

# DINE OUT VANCOUVER

Jan 21 - Feb 8, 2026

## Appetizer 精選頭盤

Barbequed Pork / Prawn Spring Roll / Marinated Seaweed

蜜汁叉燒/ 脆皮蝦春卷 / 日式海藻

## Starter 前菜

A) Assorted Seafood in Puréed Squash Soup

金湯海皇羹 或 OR

B) Scallop Sautéed with Chinese Yam and Black Fungus

雲耳山藥炒玉帶

## Entrée 主菜

A) Spiky Sea Cucumber, Fish Maw, Goose Web

and Chinese Mushroom in Oyster Sauce Served with Peatip and Wild Rice Fried Rice

刺參扣花膠, 鵝掌, 金錢伴苗皇及野米炒飯 或 OR

B) Pan Fried Tiger Prawn in Spicy Tomato Sauce

Served with Squid Ink Noodle (H)

乾燒珍寶大蝦伴墨魚麵 (辣)

## 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)

## Appetizer 精選頭盤

Roasted Suckling Pig / Deep Fried Crab Claw Wrapped with Minced Prawn / Marinated Seaweed

脆皮乳豬件 / 黃金百花釀蟹鉗 / 日式海藻

## Starter 前菜

A) Dried Scallop, Fish Maw and Shredded Duck Soup

瑤柱花膠鴨絲羹 或 OR

B) Scallop Sautéed with Chinese Yam and Black Fungus

雲耳山藥炒玉帶

## Entrée 主菜

A) Whole Abalone Braised with Spiky Sea Cucumber and Goose Web in Oyster Sauce

Served with Peatip and Wild Rice Fried Rice

蠔皇原隻金裝鮑魚扣刺參、鵝掌伴苗皇及野米炒飯 或 OR

B) Live Chick Lobster in Puréed Squash Soup

Served with Squid Ink Noodle

金湯焗原隻太子龍蝦伴墨魚麵

## Dessert 甜品

Chef's Dessert of the Day

主廚精選甜品

\$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