

DINE OUT VANCOUVER

Jan 21 - Feb 8, 2026

Appetizer 精選頭盤

Smoked Salmon / Deep Fried Minced Prawn Patties / Marinated Seaweed

煙三文魚 / 黃金百花蝦餅 / 日式海藻

Soup 湯

A) Crab Meat and Fish Maw Soup

蟹肉魚肚羹 或 OR

B) Fish Maw and Pork Wonton Soup

高湯花膠鮮肉雲吞

Entrée 主菜

*A) Beef Tenderloin Cube in Cantonese Style Sweet Brown Sauce
with Shallot and Green Onion Served with Steamed Rice*

雙蔥京都牛柳粒配絲苗白飯 或 OR

B) Live Lobster in Cream and Butter Sauce Served with E-Fu Noodle

奶油焗龍蝦伴伊府麵

Dessert 甜品

Chef's Dessert of the Day

主廚精選甜品

\$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)

Wine Pairing: Taxes Not Included

Riesling "Class" VQA (Gehringer Brothers) \$9.50 per Glass /

Merlot (Quails' Gate) (Okanagan Valley BC) \$11.50 per Glass