

House Wine

Sawmill Creek

Red - Merlot White - Chardonnay

1 Litre \$33.95 ½ Litre \$17.95 Glass 8oz. \$9.50

White Wine

Bottle

Masi Masianco Pinot Grigio (Italy)	34.95
Mission Hill Chardonnay (Canada)	39.95
Jackson Triggs Chardonnay (Canada)	34.95
Wolf Blass Yellow Label Sauvignon Blanc (Australia)	35.95
Robert Mondavi Private Sauvignon Blanc (USA)	35.95

Red Wine

Bottle

La Reserve D Angludat (France)	72.50
Wolf's Head Napa Cab Sauvignon (USA)	76.95
Mission Hill Cabernet Merlot (Canada)	39.95
Wolf Blass Yellow Label Cabernet Sauvignon (Australia)	34.95
Rosemount Estate Shiraz (Australia)	34.95

Sake

Gekkeikan (Japanese) Small (5oz.) \$9.95 Large (12oz.) \$21.95

Beer (per bottle)

Domestic \$7.50

Budweiser - Coors Light - Canadian - Kokanee - Big Rock Traditional

Import \$8.50

Sapporo (Premium) - Asahi (Super Dry) - Heineken

Corona - Tsingtao

Premium Liqueurs (1oz.) \$7.95

Vodka (Smirnoff) - Rum (Bacardi Black White) - Gin (Beefeater)

Whiskey (Canadian Club) - Scotch (Chivas)

Imported Chinese Wine (1oz.) \$8.95

貴州茅台酒 KwaiChow MouTai

Cognac

V.S.O.P. (1oz.) \$9.95 XO (1oz.) \$16.95

Beverages

Soft Drink	3.95
Coke - Diet Coke - Sprite - Ginger Ale	
Ice Tea	4.50
Orange Juice	4.50
Apple Juice	4.50
2% Milk or Chocolate Milk	3.95
Coffee	3.95

如各下對食物有任何敏感請預早通知 **Please advise us if you have any food allergies**

開瓶費\$10每瓶 Corkage fee \$10 Each GST not included  辣 Hot & Spicy

附設加一小費服務 **An additional 10% gratuity will be added to the bill**

冷盤, 小食 及北方小點

GOLD CUT & DELICACIES

- 201 饅頭(蒸或炸)(3).....\$5.95
Northern Sweet Buns (Deep Fried or Steamed)
- 203 素鵝.....\$8.95
Smoked Vegetarian Rolls
- 205 海蜆.....\$11.95
Jelly Fish
- 206 燻魚.....\$9.95
Smoked Pomfret
- 207 五香牛肉.....\$11.95
Beef Flank With Five Spices
- 208 小籠包(8).....\$13.95
Steamed Juicy Pork Dumplings
- 209 生煎包(3).....\$8.25
Pan Fried Pork & Vegetables Buns
- 210 蔥油餅(2).....\$6.95
Green Onion Cake
- 211 現包菜肉鍋貼(10).....\$14.95
Handmade Pork & Vegetable Dumplings
- 212 北方豬肉水餃(10).....\$14.50
Northern Style Pork Dumplings
- 213 北方韭菜鮮蝦豬肉水餃(10) \$15.95
Northern Style Shrimp & Pork with Chives Dumplings

如各下對食物有任何敏感請預早通知 *Please advise us if you have any food allergies*
開瓶費\$10每瓶 Corkage fee \$10 Each GST not included 🌶️ 辣 Hot & Spicy
附設加一小費服務 *An additional 10% gratuity will be added to the bill*

拉麵

- 215 炆醬麵.....\$14.95
Noodle with Meat Sauce & Cucumber
- 217 担担麵.....\$14.95
Dan Dan Noodle Soup
- 218 菜遠雞片湯麵.....\$15.50
Chicken & Vegetable Noodle Soup
- 219 海鮮炒麵.....\$19.50
Pan Fried Mixed Seafood Noodle
- 220 雪菜肉絲湯麵.....\$15.50
Snow Cabbage & Shredded Pork Noodle Soup
- 251 羊肉炒麵.....\$18.95
Lamb Meat Fried Noodle
- 252 羊肉湯麵.....\$18.95
Lamb Meat Noodle Soup
- 253 牛筋腩湯麵.....\$17.95
Beef Brisket Tendon Noodle Soup
- 255 上海炒麵.....\$15.50
Shanghai Style Fried Noodle

Peking Duck

*"A meal you will never forget!"
In Ancient China, this Unusual
Delicious Dish was only
served to the Emperor and His
Royal Concubines.*

弦續傳統烹調方法
發揚中華飲食文化

北京烤鴨為元、明、清歷代宮廷御膳珍品。
聞名卡城的福臨門北京烤鴨採用正宗掛爐明火烤制而成。
鴨子皮質酥脆，色澤紅潤，肉質鮮嫩。
配以傳統手製薄餅、蔥、醬食之，腴美醇厚，回味不盡。

三食

Three Courses \$59.95

北京片皮鴨

豆腐芥菜鴨骨湯 *或* 鴨絲羹

鴨絲炒拉麵 *或* 菠蘿鴨絲炒飯

Crispy Duck Skin, Breast Meat

Served with Cucumber, Green Onions &

Hoisin Sauce Wrapped in Mandarin Pancake

Shredded Duck Meat Thick Soup

or Duck Meat Tofu Gai Choy soup

Duck Meat with Fried Homemade Noodle

or Pineapple Shredded Duck Meat Fried Rice

金牌北京填鴨

如各下對食物有任何敏感請預早通知 *Please advise us if you have any food allergies*

開瓶費\$10每瓶 *Corkage fee \$10 Each* GST not included  辣 Hot & Spicy

附設加一小費服務 *An additional 10% gratuity will be added to the bill*

和菜

GROUP DINNER

四和菜 *Dinner For Four* \$148.00

北京片皮鴨	<i>Peking Duck (One Course)</i>
豆腐芥菜鴨骨湯	<i>Duck Meat Tofu Gai Choy Soup</i>
薑蔥龍蝦 (一隻)	<i>Fried Lobster with Ginger & Onion Sauce</i>
煎香鹽焗雞(半隻)	<i>Baked & Pan Fried Chicken & Spring Salt</i>
魚片炒芥蘭	<i>Stir Fried Fish Fillet with Gai Lan</i>
菠蘿鴨絲炒飯	<i>Pineapple Shredded Duck meat Fried Rice</i>

六和菜 *Dinner For Six* \$198.00

北京片皮鴨	<i>Peking Duck (One Course)</i>
海皇魚肚羹	<i>Mixed Seafood Soup with Fish Maw</i>
三拼	<i>Cold Cut</i>
(海哲, 素鵝, 五香牛肉)	<i>(Jelly Fish, Smoked Vegetable Rolls & Spiced Beef Flank)</i>
薑蔥龍蝦 (一隻)	<i>Fried Lobster with Ginger & Onion Sauce</i>
魚片炒芥蘭	<i>Stir Fried Fish with Chinese Broccoli</i>
煎香鹽焗雞(半隻)	<i>Baked & Pan Fried Chicken & Spring Salt</i>
揚州炒飯	<i>Yang Chow Fried Rice</i>
鴨絲炒拉麵	<i>Duck with Fried Homemade Noodle</i>

歡樂填鴨席 *Dinner For Ten* \$368.00 (足十人用)

北京片皮鴨	<i>Peking Duck (One Course)</i>
海皇魚肚羹	<i>Mixed Seafood Soup with Fish Maw</i>
豉汁蒸盧魚	<i>Steamed Sea Bass with Black Bean Sauce</i>
煎香鹽焗雞(一隻)	<i>Baked & Pan Fried Chicken with Spring Salt</i>
京都肉排	<i>Peking Style Pork Chop</i>
上湯雙龍蝦	<i>Fried Double Lobsters in Premium Broth</i>
蟹肉扒豆苗	<i>Stir Fried Crab Meat with Pea Sprout</i>
海鮮魚籽炒飯	<i>Seafood & Massago Fried Rice</i>
鴨絲炒拉麵	<i>Duck Meat with Fried Homemade Noodle</i>

如各下對食物有任何敏感請預早通知 **Please advise us if you have any food allergies**
開瓶費\$10每瓶 **Corkage fee \$10 Each** GST not included 🌶️ **辣 Hot & Spicy**
附設加一小費服務 **An additional 10% gratuity will be added to the bill**

福
精
美
小
菜

- 222 賽螃蟹
Scrambled Egg White with Diced Scallop
- 223 招牌白切雞
Steamed Chicken
- 224 干煸四季豆 
Szechuan Style Fried Jack Bean
- 225 魚香茄子煲 
Spicy Eggplant with Minced Pork Hot Pot
- 226 蔥油淋雞
Steamed Chicken with Green Onion Sauce
- 227 瑤柱貴妃雞
Royal Chicken with Dried Scallop Sauce
- 228 煎香鹽焗雞
Baked and Pan-fried Chicken with Spring Salt
- 229 蒜子魚球豆腐煲
Fish Fillet, Tofu & Garlic Hot Pot
- 230 魚片芥蘭
Stir Fried Fish Fillet with Chinese Broccoli
- 231 吉列龍利柳
Deep Fried Basa Fillet
- 232 蒜茸牛肉炒芥蘭
Beef with Chinese Broccoli in Garlic Sauce
- 233 沙爹牛肉炒芥蘭 
Beef with Chinese Broccoli in Satay Sauce
- 234 沙爹牛肉粉絲煲 
Satay Beef with Vermicelli Hot Pot
- 235 咸蛋黃中蝦 (無殼)
Sautéed Prawns (peeled) with Salted Egg Yolk
- 236 滑蛋炒蝦仁
Scrambled Egg with Shrimp
- 237 金菇瑤柱扒炆五子豆腐
Egg Tofu with Mushroom in Dried Scallop Sauce
- 240 炆子雞
Deep Fried Crispy Chicken
- 262 梅菜扣肉
Braised Pork Belly with Preserved Vegetable
- 263 滑蛋牛肉
Scrambled Egg with Beef
- 266 三子豆腐煲
Scallops, Eggplant & Egg Tofu Hot Pot
- 269 竹筴羅漢齋
Stir Fried Mixed Greens and Bamboo Fungus
- 274 紅燒牛筋腩煲
Beef Brisket Tendon Hot Pot
- 299 粟米燴斑塊
Deep Fried Fish Fillet with Cream Corn Sauce
- 306 椒鹽斑塊
Salt & Pepper Fish Fillet

DAILY SPECIALS

每款 \$19.50

如各下對食物有任何敏感請預早通知 **Please advise us if you have any food allergies**
開瓶費\$10每瓶 Corkage fee \$10 Each GST not included  辣 Hot & Spicy
附設加一小費服務 **An additional 10% gratuity will be added to the bill**

甜品

Desserts

- 241 拔絲鴛鴦\$11.95
Toffee Apple & Banana Fritters
- 242 拔絲蘋果\$8.95
Toffee Apple Fritters
- 243 拔絲香蕉\$8.95
Toffee Banana Fritters
- 244 拔絲菠蘿\$8.95
Toffee Pineapple Fritters
- 245 豆沙窩餅.....\$13.95
Pan Fried Red Bean Crepe
- 247 搗沙湯丸 (6).....\$9.95
Stuffed Sweet Dumpling with Black Sesame (6)
(Contains Peanut)

如各下對食物有任何敏感請預早通知 **Please advise us if you have any food allergies**
開瓶費\$10每瓶 Corkage fee \$10 Each GST not included 🌶️ 辣 Hot & Spicy
附設加一小費服務 **An additional 10% gratuity will be added to the bill**