

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

\$158

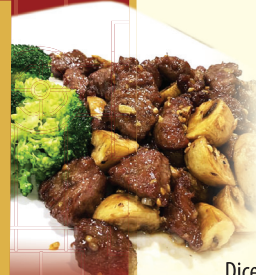


[S3] 小康家庭餐

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

\$158



[S2] 魚翅龍蝦餐

Shark Fin & Lobster 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)
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

\$158



[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

\$208



[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

\$258



[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)
*生菜包鴨菘或涼瓜炆鴨件 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

\$328

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

\$388

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)
*生菜包鴨菘 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

\$498

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)
*生菜包鴨菘 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

\$468

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. 202406

百樂軒

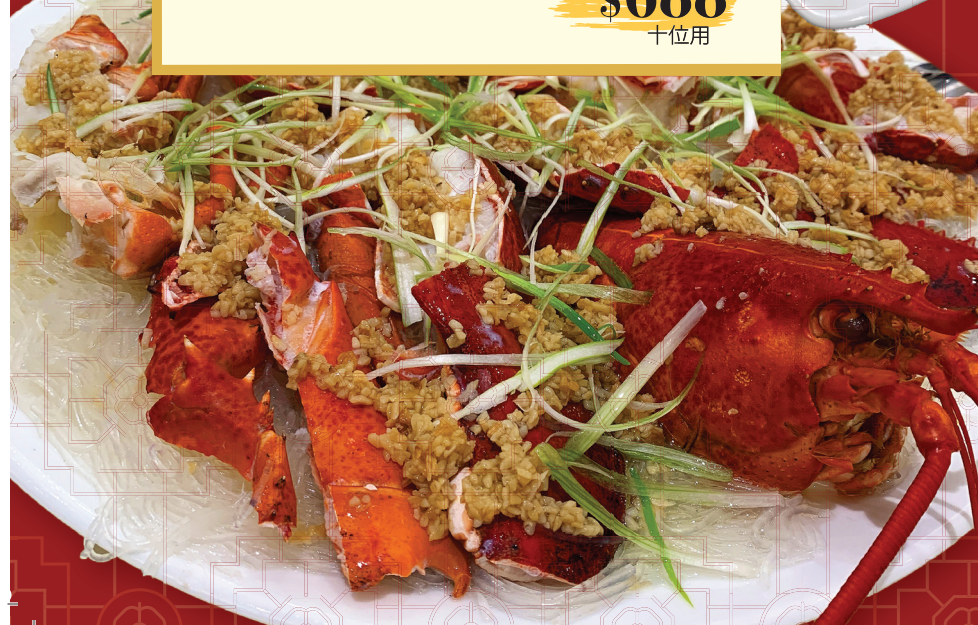
Chef 88 Elite

[S10] 片鴨龍蝦魚翅宴

Peking Duck, Lobster & Shark Fin for 10

- 京式片鴨 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
- 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

\$688
十位用



[S11] 歡聚社團宴

Joyful Together for 10

- 海蜆乳豬件
Suckling Pig Sliced w/ Jelly Fish
- 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
- 滋潤甜品/美點
Dessert & House Pastry

\$838
十位用



[S12] 彌月福壽宴

Family Celebration for 10

- 海蜆乳豬件
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)
- 海蜆走地雞 (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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