

小食點心
APPETIZER



- 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

粉麵 CHOW FUN, NOODLES & RICE

- 01 海鮮煎麵 Pan Seared Crispy Noodle w/ Mixed Seafood \$24
- 02 揚州炒飯 Yang Chou Fried Rice \$22
- 03 瑤柱蛋白炒飯 Dried Scallop & Egg White Fried Rice \$22
- 04 墨汁櫻花蝦蛋炒飯 Sakura Shrimp & Squid Ink Fried Rice \$28
- 05 乾炒牛河 Stir Fried Beef Chow Fun \$22
- 06 金菇瑤柱伊麵 Braised E-FU Noodles w/ Dried Scallop & Mushroom \$26
- 01 台山黃鱔煲仔飯 Toishan Style Eel over Rice Clay Pot \$58
- 02 招牌臘味煲仔飯 House Special Preserved Meat over Rice Clay Pot \$34/\$44
- 03 絲苗白飯 Steamed Rice \$2.8

煲仔飯
RICE CLAY POT



燒味
BBQ OVEN



- 01 乳豬全體 半只/Half \$168 整只/Whole \$298
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 金牌叉燒皇 小/\$24 中/\$34 大/\$44
Roasted BBQ Pork Royale
- 05 明爐燒鴨 半只/Half \$24 整只/Whole \$45
Roasted Duck
- 06 玫瑰豉油雞 半只/Half \$20 整只/Whole \$38
Soya Chicken
- 07 瑤柱貴妃雞 半只/Half \$20 整只/Whole \$38
Koi's Famous Concubine Chicken
- 08 紅燒乳鴿 (each) \$20
Roasted Mandolin Squab
- 09 北京片皮鴨 \$48
Roasted Peking Duck with Buns

- 01 是日老火湯 Soup of the Day \$18
- 02 砂鍋濃湯花膠雲吞雞 半只/Half \$32 整只/Whole \$58
Deluxe Soup w/ Fish Maw Chicken & Wonton
- 03 西湖牛肉羹 \$18
Westlake Soup (Minced Beef & Egg Drops)
- 04 酸辣湯 \$18
Hot & Sour Soup
- 05 蟹肉魚肚羹 \$24
Crab Meat & Fish Maw Soup
- 06 粟米魚肚羹 \$22
Creamy Corn Fish Maw Soup
- 07 韭黃瑤柱花膠羹 \$24
Dried Scallop & Fish Maws Yellow Chives Soup
- 07 秘製佛跳牆 (週一至週五特價\$38) \$52
Buddha Jumps Wall

湯水
SOUP



海鮮
SEAFOOD



- 01 象拔蚌刺身 Geoduck Clam Sashimi MP
- 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 Batter
- 06 椒鹽龍蝦或蟹 MP
Salt & Pepper Spicy Lobster or Crab
- 07 薑蔥龍蝦或蟹 MP
Stir Fried Lobster or Crab w/ Ginger & Scallion
- 08 豉油皇龍蝦或蟹 MP
Pan Seared Lobster or Crab in Soya Essence

- 01 南美洲黃油鮑魚 \$22/兩
Braised Mexican Abalone
- 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 南非吉品鮑 \$38/起
Braised South African Abalone
- 05 紅燒竹筍蟹肉或花膠或燕窩 \$22
Braised Bamboo Pith & Crab Meat or Fish Maw or Bird's Nest Soup
- 06 紅燒花膠或蟹肉大生翅 \$32
Braised Fish Maw or Crab Meat & Fish's Fin Soup

海味
PRESERVED 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

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.

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 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 蜜汁煙燻鱈魚 \$48
Smoked Sea Bass w/ Honey Glaze



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



09 琥珀合桃蝦 \$26
Honey Walnut Prawns



10 江南蟹肉豆腐煲 \$26
Braised Crab Meat w/ Tofu Jiang Nan Style



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



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



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

健康素菜

FRESH VEGETABLES



15 魚湯杞子竹筴大豆苗 \$36
Pea Vines with Goji Berries & Bamboo Pith in Fish Stock

16 麻婆豆腐 \$22
Ma Po Tofu w/ Minced Pork

17 魚香玉子豆腐 \$24
Eggplant & Egg Tofu in Garlic Sauce

18 瑤柱珍菌玉子豆腐 \$24
Dried Scallop & Mixed Mushroom over Egg Tofu

19 糖酒炒芥蘭 \$22
Chinese Broccoli in Wine Sauce

20 蒜子油菜心 \$22
Stir Fried Tender Greens w/ Garlic

21 瑤柱扒大豆苗 \$38
Braised Dried Scallop over Pea Vines



22 乾煸四季豆 \$24
Dry Sauteed String Beans



23 蒜蓉大豆苗 \$28
Stir Fried Pea Vines w/ Garlic



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



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



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



28 珊瑚玉金沙 \$28
Crab Meat w/ Bamboo Pith over Egg Tofu

經典小菜

CLASSIC SELECTIONS



29 安格斯清湯牛腩 \$38
Braised Beef Short Rib w/ Daikon in Clear Broth

30 薑蔥鐵板鮑魚燜雞 \$38
Sizzling Ginger Scallion Chicken w/ Abalones

31 彩椒炒牛柳 \$28
Stir Fried Sirloin Cubes w/ Bell Peppers

32 香濃咖啡骨 \$30
Espresso Coffee Ribs

33 豉汁涼瓜炒排骨 \$26
Stir Fried Pork Ribs & Bitter Melon in Black Bean Sauce

35 秋冬羊腩煲 \$38
Lamb Stew in Clay Pot

36 西蘭花帶子蝦 \$26
Stir Fried Prawns & Scallops w/ Broccoli



37 香檸生煎和牛 \$52
Pan Seared Wagyu Beef Cubes Drizzled w/ Lime Sauce



38 鮮湯蘿山楂汁黑毛豬 \$28
Sweet & Sour Kurobuta Pork w/ Fresh Pineapple Chunks



39 蜜汁煙燻鱈魚鮫 \$28
Smoked Sea Bass Kama



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



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



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

北京鴨套餐

\$188

For 4 Person



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)

- 蒜蓉金菇蒸龍蝦 Steamed Lobster w/ Enoki Mushroom & Minced Garlic
- 豉油皇煎豬扒 Pan Seared Pork Chop w/ Soya Essence
- 新疆烤羊排腩 Roasted Lamb Riblets Xinjiang Style
- 荷塘脆肉花 Stir Fried Pork Cheek Meat in XO Sauce
- 蜜汁煙燻雪魚鮫 Smoked Sea Bass Kama
- 琥珀合桃蝦 Honey Walnut Prawns
- 粟米香草鴨崧生菜包 Minced Duck Meat w/ Sweet Corn & Basil in Lettuce Cups
- 彩椒炒牛柳 Stir Fried Sirloin Cubes w/ Bell Peppers
- 江南蟹肉豆腐煲 Braised Crab Meat w/ Tofu Jiang Nan Style
- 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 \$88

- 南翔小籠包 Shanghai Juicy Dumplings
- 紅燒雙喜大生翅或紅燒竹筴燕窩羹 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



鮑魚花膠套餐

Photos are for reference ONLY. 圖片僅供參考

*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

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.