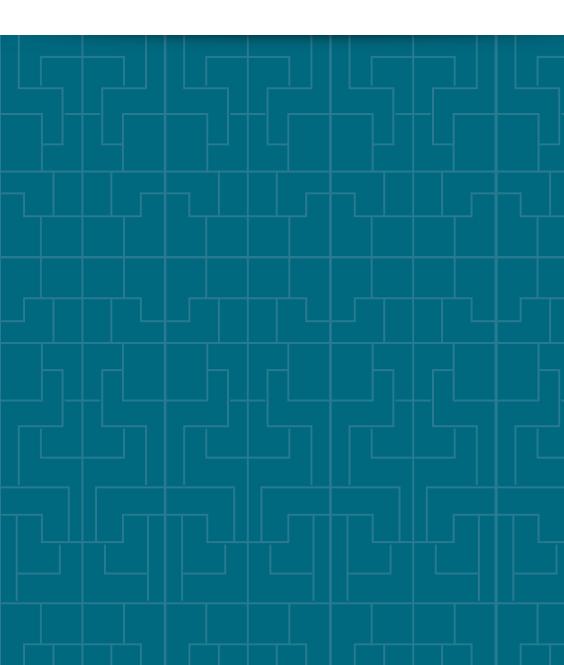


kwan^君皇

DIM SUM + CHINESE CUISINE





DIM SUM 點心

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君皇鮮蝦餃 (4 pc)

Steamed Shrimp Dumplings with Bamboo Shoots.

SIU MAI

魚子燒賣 (4 pc)

Steamed Minced Pork Dumplings Mixed with Shrimp and Shiitake Mushroom.

SCALLOP DUMPLING

梅花帶子餃 (3 pc)

Steamed Scallop Dumplings with Scallop, Shrimp & Water Chestnut, topped with Tobiko, Egg Yolk & Cabbage.

CHICKEN SUI MAI

乾蒸雞茸燒賣 (4 pc) \$6

CHA SUI BAO

\$6

\$6

\$7.5

\$8

\$6

\$6

\$5

蠔皇叉燒包 (3 pc) \$5

Classic Steamed BBQ Pork Buns.

DUCK MEAT DUMPLINGS

香茜火鴨餃 (3 pc)

Steamed Duck Meat Dumplings with chives & assorted vegetables.

\$6

\$6

\$6

\$8

\$6

STEAMED VEGETABLE **DUMPLINGS** (3 pc)

皇子菰豆苗餃

STEAMED SHANGHAI STYLE PORK DUMPLINGS

上海小籠包 (4 pc)

SOUP

SEAFOOD PUMPKIN SOUP

海皇金瓜羹

Shrimp, scallops and pumpkin.

SHREDDED DUCK with **ENOKI MUSHROOMS & CONPOY**

瑶柱金菰鴨絲羹

Shredded duck, enoki mushrooms, conpoy and bamboo shoots.

NORTHERN CHINESE HOT & SOUR SOUP with SEAFOOD OR TOFU

酸辣湯 (海鮮/豆腐)❷

Fresh shrimp, scallops, bamboo shoots, tofu, black fungus and preserved vegetables.

WEST LAKE CHOWDER with MINCED BEEF

西湖牛肉羹

Chinese classic, with cilantro. minced beef and egg white.

WONTON SOUP

竹笙餛飩湯

Fresh shrimp wonton with bamboo pith in light broth.

CILANTRO GROUPER BLACK EGG SOUP

香茜皮蛋班片湯

The classic, with cilantro, grouper filet, preserved eggs and ginger.

CREAMY CORN & CHICKEN SOUP

粟米忌廉雞茸羹

Sweet cream corn and minced chicken sprinkled with chopped cilantro.

SEAFOOD & TOFU SOUP

竹笙豆腐海皇羹

Shrimp, scallops, tofu and bamboo piths.





APPETIZER 頭 盤

PEKING DUCK (Two Courses)

京式片皮鴨(兩吃)

\$52

First Course:

Crispy duck skin served on steamed sesame crepes with shredded scallion, cucumber and hoisin sauce.

Second Course:

Lettuce Wrap with wok-seared minced duck, assorted vegetables, and crispy noodles served with lettuce cups.

Extra order of Steamed Crepes (6 pc)

\$5

DEEP FRIED TRUFFLE SPRING ROLLS

脆炸松露雜菌春卷 (2 pc) \$6

Filled with mixed mushrooms and truffle.

DEEP-FRIED SQUID TENTACLES with SEASONED SALT

五香炸龍鬚

\$8

SALT & PEPPER SHIITAKE MUSHROOM

椒鹽素鱔

\$8

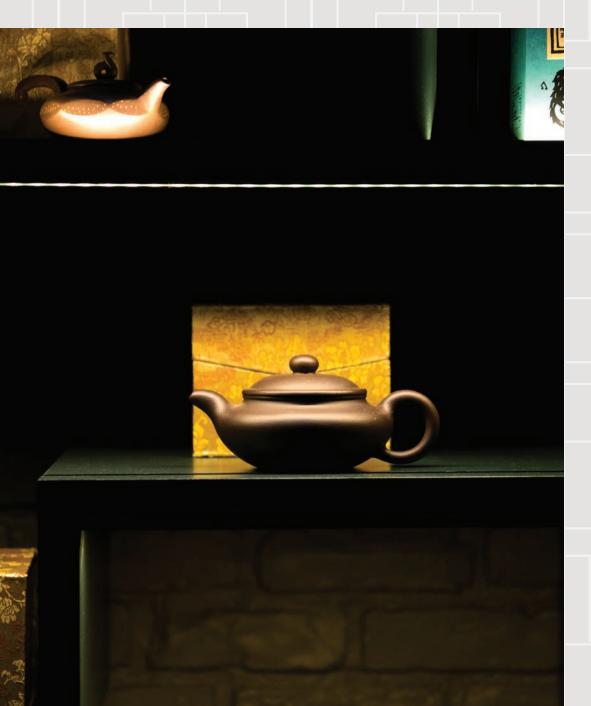
Tender strips of shiitake mushroom lightly tossed with a mix of salt and pepper.

MOOSHU (Choice of Beef, Chicken, Pork or Tofu)

木須(牛肉、雞肉、 豬肉、炸豆腐)

\$25

Wok-fried with mixed vegetables and served with steamed sesame crepes and hoisin sauce.





VEGETABLES & TOFU 蔬菜/豆腐

CHINESE BROCCOLI with GINGER

薑汁炒芥蘭

\$18

Cantonese style with white wine and ginger sauce.

BABY BOK CHOY with GARLIC

蒜茸白菜苗

\$16

Stir-fried baby Bok choy with minced garlic.

SNOW PEA LEAVES with SHIME JI MUSHROOM

松茸菌扒豆苗

\$25

Stir-fried snow pea leaves with ginger and white wine, topped with soya braised shimeji mushrooms.

SPICY EGGPLANT & TOFU

魚香茄子燒豆腐

\$16

Chinese eggplant and tofu are tossed in a spicy vegetarian sauce with chili paste.

MA PO TOFU

麻婆豆腐

\$16

Silken tofu tossed in a vegetarian sauce with ginger and chili paste.

YELLOW CURRY with TOFU

咖哩豆腐素菜

\$16

Fried tofu with bell peppers, zucchini and potato in yellow curry sauce.

BRAISED TOFU with ASSORTED MUSHROOM

野菌紅燒豆腐煲

\$20

Braised tofu with mushroom and vegetables in soya sauce, served in a sizzling hot pot.

GREEN BEAN with HOUSE BEAN SAUCE

醬燒四季豆

\$15

Green bean, mushroom, garlic with bean sauce.

STIR-FRIED ASSORTED SEASONAL VEGETABLES

清炒時令雜菜

\$16

BRAISED EGGPLANT with ENOKI & MAITAKE MUSHROOM

雙菇燒茄子

\$18





SEAFOOD 海鮮

GROUPER FILLET COOKED TWO WAYS

金銀斑球

\$39

First Way:

Lightly battered tossed in sweet and sour sauce and sprinkled with pint nuts.

Second Course:

Stir-fried with truffle atop a bed of vegetables.

FRESH SCALLOPS with PINE NUTS & CONPOY

貳鬆炒帶子◎

\$25

Scallops stir-fried in a light ginger garlic white wine sauce, topped with pine nuts and crunchy conpoy.

FRESH SCALLOPS in **HOT POT**

黑椒野菌帶子煲

大千香辣蝦球❷ \$28

\$33

Stir-fried scallops and mushroom with black pepper sauce served in a sizzling hot pot.

COD with SOYA, **SCALLIONS & GARLIC**

香蔥燒汁銀雪魚

Lightly battered to absorb the fragrant soya sauce.



Lightly battered and tossed in a sweet and tangy sauce with chili pepper and sliced garlic.

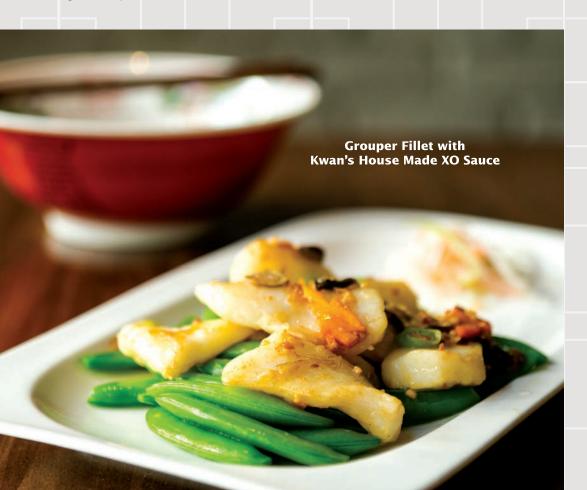
SWEET & SOUR PRAWNS

咕嚕大蝦球

\$21

\$21

Lightly battered and tossed in the traditional sweet and sour sauce with bell peppers.



SWEET & SOUR GROUPER FILLETS

松仁咕嚕石斑塊◎

\$23

Sliced grouper, lightly battered tossed in the traditional sweet and sour sauce then sprinkled with pine nuts.

GROUPER FILLET with KWAN'S HOUSE MADE XO SAUCE

XO醬炒斑球♡

\$28

Stir-fried grouper fillet with ginger and XO sauce served on a bed of seasonal vegetables.

GROUPER with SHIME II & CHINESE BROCCOLI

芥蘭松茸炒班球

\$28

Stir-fried grouper fillet and Shimeji mushrooms served atop bed of Chinese broccoli.

SHRIMP with LOBSTER SAUCE

台山蝦龍糊

\$21

Our version of the classic with a garlic white wine sauce served with Chinese black bean, minced chicken, scallions and egg.



Chili Garlic Prawns

LIVE SEAFOOD: LOBSTER, CRAB, **GREEN BASS**

海鮮:龍蝦、螃蟹、鱸魚

Seasonal - please order in advance.



夕辣 Spicy





POULTRY 雞/鴨

CRISPY SESAME CHICKEN

脆炸芝麻雞

\$15

Tender sliced chicken breast lightly battered and stir fried with a honey soya sauce, then sprinkled with white sesame.

CHIU CHOW STYLE CHICKEN with BASIL LEAVES

潮式川椒雞片♡

\$18

Stir-fried sliced chicken breast with Chiu Chow style peppercorn sauce. We can adjust the spiciness for you.

SWEET & SOUR CHICKEN

菠蘿咕嚕雞

\$16

Lightly battered chicken breast stir-fried with bell peppers and pineapple in a sweet and sour sauce.

TRADITIONAL LEMON CHICKEN

西檸雞

\$16

Lightly battered chicken breast served with a side of tart citrus sauce.

STIR-FRIED CHICKEN with SEASONAL VEGETABLES

時蔬炒雞片

\$18

Sliced chicken breast stir-fried with seasonal vegetables.

KUNG PAO CHICKEN with CASHEW

宮保雞丁〇

Chicken breast stir-fried with zucchini, celery, bell peppers and scallions served with cashew.

CHICKEN with BLACK BEAN SAUCE

乾蔥豆豉雞片

\$18

\$18

Sliced chicken breast, shallots, shiitake mushrooms, bell pepper, garlic tossed in Chinese black bean sauce.

TAIWANESE THREE CUPS CHICKEN

三杯雞片煲

\$18

A traditional Taiwanese chicken dish, sliced chicken breast with ginger, basil, scallion and garlic.

YELLOW CURRY with CHICKEN

咖哩雞片

\$18

Sliced chicken breast with bell peppers, zucchini and potato in yellow curry sauce.

夕 辣 Spicy

花生 Peanu

BEEF & PORK 豬/牛

BEEF TENDERLOIN with SWEET SOYA & MUSTARD

芥末瑞士汁牛柳

Pan-seared beef coated with soya sauce and grainy mustard.

SWEET & SOUR PORK

菠蘿咕嚕肉

\$16

\$18

\$18

\$22

Lightly battered pork stir-fried with bell peppers and pineapple in a sweet & sour sauce.

BEEF & MUSHROOM in SIZZLING HOT POT

珍珠菌蔥爆牛肉煲

Stir-fried with scallions, shallots, garlic in oyster sauce.

CHIU CHOW STYLE BEEF with BASIL

潮式川椒牛肉❷

Tender marinated flank steak stir-fried with Chiu Chow style peppercorn sauce. We can adjust the spiciness for you.

KUNG PAO BEEF with CASHEW

宮保牛肉

\$18

Stir-fried beef with zucchini, celery, bell peppers and scallions served with cashew.

PORK CHOP with LEMON SAUCE

香檸骨

\$18

Stir-fried pork chop pieces with lemon sauce.

PORK CHOP with SALT & PEPPER

椒鹽肉排

\$18

Stir-fried pork chop pieces with our house special spice.

YELLOW CURRY with BEEF

咖哩牛肉

\$18

Tender beef with bell peppers, zucchini and potato in yellow curry sauce.

BEEF TENDERLOIN with CASHEW & CHILI

燒汁腰果牛柳粒◎

Stir-fried beef tenderloin pieces with honey soya sauce with celery, pepper, zucchini and cashew.

TENDER PORK BELLY with STEAMED BUNS

梅子東坡肉

\$20

\$20

Tender pieces of pork belly served perfectly with our Chinese steamed buns, Northern Chinese style.



RICE & NOODLES 飯/麵

XO SEAFOOD FRIED RICE

XO醬海鮮炒飯

\$18

Wok-fried rice with Kwan's House-Made XO sauce, with shrimp and scallops.

TRUFFLE FRIED RICE with **ASSORTED VEGETABLES**

黑松露雜菜炒飯

\$15

\$16

Wok-fried rice with truffle oil, truffle and assorted vegetables.

CONPOY, EGG WHITE & **GINGER FRIED RICE**

瑶柱薑米蛋白菜粒炒飯 \$18

Wok-fried rice with dried scallops, egg white and ginger.

TAIWANESE VERMICELLI

鮮蝦腿絲新竹米

Stir-fried Taiwanese vermicelli with fresh shrimp, bean sprouts, celery, carrots and shredded cured ham.

SZECHUAN CHICKEN **FRIED RICE**

川椒雞炒飯

\$14

Wok-fried rice with chicken, onion and Szechuan spice.

E-FU NOODLES with **CRAB MEAT**

蟹肉乾燒伊麵

\$18

Stir-fried E-Fu noodles with crab meat, mushrooms, shredded carrots and snap peas.

PAN SEARED NOODLES with SEAFOOD

海鮮雙麵黃

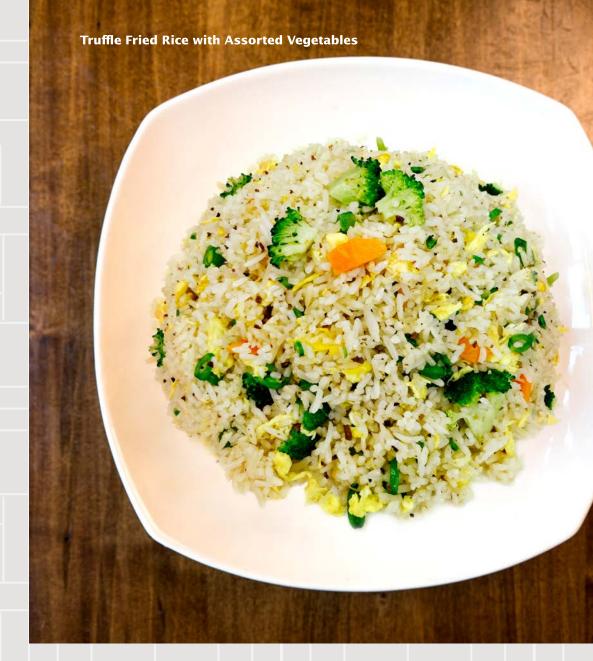
\$18

Noodles with grouper, prawns and scallop.

CHICKEN YA-CA MEIN

蒜香雜菜雞絲炒一家麵\$14

Stir-fried Chinese style noodles with shredded chicken, celery, carrots, cucumber, mushrooms and garlic.



Cantonese Chow Mein

CANTONESE CHOW MEIN

廣東炒麵

\$18

Pan seared noodles with seafood, chicken, beef, pork mushrooms and vegetables tossed in a dark soy sauce.

SINGAPORE FRIED **VERMICELLI**

星州炒米粉

\$16

\$16

Stir-fried vermicelli with shrimp, pork, egg and shredded vegetables in a curry flavoured sauce.

PAN SEARED NOODLES with the choice of BEEF, **CHICKEN or MUSHROOM**

野菌(牛肉/雞肉/雜菜) 雙麵黃

Choice of beer, chicken or vegetables served with mushroom atop a bed of crispy pan seared noodles.





GLUTEN-FREE

不含麩質



"Gluten-Free" designations are based on information provided by our ingredient suppliers.

Warning: normal kitchen operations involve shared cooking and preparation areas. Therefore we are unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities.



CHINESE BROCCOLI with GINGER

薑汁炒芥蘭

\$18

\$16

Cantonese style with white wine and ginger sauce.

BABY BOK CHOY with GARLIC

蒜茸白菜苗

Stir-fried baby Bok choy with minced garlic.

SNOW PEA LEAVES with SHIME JI MUSHROOM

松茸菌扒豆苗

\$25

Stir-fried snow pea leaves with ginger and white wine, topped with soya braised shimeji mushrooms.

STIR-FRIED ASSORTED SEASONAL VEGETABLES

清炒時令雜菜

\$16

\$18

STIR-FRIED CHICKEN with SEASONAL VEGETABLES

時蔬炒雞片

Sliced chicken breast stir-fried with seasonal vegetables.

STIR-FRIED PRAWNS with SEASONAL VEGETABLES

蝦球炒時蔬

\$23

Stir-fried prawns with seasonal vegetables.

FRESH SCALLOPS with PINE NUTS & CONPOY

貳鬆炒帶子◎

\$25

Scallops stir-fried in a light ginger garlic white wine sauce, topped with pine nuts and crunchy conpoy.

GROUPER with SHIMEJI & CHINESE BROCCOLI

芥蘭松茸炒班球

\$28

Stir-fried grouper fillet and Shimeji mushrooms served atop a bed of Chinese broccoli.

STIR-FRIED BEEF with SEASONAL VEGETABLES

時蔬炒牛肉

\$18

Sliced tender beef stir-fried with seasonal vegetables.

CHINESE BROCCOLI

with BEEF 芥蘭炒牛肉

\$22

BABY BOK CHOY with CHICKEN

蒜茸白菜苗炒雞片 s20

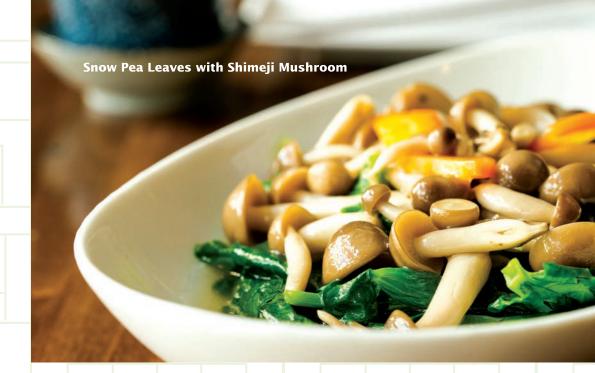
Sliced chicken breast stir-fried with baby bok choy & garlic.



● 素 🕙

素 Vegetarian





\$8

\$6

SOUP

湯

SEAFOOD PUMPKIN SOUP

海皇金瓜羹

Shrimp, scallops and pumpkin

SEAFOOD & TOFU SOUP

竹笙豆腐海皇羹

Shrimp, scallops, tofu and bamboo pith.

CREAMY CORN & CHICKEN SOUP

粟米忌廉雞茸羹

Sweet cream corn and minced chicken sprinkled with chopped cilantro.

RICE & NOODLES 飯/麵

SEAFOOD FRIED RICE

海鮮炒飯

\$18

\$14

Wok-fried rice with shrimp and scallops.

CONPOY, EGG WHITE & GINGER FRIED RICE

瑶柱薑米蛋白菜粒炒飯 \$18

Wok-fried rice with dried scallops, egg white and ginger.

SZECHUAN CHICKEN FRIED RICE

川椒雞炒飯❷

Wok-fried rice with chicken, onion and Szechuan spice.

TAIWANESE VERMICELLI

鮮蝦腿絲新竹米

\$16

\$6

Stir-fried Taiwanese vermicelli with fresh shrimp, bean sprouts, celery, carrots and shredded cured ham.

SINGAPORE FRIED VERMICELLI

星州炒米粉❷

\$16

\$16

Stir-fried vermicelli with shrimp, pork, egg and shredded vegetables in a curry flavoured sauce.

PAN SEARED NOODLES with MUSHROOM & SEASONAL VEGETABLES

野菌雜菜雙麵黃

Mushroom and seasonal vegetables served atop a bed of crispy pan seared noodles.

DESSERT 甜品

DEEP FRIED BANANA

炸香蕉

\$6

CHILLED MANGO PUDDING

香芒布甸

\$5

CHILLED COCONUT PUDDING

椰汁糕

\$5

\$5

STEAMED GOLDEN LAVA BUNS

黄金流沙包 (3 pc)









Before placing your order, please inform your server if a person in your party has a food allergy. Additionally, if a person in your party has a special dietary need (e.g. gluten intolerance), please inform your server at the beginning of your visit. We will do our best to accommodate your needs. Please be aware that our restaurant uses ingredients that contains ingredients including peanuts, tree nuts, eggs, fish, shellfish, milk, soy and wheat.

如閣下對某些食物過敏,請在下單時通知我們的服務員。此外,如閣下 有其他特殊的飲食需求(如麵筋過敏等),請在下單時通知我們的服務員。 我們會盡最大努力滿足您的需求。請注意,我們的餐廳使用含有主要的過 敏原成分之材料(花生、堅果、蛋、魚、貝類、牛奶、大豆和小麥)。



f KwanDimsumCuisine



KwanDimsum



KwanDimsum



KwanDimsum

