# 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** 



**多**\$128

17

用

鸽

用

乡 \$128

蝦

# **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





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# **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 清蒸鮮立魚 (一條) Steamed Tilapia

滋潤甜品/美點

Dessert & House Pastry



温 \$148

四聚

位 用

\$98

家

# **S4 Cozy Gathering** Combo for 4

原盅燉靚湯 四盅 Double Boiled Soup (4) 貴妃走地雞 半隻 Steamed Chicken (Half) 菠蘿咕嚕豬爽肉 Sliced Pork w/ Sweet & Sour Sauce

原隻鮑魚北菇魚肚(罐頭六頭裝 Braised Abalone & Fish Maw 清蒸鮮青斑

Steamed Green Bass 滋潤甜品/美點 Dessert & House Pastry



鞍 \$188

家

四庭

位用餐

# S5 -Happy Gathering Combo for 4

海皇魚肚羹 Fish Maw & Seafood Soup 原隻鮑魚鵝掌 (六頭裝) 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



## **S6** Chef 88 Elite Classic Combo for 6

蟹肉海皇魚肚羹 Fish Maw Soup w/ Seafood & Crab meat 親 \$288

位用

散聚

脆皮燒鴨 (半隻) Crispy Duck (Half)

玉帶明蝦球 Stir Fried Prawns & Scallop

原條海參花菇 Dried Sea Cucumber w/ Mushroom

蜜椒一字骨 🛩 Fried Pork Back Ribs in Honey Pepper Sauce

清蒸鮮青班 (一條) Steamed Green Bass 滋潤甜品/美點 Dessert & House Pastry

# **S7** Friendship Classic Combo for 6

原盅燉靚湯 **Double Boiled Soup** 錦繡燒味盤 House BBQ Platter 原隻鮑魚鵝掌

Braised Abalone & Goose Feet 菠蘿咕嚕豬爽肉 Sweet & Sour Sliced Pork Belly

美極雙龍蝦 Two Lobsters w/ Maggi Sauce 清蒸鮮青班 (一條) Steamed Green Bass

甜品/美點 Dessert & House Pastry

# Peking Duck & Abalone Combo for 8

\$398

鱼

聚

\$358

海鲜

位餐

位数

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\$10 \*Lettuce Wrap or Braised w/ Bitter Melon Add \$10

> 原盅養生炖湯 **Double Boiled Soup**

腰果美極牛柳粒 🥜 Diced Beef w/ Cashew & Maggi Sauce

Fillet of Sole

滋潤甜品 美點雙輝 Dessert & House Pastry



# **S9**

# Peking Duck & Seafood Combo for 8

京式片皮鴨 斬件上(兩食) Peking Duck w/ Duck Pieces (2 courses) \*生菜包鴨菘或凉瓜炆鴨件 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)

> 合時甜品/美點雙題 Dessert & House Pastry





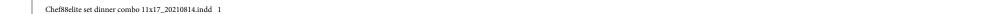














# -S10 Peking Duck, Lobster & Shark Fin Combo for 10

鴨 十位用 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\$10 \*Lettuce Wrap or Braised w/ Bitter Melon Add \$10

鮮蟹肉海皇翅 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 Lobsters w/ Ginger & Spring Onion

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



宴

- \* 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

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



福壽宴

位宴

用

### -S12 **Family Celebration** Combo for 10

海蜇乳豬件 Suckling Pig Sliced w/ Jelly Fish 皇菇鮮螺片

Stir Fried Slices of Ring Snail 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 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 ❷

Dessert & Cashew Sweet Soup



# 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 螺片桂花蚌

Stir Fried Sliced Whelk & Osmanthus Mussels

紅燒大排翅

Braised Shark Fin w/ Supreme Soup

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)

Steamed Green Bass (2)

生炒糯米飯

Stir Fried Sticky Rice

上湯長壽麵

Walnut Sweet Soup





原隻蠔皇鮑魚 +隻

Braised Abalone & Mushroom (10)

清蒸雙青斑

E-Fu Noodle in Soup

生磨合桃糊 🧳

美點雙輝





翅

宴



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

备

大蟹

宴

Fried Crab w/ Salty Egg Yolk - 解膏蒸蛋

Steamed Egg in Crab Shell

紅燒鮑翅 (每位1.5兩)

Braised Shark Fin w/ Supreme Soup (10)

原隻吉品乾鮑魚 (36頭)

Braised Dried Japanese Abalone & Mushroom (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









