

百樂軒 海鮮酒家

Chef 88 Elite

FINE DINING

[S1] 鮑魚龍蝦餐

Lobster & Abalone 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

\$148



[S2] 魚翅乳鴿餐

Shark Fin & Squab 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

\$148
二位用



[S3] 小康家庭餐

Small Family Dinner 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

\$138
三位用

[S4] 溫馨小聚

Cozy Gathering 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

\$188
四位用



[S5] 溫馨小聚

Happy Gathering 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
滋潤甜品/美點
Dessert & House Pastry

\$238
四位用



[S6] 良朋歡聚餐

Chef 88 Elite Classic 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)
*生菜包鴨鬆或涼瓜炆鴨件 另加\$12
*Lettuce Wrap or Braised w/ Bitter Melon Add \$12
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/Tail
滋潤甜品/美點
Dessert & House Pastry

\$298
六位用



[S7] 親朋歡聚餐

Friendship Classic 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/Tail
甜品/美點
Dessert & House Pastry

\$358
六位用

[S8] 片鴨鮑魚歡聚餐

Peking Duck & Abalone for 8

京式片皮鴨 斬件上 (兩食)
Peking Duck w/ Duck Pieces (2 courses)
*生菜包鴨鬆 或 涼瓜炆鴨件 另加\$12
*Lettuce Wrap OR Braised w/ Bitter Melon Add \$12
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
Dessert & House Pastry

\$468
八位用



[S9] 片鴨鮑魚歡聚餐

Peking Duck & Seafood for 8

京式片皮鴨 斬件上 (兩食)
Peking Duck w/ Duck Pieces (2 courses)
*生菜包鴨鬆 或 涼瓜炆鴨件 另加\$12
*Lettuce Wrap OR Braised w/ Bitter Melon Add \$12
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/Tail
龍蝦膏炒飯
Fried Rice w/ Lobster Egg
滋潤甜品/美點
Dessert & House Pastry

\$438
八位用



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如對任何食物有敏感反應, 請提早告知. 本公司保留一切更改權利, 恕不另行通知.
Please inform our server if you have any food allergy when you place your order.
Chef 88 Elite reserves the final right to change without notice • 202304

百樂軒

Chef 88 Elite

[S10] 片鴨龍蝦魚翅宴

Peking Duck, Lobster & Shark Fin for 10

京式片皮鴨 斬件上 (兩食)
Peking Duck w/ Duck Pieces (2 courses)

*生菜包鴨菘 或 涼瓜炆鴨件 另加\$12
*Lettuce Wrap OR Braised w/ Bitter Melon Add \$12

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 & Scallion

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

Dessert & House Pastry

\$628

十位用

[S11] 歡聚社團宴

Joyful Together for 10

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

原盅養生焗湯

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

滋潤甜品/美點

Dessert & House Pastry

\$788

十位用

[S12] 彌月福壽宴

Family Celebration for 10

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 & Scallion

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

\$1388

十位用

[S13] 乳豬鮑魚魚翅宴

Suckling Pig, Abalone & Shark Fin for 10

大紅乳豬 (半隻)

Suckling Pig (Half)

百花釀蟹鉗

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

\$1688

十位用

[S14] 鮑翅鮑魚大蟹宴

Shark Fin, Abalone & King Crab for 10

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 (各一件)

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

\$1888

十位用

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