel over Rice Clay Pot 排骨鳳爪肉餅煲仔飯	\$35/\$48
	Toishan Style Eel over Rice Clay Pot	\$35/\$48
02	Toishan Style Eel over Rice Clay Pot 排骨鳳爪肉餅煲仔飯 Spareribs, Chicken Feet & Minced Pork over Rice C	\$35/\$48
	Toishan Style Eel over Rice Clay Pot 排骨鳳爪肉餅煲仔飯 Spareribs, Chicken Feet & Minced Pork over Rice C	\$35/\$48 Clay Pot \$35/\$48

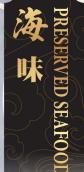
\$26

01	乳豬全體 Roasted Suckling Piglet	i .			\$	299
02	乳豬拼盤 Roasted Suckling Pigle			大/\$68	特/	\$88
03	燒味拼盤 Chef's Choice BBQ Cor	例/\$24 mbination	中/\$38 n Platter	大/\$52	特/	\$68
04	明爐燒鴨 Roasted Duck	半只/Hali	f \$24	整只/Wh	ole	\$45
05	豉油雞 Soya Chicken	半只/Hali	f \$20	整只/Wh	ole	\$38
06	貴妃雞 Koi's Famous Concubin			整只/Wh	ole	\$38
07	金牌叉燒皇 Roasted BBQ Pork Roy	ale				\$28
08	爆腩仔 Roasted Pork Belly Slice	es				\$26
09	琵琶乳鴿(預訂) Roasted Mandolin Squa	ıb (pre-oi	rder)	(ea	ch)	\$26

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











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

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ALASKAN KING CRAB 8-COURSE

皇帝蟹肉餃 皇帝蟹油小籠包 皇帝蟹膏香酥盒

MP

MP

MP

MP

Alaskan King Crab Meat Dumplings Alaskan King Crab Roe Soup Dumplings Alaskan King Crab Roe Puffs

正餐 ------

避風塘皇帝蟹身 頭抽豉油皇腳

Alaskan King Crab Sampan Style Alaskan King Crab Leg Pan Seared in Soy Essence

Alaskan King Crab Meat & Fish Maw Soup

蟹肉花膠羹 Ala 蟹膏金湯燕液影珊瑚 Ala

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.







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

021	米小日午彻松工术已	944
	Minced Duck Meat w/ Sweet Corn & Basil in Lettuce C	ups
03	順德涼瓜煎魚餅 Pan Seared Fish Cakes Filled w/ Bitter Melon	\$22
04	豉汁炒大蜆 Stir Fried Manila Clams in Black Bean Sauce	\$26
05	煎釀三寶 Pan Seared Stuffed Triple Treasure	\$28
06	黑蒜香蔥灼秋葵 Poached Okra w/ Black Garlic & Scallion	\$24
07	鴛鴦大蝦 Jumbo Prawns Pan Seared w/ House Dual Sauces	\$38



∞ 票坐禾苔雕場片芸句

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



櫻花蝦浸涼瓜絲 Sakura Shrimp w/ Julienned Bitter Melon in Broth



合桃蝦 Honey Walnut Prawns



Ginger Scallion Fish Cheek in

\$32

砂鍋薑蔥魚頭腩

江南蟹肉豆腐煲 Braised Crab Meat w/ Tofu Jiang Nan Style



豉油皇煎豬扒 Pan Seared Pork Chop w/ Soya Essence



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

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



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



紅酒牛尾南瓜盅 Wine Stewed Oxtail Served



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



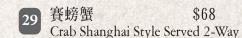
X0醬炒脆肉花 Sauteed Pork Cheek Meat in XO Sauce



\$38 Braised Beef Short Rib w/ Daikon in Clear Broth



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



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



果醬烤牛仔骨 Pomegranate & Chipotle Baked Short Rib



蜜汁煙焗雪魚鮫 Smoked Sea Bass Kama



啫啫鮮鮑魚炆雞煲 Sizzling Abalone & Chicken Clay Pot



新疆烤羊排腩 Roasted Lamb Riblets Xinjiang Style



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



香芋意米臘味煲 Braised Chinese Cured Meat & Taro



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

Pan Seared Pork Chop w/ Soya Essence 2. 豉油皇煎豬扒

Roasted Lamb Riblets Xinjiang Style 3. 新疆烤羊排腩

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

Person

Honey Walnut Prawns 6. 合桃蝦

7. 粟米香草鴨崧 Minced Duck Meat w/ Sweet Corn & Basil in 生菜包 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

Stir Fried Manila Clams in Black Bean Sauce 10. 豉汁炒大蜆

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

(兩位起 Min 2) 每位 Per Person

南翔小籠包 Shanghai Juicy Dumplings 紅燒雙喜大生翅或紅燒竹笙燕窩羹 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



