



KiKi 麵
noodle bar

米芝蓮二星名廚 Mitsuru Konishi 創作
Michelin Two-starred Chef Mitsuru Konishi Creation

🌶️ 辣 Spicy 🌶️🌶️ 特辣 Extra Spicy 🌿 可選無辣 Non-spicy Option

👨🍳 潮廳行政總廚張林波創作
Chiu Tang Executive Chef Cheung Lam Por Creation

如閣下對任何食物有過敏反應，敬請預先告訴餐廳職員
Please inform your server if you have any food allergies

所有價目以港幣計算；需加一服務費
All prices are in Hong Kong Dollars; subject to 10% service charge



KiKi 拌麵

KiKi Mixed Noodles

🌿 溫泉蛋肉味噌拌蔥油太麵 | \$118
KiKi Scallion Noodles, Miso Meat Sauce,
Soft-boiled Egg

🌿* KiKi 擔擔麵 | \$98
KiKi Dan Dan Noodles

🌿 蒼蠅頭拌麵 | \$98
Stir-fried Minced Pork Mixed Noodles,
Chive Flowers, Fermented Black Bean



KiKi 湯麵

KiKi Noodles in Soup

🌿 川味牛肉麵 | \$108
Sichuan-style Beef Noodles

👨🍳 潮州手打三寶麵 | \$98
Chiu Chow Assorted Meat Balls
Noodles

🌿 麻辣肉片紅白麵 | \$98
Sichuan Spicy Tofu Noodles,
Duck Blood, Sliced Pork



KiKi 茶
tea

👨🍳 廚師推介
Chef's recommendation

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甜品

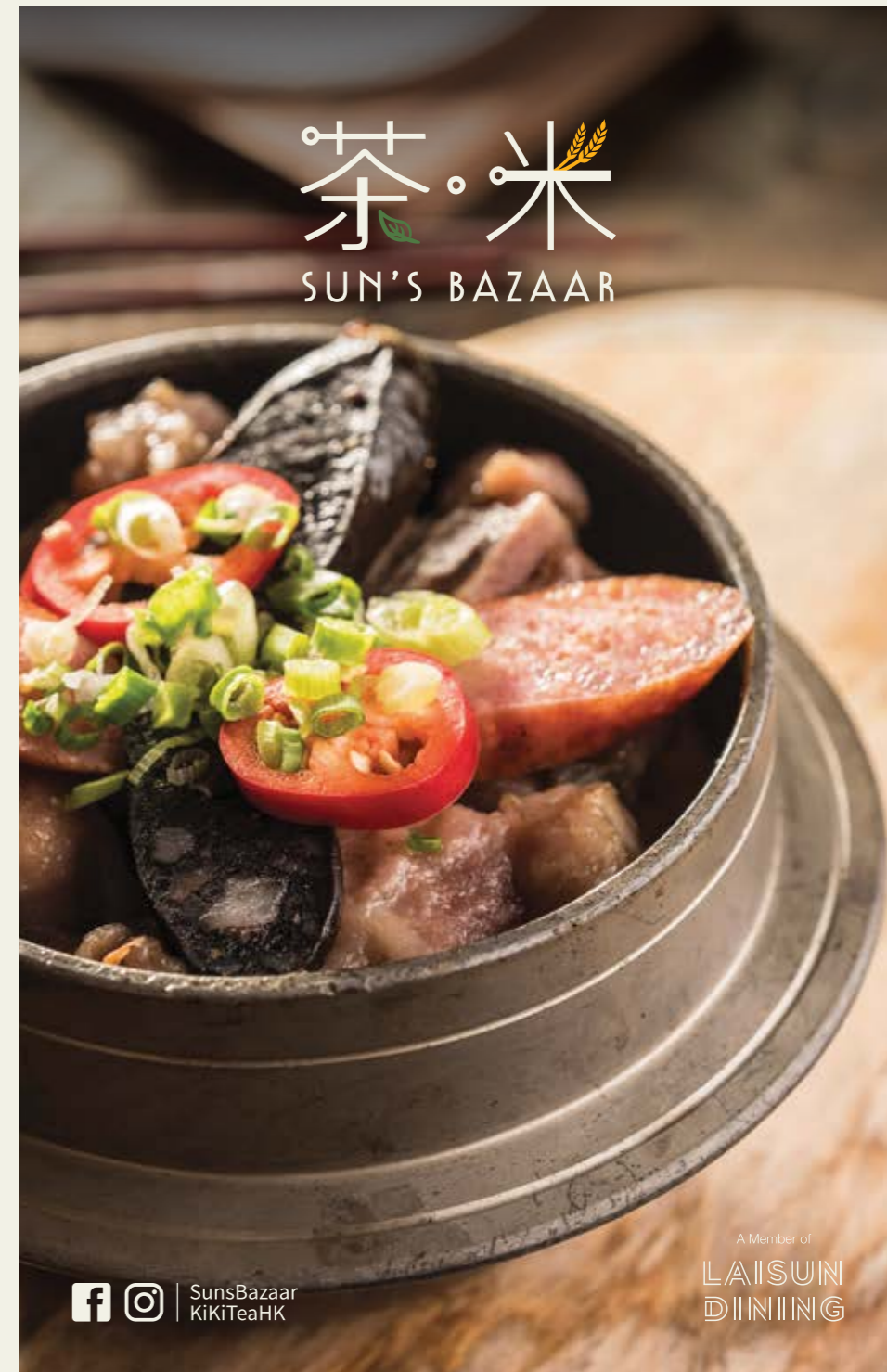
Dessert

👨🍳 伯爵戚風蛋糕配黑糖珍珠 | \$68
Earl Grey Chiffon Cake,
Brown Sugar Pearls

焙茶布丁拌黑糖珍珠 | \$38
Hojicha Pudding, Brown Sugar Pearls

KiKi 烤茶泡芙 | \$38
KiKi Roasted Tea Cream Puff

栗子蒙布朗 | \$38
Chestnut Mont Blanc



茶·米
SUN'S BAZAAR

f Instagram | SunsBazaar
KiKiTeaHK

A Member of
LAISUN
DINING



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前菜小食 Appetizer and Snacks

炸蝦餅 | \$98
Deep-fried Shrimp Patties

椒麻雞 | \$78
Deep-fried Chicken, Chilli Sauce

香茅炸雞翅 | \$68
Deep-fried Chicken Wings,
Lemongrass

五香滷三寶 | \$58
Marinated Assorted Pig's Delicacy

KiKi 棒棒雞 | \$48
De-boned Chicken, KiKi Spicy Sauce

鹽酥雞 | \$48
Taiwanese Popcorn Chicken

鹽酥八爪魚 | \$48
Taiwanese Popcorn Octopus

甜不辣 | \$48
Tempura, Taiwanese Style

涼拌皮蛋豆腐 | \$38
Century Egg, Tofu Salad

上湯浸娃娃菜 | \$36
Poached Chinese Baby Cabbage
in Soup

溏心蛋 | \$20
Soft-boiled Eggs



粥 Congee

陳皮龍躉片粥 | \$88
Giant Grouper Fillet Congee,
Dried Tangerine Peel

松茸鮮雞粥 | \$68
Chicken Fillet Congee,
Matsutake Mushrooms

溫泉蛋牛小排粥 | \$68
Beef Short Rib Congee,
Soft-boiled Egg

松茸香菇玉米粥 | \$58
Sweet Corn Congee,
Matsutake Mushrooms



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飯類 Rice

金銀蒜斑頭腩釜飯 | \$98
Grouper Belly, Duo of Garlic,
Rice Casserole

台式香腸排骨釜飯 | \$88
Taiwanese Sausage, Pork Ribs,
Rice Casserole

秘汁牛小排釜飯 | \$98
Beef Short Rib, Chef's Sauce,
Rice Casserole

寶島滷大排飯 | \$78
Taiwanese Braised Pork Chop Rice

脆皮大雞排飯 | \$78
Rice with Deep-fried
Crispy Chicken Fillet

野菌雜菜粒釜飯 | \$78
Mixed Vegetables, Assorted Mushrooms,
Rice Casserole

茶米滷肉飯 | \$58
Sun's Bazaar Braised Pork Rice



腸粉 Rice Roll

碧綠帶子撈腸粉 | \$58
Scallop, Vegetables,
Steamed Rice Roll

鮮龍躉片撈腸粉 | \$58
Giant Grouper Fillet,
Steamed Rice Roll

松露雜菌撈腸粉 | \$58
Black Truffle,
Assorted Mushrooms,
Steamed Rice Roll

手磨米漿白腸粉 | \$38
Steamed Plain Rice Roll



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茶米獨享鍋 Sun's Bazaar Mini Casserole

台式麻辣鍋 | \$108
Taiwanese Spicy Casserole,
Sliced Beef, Tofu, Vegetables

甘蔗羊肉鍋 | \$108
Braised Lamb Belly Casserole,
Sugar Cane, Vegetables

鴨血臭臭鍋 | \$98
Duck Blood Casserole,
Fermented Tofu, Meat Balls

麻油鮮雞鍋 | \$98
Sesame Oil Chicken Casserole,
Fish Dumplings, Vegetables

藥燉排骨鍋 | \$98
Double-boiled Spare Rib Casserole,
Chinese Herbs

配白飯或冬粉 Served with Rice or Glass Noodles

