




百樂軒 海鮮酒家
Chef 88 Elite Fine Dining

小食 Starter

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|----|-------------------------------------------------------------------------------------------------------------------------|---------|
| A1 | 蔥油麻海蜆
Cold Jelly Fish | \$12.88 |
| A2 | 五香金錢腱
Cold Sliced Marinated Braised Beef | \$12.88 |
| A3 | 海草熏蹄
Cold Sliced Pork Hock w/ Sea Grass | \$12.88 |
| A4 | 蒜蜜雞翼 六件
Crispy Chicken Wings w/ Honey Garlic (6 pieces) | \$12.88 |
| A5 | 脆皮素春卷 三條
Deep Fried Vegetable Spring Roll (3 pieces) | \$6.88 |
| A6 | 鹽酥軟殼蟹 一隻
Deep Fried Soft Shell Crab (Each) | \$12.88 |
| A7 | 百花釀蟹鉗 一隻
Fried Shrimp Stuffed Crab Claw (Each) | \$10.88 |
| A8 | 椒鹽雞軟骨 
Deep Fried Chicken Knuckle | \$12.88 |

 辛辣/Spicy





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頭盤 Appetizer

- B1 鮮果大蝦沙律 (預訂) 大/Large \$88.88
* Mixed Fruit & Prawn Salad (Cold Dish)
- B2 化皮全體乳豬 (預訂) 半隻/Half \$138
* Suckling Pig 一隻/Whole \$258
- B3 海蜇乳豬件 例/Regular \$46.88 大/Large \$89.88
Suckling Pig Sliced & Jelly Fish
- B4 北京片皮鴨 (一隻) 兩吃 (二度斬件) \$48.88
Peking Duck (Whole) 2 Courses
改炒崧(生菜包)/Lettuce Wrap 加/Add \$10
- B5 燒味拼盤 供三至五人/Serves 3-5 Person \$32.88
供八至十人/Serves 8-10 Persons \$58.88
BBQ Combo (BBQ Pork, Soya Chicken, Roasted Duck)
- B6 即燒蜜味叉燒 \$18.88
BBQ Pork

* Please call in advance





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魚翅湯羹 Soup

- C1 雲翔鳳吞翅 (預訂) \$668.88
Boiled Chicken Stuffed Shark Fin Soup (Please order in advance)
- C2 紅燒金山勾鮑翅 每兩計/Per oz. \$26.88
Braised Shark Fin Soup
- C3 菜燉膽排翅 每盅2兩 /Each bowl \$50.88
Boiled Shark Fin Soup w/ Vegetable
- C4 紅燒雞絲翅 每位/Each \$31.88 例/Regular \$98.88
Braised Shark Fin & Shredded Chicken Soup 大/Large \$178.88
- C5 新鮮拆蟹肉翅 每位/Each \$41.88 例/Regular \$108.88
Crab Meat & Shark Fin Soup 大/Large \$196.88
- C6 八寶冬瓜盅 (預訂) 例/Regular \$78.00 大/Large \$108.00
Winter Melon w/ Eight Treasure (Please order in advance)
- C7 紅燒蟹肉海皇翅 每位/Each \$32.88 例/Regular \$99.88
Braised Crab Meat & Seafood Soup 大/Large \$191.88
- C8 常備多種養生滋補燉湯 中/Medium \$69.88
Double Boiled Soup 大鼎/Large \$109.88
- C9 蟹肉海皇魚肚羹 位/Single \$10.88
Fish Maw, Seafood & Crab Meat Soup 例/Regular \$22.88
- C10 花膠瑤柱鴨絲羹 位/Single \$10.88 例/Regular \$22.88
Shredded Duck & Fish Maw Soup
- C11 粟米魚肚羹 位/Single \$10.88 例/Regular \$22.88
Sweet Corn & Fish Maw Soup
- C12 海鮮豆腐羹 位/Single \$10.88 例/Regular \$22.88
Seafood & Tofu Soup
- C13 素菜酸辣湯   位/Single \$10.88 例/Regular \$22.88
Vegetable Hot & Sour Soup
- C14 海皇酸辣湯  位/Single \$10.88 例/Regular \$22.88
Seafood Hot & Sour Soup
- C15 鮮蝦雲吞湯 位/Single \$10.88 例/Regular \$22.88
Shrimp Wonton Soup
- C16 雞茸粟米羹 位/Single \$10.88 例/Regular \$22.88
Sweet Corn & Chicken Soup
- C17 西湖牛肉羹 位/Single \$10.88 例/Regular \$22.88
Egg Drop Soup w/ Beef

歡迎預訂各種燉湯 / Order in advance for all double boiled soup is recommended



素食/Vegetarian



辛辣/Spicy



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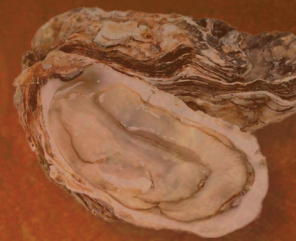


海味類 Dried Seafood

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|-----|---------------------------------------------------------|----------------------|
| D1 | 原隻蠔皇鮑魚 (罐頭六頭)
Oyster King Abalone | 每隻/Each \$23.88 |
| D3 | 原條扣禿參
Dried Sea Cucumber | 每條/Each \$20.88 |
| D4 | 北菇燴海參
Braised Mushroom & Sea Cucumber | 例/Regular \$36.88 |
| D5 | 髮菜花菇柱甫
Braised Dried Scallop, Mushroom w/ Black Moss | 例/Regular \$38.88 |
| D6 | 魚肚扣鵝掌
Braised Goose Feet & Fish Maw | 各四隻/4 pieces \$32.88 |
| D7 | 蔥燒皇菇海參
Stir Fried King Mushroom & Sea Cucumber | 例/Regular \$36.88 |
| D8 | 鮑魚扣鵝掌
Braised Abalone & Goose Feet | 各一件 \$28.88 |
| D9 | 海參扣鵝掌
Braised Sea Cucumber & Goose Feet | 各一件 \$26.88 |
| D10 | 魚肚燴三菇
Braised Fish Maw & Mixed Mushroom | \$23.88 |
| D11 | 魚肚賽螃蟹
Fried Egg White & Fish Maw | \$24.88 |

歡迎自來海味代發加工
Bring your own Dried Seafood, we can prepare for you





海鮮類 Seafood

E1	水晶明蝦球 Fried Crystal Prawn	\$30.88
E2	碧綠鮮帶子 Fried Jumbo Scallop w/ Vegetable	\$30.88
E3	皇菇桂花蚌 Stir Fried Osmanthus Mussels w/ King Mushroom	\$35.88
E5	豉油王煎帶子 Pan Fried Scallop w/ Soya Sauce	\$32.88
E7	雀巢海中寶 Stir Fried Mixed Seafood in Bird Nest	\$28.88
E8	椒鹽三鮮  Deep Fried Mixed Seafood w/ Spicy Salt	\$26.88
E9	菜蘆黃旗斑球 Sauteed Grouper w/ Chinese Greens	\$35.88
E10	生炆黃旗斑頭腩 Braised Grouper	\$26.88
E11	紅燒黃旗斑翅/斑尾 Braised Grouper Fins or Tail	每份/Each \$56.88
E12	椒鹽炸鮮魷  Deep Fried Squid w/ Spicy Salt	\$19.88
E13	酥炸生蠔 (八隻) Deep Fried Oyster (8 Pieces)	\$29.88
E14	腰果鮮蝦仁  Stir Fried Shrimp w/ Cashews	\$21.88
E15	宮保明蝦球  Stir Fried Shrimp w/ Red Peppers	\$30.88
E16	椒鹽中蝦  Deep Fried Prawns w/ Spicy Salt	\$24.88
E17	蜜椒脆生蠔  Deep Fried Oysters w/ Pepper & Honey	8件/pcs \$29.88
E18	菲王滑蛋蝦仁 Scramble Eggs w/ Shrimps & Chives	\$21.88
E19	香芋煎蠔餅 Oyster & Taro Omelette	\$22.88
E20	千島明蝦球 Deep Fried Prawns w/ Thousand Island Dressing	\$30.88
E21	海皇玉子豆腐 Braised Egg Tofu w/ Minced Seafood	\$21.88
E22	瑤柱海皇蒸水蛋 Steamed Egg w/ Seafood & Dried Scallop	\$21.88
E23	金沙白飯魚 Deep Fried Silver Fish w/ Salty Egg Yolk	\$21.88
E24	美極大蝦皇 Fried Prawns w/ Maggi Sauce	\$30.88
E25	避風塘炒蜆  Stir Fried Clams with Garlic and Chili	\$22.88
E26	原條骨香龍利球 Fillet of Sole	半條/Half \$39.88 一條/Whole \$68.88
E27	荷芹炒三鮮 Stir Fried Mixed Seafood w/ Vegetable	\$26.88





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生猛游水海鮮

Live Seafood

- F1 游水溫哥華蝦
B.C. Shrimp (Seasonal)
- F2 生猛溫哥華蟹
B.C. Crab (Seasonal)
- F3 實肉大小龍蝦
Lobster
- F4 阿拉斯加皇帝蟹
Alaska King Crab
- F5 游水青斑
Green Bass
- F6 大細黑斑
Black Fish
- F7 野生大鱧
Eel
- F8 法國金多寶
Turbot
- F9 清甜筍殼魚
Marble Fish
- F10 立魚
Tilapia

*以上海鮮特價代售

We can special order other live seafood depending on availability. Please call in advance



雞鴨類 Chicken and Duck

* 多種私房菜雞鴨做法 (預訂) / Order in advance

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|-----|----------------------------------------------------------------------------------------------------------------------------------|----------------------------------|
| G1 | 碧綠八寶鴨 (預訂)
*Braised Duck w/ Eight Treasure Stuffing | \$78.88 |
| G2 | 古法鹽焗雞 (預訂)
*Baked Chicken in Sea Salt | \$56.88 |
| G3 | 脆皮糯米雞 (預訂)
*Deep Fried Chicken w/ Sticky Rice Stuffing | \$56.88 |
| G4 | 糯米釀鳳翼 (預訂)
*Deep Fried Chicken Wing w/ Sticky Rice Stuffing | 每隻/Each \$12.88 |
| G5 | 貴妃走地雞
Steamed Chicken | 半隻/Half \$20.88 一隻/Whole \$39.88 |
| G6 | 金華玉樹雞
Steamed Chicken & Ham | 半隻/Half \$33.88 一隻/Whole \$62.88 |
| G7 | 薑蔥霸王雞
Steamed Chicken w/ Ginger & Scallion | 半隻/Half \$21.88 一隻/Whole \$41.88 |
| G8 | 手淋走地雞
Deep Fried Crispy Chicken | 半隻/Half \$20.88 一隻/Whole \$39.88 |
| G9 | 玫瑰豉油走地雞
Supreme Soya Chicken | 半隻/Half \$22.88 一隻/Whole \$41.88 |
| G10 | 沙薑手撕走地雞
Shredded Chicken w/ Dry Ginger | 半隻/Half \$22.88 一隻/Whole \$42.88 |
| G11 | 掛爐脆皮燒鴨
Roasted Duck | 半隻/Half \$24.88 一隻/Whole \$46.88 |
| G12 | 菜膽上湯雞
Braised Chicken w/ Vegetable | 半隻/Half \$22.88 一隻/Whole \$43.88 |
| G13 | 香芋柱侯鴨
Braised Duck w/ Taro | 半隻/Half \$32.88 一隻/Whole \$61.88 |
| G14 | 西檸脆軟雞
Deep Fried Chicken Breast w/ Lemon Sauce | \$20.88 |
| G15 | 腰果炒雞丁 
Stir Fried Diced Chicken w/ Cashews | \$20.88 |
| G17 | 荷芹炒雞片
Stir Fried Chicken w/ Celery | \$20.88 |
| G19 | 紅燒乳鴿
Deep Fried Crispy Squab | \$29.88 |
| G20 | 魚肚炆走地雞煲
Braised Chicken w/ Fish Maw Hot Pot | \$23.88 |
| G21 | 栗子炆走地雞煲
Braised Chicken w/ Chestnuts Hot Pot | \$23.88 |
| G22 | 鮑魚仔炆走地雞煲
Braised Chicken w/ Abalone Hot Pot | \$28.88 |
| G23 | 菠蘿咕嚕雞
Sweet & Sour Chicken | \$20.88 |







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牛肉類 Beef

- H1 腰果美極牛柳粒  \$24.88
Diced Beef w/ Maggi Sauce & Cashews
- H2 生煎嫩滑牛柳 (做法:中式/蜜椒/黑椒) \$28.88
Beef Tenderloin (Chinese Style/Honey & Pepper/
Black Pepper)
- H4 沙爹芥蘭牛肉  \$19.88
Chinese Broccoli w/ Beef & Satay Sauce
- H5 蘑菇蔥爆牛肉 \$19.88
Stir Fried Beef w/ Mushroom & Ginger
- H6 雀巢味菜牛柳絲 \$24.88
Shredded Beef & Preserved Vegetable in Bird Nest
- H7 鮮竹清湯牛腩 \$22.88
Beef Brisket w/ Tofu Skin in Soup
- H8 紅酒牛仔骨煲 \$28.88
Braised Beef Short Ribs w/ Red Wine Sauce
- H9 涼瓜味菜牛肉 \$19.88
Sliced Beef w/ Bitter Melon & Preserved Vegetable
- H10 臘味炒芥蘭 \$21.88
Stir Fried Chinese Broccoli w/ Preserved Meat
- H11 菜遠炒牛肉 \$19.88
Stir Fried Choy Sum w/ Beef



 過敏提示/Allergy Alert

 辛辣/Spicy




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豬肉類

Pork

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|-----|---------------------------------------------------------------------------------------------------------|---------|
| J1 | 無骨豬扒 (做法: 椒鹽/京都/泰汁)  | \$20.88 |
| | Fried Pork Chop (Spicy Salt/BBQ/Thai Sauce) | |
| J2 | 菠蘿咕嚕豬爽肉 | \$22.88 |
| | Sweet & Sour Sliced Pork | |
| J3 | 梅菜扣肉 | \$20.88 |
| | Braised Pork w/ Preserved Vegetable | |
| J4 | 南酥豬爽肉 | \$22.88 |
| | Deep Fried Crispy Pork | |
| J6 | 欖角蒸肉排 | \$20.88 |
| | Steamed Pork Rib w/ Olive | |
| J7 | 皇子菇豬爽肉 | \$22.88 |
| | King Mushroom & Sliced Pork | |
| J8 | 一字骨 (做法: 蒜香/蜜椒) | \$28.88 |
| | Pork Rib (w/ Garlic or Honey & Pepper) | |
| J9 | 南乳豬軟骨 | \$20.88 |
| | Braised Soft Pork Ribs | |
| J10 | XO醬四季豆豬爽肉  | \$22.88 |
| | Stir Fried Sliced Pork & Green Beans w/ XO Sauce | |
| J11 | 梅菜蒸肉餅 | \$20.88 |
| | Steamed Minced Pork w/ Dried Cabbage | |
| J12 | 生煎蓮藕餅 | \$20.88 |
| | Pan Fried Lotus Root Cake | |
| J13 | 干燒四季豆 | \$20.88 |
| | Stir Fried Green Bean w/ Minced Pork | |
| J14 | 腿絲浸菜蕓 | \$18.88 |
| | Chinese Vegetable w/ Shredded Ham | |
| J15 | 魚香茄子煲 | \$18.88 |
| | Braised Eggplant & Minced Pork Hot Pot | |
| J16 | 八珍豆腐煲 | \$23.88 |
| | Braised Tofu w/ Assorted Meat Hot Pot | |
| J17 | 啫啫芥蘭煲 | \$21.88 |
| | Fried Chinese Broccoli w/ Minced Pork Hot Pot | |
| J18 | 甜酸生炒骨 | \$20.88 |
| | Sweet & Sour Spare Ribs | |

 辛辣/Spicy





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蔬菜類 Vegetables

- K1 竹筍鼎湖素  \$19.88
Braised Vegetable w/ Bamboo Pith
- K2 紅杞鮮竹白菜苗  \$21.88
Baby Bok Choy w/ Fresh Tofu Skin & Goji Berry
- K3 皇菇扒豆苗  \$24.88
Stir Fried Pea Shoot w/ Oyster Mushroom
- K4 雙竹燒豆腐  \$19.88
Braised Beancurd w/ Soybean Sheet & Bamboo Shoot
- K5 三菇炒雜菜  \$19.88
Stir Fried Mixed Vegetable w/ Mushrooms
- K6 薑汁炒蘭蕙  \$18.88
Stir Fried Chinese Broccoli w/ Ginger Sauce
- K7 花菇燒豆腐  \$18.88
Braised Beancurd w/ Chinese Mushroom
- K8 金沙涼瓜  \$19.88
Fried Bitter Melon & Salted Egg Yolk
- K9 豉油皇煎豆腐  \$18.88
Pan Fried Tofu w/ Supreme Soya Sauce
- K10 椒絲腐乳唐生菜/通菜  \$18.88
Stir Fried Chinese Lettuce or On Choy w/ Beancurd Sauce
- K11 南乳粗齋煲  \$19.88
Braised Mixed Mushroom & Vegetable in Red Beancurd Hot Pot
- K12 清炒豆苗  \$20.88
Stir Fried Snow Pea Leaf





粉麵飯類 Rice and Noodle

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|-----|-------------------------------------------------------------|----------------|
| L1 | 籠仔海鮮飯
Seafood Risotto in Bamboo Steamer | \$20.88 |
| L2 | 蝦乾荷葉飯
Steamed Dried Shrimp Rice Wrapped in Lotus Leaf | \$20.88 |
| L3 | 進寶杞子飯 🍷
Fried Rice w/ Goji Berry & Walnuts | \$20.88 |
| L4 | 富貴黃金飯
Golden Fried Rice | \$20.88 |
| L5 | 楊州炒飯
Yeung Chow Fried Rice | \$18.88 |
| L6 | 鹹魚雞粒炒飯
Chicken Fried Rice w/ Salty Fish | \$18.88 |
| L7 | 生薑瑤柱蛋白炒飯
Fried Rice w/ Dried Scallop, Ginger & Egg White | \$20.88 |
| L8 | 蒜香海皇炒飯
Fried Rice w/ Seafood & Garlic | \$20.88 |
| L9 | XO乾炒牛河 🌶️
Stir Fried Rice Noodle w/ Beef & XO Sauce | \$18.88 |
| L10 | 涼瓜牛肉河
Fried Rice Noodle w/ Beef & Bitter Melon | \$18.88 |
| L11 | 味菜牛肉炒麵
Fried Noodle w/ Beef & Preserved Vegetable | \$18.88 |
| L12 | 廣東炒麵
Fried Noodle in Cantonese Style | \$20.88 |
| L13 | 海鮮炒麵
Fried Noodle w/ Seafood | \$24.88 |
| L14 | 滑蛋蝦仁炒河
Fried Rice Noodle w/ Shrimp & Egg | \$20.88 |
| L15 | 星洲炒米粉 🌶️
Singapore Style Vermicelli | \$18.88 |
| L16 | 家鄉炒米粉
Fried Vermicelli in Hometown Style | \$18.88 |
| L17 | 鴻圖窩伊麵
Braised E-Fu Noodles in Soup | \$22.88 |
| L18 | 乾燒甫魚伊麵
Braised E-Fu Noodles w/ Dried Fish | \$19.88 |
| L19 | 龍蝦伊麵
Braised E-Fu Noodles w/ Lobster | \$43.88 |
| L88 | 白飯
Steamed Rice | 每碗/Each \$2.00 |





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甜品類 Dessert

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|----|---------------------------------------|----------------------|
| M1 | 芒果布甸
Mango Pudding | 每位/Each \$5.88 |
| M2 | 南山壽桃
Steamed Birthday Bun | 每打/Per Dozen \$15.88 |
| M3 | 脆皮炸湯圓
Deep Fried Sesame Rice Balls | 每打/Per Dozen \$8.88 |
| M4 | 香滑腰果露
Cashew Sweet Soup | 每位/Per Person \$5.88 |
| M5 | 生磨杏仁茶
Almond Sweet Soup | 每位/Per Person \$5.88 |
| M6 | 補腦合桃糊
Walnut Sweet Soup | 每位/Per Person \$5.88 |





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川菜類 Szechuan Style

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|-----|--------------------------------------------------------------------------------------------|---------|
| N1 | 左宗棠雞  | \$20.88 |
| | General Tao Chicken | |
| N2 | 宮保雞丁  | \$20.88 |
| | Diced Chicken w/ Cashews | |
| N3 | 木須肉 (跟皮)  | \$20.88 |
| | Shredded Pork w/ Vegetable & Crepe | |
| N4 | 辣子雞  | \$20.88 |
| | Chilli Chicken | |
| N5 | 麻辣蝦仁  | \$22.88 |
| | Spicy Shrimp | |
| N8 | 醬爆合桃雞丁  | \$20.88 |
| | Diced Chicken w/ Walnut | |
| N9 | 麻婆豆腐  | \$18.88 |
| | Ma Po Tofu in Hot & Spicy Sauce | |
| N10 | 蔥燒辣中蝦  | \$24.88 |
| | Spicy Ginger Onion Shrimp | |
| N11 | 三菇水煮牛肉  | \$22.88 |
| | Boiled Beef w/ Mushrooms in Chili Broth | |
| N12 | 麻辣水煮魚  | \$24.88 |
| | Boiled Fish w/ Extra Spicy Chili Broth | |
| N13 | 四川爆蝦仁  | \$24.88 |
| | Szechuan Shrimp | |





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Drink Menu

BOTTLED RED WINE (750 ML)

Santa Rita 120 Reserva Especial Cabernet Sauvignon, Chile	\$24
Yellow Tail Merlot, Australia	\$25
Yellow Tail Shiraz, Australia	\$25
Robert Mondavi Woodbridge Cabernet Sauvignon, California USA	\$28
Sterling Vinter's Merlot Merlot, USA	\$30
Robert Mondavi Private Selection Cabernet Sauvignon, California USA	\$35
J. Lohr Seven Oaks Cabernet Sauvignon, California USA	\$45
Liberty School Cabernet Sauvignon, California USA	\$45
Beringer Knights Valley Cabernet Sauvignon, California USA	\$65
Masi Costasera Amarone Classico DOC Amarone, Veneto Italy	\$70

BOTTLED WHITE WINE (750 ML)

Yellow Tail Chardonnay, Australia	\$24
Jacob's Creek Moscato, Australia	\$26
Pelee Island Time VQA Riesling, Ontario Canada	\$26
Robert Mondavi Woodbridge Chardonnay, California USA	\$29
Oyster Bay Chardonnay, Marlborough New Zealand	\$35

WINE BY THE GLASS (5 OZ)

Jackson-Triggs Cabernet Sauvignon, Ontario	\$8
Jackson-Triggs Chardonnay, Ontario	\$8





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Drink Menu

SAKE AND SPECIALTY

- Gekkeikan Junmai Sake** California USA (750ml) \$30
Gekkeikan Junmai Sake California USA (1500ml) \$55
Panax Q, Gingseng Wine Markham Canada (500ml) \$38

SPIRITS & LIQUEURS

- Tanqueray** (1.5oz) Gin \$8
Barcardi (1.5oz) Rum \$8
Crown Royale, Jack Daniels, Johnnie Walker Black
(1.5oz) Whisky \$8
Grey Goose (1.5oz) Vodka \$8
Premium whisky (1.5oz) \$13

Please ask our server for selection

BEER

- Budweiser, Coors Light** \$4.50
Heineken, Tsingtao \$5.50
Sapporo, Stella \$6.50





百樂軒 海鮮酒家
Chef 88 Elite Fine Dining

Beverages

NON-ALCOHOLIC

- Coke, Diet Coke, Ginger Ale, Sprite, Orange, Club Soda** (355 ml) \$2
- Nestea Lemon Iced Tea** (341 ml) \$2.50
- Wong Lo Kat Herbal Tea 王老吉** (310 ml)..... \$3
- Bottled Apple Juice** (300 ml) \$2
- Bottled Orange Juice** (300 ml) \$2
- Bottled Water** (500 ml).....\$1
- Bottled Perrier** (330 ml)..... \$3.28
- Grace Coconut Water** (310 ml) \$2.50

JUICES BY THE GLASS

- Pineapple Juice** (250 ml)..... \$2.50
- Mango Juice** (250 ml)..... \$2.50
- Strawberry Lemonade** (250 ml) \$2.50
- Guava Juice** (250 ml)..... \$2.50
- Cranberry Juice** (250 ml)..... \$2.50

