

# DINE OUT VANCOUVER

Jan 21 - Feb 8, 2026

## Appetizer 精選頭盤

Prawn Spring Roll / Sliced Beef Shank

脆皮蝦春卷 / 五香金錢腿

## 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 (Gehringer Brothers) \$9.50 per Glass / Merlot (Quails' Gate) (Okanagan Valley BC) \$11.50 per Glass