

APPETIZER

餐前小食



雜菜春卷 (2條起) Veggie spring roll (min 2 per order)	每條(each) \$3.00
百花炸釀蟹鉗 (2隻起) Stuffed crab claw stick (min 2 per order)	每隻(each) \$9.50
脆炸小蝦 Crispy shrimp	\$10.00
鮮蝦大沙律 (4位起) (敬請預訂) Jumbo shrimp fresh fruit salad (min 4 per order) (order in advance only)	每位(each) \$14.00
葡汁焗釀響螺 (2隻起) Baked stuffed sea whelk with meat in Portuguese sauce (min 2 per order)	每隻(each) \$10.00
法式煎羊架 (2件) Grilled Lamb chop in French style (2 pieces)	\$20.00
糯米釀雞翼 (2隻起) (敬請預訂) Deep fried chicken wing stuffed with sticky rice & preserved meat (min 2 per order) (order in advance only)	每隻(each) \$13.00
醬爆鴨舌拼海蜆 Marinated duck tongue with jelly fish	\$15.00
秘製五香牛腩 Five-spice marinated beef shank	\$13.00
椒鹽頂級白飯魚 Pepper & salt deep fried top grade Chinese noodle fish	\$28.88
五香燻魚 Smoked five-spice fish	\$14.00
涼拌海蜆 Jelly fish with house sauce (cold)	\$12.00
魚米之鄉 (海鮮生菜包) (2位起) Stir fried seafood with lettuce wrap (min 2 per order)	每位(each) \$8.00



BARBECUE 明爐燒味

- 馳名醬燒琵琶鴨 (敬請預訂) 一隻(whole) \$60.00
House special barbecue "Pipa" duck (order in advance only)
- 金陵片皮乳豬 (敬請預訂) 全隻(whole) \$270.00
Barbecued whole suckling pig served with pancake
- 金豬大紅袍 全隻(whole) \$250.00 半隻(half) \$130.00
Barbecued suckling pig
- 乳豬拼盤 \$52.00
Roasted suckling pig combination platter
- 脆皮乳豬件 \$45.00
Roasted suckling pig
- 乳豬雙拼 \$48.00
Roasted suckling pig two-item platter
- 明爐燒鴨 半隻(half) \$28.00 一隻(whole) \$52.00
Roasted duck
- 玫瑰叉燒 \$18.00
Barbecued pork
- 燒味拼盤 \$38.00
Barbecued combination platter
- 燒味雙拼 \$28.88
Barbecued two-item platter
- 玫瑰露豉油皇走地雞 (敬請預訂) 一隻(whole) \$38.00
Poached free range chicken in supreme soy sauce (order in advance only)



BIRD'S NEST SOUP, ABALONE, SHAKE'S FIN & SEA CUCUMBER

燕窩. 鮑. 參. 翅. 肚

Bird's Nest Soup 燕窩類

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| 鮮蟹肉鮑絲燴燕窩 | 每位(each) \$60.00 |
| Braised bird's nest soup with shredded abalone & fresh crab meat | |
| 鮮拆蟹肉燴燕窩 | 每位(each) \$50.00 |
| Braised bird's nest soup with fresh crab meat | |
| 清湯燕窩 | 每位(each) \$50.00 |
| Braised bird's nest soup with supreme broth | |
| 蟹皇扒燕窩 | 例(reg) \$160.00 |
| Braised bird's nest soup with crab roe | |
| 紅燒燕窩 | 每位(each) \$50.00 |
| Braised bird's nest soup with house stock | |
| 椰汁燉官燕 | 每位(each) \$50 |
| Double boiled bird's nest soup in coconut milk | |



CUVSAVICTORIA

BIRD'S NEST SOUP,
ABALONE, SHAKE'S FIN
& SEA CUCUMBER

燕窩. 鮑. 參. 翅. 肚



Abalone
鮑魚類

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| 腿汁原隻湯鮑 (6頭)
Braised whole abalone from (6 head) | \$22.00 |
| 腿汁原隻湯鮑 (2頭) (2隻起)
Braised whole abalone from (2 head) | \$48.00 |
| 腿汁扣原隻吉品鮑 (32頭)
Braised whole dried abalone from Japan (32 head) | \$55.00 |

BIRD'S NEST SOUP,
ABALONE, SHAKE'S FIN
& SEA CUCUMBER

燕窩. 鮑. 參. 翅. 肚



Shark's Fin soup
魚翅類

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| 寶鼎佛跳牆 (敬請預訂)
Double-boiled soup " Buddhas Jump Over the Wall "
(order in advance only) | 每位(each) \$160.00 |
| 原隻火燻燉金山勾鮑翅 15兩(teal) (敬請預訂)
Double-boiled premium shark's fin soup with Chinese prosciutto ham
(order in advance only) | \$650.00 |
| 高湯鳳吞翅 15兩(teal) (敬請預訂)
Double-boiled soup with premium shark's fin stuffed in whole chicken
(order in advance only) | 大鼎(large) \$650.00 |
| 仙鶴神針 (敬請預訂)
Double-boiled soup with premium shark's fin stuffed in whole squab
(order in advance only) | 每位(each) \$120.00 |
| 菜膽雞燉金山勾鮑翅 2兩(teal) (敬請預訂)
Double-boiled premium shark's fin soup with chicken & vegetable
(order in advance only) | 每位(each) \$128.00 |
| 鮮拆蟹肉燴金山勾鮑翅 (2兩teal)
Braised shark's fin soup with fresh crab meat | 每位(each) \$108.00 |
| 紅燒蟹黃大生翅
Braised shark's fin soup with crab roe | 每位(each) \$60.00 |
| 紅燒金山勾大鮑翅
Braised shark's fin soup in house stock | 每位(each) \$98.00 |
| 紅燒蟹肉大生翅
Braised shark's fin soup with fresh crab meat | 每位(each) \$45.00 例(reg) \$108.00 |
| 紅燒雞絲大生翅
Braised shark's fin soup with shredded chicken | 每位(each) \$40.00 例(reg) \$100.00 |

定制属于你的宴会



**BIRD'S NEST SOUP,
ABALONE, SHAKE'S FIN
& SEA CUCUMBER**

燕窩. 鮑. 參. 翅. 肚



Sea Cucumber

海參類

鮑汁扣原條南美腰參 (15頭) 每條(each) \$48.00
Braised whole sea cucumber with abalone sauce

鮑汁扣原條南美腰參 (25頭) 每條(each) \$32.00
Braised whole sea cucumber with abalone sauce

蝦子燒原條禿參 每條(each) \$32.00
Braised whole sea cucumber with dried shrimp roe

京蔥醬爆海參 \$40.88
Wok fried sea cucumber with leek

紅燒海參蝦球 \$44.88
Wok fried jumbo shrimp & sea cucumber

百花釀海參 每條(each) \$38
Braised whole sea cucumber with shrimp paste stuffing

**Fish Maw
花膠**

原隻特級厚花膠 每件(each)350g-450g 時價 (seasonal price)
(敬請預訂)
Braised thick fish maw with abalone sauce (order in advance only)





SOUP

滋味湯羹



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| 魚湯浸原條青斑片白菜苗 (2lb) | \$78.00 |
| Poached green bass filet with baby bok choy in fish soup | |
| 香茜原條青斑片魚湯爐 (2lb) | \$78.00 |
| Poached green bass filet in spicy Thai fish soup | |
| 鮑絲鮮拆蟹肉魚肚羹 | 每位(each) \$20.00 |
| Fish maw, shredded abalone with fresh crab meat soup | 例(reg) \$50.00 |
| 鮑絲海味羹 | 每位(each) \$20.00 |
| Shredded abalone & assorted dried seafood soup | 例(reg) \$50.00 |
| 鮮拆蟹肉魚肚羹 | 每位(each) \$12.00 |
| Fish maw with fresh crab meat soup | 例(reg) \$40.00 |
| 粟米魚肚羹 | 每位(each) \$12.00 |
| Fish maw with sweet corn soup | 例(reg) \$40.00 |
| 花膠陳皮鴨絲羹 | 每位(each) \$12.00 |
| Fish maw & shredded barbecued duck soup | 例(reg) \$40.00 |
| 龍皇太子羹 | 每位(each) \$10.00 |
| Shrimp, scallop, bean vermicelli soup | 例(reg) \$35.00 |
| 豆腐海皇羹 | 每位(each) \$10.00 |
| Seafood soup with tofu | 例(reg) \$35.00 |
| 雞蓉粟米羹 | 每位(each) \$10.00 |
| Chicken & sweet corn soup | 例(reg) \$35.00 |
| 海鮮酸辣湯 | 每位(each) \$10.00 |
| Hot & sour soup with seafood | 例(reg) \$35.00 |
| 鮮蝦雲吞湯 | 每位(each) \$12.00 |
| Fresh shrimp wonton soup | 例(reg) \$40.00 |
| 雜菜豆腐羹 | 每位(each) \$10.00 |
| Vegetable soup with tofu | 例(reg) \$35.00 |

SEAFOOD COOKING CHEF'S RECOMMENDATION

海鮮百味煮法

(皇帝蟹/龍蝦/溫哥華蟹/游水魚/象拔蚌)



Alaska King crab Seasonal Price

皇帝蟹

Chef's Cooking Recommendation

廚師煮法推介

刺身

Sashimi served wasabi & Japanese soy sauce

蒜茸粉絲蒸

Steamed with garlic bean vermicelli

美極焗

Stir fried with Maggi sauce

黃金焗

Stir fried with salted egg yolk

薑蔥焗

Stir fried with ginger & green onion

上湯焗

Stir fried with house stock

牛油芝士焗

Baked with butter & cheese sauce

避風塘炒

Stir fried with spicy ground pork & chilli

花雕蒸

Steamed with Chinese wine sauce

Nova Scotia lobster Seasonal Price

龍蝦

Chef's Cooking Recommendation

廚師煮法推介

干絲萬縷

Stir fried with bean vermicelli

美極焗

Stir fried with Maggi sauce

黃金焗

Stir fried with salted egg yolk

薑蔥焗

Stir fried with ginger & green onion

上湯焗

Stir fried with house stock

牛油芝士焗

Baked with butter & cheese sauce

茄汁焗

Baked with tomato sauce

避風塘炒

Stir fried with spicy ground pork & chilli

蒜香炒

Stir fried with garlic

SEAFOOD COOKING CHEF'S RECOMMENDATION

海鮮百味煮法

(皇帝蟹/龍蝦/溫哥華蟹/游水魚/象拔蚌)

Vancouver Dungeness Crab - Seasonal Price

溫哥華蟹

Chef's Cooking Recommendation

廚師煮法推介

花雕蒸

Steamed with Chinese wine sauce

香辣焗

Stir fried with spicy sauce

豉椒炒

Stir fried with black bean & bell pepper sauce

星州白胡椒炒

Stir fried with white pepper Singapore style

薑蔥炒

Stir fried with ginger & green onion

避風塘炒

Stir fried with spicy ground pork & chili

大千焗

Stir fried with spicy chili sauce

油浸

Deep fried served supreme soy sauce

上湯焗

Stir fried with house stock

鹽酥炸

Crispy fried with salted spice

Geoduck Clam - Seasonal Price

象拔蚌

Chef's Cooking Recommendation

廚師煮法推介

堂灼

Boiled hot pot

刺身

Sashimi served wasabi & Japanese soy sauce

油泡

Stir fried with yellow chive

XO 醬皇子菰炒

Stir fried with king oyster mushroom in XO chili sauce

Fresh daily fish Seasonal Price

游水魚

清蒸

Steamed with ginger & green onion

油浸

Deep fried served supreme soy sauce

五柳甜酸

Deep fried served with sweet & sour sauce & pickle vegetable





SEAFOOD 海鮮



- 特色富貴大龍蝦 (椒鹽頭爪、炒龍蝦球) (4磅) \$168.00
 Yin Yan jumbo lobster (4Lb) (pan seared head & claws, sautéed tail meat)
- 焗原個海鮮南瓜盅 (敬請預訂) \$48.88
 Baked whole pumpkin with seafood in light curry sauce (order in advance only)
- 桂花魚肚炒海鮮 \$30.88
 Scramble egg with fish maw, seafood & bean sprout
- 原條骨香龍利球 (敬請預訂) 半條(half) \$42.00 原條(whole) \$80.00
 Stir fried filet of sole serve with crispy bone
- 魚湯浸原條青斑片白菜苗 (2lb) \$78.00
 Poached green bass filet with baby bok choy in fish soup
- 香茜原條青斑片魚湯爐 (2lb) \$78.00
 Poached green bass filet in spicy Thai fish soup
- 蔥香青斑球 (2lb) \$68.00
 Steamed filet of green bass green onion
- 海鮮生菜包 \$32.88
 Stir fried seafood with lettuce wrap
- 油泡三鮮 \$36.88
 Stir fried shrimp, scallop & groupa filet with vegetable
- 黃金焗生蠔 \$33.88
 Pan fried oyster with salted egg yolk
- 金錢貝蜜餞生蠔 \$33.88
 Pan fried oyster in honey garlic sauce with Chinese pancake



SEAFOOD
海鮮

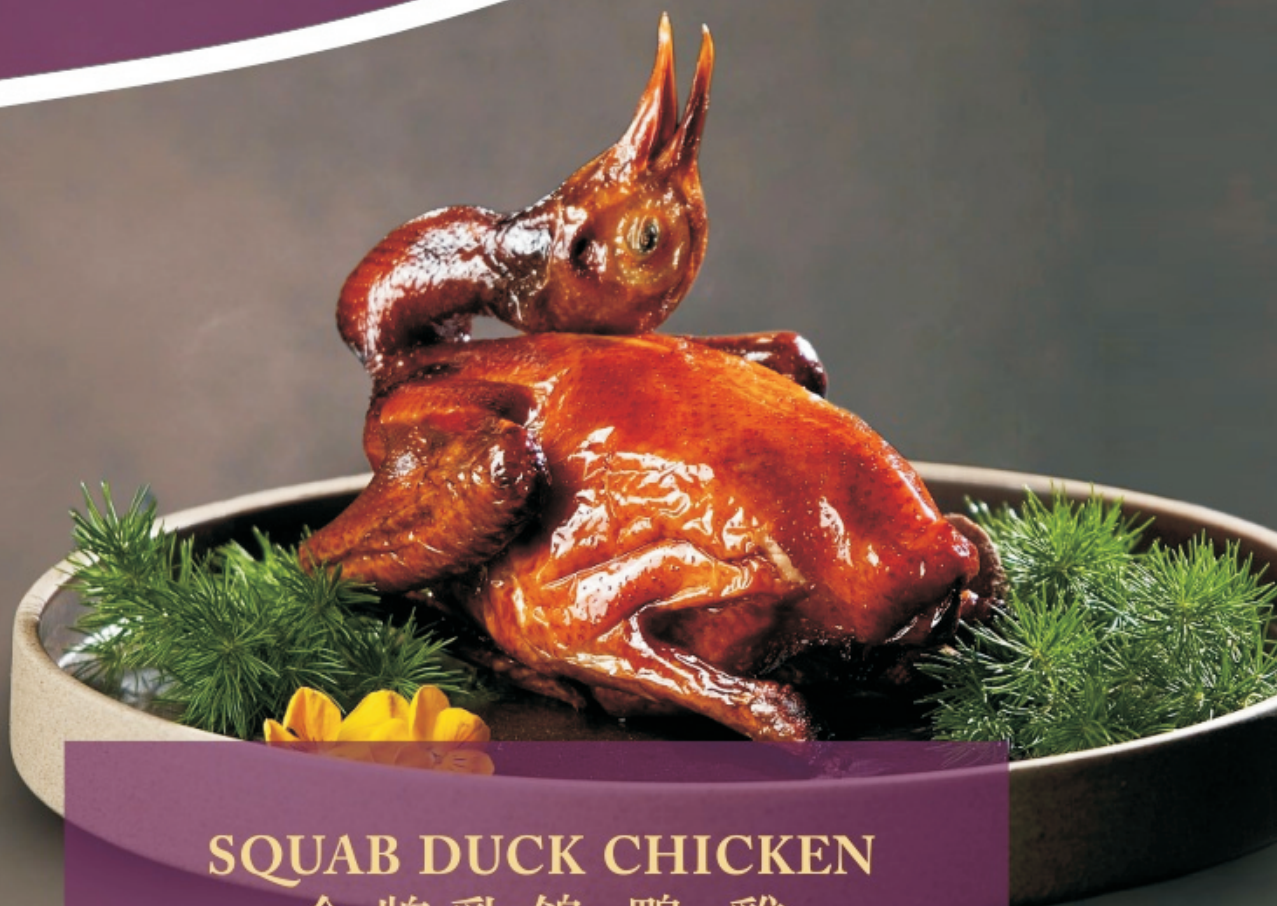
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| 避風塘炒生蠔 | \$33.88 |
| Pan fried oyster with spicy minced pork & XO chili sauce | |
| 海鮮賽螃蟹 | \$30.88 |
| Scramble egg white with seafood | |
| 富貴年糕炒溫蟹 | (2lb) \$70.00 |
| Stir fried Dungeness crab with Korean rice cake | |
| 海鮮粉絲什菜煲 | \$32.88 |
| Assorted seafood with vegetable & bean vermicelli hot pot | |
| 鮮拆蟹肉金菰扒豆苗 | \$32.88 |
| Blanched snow pea leaf & Enoki mushroom with crabmeat sauce | |
| 海皇蒸乳酪 | \$34.88 |
| Steamed milk custard topped with seafood sauce | |
| 雀巢海中寶 | \$38.88 |
| Stir fried assorted seafood with vegetable served on crispy nest | |
| 珍寶老虎大蝦皇 (美極/黃金焗) | 2隻起 每隻(each) \$9.00 |
| Stir fried jumbo tiger shrimp (Maggi sauce or salted egg yolk sauce) (Min. 2 per order) | |
| 油泡玻璃蝦球 | \$36.88 |
| Stir fried crystal jumbo shrimp | |
| 紅燒海參蝦球 | \$44.88 |
| Wok fried jumbo shrimp & sea cucumber | |
| 椒鹽蝦球 | \$36.88 |
| Stir fried jumbo shrimp with salted spice | |
| 千島蝦球 | \$36.88 |
| Stir fried jumbo shrimp with Thousand Island sauce | |
| 四川蝦球 | \$36.88 |
| Stir fried jumbo shrimp with Szechuan spicy sauce | |
| 生汁琥珀明蝦球 | \$36.88 |
| Stir fired jumbo shrimp with Miracle sauce & honey walnut | |
| 西施明蝦球 | \$36.88 |
| Stir fried jumbo shrimp with scramble egg white | |
| 鮑汁百花釀原條皇子菰 | 5 條 (5 pcs) \$40.88 |
| Stuffed king oyster mushroom with shrimp paste in abalone sauce | |

SEAFOOD

海鮮



腰果蝦仁 Stir fried shrimp with cashew nut & diced vegetable	\$28.88
宮保蝦仁 Ku Bo spicy shrimp	\$28.88
雀巢蝦球 Stir fried jumbo shrimp with vegetable served in crispy nest	\$42.88
龍蝦糊 Stir fried shrimp with lobster sauce	\$28.88
鮮蝦玉子豆腐蒸乳酪 Steamed milk custard with egg tofu & shrimp	\$26.88
金銀黃旗斑球 (各6件) Yin Yan groupa filet (stir fried & crispy fried) (6 pcs per each)	\$78.88
椒鹽黃旗斑塊 Stir fried groupa filet with salted spice	\$52.88
吉列黃旗斑塊 Groupa filet cutlet	\$52.88
甜酸黃旗斑塊 Sweet & sour groupa filet	\$52.88
菜遠黃旗斑球 Stir fried groupa filet with vegetable	\$52.88
生燜黃旗斑尾 Braised groupa tail with vegetable, tofu & pork	\$82.88
玉樹魚肚麒麟黃旗斑球 Steamed groupa filet with fish maw & Chinese prosciutto ham	\$82.88
粟米黃旗斑塊 Crispy fried groupa filet served with sweet corn sauce	\$52.88
皇子菰炒帶子 Stir fried scallop with king oyster mushroom	\$36.88
金銀翡翠帶子 Crispy & stir-fried scallop served with vegetable	\$42.88
豉汁炒帶子 Stir fried scallop with black bean sauce	\$36.88
扇影金腿帶子 Pan seared scallop with Chinese prosciutto ham & vegetable	\$52.88
XO醬松茸菇炒帶子 Stir fried scallop and mushroom in XO chili sauce	\$36.88



SQUAB DUCK CHICKEN 金牌乳鴿. 鴨. 雞

Squab 乳鴿

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| 金牌手淋脆皮乳鴿 (農場直銷)
Roasted whole spice-marinate squab | \$38.00 |
| 玫瑰豉油皇乳鴿 (敬請預訂)
Poached squab in supreme soy sauce (order in advance only) | \$38.00 |

Duck 鴨

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| 馳名北京片皮鴨 (二度炒鴨鬆)
Roasted whole Peking duck-2 courses-stir fried minced duck with lettuce wrap | \$65 |
| 明爐燒鴨
Barbecued duck | 半隻(half) \$28.00 一隻(whole) \$52.00 |
| 富貴八寶鴨 (敬請預訂)
Stuffed whole duck with 8 treasure & vegetable (order in advance only) | 一隻(whole) \$78.00 |
| 香酥荔茸鴨 (敬請預訂)
Crispy boneless duck stuffed with mashed taro (order in advance only) | 半隻(half) \$32.00 一隻(whole) \$60.00 |
| 羅漢扒大鴨
Braise duck with Buddha vegetable | 半隻(half) \$32.00 一隻(whole) \$60.00 |
| 八珍扒大鴨
Braised duck with mushroom, seafood & meat | 半隻(half) 40.00 一隻(whole) \$72.00 |



SQUAB DUCK CHICKEN

金牌乳鴿. 鴨. 雞



Chicken

雞

獨家手淋脆皮雞	半隻(half) \$20.00	一隻(whole) \$34.00
Roasted crispy chicken		
馳名南乳吊燒走地雞 (敬請預訂)		一隻(whole) \$48.00
Roasted free range chicken marinated in preserved red bean curd sauce (order in advance only)		
玫瑰露豉油皇走地雞 (敬請預訂)		一隻(whole) \$38.00
Poached free range chicken in supreme soy sauce (order in advance only)		
古法糯米釀全雞 (敬請預訂)		一隻(whole) \$68.00
Roasted chicken stuffed with sticky rice & preserved meat (order in advance only)		
古法鹽焗走地雞 (敬請預訂)		一隻(whole) \$48.00
baked free range chicken in kosher salt (order in advance only)		
瑤柱貴妃走地雞	半隻(half) \$20.00	一隻(whole) \$38.00
Poached free range chicken in conpoy stock		
金華玉樹雞	半隻(half) \$32.00	一隻(whole) \$60.00
Steamed boneless chicken with vegetable & Chinese prosciutto ham		
菜膽上湯雞	半隻(half) \$26.00	一隻(whole) \$50.00
Blanched chicken with broth & seasonal vegetable		
皇子菰炒雞柳		\$22.88
Stir fried boneless chicken with king oyster mushroom		
腰果炒雞丁		\$22.88
Stir fried diced chicken with cashew nut		
乾蔥豆豉雞		\$22.88
Stir fried boneless chicken with shallot & preserved black bean		
左宗棠雞		\$22.88
General Tso' s chicken filet		
香辣大千雞		\$22.88
Chicken filet with dried chili		
宮保雞丁		\$22.88
Ku Bo spicy chicken		
魚香雞柳		\$22.88
Chicken filet with chili sauce		
西檸煎軟雞		\$22.88
Crispy chicken filet with lemon sauce		
籠仔荷葉蒸走地雞		\$28.88
Steamed free range chicken on lotus leaf in bamboo basket		
栗子生炒走地雞		\$28.88
Stir-fried free-range chicken with chestnut		



PORK AND BEEF 牛肉，豬肉

馳名法國紅酒燴牛肋骨 Braised beef short rib with French red wine sauce	\$78
中式牛柳 Beef tenderloin in sweet tomato sauce in Chinese style	\$32.88
蒜香牛柳件 Pan fried beef tenderloin in garlic sauce	\$32.88
美極牛柳件 Pan fried beef tenderloin in Maggi sauce	\$32.88
美極腰果牛柳粒 Stir fried beef tenderloin with cashew nut in Maggi sauce	\$28.88
黑椒琥珀牛柳粒 Stir fried beef tenderloin with honey walnut in Maggi sauce	\$28.88
薑蔥爆牛仔肉 Stir fried frank steak with ginger & green onion	\$26.88
XO醬皇子菇炒牛肉 Stir fried frank steak & king oyster mushroom in XO chili sauce	\$28.88
豉椒炒牛肉 Stir fried frank steak with green pepper & black bean sauce	\$26.88
蒙古牛肉 Mongolian beef	\$26.88
酥脆咕嚕肉 Super crispy sweet & sour pork	\$20.88
京都焗肉排 Pan fried pork chop with vinegar sauce	\$24.88
椒鹽焗肉排 Pork chop with garlic & salted spice	\$24.88
美極煎豬扒 Pan fried pork chop with Maggi sauce	\$24.88
梅子醬燒骨 Crispy pork spare rib with sweet plum sauce	\$24.88
金沙蒜香骨 Crispy pork spare rib with garlic	\$24.88
XO醬肉碎蒸茄子 Steamed eggplant with ground pork in XO chili sauce	\$20.88
韭菜花銀牙炒雲腿 Stir fried chives bud & bean spout with Chinese prosciutto ham	\$22.88
木須肉 "Moo Shu" pork served with crepe pan cake	\$24.88

HEALTHY VEGETARIAN & VEGETABLE 蔬菜類



鼎湖素翅 Veggie fin soup	位(each) \$12.00 例(reg) \$40.00
七彩豆苗羹 Mushroom & snow pea leaf soup	位(each) \$10.00 例(reg) \$35.00
竹笙南瓜卷 Pumpkin & bamboo fungus roll	\$18.88
三菰扒滑豆腐 Braised soft tofu with king oyster mushroom	\$18.88
皇子菰燒豆腐 Braised fried tofu with mixed mushroom	\$18.88
紅燒豆腐 Braised tofu with vegetable & mushroom	\$18.88
川辣麻婆豆腐 Braised tofu with minced pork & pickled vegetable in chili sauce	\$18.88
雜菜扒豆腐 Braised tofu with mixed vegetable	\$18.88
瑤柱鮮金菰燒豆腐 Braised fried tofu with conpoy & Enoki mushroom	\$20.88
上湯金銀蛋浸芥菜膽 Blanched mustard green with salted egg & preserved egg stock	\$22.88
金沙炒涼瓜 Bitter melon with salted egg yolk	\$18.88
薑汁炒芥蘭 Stir fried Chinese broccoli with ginger sauce	\$20.88
奶油焗雙蔬 Baked vegetable in creamy sauce	\$20.88
椒絲腐乳唐山菜 Stir fired Chinese lettuce with preserved bean curd sauce	\$20.88
上湯蒜子浸白菜苗 Blanched baby bok choy with garlic broth	\$20.88
蠔皇炒三菰 (皇子菰 崧茸菰 珍珠菰) Stir fried assorted mushroom with oyster sauce	\$24.88
椒鹽雙菰 (皇子菰 崧茸菰) Shimeji mushroom & king oyster mushroom in salted spice	\$24.88
鮮拆蟹肉金菰扒豆苗 Blanched snow pea leaf & Enoki mushroom with crabmeat sauce	\$32.88
鮮金菰浸豆苗 Blanched snow pea leaf & Enoki mushroom with stock	\$24.88
皇子菰扒豆苗 Snow pea leaf with king oyster mushroom	\$24.88
北菰炒蜜豆 Stir fried honey pea with black mushroom	\$18.88
蝦乾瑤柱蒸茄子 Steamed eggplant with conpoy & dried shrimp	\$24.88

FRIED RICE & NOODLE

精美炒粉 面 飯 粥

薑蔥龍蝦炆生面 Braised lobster & noodle with ginger & green onion	(2lb) \$70.88
籠仔蒜香溫哥華蟹飯 Vancouver Dungeness crab with garlic sauce on fried rice in bamboo basket	\$88.88
溫哥華蟹泡飯 Vancouver Dungeness crab with rice in soup style	\$88.88
籠仔鮮蝦荷葉飯 Fried rice with shrimp, conpoy & barbecued duck in louts leaf parcel	\$28.88
籠仔蒜香蝦皇飯 Jumbo prawn with garlic sauce on fried rice in bamboo basket	\$42.88
公司炒飯 House fried rice with shrimp, chicken & beef	\$26.88
金公爵炒飯 Seafood fried rice with conpoy & Chinese prosciutto ham	\$26.88
鴛鴦炒飯 Yin Yan fried rice (shrimp cream sauce & chicken tomato sauce)	\$26.88
雜菜特級大蝦球炒飯 Jumbo shrimp & mixed vegetable fried rice	\$38.88
XO醬海鮮炒飯 Seafood fried rice in XO chili sauce	\$26.88
黑椒牛柳粒炒飯 Flank steak fried rice with black pepper	\$26.88
揚州炒飯 Yeung Chow fried rice (barbecued pork & shrimp)	\$24.88
生炒牛肉飯 Minced beef fried rice	\$22.88
雜菜炒飯 Mixed vegetable fried rice	\$20.88



FRIED RICE & NOODLE

精美炒粉 面 飯 粥



鮮拆原隻溫哥華蟹肉粥 Vancouver Dungeness crab meat congee	(large) \$88.88
黃旗斑球粥 Groupa filet congee	(large) \$42.88
金牌妙手炒粉絲 Fried bean vermicelli with pork & conpoy	\$24.88
鴻圖窩麵 E-fu noodle with crab meat & egg in soup	\$32.88
廣東炒麵 Fried noodle Cantonese style	\$28.88
蝦球炒麵 Jumbo shrimp fried noodle	\$36.88
豉汁帶子炒麵 Fried noodle with scallop in preserved black bean sauce	\$36.88
雜菜海鮮炒麵 Seafood & mixed vegetable fried noodle	\$32.88
豉椒牛肉炒麵 Beef fried noodle with pepper & preserved black bean sauce	\$24.88
黑椒牛肉炒麵 Fried noodle with beef & black pepper	\$26.88
銀牙肉絲/雞絲炒麵 Fried noodle with shredded pork/chicken & bean sprout	\$22.88
馳名乾炒牛河 Fried rice noodle with flank steak & bean sprout in soy sauce	\$24.88
星洲炒米 Fried rice vermicelli Singapore style	\$22.88
魚湯黃旗斑球窩米 Groupa filet with rice vermicelli in fish soup	\$42.88





SOUP

廚師精選靚燉湯



(以下所有燉品靚湯敬請預訂)	(小鼎)	(大鼎)
川貝枇杷葉燉鱷魚肉	\$108	\$188
北芪黨參鹿根燉水鴨	\$108	\$188
川貝海底椰燉鷓鴣	\$108	\$188
赤靈芝響螺豬腱燉水鴨	\$88	\$148
雲腿響螺燉四寶	\$88	\$148
淮杞響螺燉竹絲雞	\$78	\$128
當歸老薑元肉燉羊肉	\$78	\$128
猴頭菇銀杏燉鯊魚骨	\$78	\$128
淮山黨參杜仲燉牛腱	\$78	\$128
蟲草花淮杞燉鶴鶉	\$78	\$128
雪梨雪耳海底椰燉豬腱	\$78	\$128
五指毛桃蜜棗燉竹絲雞	\$78	\$128



COMBO FOR ONE
公司商務套餐

COMBO FOR ONE

一位用 \$36

(11:00 am to 4:00pm) and (4:00pm to 11:00pm)

雜菜春卷
Veggie spring roll

海鮮酸辣湯 / 雞茸粟米湯

Hot & sour seafood soup

Or

Minced chicken sweet corn soup

叉燒炒飯 / 絲苗白飯

Barbecued pork fried rice

Or

steamed rice

自選下列精美菜式一款
Choose one of the dish below

四川蝦仁

Stir fried shrimp with Szechuan spicy sauce

腰果蝦仁

Stir fried shrimp & diced vegetable with cashew nut

豉椒炒海鮮

Stir fried seafood with pepper & black bean sauce

西檸煎軟雞

Crispy chicken filet with lemon sauce

左宗棠雞

General Tso' s chicken filet

蒙古牛肉

Mongolian beef

酥脆咕嚕肉

Super crispy Sweet & sour pork

北菇扒豆腐

Braised tofu with black mushroom

COMBO FOR TWO

兩位用 \$68

(11:00 am to 4:00pm) and (4:00pm to 11:00pm)

雜菜春卷拼炸蝦

Veggie spring roll & crispy shrimp

海鮮酸辣湯 / 雞茸粟米湯 / 鮮蝦雲吞湯

Hot & sour soup with seafood or chicken & sweet corn soup

Or

Shrimp wonton soup

叉燒炒飯 / 絲苗白飯

Barbecued pork fried rice

Or

steamed rice

自選下列精美菜式二款
Choose two of the dish below

四川蝦仁

Stir fried shrimp with Szechuan spicy sauce

腰果蝦仁

Stir fried shrimp & diced vegetable with cashew nut

豉椒炒海鮮

Stir fried seafood with pepper & black bean sauce

西檸煎軟雞

Crispy chicken filet with lemon sauce

左宗棠雞

General Tso' s chicken filet

蒙古牛肉

Mongolian beef

酥脆咕嚕肉

Super crispy Sweet & sour pork

北菇扒豆腐

Braised tofu with black mushroom



DELUXE COMBO

紫爵鮑翅套餐



A. 紅燒金山勾鮑翅 (2兩)
Braised shark' s fin in house stock (2 Tael)
原隻吉品鮑魚扣禿參 (32頭)
Braised whole abalone from Japan with sea cucumber
每位 \$198 (each)

B. 紅燒金山勾鮑翅 (1兩)
Braised shark' s fin in house stock (1 Tael)
原隻吉品鮑魚 (32頭)
Braised whole abalone from Japan
每位 \$128 (each)

C. 紅燒金山勾鮑翅 (2兩)
Braised shark' s fin in house stock (2 Tael)
每位 \$113 (each)

D. 紅燒金山勾鮑翅 (1兩)
Braised shark' s fin in house stock (1 Tael)
每位 \$68 (each)

以上套餐包括絲苗白飯一碗，甜品及自選以下精美菜式一款
Combo included a bowl of steamed rice, dessert and a choice of the dishes below

菜遠炒蝦球

Stir fried shrimp with vegetable

翡翠王子菰炒帶子

Stir fried scallop with vegetable & king oyster mushroom

酥脆咕嚕肉

Super crispy Sweet & sour pork

美極腰果牛柳粒

Stir fried diced beef tenderloin with cashew nut in Maggi sauce

乾蔥啫啫爆雞球

Stir fried boneless chicken with shallot

二崧炒蝦仁

Stir fried shrimp with conpoy & pine seed

XO肉鬆蒸茄子

Steamed eggplant with ground pork in XO chili sauce

瑤柱浸豆苗

Blanched snow pea leaf with conpoy

金沙炒涼瓜

Bitter melon with salted egg yolk

日本豉油皇炒三菰

Stir fried assorted mushroom with soy sauce

瑤柱鮮金菰燒豆腐

Braised tofu with conpoy & enoki mushroom





DELUXE COMBO 特級星廚套餐

A. COMBO FOR TWO
\$148 (两位用) (無任何折扣優惠)

For 2 people \$148 (Special discounted price)

鮑絲蟹肉魚肚羹 (2位)
Fish maw soup with shredded abalone & crabmeat (for 2)

北菰海參扒豆苗 (2位)
Braised sea cucumber & black mushroom and snow pea leaves (for 2)

馳名手淋脆皮乳鴿 (1隻)
Roasted whole spice marinade squab

清蒸游水青斑
Steamed green bass with soy sauce

瑤柱薑米蛋白炒飯
Fried rice with conpoy egg white & ginger

美點雙輝
Petit four

滋潤甜品
Dessert

B. COMBO FOR TWO
\$238 (两位用) (無任何折扣優惠)

For 2 people \$238 (Special discounted price)

蟹肉雞絲燕窩羹 (2位)
Bird's nest soup with shredded chicken & crabmeat (for 2)

原隻鮑魚花菇 (2位)
Braised whole abalone & black mushroom and snow pea leaves (for 2)

馳名手淋脆皮乳鴿 (1隻)
Roasted whole spice marinade squab

清蒸游水青斑
Steamed green bass with soy sauce

瑤柱薑米蛋白炒飯
Fried rice with conpoy egg white & ginger

美點雙輝
Petit four

滋潤甜品
Dessert



DELUXE COMBO DINNER I FOR FOUR

紫醉金迷 晚飯套餐一

\$148 (4位用)

(無任何折扣優惠)

For 4 people \$148 (Special discounted price)

鮮拆蟹肉魚肚羹

Fish maw soup with fresh crab meat

翡翠帶子蝦仁

Stir fried scallop & shrimp with vegetable

貴妃走地雞 (半隻)

Poached chicken (half)

上湯蒜子浸豆苗

Blanched snow pea leaf with garlic broth

清蒸青斑 (1條)

Steam green bass

精美甜品

Dessert

DELUXE COMBO DINNER II FOR FOUR

爵舞鳳翩 晚飯套餐二

\$298 (4位用)

(無任何折扣優惠)

For 4 people \$298 (Special discounted price)

鮮拆蟹肉金湯魚翅 (4位)

Braised shark' s fin with fresh crab meat

馳名手淋脆皮乳鴿 (1隻)

Roasted whole spice marinade squab

美極龍蝦一隻 (2磅)

Stir fried lobster in Maggi sauce (2lb)

雲腿瑤柱浸豆苗

Blanched snow pea leaf with conpoy & Chinese prosciutto ham stock

清蒸游水青斑 (1條)

Steamed green bass with soy sauce

精美甜品

Dessert

DELUXE COMBO DINNER III FOR FOUR

金堆玉冠 晚飯套餐三

\$448 (4位用)

(無任何折扣優惠)

For 4 people \$448 (Special discounted price)

紅燒金山勾大鮑翅 (1.5 兩teal) (4 位)

Braised shark' s fin in house stock

鮑魚汁禿參扣花菇 (4位)

Braised sea cucumber with black mushroom in abalone sauce

馳名手淋脆皮乳鴿 (1隻)

Roasted whole spice marinade squab

美極龍蝦 (1隻)

Stir fried lobster in Maggi sauce

清蒸游水青斑 (1條)

Steamed green bass with soy sauce

冰花燉官燕 (4位)

Double-boiled bird' s nest soup with sugar



DINNER I FOR SIX
江南湖畔 晚飯套餐五



\$448 (6位用)

(無任何折扣優惠)

For 6 people \$448 (Special discounted price)

江南四小碟
Appetizer

鮑絲蟹肉魚肚羹 (6位)

Fish maw soup with crab meat & shredded abalone

紅燒海參北菇伴豆苗 (6位)

Braised sea cucumber with black mushroom & snow pea leaves

馳名手淋脆皮乳鴿 (2隻)

Roasted whole spice marinade squab

美極焗雙龍蝦

Stir fried twin lobster in Maggi sauce

剁椒蒸青斑

Steamed green bass with special chili sauce

瑤柱薑米蛋白炒飯

Fried rice with conpoy, egg white & ginger

美點雙輝

Petit four

滋潤甜品

Dessert

DINNER II FOR SIX
燕窩海鮮 特級晚飯套餐六



\$468 (6位用)

(無任何折扣優惠)

For 6 people \$468 (Special discounted price)

鮮拆蟹肉雞絲燕窩羹 (6位)

Bird's nest soup with shredded chicken & crab meat

避風塘大蝦皇 (6位)

Stir fried jumbo shrimp with minced pork & XO chili sauce

美極焗龍蝦 (2lb)

Stir fried lobster with Maggi sauce

黃金焗溫哥華蟹 (2lb)

Stir fried Vancouver Dungeness crab with salted egg yolk

清蒸游水青斑

Steamed green bass with soy sauce

瑤柱皇子菰扒豆苗

Blanched snow pea leaf with conpoy & enoki mushroom

龍蝦膏薑米海皇炒飯

Fried rice with seafood, lobster yolk & ginger

美點雙輝

Petit four

滋潤甜品

Dessert



DINNER FOR SIX-EIGHT

情牽聚首 晚飯套餐

\$448 (6-8位用)

(無任何折扣優惠)

For 6-8 people \$448 (Special discounted price)

燒味大拼盤

Barbecued combination platter

瑤柱雞絲花膠羹

Dried fish maw soup with shredded chicken & conpoy

翡翠皇子菰帶子蝦仁

Stir fried shrimp, Scallop & king oyster mushroom with vegetable

美極腰果牛仔柳

Frank steak & cashew nut with Maggi sauce

美極雙龍蝦

Stir fried twin lobster with Maggi sauce

清蒸游水青斑 (1條)

Steamed green bass with soy sauce

XO醬海鮮炒飯

Seafood fried rice with XO chili sauce

腿汁炆伊麵

Braised E-fu noodle in abalone sauce

精美甜品

Dessert

DELUXE COMBO FOR TEN

歡聚瓊筵 晚飯套餐

\$588 (10位用)

(無任何折扣優惠)

For 10 people \$588 (Special discounted price)

北京片皮鴨 (1隻)

Roasted whole Peking duck

富貴鴨崧生菜包

Stir fried minced duck with lettuce wrap

瑤柱雞絲花膠羹

Dried fish maw soup with shredded chicken & conpoy

二崧腰果帶子

Stir fried scallop with pine seed & shredded conpoy

皇子菰扒豆苗

Blanched snow pea leaf with king oyster mushroom

貴妃走地雞 (1隻)

Poached whole chicken with conpoy stock

美極雙龍蝦

Stir fried twin lobster with Maggi sauce

清蒸游水雙青斑

Steamed twin green bass with soy sauce

鮑汁炆伊麵

Braised E-fu noodle in abalone sauce

籠仔鮮蝦荷葉飯

Fried rice with shrimp, conpoy & BBQ duck in lotus leaf parcel

精美甜品

Dessert

FANCY DESSERT

紫爵宮廷甜品

紅棗冰花燉官燕

\$30.00

Double-boiled supreme bird 's nest with red dates

官燕燉雙皮奶

\$38.00

Double-boiled supreme bird 's nest with milk & egg white

香滑燉奶

\$10

Double-boiled milk & egg white

大良炸脆奶

\$12

Deep Fried Crispy Milk