

Restaurant Kim Hour Menu

+1 514-725-7118

3870 Rue Jarry E, Montréal, QC H1Z 2G9, Canada

❖ Nos Specialites

Champignons Prince Sautées Aux Feuilles De Pois «Mange-Tout	CA\$18.00
Tofu Frit Farcie Aux Pâtes De Crevettes	CA\$18.00
Champignons Shiitake Farcis Aux Pâtes De Crevettes	CA\$20.00
Boeuf Tendre À La Vapeur	CA\$18.00
Poulet Chinois À La Vapeur	CA\$20.00

Restaurant Kim Hour, located at 3870 Rue Jarry E in Montréal, offers a menu that is both inviting and full of flavor, perfect for anyone seeking authentic Asian cuisine. The moment you browse the **Restaurant Kim Hour Menu**, it becomes clear that the chefs put care and creativity into every dish, ensuring a memorable dining experience for both newcomers and regular patrons. The menu is thoughtfully curated, highlighting a blend of fresh ingredients, classic flavors, and signature preparations that reflect the restaurant's dedication to quality.

Starting with the **Nos Specialites**, diners are immediately drawn to a variety of dishes that showcase unique combinations and skillful cooking techniques. The **Champignons Prince Sautées Aux Feuilles De Pois «Mange-Tout»** is a standout. This dish features tender Prince mushrooms sautéed to perfection with crisp snow pea leaves, creating a delightful mix of textures. The mushrooms are cooked just right-soft yet firm-while the snow peas add a fresh crunch, making each bite balanced and flavorful. It's a dish that embodies simplicity done right, emphasizing the natural taste of the ingredients while offering a subtle, satisfying seasoning that doesn't overpower.

Another highlight from the specialty menu is the **Tofu Frit Farcie Aux Pâtes De Crevettes**. This fried tofu, stuffed with shrimp paste, is a treat for both the eyes and the palate. The golden-brown tofu is crisp on the outside, revealing a savory, umami-rich filling inside. The shrimp paste is perfectly seasoned, blending harmoniously with the delicate tofu texture. It's a dish that feels indulgent without

being heavy, and it's a perfect example of how **Restaurant Kim Hour Menu** takes classic recipes and elevates them with thoughtful preparation.

For those who enjoy stuffed mushrooms, the **Champignons Shiitake Farcis Aux Pâtes De Crevettes** is a must-try. Shiitake mushrooms, known for their rich, earthy flavor, are generously filled with shrimp paste and cooked to perfection. Each mushroom offers a burst of umami and a satisfying bite, making it a dish that works beautifully as an appetizer or even as part of a main course. The combination of flavors is intricate yet approachable, ensuring it appeals to a wide range of diners.

Meat lovers will find plenty to love in the **Boeuf Tendre À La Vapeur**. This steamed tender beef is cooked to maintain maximum juiciness and flavor. The steaming method ensures the beef stays incredibly tender, allowing its natural taste to shine. It's served with subtle seasonings that enhance rather than mask the flavor, creating a dish that is both comforting and refined. Pairing this with rice or steamed vegetables elevates it into a full, satisfying meal.

The **Poulet Chinois À La Vapeur** is another standout, particularly for fans of poultry prepared with care. This Chinese-style steamed chicken is tender, juicy, and flavorful, absorbing the aromatic seasonings used during steaming. The dish is a perfect representation of **Restaurant Kim Hour Menu's** philosophy: letting high-quality ingredients speak for themselves through careful preparation. It's a dish that is light yet deeply satisfying, making it ideal for both lunch and dinner.

What makes **Restaurant Kim Hour Menu** particularly appealing is the way it balances rich, indulgent dishes with lighter, vegetable-focused options. Each specialty is designed to complement the others, allowing diners to create a meal that is varied in both taste and texture. Whether you're in the mood for crisp vegetables, delicate seafood, or tender meats, the menu ensures every palate is satisfied.

The overall experience of dining at Restaurant Kim Hour is enhanced by the menu's thoughtful structure. Dishes are clearly described, helping diners imagine what each plate will offer, and the specialties are highlighted to guide first-time visitors toward the most recommended choices. The combination of flavors, textures, and preparation techniques demonstrates the restaurant's commitment to quality, making it clear why it has become a favorite in Montréal.

From the moment the first dish arrives at the table, it's evident that the chefs take pride in their work. The flavors are layered yet balanced, and the presentation is both appealing and practical. The **Restaurant Kim Hour Menu** manages to capture the essence of traditional Asian cooking while also offering dishes that feel fresh and modern. Each bite is a testament to the restaurant's dedication to creating memorable culinary experiences.

In addition to the standout specialties, the menu provides a range of options suitable for different tastes and dietary preferences, making it accessible for everyone. Whether you're planning a family dinner, a casual meal with friends, or a special occasion, the carefully crafted menu ensures there's something delightful for every diner.

In summary, **Restaurant Kim Hour Menu** at 3870 Rue Jarry E, Montréal, is a culinary journey worth exploring. From the **Champignons Prince Sautéés Aux Feuilles De Pois «Mange-Tout»** to the **Poulet Chinois À La Vapeur**, each dish showcases the restaurant's skill and dedication to authentic, flavorful cooking. The menu's diversity, attention to detail, and emphasis on fresh, high-quality ingredients make it easy to see why this restaurant stands out. For anyone seeking a memorable dining experience in Montréal, exploring the **Restaurant Kim Hour Menu** is an absolute must.

The menu's combination of taste, texture, and presentation ensures a dining experience that is both satisfying and memorable. Whether you are a fan of vegetables, seafood, or tender meats, every dish is crafted to delight. It's a menu that invites exploration, encourages sharing, and leaves a lasting impression—perfectly capturing the essence of what makes Restaurant Kim Hour a favorite among locals and visitors alike.