



# 百樂軒 海鮮酒家

## Chef 88 Elite Fine Dining

### S1 Lobster & Abalone Combo for 2

- 養生燉湯 (兩盅)  
Double Boiled Soup (2)
- 鮑魚扣鵝掌 (各一件)  
Braised Abalone & Goose Feet  
(1 each per Person)
- 清蒸開邊龍蝦 (一隻)  
Steamed Lobster w/ Ginger &  
Onion (Whole)
- 碧綠炒班球  
Stir Fried Grouper Fillet
- 滋潤甜品/美點  
Dessert & House Pastry



**\$138**  
鮑魚龍蝦餐  
二位用

### S2 Shark Fin & Squab Combo for 2

- 紅燒雞絲翅 (兩位)  
Braised Shark Fin Soup (2)
- 原條海參鵝掌 (各一件)  
Braised Sea Cucumber & Goose Feet  
(1 each per person)
- 脆皮農場鴿 (一隻)  
Crispy Squab (1)
- 碧綠炒班球  
Stir Fried Grouper Fillet
- 滋潤甜品/美點  
Dessert & House Pastry



**\$138**  
魚翅乳鴿餐  
二位用

### S3 Small Family Dinner Combo for 3

- 瑤柱鴨絲羹  
Shredded Duck & Dried Scallop Soup
- 碧綠蝦球  
Stir Fried Prawns
- 美極牛柳粒  
Diced Beef Tenderloin w/  
Maggi Sauce & Cashews
- 皇子菇班球  
Stir Fried Grouper Fillet w/ King Mushroom
- 滋潤甜品/美點  
Dessert & House Pastry

**\$118**  
小康家庭餐  
三位用



### S4 Cozy Gathering Combo for 4

- 原盅燉靚湯 (一盅)  
Double Boiled Soup (4)
- 貴妃走地雞 (半隻)  
Steamed Chicken (Half)
- 菠蘿咕嚕豬爽肉  
Sweet & Sour Sliced Pork
- 原隻鮑魚北菇魚肚  
Braised Abalone & Fish Maw
- 清蒸鮮青斑  
Steamed Green Bass
- 滋潤甜品/美點  
Dessert & House Pastry

**\$168**  
溫馨小聚  
四位用



### S5 Happy Gathering Combo for 4

- 海皇魚肚羹  
Fish Maw & Seafood Soup
- 原隻鮑魚鵝掌  
Braised Abalone & Goose Feet
- 貴妃走地雞 (半隻)  
Steamed Chicken (Half)
- 薑蔥焗溫蟹 (一隻)  
B.C. Crab w/ Ginger & Scallion
- 皇子菇班球  
Grouper Fillet w/ King Mushroom
- 甜品/美點  
Dessert & House Pastry

**\$218**  
歡樂家庭餐  
四位用



### S6 Chef 88 Elite Classic Combo for 6

- 蟹肉海皇魚肚羹  
Fish Maw Soup w/ Seafood & Crab meat
- 京式片皮鴨 斬件上 (兩食)  
Peking Duck w/ Duck Pieces (2 courses)  
\*生菜包鴨卷或涼瓜炆鴨件 另加\$10  
\*Lettuce Wrap or Braised w/ Bitter Melon Add \$10
- 玉帶明蝦球  
Stir Fried Prawns & Scallop
- 原條海參花菇  
Dried Sea Cucumber w/ Mushroom
- 清蒸鮮青斑或  
紅燒黃旗斑翅/斑尾 (一條)  
Steamed Green Bass or  
Braised Grouper Fins or Tail
- 滋潤甜品/美點  
Dessert & House Pastry

**\$268**  
良朋歡聚餐  
六位用



### S7 Friendship Classic Combo for 6

- 原盅燉靚湯  
Double Boiled Soup
- 雀巢三鮮  
Stir Fried Mixed Seafood in Bird Nest
- 原隻鮑魚鵝掌  
Braised Abalone & Goose Feet
- 蜜椒一字骨  
Pork Ribs w/ Honey Pepper Sauce
- 美極雙龍蝦  
Two Lobsters w/ Maggi Sauce
- 清蒸鮮青斑或  
紅燒黃旗斑翅/斑尾 (一條)  
Steamed Green Bass or  
Braised Grouper Fins or Tail
- 甜品/美點  
Dessert & House Pastry

**\$328**  
親朋歡聚餐  
六位用



### S8 Peking Duck & Abalone Combo for 8

- 京式片皮鴨 斬件上 (兩食)  
Peking Duck w/ Duck Pieces (2 courses)  
\*生菜包鴨卷或涼瓜炆鴨件 另加\$10  
\*Lettuce Wrap or Braised w/ Bitter Melon Add \$10
- 原盅養生燉湯 (一盅)  
Double Boiled Soup
- 腰果美極牛柳粒  
Diced Beef w/ Cashew & Maggi Sauce
- 油淋走地雞 (一隻)  
Crispy Chicken (Whole)
- 原隻鮑魚北菇  
Braised Abalone
- 薑蔥雙龍蝦  
Two Fried Lobsters w/ Ginger & Scallions
- 原條骨香龍利球 (一條)  
Fillet of Sole
- 滋潤甜品 美點雙輝  
Dessert & House Pastry

**\$428**  
片鴨鮑魚歡聚餐  
八位用



### S9 Peking Duck & Seafood Combo for 8

- 京式片皮鴨 斬件上 (兩食)  
Peking Duck w/ Duck Pieces (2 courses)  
\*生菜包鴨卷或涼瓜炆鴨件 另加\$10  
\*Lettuce Wrap or Braised w/ Bitter Melon Add \$10
- 原盅燉靚湯 (一盅)  
Double Boiled Soup
- 蜜椒脆生蠔  
Deep Fried Oysters w/ Pepper & Honey
- 金沙焗溫蟹 (一隻)  
B.C. Crab w/ Salty Egg Yolk (Whole)
- 群菇鮮帶子  
Stir Fried Jumbo Scallop w/ King Mushroom
- 蒜蓉銀絲蒸雙龍蝦 (三磅)  
Steamed Lobster w/ Vermicelli & Garlic (3 lb)
- 清蒸鮮青斑或  
紅燒黃旗斑翅/斑尾 (一條)  
Steamed Green Bass or  
Braised Grouper Fins or Tail
- 龍蝦膏炒飯  
Fried Rice w/ Lobster Egg
- 合時甜品/美點雙輝  
Dessert & House Pastry

**\$398**  
片鴨海鮮餐  
八位用



**905-604-8218**

1661 Denison St., T1, Markham, ON L3R 6E4  
www.chef88elite.ca | Info@chef88elite.ca



#\_chef88elite

過敏提示 Allergy Alert 辛辣 Spicy





### S10 Peking Duck, Lobster & Shark Fin Combo for 10

片鴨 \$568  
龍蝦魚翅宴  
十位用

- 京式片皮鴨 斬件上 (兩食)  
Peking Duck w/ Duck Pieces (2 courses)  
\*生菜包鴨卷或涼瓜炆鴨件 另加\$10  
\*Lettuce Wrap or Braised w/ Bitter Melon Add \$10
- 蟹肉海皇翅  
Shark Fin Soup w/ Crab Meat & Seafood
- 荷芹炒三鮮  
Stir Fried Seafood w/ Vegetable
- 花菇扣鵝掌 (各十件)  
Braised Goose Feet w/ Chinese Mushroom (10)
- 油淋走地雞 (一隻)  
Crispy Chicken (whole)
- 薑蔥雙龍蝦  
Two Fried Lobsters w/ Ginger & Scallions
- 骨香龍脷球 (一條)  
Stir Fried Fillet of Sole (Whole)
- 龍蝦膏炒飯  
Fried Rice w/ Lobster Egg
- 上湯生麵  
Egg Noodle w/ Supreme Soup
- 滋潤甜品 美點雙輝  
Dessert & House Pastry



\* 本店食物有機會接觸花生或果仁，如有任何食物敏感請知會服務員  
Some foods may contain traces of nuts/peanuts.  
Please advise us of food allergies.  
\* 本酒樓保留一切更改權利 / Prices are subject to change without notice.  
\* 套餐不可更換 / No substitution allowed.

### S11 Joyful Together Combo for 10

歡聚 \$688  
社團宴  
十位用

- 錦繡燒味盤  
Chef 88 BBQ Platter
- 花菇瑤柱甫  
Braised Whole Conpoy & Chinese Mushroom
- 雀巢水晶蝦  
Stir Fried Prawns in Bird Nest
- 原盅養生炖湯  
Double Boiled Soup
- 魚肚燴海參  
Braised Fish Maw & Sea Cucumber
- 油淋走地雞 (一隻)  
Crispy Chicken (Whole)
- 美極雙龍蝦 (五磅)  
Jumbo Lobster w/ Maggi Sauce (5 lb)
- 清蒸雙青斑  
Steamed Green Bass (2)
- 龍蝦膏炒飯  
Fried Rice w/ Lobster Egg
- 香菇絲伊麵  
Braised E-Fu Noodle w/ Mushroom
- 合時甜品 美點雙輝  
Dessert & House Pastry



### S12 Family Celebration Combo for 10

彌月 \$1188  
福壽宴  
十位用

- 海蜇乳豬件  
Suckling Pig Sliced w/ Jelly Fish
- 皇菇鮮蝦球  
Stir Fried Prawns w/ King Mushroom
- 鴛鴦肉帶子  
Deep Fried Jumbo Scallop w/ Thousand Island Sauce
- 紅燒雞絲翅  
Shark Fin Soup w/ Shredded Chicken
- 原隻鮑魚鵝掌  
Braised Abalone & Goose Feet
- 油淋走地雞 一隻  
Crispy Chicken (Whole)
- 薑蔥雙龍蝦  
Two Fried Lobsters w/ Ginger & Scallions
- 清蒸雙青斑  
Steamed Green Bass (2)
- 蛋白瑤柱炒飯  
Fried Rice w/ Dried Scallop & Egg White
- 上湯長壽麵  
Egg Noodle w/ Supreme Soup
- 美點雙輝/香滑腰果露  
Dessert & Cashew Sweet Soup



### S13 Suckling Pig, Abalone & Shark Fin Combo for 10

乳豬 \$1338  
鮑魚翅宴  
十位用

- 大紅乳豬 (半隻)  
Suckling Pig (Half)
- 百花釀蟹拑  
Deep Fried Crab Claw
- 皇菇桂花蚌  
Stir Fried King Mushroom & Osmanthus Mussels
- 紅燒大排翅  
Braised Shark Fin w/ Supreme Soup
- 原隻蠔皇鮑魚 (十隻)  
Braised Abalone & Mushroom (10)
- 海蜇走地雞 (一隻)  
Steamed Chicken w/ Jelly Fish (Whole)
- 美極大龍蝦 (六磅)  
Jumbo Lobster w/ Maggi Sauce (6 lb)
- 清蒸雙青斑  
Steamed Green Bass (2)
- 生炒糯米飯  
Stir Fried Sticky Rice
- 上湯長壽麵  
E-Fu Noodle in Soup
- 生磨合桃糊  
Walnut Sweet Soup
- 美點雙輝  
House Pastry



### S14 Shark Fin, Abalone & King Crab Combo for 10

鮑翅 \$1668  
鮑魚大蟹宴  
十位用

- 阿拉斯加皇帝蟹 (三食)  
Alaska King Crab (3 Courses)
- 蒜蓉銀絲蟹腳  
Steamed Crab Leg w/ Garlic & Vermicelli
- 金沙大蟹身  
Fried Crab w/ Salty Egg Yolk
- 蟹膏蒸蛋  
Steamed Egg in Crab Shell
- 紅燒鮑翅 (每位1.5兩)  
Braised Shark Fin w/ Supreme Soup (10)
- 原隻鮑魚鵝掌  
Braised Abalone & Goose Feet (10)
- 古法鹽焗雞  
Salty Chicken in Traditional Style (Whole)
- 美極焗龍蝦 八磅  
Jumbo Lobster w/ Maggi Sauce (8 lb)
- 上湯浸雙青斑  
Poached Green Bass in Soup (2)
- 龍蝦膏炒飯  
Fried Rice w/ Lobster Egg
- 三菇炆伊麵  
E-Fu Noodle w/ Mushroom
- 桃膠杏仁茶  
Almond Sweet Soup w/ Peach Gum Drops
- 美點雙輝  
House Pastry

