

新瑞華
SUN SUI WAH SEAFOOD RESTAURANT

婚宴精选

Banquet Menu

珠聯璧合	龍鳳呈祥	鸞鳳和鳴	添福添壽	合家歡聚	特式套餐 Set Menu
\$1588	\$1388	\$1188	\$888	\$688	

承辦各類喜慶宴席
另有詳細宴會餐單, 歡迎預約詳談。



北京片皮鸭

【\$79/全 complete】
【\$48/片 Half】

Roasted Peking Duck

北京片皮鸭 [二食]
Roasted Peking Duck (Two Courses)
豆腐芥菜汤、椒盐身



1. 北京片皮鸭
Roasted Duck with Pancakes
将鸭肉用传统饼皮卷来吃，先抹上酱料，再配上京葱与青瓜。



1. 鸭松生菜包
Roasted Duck in Lettuce Wrapcakes
鸭肉剁细炒熟，和生菜卷在一起，再抹上酱料。

乳鸽皇 红烧

Roasted Squab ★★★★★ 【\$32.88】
全只/Each

乳鸽为中国历代席上珍品。脂肪少，含丰富蛋白质，钙，磷，铁及维生素C，营养丰富，具食疗及滋补功效。誉满香港沙田的新瑞华红烧乳鸽，第二代传人在北美洲再创高峰，并成功引入主流社会，中外食家一致赞赏。



蛤蜊 [豉汁炒/上汤清酒]
Sautéed Clams with Black Bean Sauce/Calms with Wine Souce

【\$25】

生蠔 [姜葱/豉汁]
Oyster [Green Onion&Ginger //Black Bean Sauce]

【时价】
Current Price

白鳝 [炒球/椒盐/豉汁盤龍鳝]
White Eel [Fillet/Salt& Pepper/Black Bean]

【时价】
Current Price



游水鲈鱼/游水鲫鱼/游水桂鱼
Live Turbo/Live Carp/Live Giant Perch [Steamed/Fried/Soya Sauce/Fillet]
[清蒸/油淋/美極/炒球][水煮Hot Chilli *加/add \$10]

【时价】
Current Price

石斑鱼
Live Rock Fish

【时价】
Current Price

鲍汁原条B.C.海参扣鹅掌 ★★★★★
Braised Sea Cucumber & Goose Web With Abalone Sauce

【\$35/位 Person】

北菇花胶扒海参
Braised Fish Maw & Sea Cucumber with Shiitake Mushroom

【\$49/位 Person】

蠔皇野生青边鲍鱼

Braised Wild Catch Fresh Abalone In Oyster Sauce

【\$59】
二头
2 wt*

【\$39】
三/四头
4 wt*

*wt is an indication of the size of a shell off abalone. 2 wt means approximately 1/2 lb; 4 wt means 1/4 lb; 6 wt means 1/6 lb.



象拔蚌

Geoduck

时价
Current
Price

身

白灼 / 油泡 / 刺身*
Body: Poached/Sautéed/ Sashimi*

*加/add \$8

头

椒盐/荷塘XO酱爆炒*/芥菜豆腐汤
Head: Deep Fried with Spicy Salt/Stir-fried

*加/add \$12

虾

豉油王煎

Pan-fried with Soya Sauce

椒盐

Deep Fried with Spicy Salt

白灼

Poached

Prawns

蒜蓉开边蒸

Steamed with House
Special Garlic Sauce*

时价
Current
Price

游水海鲜
Fresh Seafood

十二种食法

12 Ways of Cooking

姜葱炒

Stir-fried with Green Onion
& Ginger

XO酱粉丝煲*

Hot Pot Style with Vermicelli
& XO Sauce*

*加/add \$12

奶油

Stir-fried with Cream
and Butter Sauce

椒盐

Deep Fried with Spicy Salt

避风塘*

Stir-fried in Hong Kong Style
with Spicy Sauce & Dry Garlic*

豉椒炒

Stir-fried with Black
Bean Sauce

荷叶珍珠*

Steamed with Sticky Rice*

*加/add \$12

花雕蛋白蒸

Steamed with Egg White &
Chinese Cooking Wine

蒜蓉蒸

Steamed with Garlic

清蒸

Steamed

上汤

Stewed in Stock

金沙

Jinsha

*加/add \$8

时价
Current
Price

Dungeness Crab

温哥华蟹·龙虾

Lobster

阿拉斯加皇帝蟹

Alaska King Crab

时价
Current
Price

蒸

蟹腿清蒸 / 蒜茸蒸 / 花雕蛋白蒸*

Steamed Legs: Garlic/Egg White& Chinese Cooking Wine*

炒

椒盐 / 薑葱 / 头抽 / 金沙 / 避风塘*

Stir-Fried Body: Salt &Pepper/Green Onion & Ginger/Soy Sauce/
Salted Egg Yolk /Spicy Dry Garlic*

饭

蟹盖瑶柱蛋白炒饭*

Fried Rice with Dry Scallop & Egg White*

*加/add \$10

面

蟹汁捞面*

Noodles with Crab Sauce*

*加/add \$10

四种食法

4 Ways of Cooking

凉菜

Cold Dish

盐水毛豆

[\$6]

Edamame

养生木耳

[\$8]

Black Fungus with Vinegar

密制酱萝卜

[\$8]

Secret sauce radish

陈醋花生

[\$6]

Vinegar peanuts

刀拍黄瓜

[\$8]

Pickled Cucumber with Garlic

凉拌海蜇

[\$12]

Cold Jellyfish

香煎带鱼

[\$18]

Fried Hairtail

脆香熏鱼

[\$18]

Crispy Smoked Fish

百花酿蟹钳(2个起)

[\$8/只/Each]

Deep Fried Crab Claw Wrapped with Shrimp Paste



盐水毛豆
Edamame



养生木耳
Black Fungus with
Vinegar



凉拌海蜇
Cold Jellyfish



香煎带鱼
Fried Hairtail



脆香熏鱼
Black Fungus with
Crispy Smoked Fish



百花酿蟹钳
Deep Fried Crab Claw
Wrapped with Shrimp
Paste

游水海鲜
Fresh Seafood

燕窝

Bird's Nest

鲜蟹肉烩官燕 ★★★★★

Bird's Nest Soup with Crab Meat

[\$44/位 Person]

燕窝，又称燕菜，为金丝燕及多种同属燕类用唾液与绒羽等混合凝结所筑成的巢窝，形似元宝。含50%蛋白质，30%糖类和一些矿物质。是中国传统名贵食品之一。

燕窝

Soup

汤羹

Soup

西湖牛肉羹

West Lake Beef Soup

[\$9/ 位 Person]

[\$22/例 Regular]

排骨海带玉米燉汤

Stewed Pork Ribs, Kelp, and Corn Soup

[\$12/盅 cup]

[\$28/例 Regular]

海鲜窝云吞

Seafood Wonton Soup

[\$12/位 Person]

[\$22/例 Regular]

鲜蟹肉鱼肚羹

Fish Maw with Fresh Crab Meat Soup

[\$9/位 Person]

[\$25/例 Regular]

海鲜酸辣汤

Hot & Sour Seafood Soup

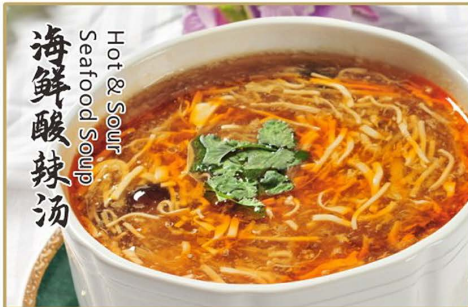
[\$9/位 Person]

[\$22/例 Regular]

石斛老鸡功夫汤 ★★★★★

Double Boiled Chicken Soup with Wild Dendrobium

[\$16/位 Person]



明炉烧味
MADE FRESH DAILY
天天新鲜

烧鸭 ★★★★★

Roasted BBQ Duck

[\$22/半只 Half]

[\$35/壹只 Whole]

叉烧

Roasted BBQ Pork

[\$12/小 Small]

[\$18/例 Regular]

鸡

Chicken

姜葱走地鸡

Poached Free Range Chicken with Green Onion & Ginger

[\$22/半只 Half]

[\$36/壹只 Whole]

秘制盐焗鸡 ★★★★★

Baked Free Range Chicken with Rock Salt Traditional style

[\$22/半只 Half]

[\$38/壹只 Whole]

宫保鸡丁

Kung Pao Chicken

[\$22/壹只 Whole]

辣子鸡丁

Diced chicken with chili pepper

[\$25/壹只 Whole]



猪

Pork

回锅肉

Pan-fried Pork & Chili Pepper with Spicy Sauce

[\$22.95]

蒜子蜜汁骨

Honey Garlic Ribs

[\$22.95]

糖醋排骨

Sweet and Sour Spare Ribs

[\$22.95]

椒盐焗肉排

Deep Fried Pork Chop With Spicy Salt

[\$22.95]

京都焗肉排

Pork Chop in Peking Sauce

[\$22.95]

苏州荔枝咕嚕肉 ★★★★★

Sweet & Sour Pork with Lychee & Pineapple

[\$22.95]



肉

牛

Beef

西兰花炒牛肉

Stir-fried Beef with Broccoli

[\$22.95]

茄子牛柳粒 ★★★★★

Pan-fried Eggplant & Diced Beef Tenderloin w/ Black Pepper

[\$26]

牛腩萝卜煲

Beef Brisket and Radish Pot

[\$22.95]

黑椒和牛粒

Black Pepper Beef Fillet

[\$26]



肉类 Meat Dish

水煮和牛

总厨推荐: 赛过川菜的水煮牛肉。

由新瑞华总厨为你烹饪的新瑞华秘制水煮牛肉, 足够的四川青花椒, 辣中带麻, 麻中带辣, 堪称一绝。

喜欢又麻又辣的, 喜欢小麻微辣的都不防一试, 色、香、味堪称一流, 采用美国顶级和牛食材。



Pan Fried Wagyu beef Fillet/Black Pepper

[\$38/小 Small]

[\$53/例 Regular]

海鲜

Seafood

瑶香玉带子

Sautéed Fresh Scallop with Shredded Conpoy & Vegetable

[\$28]

B.C.桂花蚌 [XO酱爆炒/豉椒/油泡]

B.C Osmanthus Mussel (Sautéed w/ XO Sauce / Black Pepper /Stir-Fried

[\$28]

沸腾鱼片

Poached Sliced Fish Fillets stewed in stock

[\$38/小 Small]

[\$48/例 Regular]

椒盐鲜鱿

Deep Fried Squid with Spicy Salt

[\$22]

椒盐虾球

Deep Fried Prawns with Spicy Salt

[\$26]

雀巢海中宝 ★★★★★

Pan-fried Seafood In Vermicelli Bird's Nest

[\$28]

五花腩海参炒尖椒

Pan Fried Sea Cucumber w/Pork Belly and Chili Pepper

[\$32]



海鲜类 Seafood

时蔬豆腐

Vegetable

麻婆豆腐

Mapo Tofu

[\$22]

椒盐豆腐 ★★★★★

Deep Fried Tofu with Spicy Salt

[\$18]

豆苗+菇类 [蒜蓉/清炒/上湯]

Pea-leaves+King Mushroom [with Garlic/Pan-fried/In Superior Stock]

[\$22+5]

腊味炒椰菜花

Sautéed Cauliflower With Preserved Meat

[\$22]

茄子四季豆 ★★★★★

Stir Fried Long Bean with Minced Pork

[\$22]

鱼香茄子

Fish flavored eggplant

[\$22]

虎皮尖椒 ★★★★★

Stir Fried Green Chili Pepper With Special Sauce

[\$22]



饭类

Rice

- 扬州炒饭

Shrimp & BBQ Pork Fried Rice

[\$19.95]
- 瑶柱蛋白炒饭 ★★★★★

Fried Rice with Dried Scallop & Egg White

[\$25]
- 菠萝鸡粒炒饭

Chicken Fried Rice with Pineapple

[\$19.95]
- 生炒腊味糯米饭

Pan-fried Sticky Rice with Preserved Meat & Dry Shrimp

[\$22]
- 腊味煲仔饭

Steamed Rice With Preserved Pork & Chinese Sausage

[\$18]
位 Person
- 海皇鱼翅捞饭

Braised Fish Fin Seafood with Rice

[\$25.95]
位 Person



面类

Noodles

- 干炒牛河

Stir-fried Rice Noodle with Beef & Bean Sprout

[\$22]
- 招牌炒面

Pan Fried House Special Crispy Noodle

[\$22]
- 星洲炒米粉 🍲

Stir-fried Vermicelli Singapore Style

[\$22]
- 烧鸭河粉

Roasted Duck With rice noodle In Soup

[\$18]
位 Person
- 豉油皇炒麵

Fried Noodle with Soya Sauce

[\$18]
位 Person



甜品

Dessert

- 酒酿汤圆

Ground Black Sesame Paste Rice Ball in Ginger Syrup

[\$6/位 Person]
[\$22/例 Regular]
- 黄金小猪布丁

Golden piglet pudding

[\$8/3件 Pieces]
- 芝麻煎堆

Deep Fried Sesame Ball With Black Sesame Paste

[\$8/3件 Pieces]
- 冰糖燕窝 ★★★★★

Double Boiled Bird's Nest With Rock Sugar

[\$35/位 Person]



饮料

beverage

- Pop

Pop

[\$3]
- 达沙尼瓶装水

Dashani bottled water

[\$3]
- 橙汁

orange juice

[\$6]
- 现榨果汁

Fresh juice

[\$时价/ 杯 cup]
[\$时价/ 扎 bundle]
- 绿茶/红茶

Green tea/black tea

[\$2/位 Person]
- 苹果汁

Apple juice

[\$6]
- 小熊冰镇奶茶

Little Bear Iced Milk Tea

[\$6]
- 港式奶茶(热)

Hong Kong style milk tea

[\$6]



豪华套餐

Deluxe Set Menu

豪华情侣餐

Luxury Couple Meals
[\$168]

嫩汤/位
Stew soup

澳州青边鲍/位
Australian green edge abalone

红烧乳鸽
Braised Roast squab

瑶柱蛋白炒饭
Fried Rice with Dry Scallop & Egg White

脆香熏鱼
Crispy smoked fish

甜品
Dessert

黑椒和牛粒
Pan Fried Wagyu beef/Black Pepper



Crispy smoked fish



Black Pepper and Beef Dices



Australian green edge abalone



Braised Roast squab

Photos are for reference only. 图片仅供参考

sunsuiwah.ca

BC珍宝大蟹+三菜一汤

BC Jumbo Crab &
3 Dishes Menu
優惠價 [\$168]

大龙虾+三菜一汤

Lobster & 3 Dishes Menu
優惠價 [\$168]

湯羹任選一款

Soup Choices of 1

蟹肉魚肚羹/雞茸粟米羹
Fish maw with fresh crab soup/
Cream of corn W/Chicken soup

贈送精美甜品

With Special Dessert

菜品任選三款

Choices of 3 below

椒盐豆腐

Spicy and Salt Tofu

椒盐鲜鱿

Spicy and Salt Fresh Squid

瑤柱馬蹄蒸肉餅

Steam minced pork w/dried
scallop and waterchestnuts

虎皮尖椒

Stir fried green chilli pepper W/
chef's sauce

紅燒豆腐

Braised fried bean cake with
mushroom & vegetable

香脆薰鱼

Crispy smoked fish

枝竹牛腩煲

Beef brisket in hotpot

八珍豆腐煲

Sauteed seafood, BBQ pork,
chicken & tofu hot pot

黑椒茄子牛柳粒

Pan fried eggplant & diced beef
tenderloin W/ black pepper sauce

鹽焗雞(半售)

Baked salty chicken (half)

京都肉排

Kyoto Pork Chop

翡翠明蝦球

Sauteed prawn w/vegetable

四季豆茄子

Stir fried long bean with
eggplant in XO sauce

蒜子蜜汁骨

Honey Garlic Sparerib

黑醋骨

Ribs in Chinese black vinegar sauce

雀巢海中宝

Pan Fried Mix Seafood

干炒牛河

Stir-Fried Rice Noodles with Beef

辣子鸡丁

Diced chicken with green pepper

百加利牛肉

Sauteed Beef with Broccoli

蘇州荔枝咕嚕肉

Sweet & sour pork W/ Lychee

金菇扒脆腐包

Braised deep fried bean curd
pocket & enoki mushroom

臘味椰菜花

Sauteed Cauliflower W/
preserved meat

麻婆豆腐

Diced tofu with minced pork
in spicy sauce

时令蔬菜

Seasonal vegetables

楊州炒饭

Yangzhou Fried Rice

特式套餐
Set Menu

特式套餐
Set Menu

片皮鸭套餐2/4人

Peking Duck Dinner for 2

[\$98/半只 Half]

[\$168/壹只 Whole]

盐水毛豆/拍黄瓜

Salted green beans/
pickled cucumbers

片皮鸭二吃

Peking Duck(Two Courses)

鸭松生菜包/椒盐/汤/传统薄饼

Tofu and vegetable core duck soup/
traditional pancakes

百花釀蟹钳(位)

Deep Fried Crab Claw Wrapped with
Shrimp Paste(Per Person)

Peking Duck



时令蔬菜

Seasonal vegetables

扬州炒饭

Shrimp & B.B.Q Pork Fried Rice

甜品

Dessert

二人套餐

Set for two

優惠價 [\$128]

蟹肉魚肚羹/海皇酸辣湯(位上)

Fish maw W/ fresh crab meat soup /
Hot & sour seafood soup

脆香薰魚/椒盐豆腐

Crispy Smoked Fish/Deep Fried Tofu
with Spicy Salt

百加利牛肉

Sauteed Beef with Broccoli

龙虾/螃蟹荷叶饭

Steamed lobster W/ sticky rice in wrap

精美甜品

Special Dessert



Sauteed Beef
with Broccoli

Special Dessert



Deep Fried Tofu
with Spicy Salt

