

粵
港

rio®

海鮮
酒家



K.J DimSum Seafood Restaurant

3700 W. Flamingo Rd.
Las Vegas NV 89103
Tel: (702) 777-2333

OPEN 7 DAYS
10.00: am ~ 10.00 pm

K.J Chinese Restaurant

777 Harrah's Rincon Way,
Valley Center ,California 92082
Tel : (760) 751-3100

OPEN 7 DAYS
Sunday- Thursday
11:00 am ~ 10:00 pm
Friday- Saturday
11:00 am ~ 11:00 pm



頭檯 *APPETIZER*

A			
1.	粵 港 拼 盤	<i>House Special Combination</i>	(S) 38 (L) 52
2.	海 蜆 分 蹄	<i>Jelly Fish & Pork Leg Sliced</i>	18.95
3.	炸 蝦 丸	<i>Deep Fried Shrimp Ball (2)</i>	9.95
4.	芝 士 雲 吞	<i>Deep Fried Wonton w/ Cheese (4)</i>	13.95
5.	春 卷	<i>Spring Rolls (2)</i>	5.95
6.	鍋 貼	<i>Pan Fried Pot Stickers (6)</i>	11.95
7.	龍 蝦 春 卷	<i>Lobster Egg Roll (2)</i>	10.95
9.	麻 辣 牛 筋	<i>Spicy Beef Tendon</i>	17.95
10.	玫 瑰 牛 腩	<i>Beef Flank with Rose</i>	13.95
11.	木 須 雞	<i>Mushu Chicken</i>	9.95



湯 類 *SOUP*

B			
1.	錦 繡 堯 柱 羹	<i>Dry Scallop with Mushroom Soup</i>	25.95
2.	蚧 肉 魚 肚 羹	<i>Crab Meat with Fish Maw Soup</i>	25.95
3.	海 鮮 豆 腐 羹	<i>Assorted Seafood Broth Bean Curd Soup</i>	25.95
4.	蚧 肉 粟 米 羹	<i>Crab Meat with Sweet Corn Soup</i>	25.95
5.	海 鮮 豆 腐 湯	<i>Assorted Seafood Bean Curd Soup</i>	25.95
6.	雞 蓉 粟 米 羹	<i>Chicken Sweet Corn Soup</i>	19.95
7.	西 湖 牛 肉 羹	<i>West Lake Beef Egg Flower Soup</i>	19.95
8.	酸 辣 湯	<i>Hot & Sour Soup</i>	19.95
9.	雲 吞 湯	<i>Wonton Soup</i>	19.95
10.	禾 雲 吞 湯	<i>House Special Wonton Soup</i>	23.95
11.	雲 吞 麵	<i>Wonton Noddle Soup</i>	20.95
12.	禾 雲 吞 麵	<i>House Special Wonton Noddle Soup</i>	25.95
13.	旦 花 湯	<i>Egg Flower Soup</i>	12.95





象拔蚌 *GEODUCK CLAM*

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| 1. 油泡象拔蚌 | <i>Sauteed Geoduck Clam</i> | (MTK. \$) 時價 |
| 2. 白灼象拔蚌 | <i>Boiled Geoduck Clam</i> | (MTK. \$) 時價 |
| 3. 日式象拔蚌刺身 | <i>Geoduck Clam (Sashimi)</i> ★ | (MTK. \$) 時價 |

龍蝦類 *LOBSTER*

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| 1. 日式龍蝦刺身 | <i>Lobster (Sashimi)</i> ★ | (MTK. \$) 時價 |
| 2. 上湯龍蝦 | <i>Braised Lobster In Superior Broth</i> | (MTK. \$) 時價 |
| 3. 薑蔥龍蝦 | <i>Braised Lobster with Ginger And Scallions</i> | (MTK. \$) 時價 |
| 4. 豉椒龍蝦 | <i>Braised Lobster with Black Bean Sauce</i> | (MTK. \$) 時價 |
| 5. 椒鹽龍蝦 | <i>Braised Lobster with Salt And Pepper Sauce</i> | (MTK. \$) 時價 |
| 6. 龍蝦粉絲煲 | <i>Braised Lobster with Ginger Scallion Vermicelli</i> | (MTK. \$) 時價 |
| 7. 避風塘龍蝦 | <i>House Special</i> | (MTK. \$) 時價 |
| 8. 蛋白龍蝦球 | <i>Lobster Ball with Egg White</i> | (MTK. \$) 時價 |

蚧類 *CRAB*

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|----------|--|--------------|
| 1. 薑蔥大蚧 | <i>Braised Crab with Ginger Scallions</i> | (MTK. \$) 時價 |
| 2. 豉汁大蚧 | <i>Braised Crab with Black Bean Sauce</i> | (MTK. \$) 時價 |
| 3. 蒜蓉蒸蚧 | <i>Steam Crab with Garlic Sauce</i> | (MTK. \$) 時價 |
| 4. 避風塘大蚧 | <i>Braised Whole Crab In House Special Sauce</i> | (MTK. \$) 時價 |
| 5. 粉絲蚧煲 | <i>Braised Whole Crab Vermicelli Clay Pot</i> | (MTK. \$) 時價 |



★ Consuming raw seafood Shellfish may increase your risk of food borne illness



蝦類 SHRIMP

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1.	西汁蜜桃蝦	Honey Walnut Creamy Shrimp	26.95
2.	油泡蝦球	Sauteed Shrimp	26.95
3.	豉汁蝦球	Shrimp with Black Bean Sauce	26.95
4.	椒鹽中蝦	Shrimp with Salt & Pepper Sauce	26.95
5.	宮寶蝦球	Kung Pao Shrimp	26.95
6.	腰果蝦球	Shrimp w/ Cashew Nut	26.95
7.	鮮蝦龍湖	Shrimp Cantonese Style	26.95
8.	甜酸蝦球	Sweet & Sour Shrimp	26.95
9.	時菜蝦球	Shrimp w/ Seasonal Vegetable	26.95

帶子 SCALLOP

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2.	油泡帶子	Sauteed Scallop	27.95
3.	川椒帶子	Sauteed Scallop Szechwan Style	27.95
4.	豉汁帶子	Scallop With Black Bean Sauce	27.95
5.	碧綠帶子	Sauteed Scallop With Seasonal Green	27.95
6.	黑椒帶子	Scallop With Black Pepper Sauce	27.95

貝殼蜆海鮮類 CLAM OYSTER SQUID

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2.	薑蔥生蠔	Sauteed Oyster with Ginger & Scallions	28.95
3.	炸生蠔	Deep Fried Oyster	28.95
4.	豉汁炒蜆	Clam with Black Bean Sauce	28.95
5.	薑蔥炒蜆	Clam with Ginger Scallions	28.95
6.	白灼蜆	Boiled Steamed Clam	28.95
7.	九層塔炒蜆	Clam with Basil Leaves	28.95
8.	椒鹽鮮魷	Deep Fried Squid With Spicy Salt	21.95
9.	豉椒鮮魷	Sauteed Fresh Squids With Black Bean Sauce	21.95
10.	油泡鮮魷	Sauteed Fresh Squid	21.95





魚類 *FISH*

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| 1. 清蒸龍利 | <i>Steamed Flounder Sole</i> | 32.00 |
| 2. 骨香龍利球 | <i>Crispy Fried Flounder & Sauteed Filet</i> | 42.00 |
| 3. 油泡龍利球 | <i>Sauteed Flounder Sole Filet</i> | 32.00 |
| 4. 碧綠班球 | <i>Sauteed Flounder Filet</i> | 22.95 |
| 5. 五柳班塊 | <i>Crispy Sweet & Sour Fish Filet</i> | 22.95 |
| 6. 椒鹽班球 | <i>Deep Fried Fish Filet with Spicy Salt</i> | 22.95 |

鐵板類 *SIZZLING*

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| 1. 鐵板黑椒帶子 | <i>Sizzling Scallops with Black Pepper</i> | 30.95 |
| 2. 鐵板豉汁帶子 | <i>Sizzling Scallops with Black Bean Sauce</i> | 30.95 |
| 3. 鐵板豉汁蝦 | <i>Sizzling Shrimp with Black Bean Sauce</i> | 30.95 |
| 4. 鐵板海鮮 | <i>Sizzling Seafood with Garlic</i> | 30.95 |
| 5. 鐵板薑蔥生蠔 | <i>Sizzling Oyster with Ginger Scallions</i> | 30.95 |
| 6. 鐵板豉汁生蠔 | <i>Sizzling Oyster with Black Bean Sauce</i> | 30.95 |

家禽類 *POULTRY*

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| 1. 北京片皮鴨 | <i>Imperial Peking Duck</i> | (一隻) 58.00 |
| 2. 當紅炸子雞 | <i>Crispy Fried Marinated Chicken</i> | (半隻) 22.95 (一隻) 42.00 |
| 3. 明爐燒鴨 | <i>Roast Duck</i> | (半隻) 22.95 (一隻) 42.00 |
| 4. 薑蔥淋雞 | <i>Chicken with Ginger & Scallions</i> | (半隻) 22.95 (一隻) 42.00 |
| 5. 上湯菜膽雞 | <i>Steamed Chicken with Green Vegetable</i> | (半隻) 22.95 (一隻) 42.00 |
| 6. 宮寶雞丁 | <i>Kung Pao Chicken</i> | 21.95 |
| 7. 腰果雞丁 | <i>Chicken with Cashew Nuts</i> | 21.95 |
| 8. 甜酸雞 | <i>Sweet & Sour Chicken</i> | 21.95 |
| 9. 西蘭雞球 | <i>Chicken w/ Seasonal Vegetable</i> | 21.95 |
| 10. 陳皮雞 | <i>Chicken w/ Orange Peel</i> | 21.95 |



牛肉類 *BEEF*

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| 1. 鐵板黑椒牛柳 | <i>Sizzling Tender Beef In Black Pepper Sauce</i> | 28.95 |
| 2. 中式牛柳 | <i>Steak Cantonese Style</i> | 28.95 |
| 3. 蒙古牛肉 | <i>Mongolian Beef</i> | 22.95 |
| 4. 蠔油牛肉 | <i>Sauteed Beef with Oyster Sauce</i> | 22.95 |
| 5. 鼓汁牛肉 | <i>Sauteed Beef with Black Bean Sauce</i> | 22.95 |
| 6. 時菜牛肉 | <i>Sauteed Beef with Seasonal Green</i> | 22.95 |
| 7. 陳皮牛肉 | <i>Sauteed Beef with Orange</i> | 22.95 |

豬肉類 *PORK*

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|----------|---|-------|
| 1. 京都排骨 | <i>Peking Style Spare Rib</i> | 21.95 |
| 2. 甜酸咕嚕肉 | <i>Sweet & Sour Pork</i> | 21.95 |
| 3. 椒鹽肉排 | <i>Pork Chop & Spicy Salt</i> | 21.95 |
| 4. 鹹魚蒸肉餅 | <i>Steamed Minced Pork with Salted Fish</i> | 21.95 |
| 5. 鹹蛋蒸肉餅 | <i>Steamed Minced Pork with Salted Egg</i> | 21.95 |
| 6. 生炒排骨 | <i>Special Style Spare Rib</i> | 21.95 |

煲仔類 *CLAY POT*

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| 1. 黑椒茄子牛柳煲 | <i>Beef Steak with Egg Plant & Black Pepper Sauce</i> | 26.95 |
| 2. 粉絲蝦煲 | <i>Shrimp with Vermicelli</i> | 26.95 |
| 3. 鹹魚雞粒豆腐煲 | <i>Salted Fish Diced Chicken & Bean Curd</i> | 23.95 |
| 4. 海鮮豆腐煲 | <i>Seafood with Bean Curd</i> | 23.95 |
| 5. 魚香茄子煲 | <i>Spicy Egg Plant</i> | 19.95 |



蔬菜豆腐類 *VEGETABLE & TOFU*

R			
1.	清炒菜遠	<i>Sauteed Chinese Green</i>	19.95
2.	蒜蓉白菜苗	<i>Sauteed Baby Pak Choy</i>	19.95
3.	蠔油芥蘭	<i>Chinese Broccoli In Oyster Sauce</i>	19.95
4.	上湯芥膽	<i>Mustard Green In Superior</i>	19.95
5.	干扁四季豆	<i>Braised String Bean</i>	19.95
6.	紅燒豆腐	<i>Braised Bean Curd in Brown Sauce</i>	19.95
7.	麻婆豆腐	<i>Bean Curd Szechuan Style</i>	19.95
8.	脆皮炸豆腐	<i>Crispy Deep Fried Bean Curd</i>	19.95
9.	百花蒸讓豆腐	<i>Steamed Bean Curd with Stuffed Shrimp</i>	19.95
10.	琵琶豆腐	<i>Pan Fried Minced Bean Curd with Pork</i>	19.95

粉麵飯類 *RICE • NOODLE*

S			
1.	干炒牛河	<i>Beef Chow Fun (Dry Fried Style)</i>	19.95
2.	豉椒牛河	<i>Beef Chow Fun with Black Bean Sauce</i>	19.95
3.	星洲炒米粉	<i>Singapore Rice Noodles</i>	19.95
4.	家鄉炒米粉	<i>Home Made Style Rice Noodles</i>	19.95
5.	蝦球炒麵	<i>Shrimp Pan Fried Noodles</i>	22.95
6.	海鮮炒麵	<i>Seafood Pan Fried Noodles</i>	22.95
7.	肉絲炒麵	<i>Shredded Pork Pan Fried Noodles</i>	19.95
8.	牛肉炒麵	<i>Beef Pan Fried Noodles</i>	19.95
9.	干燒伊麵	<i>Braised Yee Noodles</i>	19.95
10.	福建炒飯	<i>Fu Kien Seafood Fried Rice</i>	23.95
11.	生炒牛肉飯	<i>Fried Rice With Minced Beef</i>	19.95
12.	鹹魚雞粒炒飯	<i>Fried Rice Salted Fish & Chicken</i>	19.95
13.	楊州炒飯	<i>Yang Chow Fried Rice</i>	19.95
14.	堯柱海鮮蛋白炒飯	<i>Dry Scallop Seafood & Egg White Fried Rice</i>	25.95
15.	鴛鴦炒飯	<i>Dual shrimp & Chicken Fried Rice</i>	25.95
16.	白飯	<i>Steam Rice</i>	3.00

凍品•甜品 *DESSERT*

1.	水晶紅豆糕	<i>Crystal Red Bean Cake</i>	4.95
2.	香滑椰汁糕	<i>Coconut Cake</i>	4.95
3.	熱茶鐵觀音, 普洱茶	<i>Hot Tea \$5 Pot</i>	5.00
4.	美式咖啡	<i>Hot Coffee</i>	4.00

廚師推薦

8	花旗參燉烏雞 <i>Almond w/ bird net</i>	\$88	49	蝦乾魚肚浸菜膽 <i>Dry shrimp fish maw w/ vegetable</i>	\$28
13	碧綠鮑片 <i>Slice Abalone w/ Vegetable</i>	\$68	50	白飯魚煎蛋 <i>Sliver fish w/ egg</i>	\$18
14	粵港海味一品煲 <i>House special hot pot</i>	\$68	53	香煎銀雪魚 <i>Deep fried sea bass</i>	\$32
15	蝦子海參 <i>Braised sea Cucumber</i>	\$68	54	紅燒鱈魚煲 <i>sea bass clay pot</i>	\$32
22	涼拌海蜆 <i>Spicy Jelly Fish</i>	\$16	55	雪菜枝竹鱈魚煲 <i>sea bass w/ tofu & Vegetable clay pot</i>	\$32
23	粵港貴妃雞 (半隻/H) <i>House special steam Chicken (全/w)</i>	\$22.95 \$42	56	南瓜海鮮煲 <i>Pumpkin seafood clay pot</i>	\$26
29	薑蔥爆肥牛 <i>Slice beet w/ ginger & scallion</i>	\$28	57	潮式湯泡飯 <i>Chao Zhou congee</i>	\$26
31	鮮野菌炒肥牛 <i>Sauteed beef w/max Mushroom</i>	\$28	61	鐵板海皇玉子豆腐 <i>Sizzling Seafood w/ Tofu</i>	\$28
32	法式牛柳粒 <i>Sauteed beef (Cantonese Style)</i>	\$28	70	特色蟠龍茄子 <i>House Special Eggplant w/ Shrimp</i>	\$25
33	清湯牛腩 <i>Beef stew soup</i>	\$23	76	鐵板黑椒豬頸肉 <i>Sizzling Slice Pork w/ Black Peper Sauce</i>	\$25
34	枝竹羊腩煲 <i>House special lamb clay pot</i>	\$32	KJ 85	黑崧露撈雞 <i>Black Truffle with Chicken</i>	\$30
36	啫啫雞煲 <i>Chicken clay pot</i>	\$23	KJ 86	黑崧露牛柳粒 <i>Black Truffle w/ Tender Beef</i>	\$33
37	三杯雞 <i>House special sauteed chicken</i>	\$23	KJ 87	黑松露蝦球 <i>Black Truffle w/ Shrimp</i>	\$33
38	豬頸肉 <i>Slice pork w/ X.O. sauce</i>	\$23	KJ 88	避風塘茄子 <i>House Special Egg Plant</i>	\$18
39	梅菜心扣肉 <i>Steam slice pork belly</i>	\$21	KJ 90	黃金四季豆 <i>Braised String Bean w/ Salt Egg</i>	\$18
40	粵港小炒皇 <i>Stir fried special</i>	\$28	KJ 91	XO椒鹽豆腐 <i>Xo Salt & Peper Tofu</i>	\$16
41	金沙南瓜條 <i>Pumpkin w/ salty egg</i>	\$20	KJ 94	瑤柱海鮮炒粉絲 <i>Dry Scallop, Sea food w/ Clear Noodle</i>	\$25
43	黃金蝦球 <i>Shrimp w/ salty egg</i>	\$29	KJ 97	特式水煮牛	\$25
44	竹笙扒豆腐 <i>Bamboo w/ tofu</i>	\$25	KJ 98	特式水煮魚	\$25
45	靈芝菇扒玉子豆腐 <i>Bailing w/ tofu</i>	\$25			
46	瑤柱扒玉子豆腐 <i>Tofu w/ dry scallops</i>	\$28			
47	金銀蛋浸豆苗 <i>pea pot w/ salty egg</i>	\$34			
48	鮑魚菇扒菜苗 <i>Bailing w/ baby Vegetable</i>	\$26			