

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



多 \$138

位 用

\$138

蝦

鱼

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





905-604-8218

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



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



№\$118

家

三庭

17

用

第168

N.

四聚

位 用

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

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



蟹肉海皇魚肚羹

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

玉帶明蝦球

原條海參花菇 Dried Sea Cucumber w/ Mushroom

清蒸鮮青班或 紅燒黃旗斑翅/斑尾 (一條 Steamed Green Bass or Braised Grouper Fins/Tail



親 \$328

散聚

Chef 88 Elite Classic Combo for 6

Fish Maw Soup w/ Seafood & Crab meat

Stir Fried Prawns & Scallop

滋潤甜品/美點

Dessert & House Pastry

S7



\$268

位餐

Peking Duck & Seafood Combo for 8

S9

Peking Duck & Abalone

Combo for 8

京式片皮鴨 斬件上(兩食)

Peking Duck w/ Duck Pieces (2 courses)

*生菜包鴨菘或凉瓜炆鴨件 另加\$12

*Lettuce Wrap or Braised w/ Bitter Melon Add \$12

原盅養生炖湯 (一盅)

Double Boiled Soup

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

腰果美極牛柳粒 🥜

鱼

聚

\$398

位餐

位鞭

用

京式片皮鴨 斬件上(兩食) Peking Duck w/ Duck Pieces (2 courses) *生菜包鴨菘或凉瓜炆鴨件 另加\$12 *Lettuce Wrap or Braised w/ Bitter Melon Add \$12 用

> 原盅燉靚湯 (一盅) Double Boiled Soup 蜜椒脆生蠔

Deep Fried Oysters w/ Pepper & Honey

金沙焗温蟹 (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)

清蒸鮮青班或 紅燒黃旗斑翅/斑尾 (一條 Steamed Green Bass or













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

清蒸鮮青班或 紅燒黃旗斑翅/斑尾 (一條 Steamed Green Bass or Braised Grouper Fins/Tail

















S10 Peking Duck, Lobster & Shark Fin Combo for 10

京式片皮鴨 斬件上(兩食) Peking Duck w/ Duck Pieces (2 courses) *生菜包鴨菘或凉瓜炆鴨件 另加\$12 *Lettuce Wrap or Braised w/ Bitter Melon Add \$12

蟹肉海皇翅 Shark Fin Soup w/ Crab Meat & Seafood 位用超

宴

荷芹炒三鮮

Stir Fried Seafood w/ Vegetable

花菇扣鵝掌 (各+件) Braised Goose Feet w/ Chinese Mushroom (10)

油淋走地雞 (一隻) Crispy Chicken (whole)

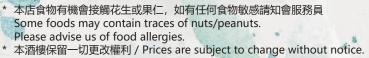
薑蔥雙龍蝦 Two Fried Lobsters w/ Ginger & Scallions

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



* 套餐不可更換 / No substitution allowed.

S11 Joyful Together Combo 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

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

大紅乳豬 (半隻) Suckling Pig (Half) 百花釀蟹柑 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 (+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





阿拉斯加皇帝蟹 (三食) Alaska King Crab (3 Courses)

S14

Shark Fin, Abalone

& King Crab

Combo for 10

鱼

- 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

























