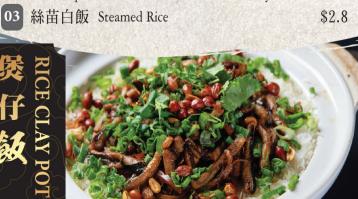
01	南翔小籠包(5) Shanghai Juicy Dumplings	\$9
02	豉汁鳳爪 Steamed Chicken Claws w/ Black Bean Sauce	\$9
03	燒賣 Shui Mai	\$9
04	蝦餃 Shrimp Dumplings	\$9
05	羊城叉燒包(3) Steamed BBQ Pork Buns	\$8
06	金沙豆腐 Crispy Tofu Cubes with Garlic & Herbs	\$9
07	麻辣口水雞 / Mouth Watering Szechuan Style Chicken	\$12
08	海草海蜇 / Jelly Fish & Seaweed Salad	\$12

CHOW FUN, NOODLES & RICH

01	海鮮煎麵	\$24
VI	Pan Seared Crispy Noodle w/ Mixed Seafood	
02	揚州炒飯	\$22
UZ	Yang Chou Fried Rice	
03	瑶柱蛋白炒飯	\$22
US	Dried Scallop & Egg White Fried Rice	
	墨汁櫻花蝦蛋炒飯	\$28
04	Sakura Shrimp & Squid Ink Fried Rice	ΨΔΟ
05	乾炒牛河	\$22
US	Stir Fried Beef Chow Fun	ΨΔΔ
	金菇瑤柱伊麵	\$26
06	Braised E-FU Noodles w/ Dried Scallop & Musl	SARAH SAN
01	台山黃鱔煲仔飯	\$58
VI	Toishan Style Eel over Rice Clay Pot	ΨΟΟ
	招牌臘味煲仔飯	\$34/\$44
02	House Special Preserved Meat over Rice Clay Por	PROPERTY OF THE PROPERTY OF TH
	Thouse special Preserved Meat over Mice Clay For	







01	象拔蚌刺身	MP
	Geoduck Clam Sashimi	
02	蒜蓉蒸貴妃蚌(粉絲底)	MP
	Steamed Concubine Clams with Minced Garlic	
03	滬江賽螃蟹	\$68
	Crab Shanghai-Style Served 2-Way	
04	避風塘椒鹽龍蝦或蟹!	MP
	Sampan Style Lobster or Crab	
05	金沙龍蝦或蟹	MP
	Stir Fried Lobster or Crab w/ Salted Egg Yolk Batt	
06	椒鹽龍蝦或蟹人	MP
	Salt & Pepper Spicy Lobster or Crab	
07	薑蔥龍蝦或蟹 S: R: III	MP
	Stir Fried Lobster or Crab w/ Ginger & Scallion	WD
08	豉油皇龍蝦或蟹 Pan Seared Lobster or Crab in Soya Essence	MP
	Fail Seared Lobster of Crab III Soya Essence	H.
01	南美州黃油鮑魚	\$22/兩
UI	Braised Mexican Abalone	ΨΔΔ/ [11]
02	鵝掌扒花膠	\$58
	Braised Goose Webs w/ Fish Maw	
03	鮑片扒海參	\$58
	Braised Sea Cucumber w/ Abalone	
04		\$38/起
	Braised South African Abalone	фоо
05	紅燒竹笙蟹肉或花膠或燕窩 Braised Bamboo Pith & Crab Meat or Fish Maw o	\$22
	Bird's Nest Soup	
	紅燒花膠或蟹肉大生翅	\$32
06	Braised Fish Maw or Crab Meat & Fish's Fin Soup	

ERVED SEAFOOD





檯號/Table

人數/Guest

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



ALASKAN KING CRAB 8-COURSE

前菜 ------

皇帝蟹肉餃 皇帝蟹油小籠包 皇帝蟹膏香酥盒

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

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.



黑松露炒青邊鮑魚 \$46 Stir Fried Green Lip Abalone w/ Black Truffle Shavings

02	荷塘脆肉花	\$28
	Stir Fried Pork Cheek Meat in XO Sauce	
03	薑蔥炒海參	\$38
	Sea Cucumber w/ Ginger & Scallion	
04	豉汁炒大蜆	\$28
	Stir Fried Manila Clams in Black Bean Sauce	
05	八珍玉子豆腐煲	\$26
	Eight Treasures & Egg Tofu in Clay Pot	
06	香芋臘味雞煲	\$28
	Braised Chicken w/ Chinese Cured Meat & Taro	
07	蜜汁煙焗鱈魚	\$48
	Smoked Sea Bass w/ Honey Glaze	
		CORN ON P



粟米香草鴨崧生菜包 \$24 Minced Duck Meat w/ Sweet Corn & Basil in Lettuce Cups



琥珀合桃蝦 \$26 Honey Walnut Prawns



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



黑松露甜豆百合鳳尾蝦 \$34 Fresh Lily Bulbs Stir Fried w/ Fantail Shrimp & Black Truffle Shavings

Photos are for reference ONLY. 圖片僅供參考



頭抽皇煎豬扒 \$24 Pan Seared Pork Chop w/ Soya Essence



鮮百合甜豆炒脆肉鯇 \$38 Stir Fried Carp Slices w/Fresh Lily Bulbs & Sweat Peas

魚湯杞子竹笙大豆苗 Pea Vines with Goji Berries & Bamboo Pith in Fish Stock

16	麻婆豆腐 Ma Po Tofu w/ Minced Pork	\$22
17	魚香玉子豆腐♪ Eggplant & Egg Tofu in Garlic Sauce	\$24
18	瑶柱珍菌玉子豆腐 Dried Scallop & Mixed Mushroom over Egg Tofu	\$24
19	糖酒炒芥蘭 Chinese Broccoli in Wine Sauce	\$22
20	蒜子油菜心 Stir Fried Tender Greens w/ Garlic	\$22
21	瑶柱扒大豆苗 Braised Dried Scallop over Pea Vines	\$38



\$24 Dry Sauteed String Beans



蒜蓉大豆苗 Stir Fried Pea Vines w/ Garlic



鲜菇扒大豆苗 \$32 Fresh Straw Mushroom over Pea Vines



銀杏白果腐竹大豆苗 \$32 Ginkgo Nuts w/ Pea Vines & Tofu Skin in Broth

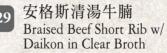


Stir Fried Bitter Melon w/ Minced

豉汁肉鬆炒涼瓜

珊瑚玉金沙 Crab Meat w/ Bamboo Pith over Egg Tofu





30 薑蔥鐵板鮑魚燜雞 Sizzling Ginger Scallion Chicken w/ Abalo	\$38 ones
31 彩椒炒牛柳 Stir Fried Sirloin Cubes w/ Bell Peppers	\$28
32 香濃咖啡骨 Espresso Coffee Ribs	\$30
33 豉汁涼瓜炒排骨 Stir Fried Pork Ribs & Bitter Melon in Black	\$26 x Bean Sauce
35 秋冬羊腩煲 Lamb Stew in Clay Pot	\$38
36 西蘭花帶子蝦	\$26

Stir Fried Prawns & Scallops w/ Broccoli



香檸生煎和牛 Pan Seared Wagyu Beef



蜜汁煙焗鱈魚鮫 Smoked Sea Bass Kama



新疆烤羊排腩 Roasted Lamb Riblets Xinjiang Style



\$38

鮮菠蘿山楂汁黑毛豬 \$28 Sweet & Sour Kurobuta Pork w/ Fresh Pineapple Chunks



金湯黃燜花膠私房豆腐 \$32 Braised Fish Maw & House Special Tofu in Pumpkin Bisque



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

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.



PEKING DUCK SET MENU

Person

Shanghai Juicy Dumplings 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

Roasted Lamb Riblets Xinjiang Style 3. 新疆烤羊排腩 Stir Fried Pork Cheek Meat in XO Sauce 4. 荷塘脆肉花

5. 蜜汁煙焗雪魚鮫 Smoked Sea Bass Kama

Honey Walnut Prawns 6. 琥珀合桃蝦

南翔小籠包

片皮鴨

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

生菜包 Lettuce Cups

8. 彩椒炒牛柳 Stir Fried Sirloin Cubes w/ Bell Peppers

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

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 蠔皇六頭黃油鮑拼花膠 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





^{*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