

DINE OUT VANCOUVER

Jan 21 - Feb 8, 2026

Appetizer 精選頭盤

Prawn Spring Roll / Sliced Beef Shank

脆皮蝦春卷 / 五香金錢蝦

Soup 湯

A) Hot and Sour Soup (H)

八寶酸辣湯 (辣) 或 OR

B) Assorted Seafood in Puréed Squash Soup

金湯海皇羹

Entrée 主菜

A) Live Chick Lobster Baked in Cheese, Cream and Butter Sauce

Served with Selected Vegetable and E-Fu Noodle

奶油芝士焗開邊龍蝦配時菜及伊府麵 或 OR

B) Whole Abalone Braised with Fish Maw, Goose Web and

Chinese Mushroom in Oyster Sauce Served with Peatip and Egg Noodle

蠔皇原隻鮮鮑魚扣花膠、鵝掌、金錢配苗皇及生麵

Dessert 甜品

Chef's Dessert of the Day

精選甜品

\$55 per Person (Excluding Wine Pairing, Taxes and Gratuity)

每位五十五元 (不包括配餐酒, 稅項及小費)

Appetizer 精選頭盤

Vegetarian Goose / Deep Fried Crab Claw Wrapped with Minced Prawn

茶皇燻素鵝 / 黃金百花釀蟹鉗

Soup 湯

A) Crab Meat and Fish Maw Soup

蟹肉魚肚羹 或 OR

B) Dried Seafood and Bamboo Pith Soup

竹笙海味羹

Entrée 主菜

A) Whole Abalone Braised with Hokkaido Spiky Sea Cucumber, Fish Maw and Goose Web

in Oyster Sauce with Peatip and Egg Noodle

蠔皇原隻金裝鮑魚扣北海道刺參、花膠、鵝掌配苗皇及生麵 或 OR

B) Wagyu Beef Cube Sautéed with Assorted Mushroom and Black Garlic

Served with Salad in Sesame Sauce and Flying Fish Roe Fried Rice

黑蒜野菌 A5 和牛粒配芝麻沙律菜及飛魚子炒飯

Dessert 甜品

Chef's Dessert of the Day

精選甜品

\$70 per Person (Excluding Wine Pairing, Taxes and Gratuity)

每位七十元 (不包括配餐酒, 稅項及小費)

Wine Pairing: Taxes Not Included

Riesling "Class" VQA (Gehring Brothers) \$9.50 per Glass / Merlot (Quails' Gate) (Okanagan Valley BC) \$11.50 per Glass