

# 腸粉 HAND PULL RICE



311 香茜脆肉鮭魚腸粉 B  
Fish Filet Rice Roll



304 叉燒腸粉 L  
BBQ Pork Rice Roll



305 鮮蝦腸粉 K  
Shrimp Rice Roll



306 牛肉腸粉 L  
Minced Beef Rice Roll



310 XO醬煎腸粉 K  
Stir-fried Rice Roll w/ XO Sauce

229 中山欖角蒸排骨腸粉 K  
Zhongshan Style Steamed Pork Ribs w/ Olive over Rice Rolls

309 港式炸兩 L  
Crispy Fried Dough Rice Roll

307 上素羅漢齋腸 L  
Vegetarian Rice Roll

308 牛腩啫腸粉 D  
Beef Stewed w/ Rice Roll

# 粥 CONGEE BOWL



627 大班兩食  
Fish & Congee Combo

2-3 \$58

4-6 \$68

魚片腸粉或炒河  
Filet of Fish Rice Roll or Chow Fun  
頭腩滾粥  
Fish Cheek Congee



626 窩蛋牛肉粥\$14  
Beef & Egg Congee



623 蟲草花雞粥\$15  
Herbal Chicken Congee



625 生滾大蜆粥\$20  
Manila Clam Congee

628 白粥油條 L  
Plain Congee & Crispy Fried Dough

622 貴妃蚌粥 \$20  
Concubine Clam Congee

S \$5.50 M \$6.50 L \$7.50 K \$8.50 A \$8.80 B \$9.90 D \$12.80

# 煎 FROM DEEP FRYER



284 XO醬煎蘿蔔糕 L  
Pan Fried Daikon Cake w/ XO Sauce



289 鮮蝦腐皮卷 L  
Crispy Fried Tofu Skin Wrap w/ Shrimp



291 蜂巢芋角 K  
Crispy Fried Taro Puff w/ Pork

283 鹹水角 M  
Fried Glutinous Dumplings w/ Diced Pork

285 素春卷 S  
Vegetarian Spring Rolls

287 百花釀茄子 L  
Eggplant Stuffed w/ Shrimp Paste

281 炸蟹鉗 D  
Deep Fried Crab Claws w/ Shrimp Paste

# 甜 SWEET HEART



501 麻香流沙軟餅 M  
Soft Grilled Black Sesame Filled Cake



515 椰汁紅豆糕 M  
Coconut Flavor Red Bean Cake



509 奶黃流沙包 M  
Egg Yolk Lava Bun

504 沙翁 L  
Sugar Egg Puff

511 黑糖芝麻馬拉糕 M  
Sponge Cake w/ Brown Sugar & Sesame

506 冰川豆腐花 S  
Sweet Tofu Pudding

517 香港風味蛋散 S  
Crispy Egg Twists

508 蒸奶皇金包 S  
Steamed Egg Custard Buns

290 炸芝麻球 S  
Deep Fried Sesame Balls

507 清熱龜苓膏 S  
Herbal Turtle Essence Pudding

502 山西枣皇糕 M  
Steamed Layered Red Dates & Coconut Milk Cake

514 芒果布甸 M  
Mango Pudding

# 山水名茶

PEOPLE'S CHOICE TEA  
每位 \$2.00 / person\*

- 普洱 Pu-erh
- 壽眉 Saumei
- 烏龍 Oolong
- 香片 Jasmine
- 熱水 Hot Water
- XO醬 XO Sauce
- 菊花 Chrysanthemum
- 花旗參 Ginseng Root
- 花旗香片 Ginseng Jasmine
- 日本米花 Japanese Rice Flower
- 自來茶 Self Tea

# 頂級茶皇

TASTER'S SELECTS  
每位 \$3.00 / person (min. for 2)\*

- 安溪鐵觀音 An Xi Ti Kuan Yin
- 新會柑桔普利茶 Citrus Peel Pu-er Tea



Contains peanut Spicy

圖片只供參考 Photo are only a representation of actual dishes.  
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 allergies

# 粉面飯 SPECIAL CHOW FUN, NOODLES & RICE PLATES



716 順德家鄉炒瀨粉 \$22  
Stir-Fried Hometown Thick Rice Noodle w/Pork, Duck & Fish Cake



707 明太子炒飯 \$22  
Fresh Scallop & Ham Fried Rice



709 港式焗豬扒飯 \$24  
Hong Kong Style Baked Pork Chop on Rice



704 乾炒牛河 \$22  
Stir-Fried Beef Chow Fun



713 泰式炒米線 \$22  
Thai Style Stir Fried Vermicelli w/ Shrimp



701 海鮮煎兩面黃 \$24  
Pan Seared Crispy Noodle w/ Mixed Seafood



711 鮑汁金鋼鮑魚(8只)干炒河粉\$38  
Deluxe Abalone(8) over Beef Chow Fun



706 貴妃蚌(2只)煎米粉 \$32  
Special Crispy Vermicelli Topped w/ Stir-fried Concubine Clams(2)



712 清湯牛腩湯河 \$28  
Short Rib Braised in Broth w/ Ho-Fun



720 涼瓜肉鬆炆米 \$22  
Bitter Melon Minced Pork, Egg White Braised w/ Vermicelli



714 星洲龍蝦煎伊麵 \$62  
Singapore Style Lobster over Pan Fried E-Fu Noodles



723 馬來香草海鮮飯 \$26  
Malaysia Style Seafood Rice



鯉魚門

鯉魚門御膳茶寮

Koi Palace

Dim Sum Seafood Tea House  
Since 1996

4288 Dublin Blvd Ste 213, CA 94568

Tel 925.833.9090  
www.koipalace.com



VISIT US

檯號/Table

人數/Guest

Ver 7 2023/05

# 推介 HOUSE SPECIAL



207 濃湯花膠灌湯餃 B  
Fish Maw and Seafood Soup Dumpling in Creamy Soup



195 原只龍蝦餃 \$68  
Whole Maine Lobster Steamed Dumplings & Fried Claws



224 XO翡翠菠菜餃 K  
Spinach & Shrimp Dumplings w/ XO Sauce



418 吉品鮑魚燒賣 B  
Steamed Shui Mai w/ Whole Abalone



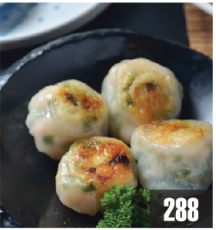
419 香芋鳳尾蝦 K  
Fantail Shrimp in Taro Puff



196 避風塘蝦餃 L  
Sampan Style Crispy Har Gow



208 麻辣菠菜海鮮餃 K  
Sichuan Spicy Seafood Dumplings



288 鮮蝦煎韭菜果 K  
Grilled Chive & Shrimp Dumplings



167 叉燒王 \$20  
Freshly Roasted BBQ Pork Royale



643 脆皮大腸 \$18  
Crispy Fried Pork Intestines



645 椒鹽鱈魚餃 \$13.8  
Salt & Pepper Sea Bass Kama

🥜 Contains peanut 🌶️ Spicy

\*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

# 北點 NORTHERN CHINA CLASSIC



198 六色小籠包 Rainbow Sampler Shanghai Dumplings D

- 大開蟹粉 Turmeric Skin Crab Roe
- 黑松露 Squid Ink Skin Black Truffle
- 雨衣甘藍 Spinach Skin Kale
- 甜紅椒(雞肉) Paprika Skin Chicken
- 紅菜頭(牛肉) Beets Skin Minced Beef
- 上湯豬肉 Natural Flour Skin Juicy Pork



204 上海小籠包 (5只) K  
Shanghai Dumplings (5)



212 生煎灌湯包 B  
Pan Fried Juicy Pork Buns



201 生煎鍋貼(5只) M  
Pan Grilled Pot Stickers



292 韭菜盒子 K  
Chive & Egg Dumplings



205 紅油炒手 A  
Pork Dumplings in Chili Sauce



202 北京韭菜水餃(6只) L  
Peking Style Steamed Chive Pork Dumplings



293 三色素包 L  
Vegetarian Buns Trio

# 焗 BAKED BUNS & TARTS



282 原隻鮑魚酥 (2只) B  
Whole Abalone Minced Chicken Tarts



266 澳門焗葡撻 L  
Baked Portugese Custard Tarts



264 焗真正菠蘿包 L  
Baked Pineapple Buns



261 雪山焗叉燒包 L  
Baked Sugar Crust BBQ Pork Buns



269 酥皮奶皇流沙包 L  
Baked Egg Custard Lava Buns



263 蛋撻仔 S  
Egg Custard Tarts



265 燕窩白玉撻 B  
Bird Nest Egg Custard Tarts



267 榴蓮酥 B  
Durian Paste Puffs



270 焗叉燒酥 L  
Baked BBQ Pork Puffs

# 蒸 FROM STEAMER



221 筍尖蝦餃王 K  
Shrimp Dumplings (Har Gow)



234 粒粒瑤柱糯米雞 B  
Delux Chicken w/ Sticky Rice Stuffed in Lotus Leaf Wraps



240 牛肉燒賣 M  
Beef Dumplings (Shui Mai)



226 北菇燒賣 M  
Shrimp, Pork & Mushroom Dumplings (Shui Mai)



238 鮮蝦豆苗餃 L  
Dumplings Filled w/ Shrimp & Pea Shoots



222 黑松露帶子餃 L  
Shrimp & Scallop Dumplings w/ Black Truffles



227 潮州粉果 L  
Diced Pork & Peanut Filled Dumplings Chiu Chow Style



233 蜜汁羊城叉燒包 M  
Steamed BBQ Pork Buns



231 豉汁鳳爪 M  
Steamed Chicken Claws w/ Black Bean Sauce



235 山竹牛肉球 M  
Steamed Beef Balls



232 蠔皇鮮竹卷 M  
Veggie & Pork Tofu Skin Wrap in Oyster Sauce



236 豉汁蒸排骨 M  
Pork Ribs in Black Bean Sauce



644 棒棒雞翼 D  
Honey Glazed Crispy Fried Chicken Wings



642 香濃咖啡骨 B  
Espresso Coffee Ribs



640 香芒脆奶(5只) K  
Crispy Mango Milk Roll(5)



637 豉椒炒蜆 \$13.8  
Stir-Fried Clams in Black Bean Sauce



635 豉油王炒麵 K  
Stir-Fried Chow Mein in Soyed Oil



412 美極煎鴨下巴 \$12  
Pan Grilled Duck Cheek



633 馬拉盞四季豆 B  
String Beans w/ Garlic & Shrimp Spices



641 柱候牛雜 D  
Stewed Beef Gizzard



632 椒鹽鮮魷 K  
Salt & Pepper Squid



646 咖喱魷魚須 B  
Curry Squid Tentacles



631 鮑汁雞腳 A  
Chicken Claws w/ Abalone Sauce

# 味 FROM BBQ OVEN



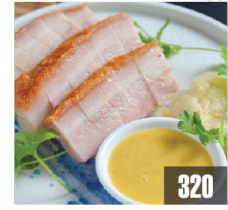
163 化皮乳豬 \$32  
Hand Roasted Suckling Pig Slices



162 深井燒鴨 D  
Oven Roasted Duck



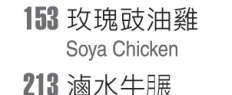
319 滷水豆腐 A  
Soy Marinated Tofu Cubes



320 脆皮爆腩仔 \$20  
Crispy Hand-Roasted Pork Belly



151 金沙豆腐 A  
Crispy Tofu w/ Garlic & Herbs



153 玫瑰豉油雞 D  
Soya Chicken



158 海草海蜇 B  
Jelly Fish & Seaweed Salad



213 滷水牛腩 B  
Soy Marinated Beef Shank Slices



159 齋素燒鵝 B  
Vegetarian Tofu Roulette



214 佛山靚蹄 B  
Marinated Pork Shank Slices



161 花雕醉雞 D  
Drunken Chicken



157 海草八爪魚 B  
Mini Octopus & Seaweed Salad



165 麻辣口水雞 B  
Mouth Watering Szechuan Style Chicken

# 灼 POACHED IN BROTH



662 白灼肥牛 D  
Poached Prime Rib



661 銀杏腐竹浸大豆苗 D  
Ginkgo Nuts & Pea Wines w/ Tofu Skin in Premium Broth



665 蠔油糖芥蘭 A  
Chinese Broccoli with Oyster Sauce



666 白灼貴妃蚌 \$22  
Poached Concubine Clam



667 黑蒜香蔥灼秋葵 B  
Fresh Okra Poached w/ Garlic & Scallion



669 腐乳浸白菜 B  
Bok Choy w/ Fermented Soy Bean Cake

S \$5.50 M \$6.50 L \$7.50 K \$8.50 A \$8.80 B \$9.90 D \$12.80