



## Appetizers 頭盤

醬燒化皮乳豬全體

(敬請預訂)

*Roasted Whole Suckling Pig*

(order in adv.)

Current Price

潮州凍蟹拼牛油果沙律

(敬請預訂)

*Cold Crab in Chin Chow Style*

(order in adv.)

Current Price



龍蝦鮮果沙律

(敬請預訂)

*Lobster & Fresh Fruit Salad*

(order in adv.)

Current Price

明蝦鮮果沙律

*Prawns w/Fresh Fruit Salad*

ea 9.00

皇朝特式拼盤

*Dynasty Special Platter*

Reg \$55 L \$110 ea 11.00

潮式蝦棗 / 蟹棗

*Deep Fried Shrimp Ball or Crab Meat Ball*

ea 5.00



百花炸釀蟹拑

*Deep Fried Crab Claw Stuffed with Shrimp Paste*

ea 9.50

瑤柱百花蒸釀蟹拑

*Steamed Crab Claw Stuffed w/Shrimp Paste & Conpoy*

ea 10.50

乳香蝴蝶骨

*Deep Fried Spareribs w/ Preserved Bean Curd*

32.99

麻辣海蜆

*Jelly Fish w/ Spricy Sauce*

38.99

京式拍青瓜

*Marinated Cucumber w/ Black Vineger & Garlic*

15.99

脆皮素燒肉拼素鵝

*Imitated Pork w/ Gluten*

29.99

瑞士汁頂級雪花牛坑腩

*Marinated Beef Shanks in Sweet Soya Sauce*

59.99

蘇式煙燻魚

*Smoked Fish Filet*

26.99

潮式凍龍蝦拼冰鎮鮑魚

*Fresh Lobster Salad & Cold Marinated Abalone*

Current Price



## Shark's Fin 魚翅



原隻肘子雞燉鮑翅

(敬請預訂)

Shark's Fin w/ Whole Cured Ham

(order in adv.)

Current Price



貢品迷你佛跳牆 (鮑魚 魚翅 花膠 海參 鵝掌 瑤柱) (敬請預訂)

Shark's Fin & Blanch-De Mer Soup

(order in adv.)

ea

150.00

紅燒 / 清湯 天九鮑翅

Superior Shark's Fin Soup



ea

160.00

金鼎潮州翅

Shark's Fin in Chiu Chow Style



ea

80.00

生拆蟹肉大生翅

Shark's Fin Soup w/ Crab Meat

Reg 188.00

ea

50.00

紅燒雞絲大生翅

Shark's Fin Soup w/ Shredded Chicken

Reg 178.00

ea

50.00

竹笙鮑參翅肚羹

Shark's Fin Soup w/ Dried Seafood

Reg

120.00

雲腿金瑤炒桂花勾翅

Sauteed Shark's Fin w/ Conpoy, Ham & Egg

85.00

生拆蟹肉蛋白炒勾翅

Sauteed Shark's Fin w/ Crab Meat & Egg White

90.00





## Abalone 鮑魚

15 頭日本網鮑	(敬請預訂)	
<i>Braised Whole Japanese Dried Abalone</i>	<i>(order in adv.)</i>	<i>ea 450.00</i>
20 頭禾麻乾鮑魚	(敬請預訂)	
<i>Braised Whole Japanese Dried Abalone</i>	<i>(order in adv.) (20 head)</i>	<i>ea 480.00</i>
20 頭日本皇冠吉品乾鮑魚	(敬請預訂)	
<i>Braised Whole Japanese Dried Abalone</i>	<i>(order in adv.) (20 head)</i>	<i>ea 450.00</i>
26 頭日本禾麻乾鮑魚	(敬請預訂)	
<i>Braised Whole Japanese Dried Abalone</i>	<i>(order in adv.) (26 head)</i>	<i>ea 350.00</i>
2 頭澳州青邊鮑魚		
<i>Braised Whole Australian Abalone</i>	<i>(2 head)</i>	<i>ea 140.00</i>
2.5 頭澳州青邊鮮鮑魚		
<i>Braised Whole Australian Abalone</i>	<i>(2.5 head)</i>	<i>ea 120.00</i>
3 頭澳州鮑魚		
<i>Braised Whole Australian Abalone</i>	<i>(3 head)</i>	<i>ea 68.00</i>
4 頭澳州鮑魚		
<i>Braised Whole Australian Abalone</i>	<i>(4 head)</i>	<i>ea 50.00</i>



## Bird's Nest

### 極品官燕



生拆蟹肉燴官燕

*Bird's Nest w/ Crab Meat Soup*

ea 60.00

紅燒雞茸官燕

*Bird's Nest w/ Minced Chicken Soup*

ea 60.00



竹笙釀官燕

(敬請預訂)

*Steamed Bird's Nest Stuffed in Bamboo Pith* (Order in Adv.)

ea 40.00

## Bird's Nest {Dessert}

### 極品官燕 {甜品}

冰花燉官燕

*Bird's Nest w/ Crystal sugar*

ea 60.00

生磨杏汁燉官燕

*Sweeten Bird's Nest w/ Ground Almond*

ea 65.00

椰汁燉官燕

*Sweeten Bird's Nest w/ Coconut Milk*

ea 60.00

## Sea Cucumber & Fish Maw

### 海參

### 花膠

(敬請前一天預訂)

(Order in Adv.)

鮑汁扣遼參

*Braised Whole Sea cucumber w/ Abalone Sauce*

ea 38.99

鮑汁煎釀花膠扒

*Fish Maw Stuffed w/ Shrimp Paste in Abalone Sauce*

ea 40.00

鮑汁原塊大花膠

(3 頭)

*Braised Whole Fish Maw w/ Abalone Sauce*

(3 Head)

ea 598.00





## Soups 湯羹

馳名足料燉湯 (絕無味精)		
<i>Special Soup (No MSG)</i>	ea 12.50	Reg 49.99
八寶海鮮酸辣湯		
<i>Hot &amp; Sour Seafood Soup</i>	ea 8.50	Reg 32.99
蟹肉魚肚羹		
<i>Crab Meat &amp; Fish Maw Soup</i>	ea 10.50	Reg 42.99
粟米魚肚羹		
<i>Corn &amp; Fish Maw Soup</i>	ea 9.50	Reg 38.99
菲王鮮蝦雲吞湯		
<i>Chives &amp; Shrimp Wonton Soup</i>	ea 8.50	Reg 32.99
西湖牛肉羹		
<i>Beef W/ Chinese Parsley Egg Swirl Soup</i>	ea 8.00	Reg 30.99
雞茸粟米羹		
<i>Minced Chicken &amp; Corn Soup</i>	ea 8.00	Reg 30.99
珍菌豆腐羹		
<i>Assorted Mushroom &amp; Bean Curd Soup</i>	ea 8.00	Reg 29.99
竹笙花膠海味羹		
<i>Dried Seafood &amp; Fish Maw Soup</i>	ea 12.50	Reg 49.99

## Double Boiled Soup 燉湯

(敬請預訂 order in adv)

八寶冬瓜盅	
<i>Double Boiled Winter Melon W/ Seafood</i>	
原隻肘子雞燉津白	
<i>Double Boiled Chinese Ham, Chicken &amp; Napa Cabbage</i>	
川貝海底椰燉鷓鴣	
<i>Double Boiled Chuanbei &amp; Sea Coconut W/ Partridge in Soup</i>	
淮杞螺頭燉竹絲雞	
<i>Double Boiled Conch Meat W/ Silk Chicken</i>	
西洋菜陳腎燉豬展	
<i>Double Water-cress, Duck Stomach &amp; Pork</i>	
海底椰响螺燉鷓鴣湯 (滋陰潤燥,化痰止咳)	
<i>Double Boiled Sea Coconut W/ Partridge in Soup</i>	
丹參田七燉老雞 (去膽固醇,降血脂,生津止渴)	
<i>Double Boiled Chicken W/ Chinese Herbal in Soup</i>	
川芎天麻燉乳鴿 (補虛養血,驅風止頭痛)	
<i>Double Boiled Lovage Tuber W/ Squab in Soup</i>	





## Live Seafood 生猛海鮮



### Live King Crab 皇帝蟹

- 蒜茸蒸 *Steamed W/ Minced Garlic*  
**皇** 避風塘 *Deep Fried W/ Garlic & XO Sauce*  
 (炒糯米飯底) (Pan Fried Sticky Rice)  
 頭抽焗 *Pan Fried W/ Green Onion*

### Lobster & Crab 龍蝦 BC肉蟹



- 皇** 白雪尋龍 *Steamed Lobster W/ Egg White*  
 皇朝特式炒 *Dynasty Style*  
 花雕蛋白蒸 *Steamed W/ Chinese Wine Sauce*  
 奶油焗 *Braised W/ Cream Sauce*  
 金沙炒 *Deep Fried with Salted Egg Yolk*  
 薑蔥焗 *Braised W/ Ginger & Green Onion*  
 上湯焗 *Braised W/ Supreme Sauce*  
**皇** 香茜金腿焗 *Pan Fried w/ Ham & Cilantro*  
 (腸粉底) *Rice Roll*  
**皇** 黃金焗 *Sauteed w/ Salted Egg Yolk*  
 (南瓜 蘿蔔糕底) *Pumpkin & Turnip Cake*

### Geoduck 象拔蚌



- 刺身 *Sashimi*  
 白灼 *Parboil*  
 油泡 *Sauteed W/ Vegetable*  
 椒鹽頭 *Deep Fried Head*

### Prawns

#### 海蝦

- 頭抽薑蔥爆 *Pan Fried W/ Green Onion & Ginger*  
 白灼 *Parboil*  
 油灼 *Deep Fried (Dip with Soya Sauce)*

### Fish (Rock Cod, Tilapia) 魚 (石斑 鯽魚)



- 清蒸 *Steamed Whole Fish*  
 生灼蝴蝶片 *Parboil Tilapia Slices*  
 石斑二食 *Rock Cod Fish in 2 Courses*  
 (西施生灼蝴蝶斑 *Parboil Sliced Fish w/ Steamed Egg*)  
 (頭抽薑蔥爆頭腩 *Pan Fried Fish Head and Belly w/ Ginger & Green Onion*)  
 骨香斑球 *Sauteed Fish Fillet & Deep Fried Bone*



## Seafood 海鮮



海皇崧生菜包

Sauteed Minced Assorted Seafood W/ Lettuce Wraps 39.99

川汁泡蝦球

Sauteed Prawns in Chili Sauce 39.99

碧綠海中寶

Sauteed Assorted Seafood W/Vegetable 42.99

鮮橙明蝦球

Sauteed Prawns W/ Orange & Vegetable 39.99

豉椒炒蝦球

Sauteed Prawns W/ Black Bean Sauce 39.99

荔枝咕嚕蝦球

Sauteed Prawn W/ Lychee in Sweet & Sour Sauce 39.99

腰果炒蝦仁

Sauteed Shrimp W/ Cashew Nut 38.99

翡翠炒蝦球

Sauteed Prawns with Vegetable 39.99

翡翠炒鮮帶子

Sauteed Scallops W/ Vegetable 42.99

油泡蝦球帶子

Sauteed Prawn & Scallop W/ White Wine Sauce 42.99

法式香草蝦球帶子

Sauteed Prawn & Scallop in French Style 42.99

椒鹽脆鮮魷

Deep Fried Squid in Pepper Salt 34.99

豉椒炒鮮魷

Sauteed Squid in Black Bean Sauce 32.99

香蔥豉油皇煎封銀雪魚扒

Pan Fried Black Cod W/Green Onion in Soya Sauce 42.99

金粟脆魚球

Deep Fried Fish Fillet W/ Corn Sauce 32.99

荷香蒜茸芋絲蒸魚丸

Steamed Fish Fillet Wrapped with Konnyaku in Garlic 32.99

咕嚕脆魚球

Deep Fried Fish Fillet in Sweet & Sour Sauce 32.99

椒鹽脆魚球

Deep Fried Fish Fillet in Pepper Salt 32.99

泰汁脆魚球

Deep Fried Fish Filet w/ Thai Sauce 32.99

干燒汁珍寶蝦

Pan Fried Jumpbo Prawn w/ Spicy , Sweet & Sour Sauce ea 10.00



## Healthy Vegetarian

### 健康素菜

<素菜>越來越受大眾歡迎, 除色香味俱佳, 營養豐富外, 它更具有低脂肪, 高纖維素的特點. 不但有防癌, 還可降低膽固醇. 本酒家採用全植物油烹調各式各款 <素菜>, 有益健康, 延年益壽.



如來佛珠	(敬請預訂)		
Deep Fried Taro Wrap in Bean Curd Sheet	(Order in Adv.)	ea	65.00
御前花錦拼盤	(4位起)		
Dynasty Assorted Vegetarian Platter	(Min 4 people)	ea	11.00
八寶羅漢生菜包			
Sauteed Celery, Vegetable w/ Lettuce Wraps			38.99
乾燒珍菌			
Pan Fried Assorted Mushroom			30.99
梅菜芯蒸蘭花茄子			
Steamed Eggplant w/ Preserved Vegetable			29.99
鮮百合西芹炒藕片			
Sauteed Celery, Fresh Lily w/ Lotus Root			29.99
干炒竹筴羅漢上素			
Sauteed Buddha Feast			29.99
油鹽水杞子浸豇苗			
Blanch Pea Tip w/ Wolfberry			36.99
銀山金菇焗什菌			
Baked Assorted Mushroom			30.99
銀杏腰果炒素丁			
Sauteed Assorted Diced Vegetable w/ Cashew Nut			30.99
三菇腐皮扒時蔬			
Braised Mushrooms & Bean Curd Sheet on Vegetable			32.99
雪菜毛茛燒茄子			
Braised Preserved Vegetable, Green Bean & Eggplant			28.99
干煸四季豆 (走肉)			
Pan Fried String Bean w/ Spricy (no meat)			28.99
時蔬 (清炒 蒜茸上湯)			
Seasonal Vegetable (Stir Fried Garlic Sauce Braised w/ Supreme Sauce)			27.99
天竺繡球紹菜包	(敬請預訂)		
Braised Napa Cabbage stuffed w/ Buddha Feast	(Order in Adv.)		75.00



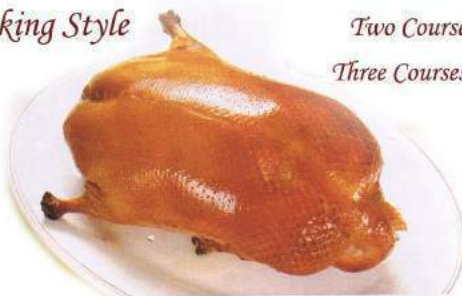


## Poultry

### 雞鴨乳鴿



竹蔗煙燻手撕雞	(敬請預訂)	
Smoked Shredded chicken w/ Sugar Cane (order in adv.)	ea	75.00
鮑汁龍崗雞	(Half半隻)	28.99
Chicken in Abalone Sauce	(Whole 全隻)	50.00
生炸脆皮芝麻雞	(Half半隻)	28.99
Deep Fried Crispy Chicken	(Whole 全隻)	50.00
薑蔥霸皇雞	(Half半隻)	28.99
Steamed Chicken w/ Ginger & Green Onion	(Whole 全隻)	50.00
金華玉樹雞	(Half半隻)	39.99
Steamed Boneless Chicken w/ Veg & Ham	(Whole 全隻)	70.00
西檸煎軟雞		
Deep Fried Boneless Chicken w/ Lemon Sauce		32.99
啫啫豆豉雞		
Sauteed Chicken in Black Bean Sauce		32.99
豉椒雞球		
Sauteed Boneless Chicken w/ Bell Peper & Black Bean Sauce		34.99
腰果炒雞丁		
Sauteed Diced Chicken w/ Cashew Nuts		34.99
翡翠辣子雞丁		
Sauteed Boneless Chicken w/ Vegetable in Spicy Sauce		32.99
磨菇煎焗滑雞球		
Pan Fried Boneless Chicken w/ Mushroom		34.99
菠蘿咕嚕雞球		
Sweet & Sour Boneless Chicken w/ Pineapple		34.99
皇者手烤片皮鴨	One Course 一食	80.00
Roasted Duck in Peking Style	Two Courses 二食	115.00
	Three Courses 三食	130.00



鴨崧生菜包		
Minced Duck Meat w/ Lettuce Wraps		39.99
秘制明爐烤鴨	(Half半隻)	34.99
BBQ Duck	(Whole 全隻)	65.00



沉魚落雁	(敬請預訂)	
Braised & Grilled Duck w/ Mushroom (order in advance)	ea	80.00
生炸脆皮乳鴿	(敬請預訂)	
Deep Fried Squab	(order in advance) ea	44.00
乳鴿崧生菜包	(敬請預訂)	
Minced Squab Meat w/ Lettuce Wraps	(order in advnce) ea	50.00
生炸妙齡鴿	(敬請預訂)	
Deep Fried BB Squab	(order in advance)	40.00

## Beef & Pork

牛肉 豬肉



金不換牛柳粒

*Diced Beef w/ Basil*

38.99

日式燒汁牛仔柳

*Beef Tenderloin in Teriyaki Sauce*

39.99

XO 醬翡翠牛肉

*Sauteed Sliced Beef w/ Vegetable in XO Sauce*

38.99

沙爹牛肉粉絲煲

*Sauteed Sliced Beef & Vermicelli in Satay Sauce*

38.99

時菜炒牛肉

*Sauteed Sliced Beef w/ Seasonal Vegetable*

38.99

黑椒牛仔柳

*Pan Fried Beef Tenderloin in Black Pepper Sauce*

39.99

豉椒炒牛肉

*Sauteed Sliced Beef in Black Bean Sauce*

38.99

牛肉生菜包

*Sauteed Minced Beef Lettuce Wrap*

38.99

紫蘿滑牛肉

*Sauteed Sliced Beef w/ Ginger & Pineapple*

38.99

日式燒汁焗肉排

*Pan Fried Pork Chop w/ Teriyaki Sauce*

34.99

蜜椒香茅焗肉排

*Baked Pork Chop w/ Honey, Lemon Grass & Pepper*

34.99

椒鹽排骨

*Deep Fried Spareribs w/ Pepper Salt*

32.99

京都肉排

*Peking Style Pork Chop*

34.99

荔枝咕嚕肉

*Sweet & Sour Pork with Fresh Fruit*

34.99

蒜子蜜汁骨

*Honey Garlic Spareribs*

32.99

咸魚馬蹄蒸肉餅

*Steamed Minced Pork with Salted Fish*

34.99

新鮮菠蘿咕嚕肉

*Sweet & Sour Pork w/ Fresh Pineapple*

38.99





## Bean Curd 豆腐



潮汕油鹽水脆豆腐

*Deep Fried Bean Curd in Chiu Chow Style*

28.99

金粟千葉滑豆腐

*Steamed Sliced Bean Curd w/ Diced Veg*

29.99

漁香茄子滑豆腐

*Braised Bean Curd & Egg-plant w/ Salted Fish*

29.99

雙菇玉子豆腐

*Braised Egg-Tofu w/ Enoki Mushrooms*

32.99

紅燒珍菌豆腐

*Braised Bean Curd & Mushroom w/ Oyster Sauce*

29.99



荷香雲腿蒸滑豆腐

*Steamed Bean Curd w/ Chinese Ham*

32.99

麻婆滑豆腐

*Spicy Bean Curd w/ Minced Pork*

29.99

豉汁帶子蒸滑豆腐

*Steamed Bean Curd w/ Scallop in Black Bean Sauce*

36.99

椒鹽炸豆腐

*Deep Fried Bean Curd in Pepper Salt*

28.99



## Rice & Noodle 粉麵飯



臘味煲仔飯 (四位起)

Clay Pot Rice w/ Preserved Assorted Meat (Min 4 people) ea 22.00

皇朝闖佬炒飯

Fried Rice w/ Seafood, Minced Pork & Salted Egg Yolk 34.99

高陞荷葉飯 (需時35分鐘)

Steamed Shrimp Fried Rice in Lotus Leaf (takes 35 mins) 39.99

金瑤蛋白炒飯

Conpoy & Egg White Fried Rice 34.99

明太子海皇炒飯

Seafood Fried Rice 32.99

生炒臘味糯米飯

Stir Fried Glutinous Rice w/ Chinese Sausage 34.99

金粟蘭粒薑米蛋白炒飯

Corn, Vegetable & Egg white Fried Rice 29.99

福州炒飯

Fu Zhou Fried Rice 32.99

揚州炒飯

Yang Zhou Fried Rice 32.99

生炒牛肉飯

Minced Beef Fried Rice 29.99

咸魚雞粒炒飯

Diced Chicken & Salted Fish Fried Rice 30.99

雞絲炒飯

Shredded Chicken Fried Rice 29.99

八寶素珍炒飯

Vegetarian Fried Rice 29.99

豉油皇肉絲炒生麵

Pan Fried Egg Noodle w/ Shredded Pork 28.99

海鮮炒麵

Crispy Noodle w/ Assorted Seafood 32.99

菜遠雞球炒麵

Crispy Noodle w/ Shredded Chicken & Vegetable 29.99

竹筴羅漢上素炒麵

Buddha Feast w/ Crispy Noodle 29.99

鮑汁薑蔥瑤柱金菇撈生麵

Braised Noodle w/ Enoki Mushroom & Conpoy in Abalone Sauce 32.99

蟹肉干燒伊麵

Braised E-Fu Noodle w/ Crab Meat 32.99

滑蛋蝦仁炒河

Rice Noodle w/ Shrimp & Scramble Egg 32.99

干炒牛肉河粉

Pan Fried Sliced Beef Rice Noodle 32.99

鴻圖富伊麵

Crab Meat E-Fu Noodle in Soup 39.99





## Royal Special Suggestion

廚師特別推介  
(以下菜式敬請預訂)  
(order in advance)



醬燒琵琶鴨(每日最多預訂3隻)

皇

Roasted Duck w/ Special Sauce

80.00

沉魚落雁

Braised & Grilled Duck w/ Mix-mushroom (order in advance)

ea

80.00

南乳吊燒雞

Deep Fried Crispy Chicken w/ Red Fermented Bean Curd

Whole

70.00

潮式姑爺鴨

Whole

70.00

Braised Duck in Chiu Chow Style

Half

38.00

八寶糯米鴨

Braised Duck Stuffed w/ Eight Treasure

ea

95.00

潮州凍蟹拼牛油果蟹膏

皇

Cold Crab in Chiu Chow Style

ea

時價

竹蔗煙燻手撕雞

Smoke Shredded Chicken w/ Sugar Cane (order in adv.)

Whole

75.00

豉油皇龍崗雞

Whole

50.00

Chicken in Soya Sauce

Half

29.99

金瑤五穀吊燒雞

Deep Fried Crispy Chicken w/ Assorted Rice

Whole

80.00

生炸妙齡鵠

Deep Fried BB Squab

ea

38.00

黑松露牛坑腩

Reg

90.00

皇

Braised Tender Beef w/ Black Truffle Sauce

ea

25.00

如來佛珠 (素)

Deep Fried Bean Curd Sheet Wrapped w/ Taro & Peanuts

60.00

梅菜扣茄子 (素)

Braised Eggplant w/ Preserved Vegetable & Assorted Mushroom

55.00

白玉藏珍 (素)

皇

Braised Winter Melon w/ Vegetable & Mushroom

78.00

天竺繡球紹菜包 (素)

Braised Cabbage Stuffed w/ Budda Feast

78.00

鮑汁原隻大花膠

ea

598.00 3 頭

Braised Whole Fish Maw

ea

時價 2.5 頭

鮑汁扣遼參

Braised Sea Cucumber

ea

38.99

鮑汁煎釀花膠扒

Pan Fried Fish Maw Stuffed w/ Shrimp Paste

ea

40.00



## Royal Special Suggestion

### 廚師特別推介

游水深海石斑二食(金湯堂灼魚片, 煎焗頭腩)		時價
<i>Live Rock Cod in Two Courses (Par boil Fish Filet &amp; Pan Fried Fish Head)</i>		
瑞士汁頂級雪花牛坑腩		
<i>Marinated Beef Shanks in Sweet Sauce</i>		59.99
味菜海蜆芝麻手撕雞	半隻	39.99
<i>Shredded Chicken w/ Jelly Fish &amp; Preserved Vegetable</i>	全隻	78.00
咸魚蓮藕煎肉餅		
<i>Pan Fried Minced Lotus Root &amp; Minced Pork</i>		34.99
干燒汁珍寶大蝦 (隻)		
<i>Pan Fried Jumbo Prawns in Spicy, Sweet &amp; Sour Sauce (Min 2 orders)</i>	ea	10.00
法式蘭花蝦球帶子		
<i>Sauteed Scallop &amp; Prawn in French Style</i>		42.99
頭抽蝦球粉絲煲		
<i>Sauteed Prawn &amp; Vermicelli w/ Ginger &amp; Green in Clay Pot</i>		44.99
黃金左右腳(金沙豬手)		
<i>Sauteed Pork Hock w/ Salty Egg Yolk</i>		32.99
新鮮菠蘿咕嚕肉		
<i>Sweet &amp; Sour Pork in Fresh Pineapple</i>		38.99
薑蔥牛肚生蠔煲		
<i>Beef Tripe &amp; Oyster w/ Ginger &amp; Green Onion in Clay Pot</i>		48.99
黑松露安格斯過橋骨		
<i>Braised Beef Short Rib w/ Black Truffle</i>		59.99
薑蔥蠔皇生炒雞		
<i>Sauteed Free Range Chicken w/ Ginger &amp; Green Onion</i>		38.99
芥菜金瓜墨魚丸粉絲煲		
<i>Braised Mustard Green, Pumpkin &amp; Cuttle fish ball w/ Vermicelli</i>		34.99
松露蝦仁炒滑蛋		
<i>Shrimp Scramble Egg w/ Truffle</i>		38.99
話梅小排骨		
<i>Spareribs w/ Preserved Plum</i>		32.99
鳳城桂花瑤柱		
<i>Sauteed Conpoy w/ Egg</i>		42.99
漁香雙子玉帶 (茄子, 玉子豆腐, 帶子)		
<i>Braised Scallop w/ Eggplant &amp; Tofu</i>		39.99



## Royal Special Suggestion

廚師特別推

胡椒咸菜腐竹豬肚煲

*Perserved Vegetable & Pig Stomach in Black Pepper Soup* 38.99

沙薑蔥爆豬肚臘味煲

*Sauteed Pig Stomach & Chinese Sausage w/ Sand Ginger* 38.99

翡翠金沙蝦球

*Sauteed Prawn /w Salty Egg Yolk* 43.99

潮州芝麻滑魚標

*Braised Fish Maw in Chiu Chow Style* 39.99

金不換牛柳粒

*Sauteed Diced Beef Tenderloin w/ Basil* 38.99

枝竹羊腩煲

*Braised Lamb in Clay Pot* 62.99

順適煎焗排骨

*Pan Fried Spareribs w/ Onion* 32.99

欖角肉崧炒涼瓜粒

*Sauteed Diced Bitter Melon w/ Olive & Minced Pork* 29.99

金網茄子燒牛柳

*Sauteed Diced Beef w/ Eggplant in Supreme Oyster Sauce* 38.99

紅燒魚球豆腐煲

*Braised Fish Filet w/ Bean Curd* 34.99

蟹粉扒荳苗

*Braised Pea Tip w/ Crab Cream* 39.99

蝦子鍋燒山水豆腐

*Braised To-Fu w/ Shrimp Roe* 29.99

鮑汁北菇魚標鵝掌煲

*Braised Fish Maw, Goose Web & Chinese Mushroom w/ Vegetable* 39.99

頭抽薑蔥銀雪魚

*Pan Fried Black Cod w/ Green Onion & Bean Sauce* 42.99

蘭花賽螃蟹

*Scambled Egg White w/ Crab Meat & Fish Maw* 38.99

乾炒羅漢上素

*Sauteed Buddha Feast* 29.99

咸魚茸炒芥蘭片

*Sauteed Sliced Gailan w/ Salted Fish* 32.99

*Middle-East Dried Abalone Set Menu*

**豪華魚翅鮑魚餐**

**皇朝花錦拼盤**

*Dynasty Special Platter*

**蟹爪乾撈翅**

*Crab Meat Shark's Fin W/ Soup*

**雞汁原隻澳洲2頭半青邊鮑魚**

*Braised the Whole Australian Abalone*

**松露黃金蝦球帶子**

*Jumbo Prawns & Scallop in Black Truffle Sauce*

**避風塘牛仔柳炒飯**

*Beef Tenderloin Fried Rice w/ Garlic Chili*

*Dessert*

每位 \$218 person



*Shark's Fin Soup in Chiu Chow Style Set Menu*

**金鼎潮州翅餐**

**潮式蝦蟹棗**

*Dried Fried Shrimp & Crab Meat Ball*

**金鼎潮州翅**

*Shark's Fin Soup in Chiu Chow Style*

**荔枝咕嚕肉**

*Sweet & Sour Pork*

**京蔥燒汁銀雪魚扒**

*Pan Fried Black Cod Fillet in Teriyaki Sauce*

**潮州炒飯**

*Chiu Chow Style Fried Rice*

**滋潤甜品**

*Dessert*

每位 \$118 person



*Shark's Fin Soup & Abalone Set Menu*

**魚翅鮑魚餐**

**皇朝特式拼盤**

*Dynasty Special Platter*

**金鼎蟹肉大生翅**

*Shark's Fin Soup W/ Crab Meat*

**雞汁原隻鮑魚**

*Braised Whole Abalone*

**閩佬炒飯**

*Dynasty Special Fried Rice*

**滋潤甜品**

*Dessert*

每位 \$98 person



*Crab & Fish Set Menu*

肉蟹魚餐

海皇魚肚羹 (4位上)

*Seafood & Fish Maw Soup (for 4)*

頭抽薑蔥肉蟹

*Sauteed Crab w/ Ginger & Green Onion*

鮮果咕嚕肉

*Sweetn & Sour Pork*

紅燒魚球豆腐煲

*Braised Fish Filet w/ Bean Curd*

芥蘭炒牛肉

*Sauteed Beef w/ Gai Lan*

滋潤甜品

*Dessert*

4 位用 \$248 for Four People



*Lobster Set Menu*

龍蝦餐

金鼎花膠海味羹 (4位上)

*Dried Seafood and Fish Maw Soup (For Four)*

金腿福祿龍蝦(腸粉底)

*Braised Lobster w/ Ham & Cilantro*

鮑汁龍崗雞(半隻)

*Free Range Chicken w/ Abalone Sauce*

頭抽薑蔥銀雪魚

*Sauteed Black Cod w/ Ginger & Green Onion*

雙菇玉子豆腐扒菜苗

*Braised Egg /Tofu & Mushroom w/ Vegetable*

滋潤甜品

*Dessert*

4 位用 \$288 for Four People



*Peking Duck Set Menu*  
片皮鴨套餐

皇者手烤片皮鴨 (三食)

*Peking Duck (Three Courses)*

芥菜鴨骨豆腐湯

*Duck Bone To-Fu Soup*

薑蔥龍蝦 (伊麵底)

*Lobster in Green Onion w/ E-Fu Noodle*

鴨松生菜包

*Minced Duck Meat Lettuce Wrap*

話梅小排骨

*Sparerib w/ Plum sauce*

泰汁香酥魚球

*Deep Fried Fish Fillet w/ Thai Sauce*

蝦子窩燒豆腐

*Braised Bean Curd w/ Shrimp Roe*

滋潤甜品 Dessert

6 位用 \$348 For Six people



*Shark's Fin Soup & Lobster Set Menu*

魚翅 龍蝦 套餐

金鼎鮑參燴生翅 (6位上)

*Braised Shark's Fin Soup W/ Dried Seafood*

白雪藏龍

*Steamed Lobster w/ Egg & Dried Scallop*

新鮮菠蘿咕嚕肉

*Sweet & Sour Pork w/ Fresh Pineapple*

京蔥燒汁銀雪魚扒

*Pan Fried Black Cod w/ Teriyaki Sauce*

香草帶子牛柳粒

*Sauteed Scallop & Diced Beef /w Basil*

上湯杞子油菜苗

*Blanch Pea Tip w/ Wolfberry*

Dessert

6 位用 \$428 For Six people





### 皇朝錦繡大拼盤

*Dynasty Special Platter*

### 北京片皮鴨

*Peking Duck*

### 千絲百花球

*Deep Fried Shrimp Ball w/ Fresh Fruit*

### 海皇燴魚肚羹

*Braised Seafood & Fish Maw Soup*

### 頭抽薑蔥雙肉蟹

*Sauteed Two Crabs w/ Ginger & Green Onion*

### 鴨崧生菜包

*Duck Meat Lettuce Wraps*

### 黑松露牛肋骨

*Braised Beef Short Rib w/ Black Truffle*

### 玉樹麒麟斑

*Steamed Fish Filet w/ Ham & Chinese Mushroom*

### 金瑤蛋白蘭粒炒飯

*Conpoy & Eggwhite Fried Rice*

### 滋潤甜品

*Dessert*

十位用 \$788 for 10 people

### 皇朝一品大拼盤

*Dynasty Special Platter*

### 百花炸釀蟹拑

*Deep Fried Crab Claws Stuffed w/ Shrimp Paste*

### 木魚蘭花海中寶

*Sauteed Seafood w/ Broccoli*

### 紅燒蟹肉雞茸官燕

*Minced Chicken & Crab Meat Bird's Nest Soup*

### 薑蔥雙龍蝦(伊麵底)

*Braised Two Lobsters w/ Ginger & Green Onion & E-Fu Noodle*

### 太極金銀魚

*Deep Fried & Sautéed Fish Filet*

### 瑤柱香菇扒茼蒿

*Braised Pea Tip w/ Mushroom & Conpoy*

### 脆皮芝麻龍崗雞

*Deep Fried Crispy Chicken*

### 皇朝關佬炒飯

*Fried Rice in Dynasty Style*

### 滋潤甜品

*Dessert*

十位用 \$868 for 10 people



皇朝花錦大拼盤

*Dynasty Supreme Platter*

脆皮百花釀蟹鉗

*Deep Fried Crab Claws Stuffed w/ Shrimp Paste*

金鼎魚子西施鴛鴦貝

*Steamed Fresh & Dried Scallop w/ Egg & Fish Roe*

竹笙海味燴生翅

*Braised Shark's Fin Soup w/ Dried Seafood*

香茜金腿雙龍蝦

*Pan Fried Two Lobsters w/ Ham & Cilantro*

鮑汁金銀花膠件扒翡翠

*Braised Chinese Mushroom & Fish Maw w/ Vegetable*

清蒸海上鮮

*Steamed Live Fish*

鴻運脆皮龍崗雞

*Deep Fried Crispy Chicken*

高陞荷葉飯

*Fried Rice in Lotus Leaf*

滋潤甜品

*Dessert*

十位用 \$1098 for 10 people



御前花錦大拼盤

*Dynasty Supreme Platter*

金網珍菌牛仔柳

*Sauteed Beef Tenderloin w/ Assorted Mushroom*

燕液西施鴛鴦貝 (10位)

*Steamed Fresh & Dried Scallop w/ Egg & Bird's Nest*

紅燒頂湯鮑翅 (10位)

*Shark's Fin Soup*

原隻4頭鮑魚 (10位)

*Braised Whole Abalone*

上湯雙龍蝦生麵底

*Braised Two Lobsters w/ Noodle in Supreme Sauce*

清蒸深海斑

*Steamed Live Fish*

金瑤五穀吊燒雞

*Deep Fried Crispy Chicken w/ Fried Wild Rice*

御廚美點

*Chef's Special Pastries*

十位用 \$1488 for 10 people





# 皇朝菩提宴 (敬請預訂)

## *Dynasty Vegetarian Menu (Order in Adv.)*



御前錦繡大拼盤

*Dynasty Special Vegetarian Platter*

如來佛珠

*Pearls of Taro*

柱甫蒸釀玉環

*Steamed Egg To-fu Stuffed in Melon*

漢和大生翅

*Vegetarian Sharks Fin Soup*

素珍焗釀木瓜船

*Baked Mixed Mushroom in Papaya Boat*

根基長養

*Braised Vegetable w/ Fresh Lily*

新鮮菠蘿咕嚕素肉

*Sweet & Sour Vegetarian Pork w/ Fresh Pineapple*

扇影金華蔬

*Braised Vegetable Fan*

五穀荷葉飯

*Fried Wild Rice in Lotus Leaf*

滋潤甜品

*Dessert*

美點映雙輝

*Sweet Pastries*

10位用 \$698 for Ten People



# Drink List

## Highballs (1oz 40% alcohol)

Gin, Vodka, Rum, Whisky	\$8.50
Cocktail	\$9.50
Crown Royal	\$8.50
Black Label	\$12.00
Premium Brandy, Cognac, VSOP	\$12.00

## Local House White Wine

Sawmill	5 oz Glass	½ liter
Sauvignon Blanc	\$8.98	21.98
Local House Red		
Sawmill	5 oz Glass	½ liter
Dry Red	\$8.98	21.98

Local Beer (341ml)	\$7.50
Coors Light, , Kokanee, Canadian, & Pale Ale	

Imported Beer (341ml)	\$8.00
Tsing Tao, Sapporo, Heineken	

Apple Cider (341ml)	\$8.00
Peach Cool (341ml)	\$8.00

Non-Alcoholic Beverages	
Coke, Diet Coke, Coke Zero	
7-Up Diet 7 Up	
Ginger Ale Ice Tea	\$4.00

Juice-	
Orange Juice, Apple Juice	\$4.50
Bottle Water	\$3.50
Perrier (500 ml)	\$ 8.00

## Chinese Wine

女兒紅 (500 ml)	\$65.00
NuErHong (Lucky Girl)	

汾酒 (500ml)	\$498.00
Fen Jiu	

## Sake 清酒

Gekkeikan Sake (145 ml) Small	\$8.00
(290 ml) Larger	\$16.00



Sho-Une Junmai Dai Ginjo Sake	
翔雲 純米大吟醸 300 ml	\$29.95



Junmai Sake - Zuiyo	
瑞鷹 芳醇純米酒 300 ml	\$39.95



Dassai 45 Junmai Daiginjo	
Super Premium Sake	
獺祭 純米大吟醸 300 ml	\$68.95

10% liquor tax will be add to the drinks



## Champagne, Sparkling & Dessert Wines (by bottle 750ml)



**Henkell-Trocken (Germany) \$49.99**

*It's a light-bodied sparkling with soft floral and fruit nuances.*



**Segura Viuda \$79.99**

**Heredadn Brut Reserve (Spain)**

*Fruity and full of flavour, with dried fruits from the lees ageing, but very elegant, with a long, complex finish.*



**Champagne Taittinger \$139.99**

**Brut Reserve France**

*Great finesse and elegance, persistence of bubbles. This is assembled from 35 crus and 40% Chardonnay*



**Paradise Ranch BC \$69.99**

**Merlot Icewine (375 ml)**

*Sweetness: 10 - Very Sweet VQA Wines. Great pairings with Blue Cheese, Dried Fruits and nuts, Chocolate Truffles, Blackberry Cobbler, Dark Chocolate Mousse*



**Mission Hill BC \$129.99**

**Reserve Riesling Icewine**

*The Reserve Riesling Ice wine has bright aromas of vanilla and citrus fruit announcing flavours of ripe pear, pineapple and hints of orange peel.*



## White Wine (by bottle 750 ml)



**Mission Hill, BC \$46.99**

**Pinot Blanc**

*Ripe, round and dry, this grassy, citrus infused Sauvignon Blanc is lively on the plate, filling the mouth with pink grapefruit and green apple.*



**Reisling German \$49.99**

**Dr. Loosen**

*Mineral aromas couple with white peaches and lime zest in this fruity white wine. Sweet vineyard flavours balance artfully with tangy acidity, making this a veritable fruit cup in your glass*



**Quails Gate BC \$54.99**

**Chardonnay**

*Medium-bodied, loaded with tropical and stone fruit flavours, it has a beautifully creamy texture, refreshing acidity.*



**J Lohr Riverstone -USA \$59.99**

**Chardonnay**

*This Chardonnay has complex and rich flavours with citrus stone fruit and barrel toastiness gracefully balanced by fresh acidity.*



**Mouton Cadet Blanc \$48.99**

**Rothschild – France**

*Fine, crisp bouquet & full of ripe fruit, The aftertaste is elegant with overtones of tropical fruit and peaches.*



**Pouilly Fuissé France \$89.99**

**Chartron et Trebuchet**

*A rich and elegant Chardonnay of superb quality from the famous Pouilly Fuisse appellation*



**Louis Latour - France \$68.99**

**Bourgogne Chardonnay**

*A classic Burgundy style chardonnay, Full & rich, yet crisp through the finish*



**Robert Mondavi Private \$49.99**

**Chardonnay Napa Valley**

*This Chardonnay from the cool Central Coast region has a bouquet of lemons, limes and tropical fruit. Generous acidity, minerality and sweet restrained oak ground the concentrated fruit in the mouth.*

*10% liquor tax will be add to the drinks*



## Red Wine (by bottle 750 ml)



**Mission Hill, BC**

**Cabernet Merlot**

**\$49.99**

*This Cabernet Merlot open with aromas of Rich blackberry and lively earthy notes.*



**Osoyoos Larose**

**Le Grand vin**

**\$119.98**

*92 Points, Anthony Gismondi - "Silky, rich and elegant texture with notes of mocha, vanilla, plum, black currant and black cherry - structured and powerful tannins make for well-balanced acidity. Pairs well with rich meats."*



**Mouton Cadet,**

**Rothschild – France**

**\$48.98**

*An ample and expressive body of red berry fruit*



**Beaujolais Villages -**

**Jadot Combes Aux Jacques**

**\$59.98**

*This Beaujolais is deep red in colour with a floral, cherry and strawberry nose tinged with citrus zest and hints of fruit pit.*



**Cabernet Sauvignon**

**Coppola Black Label -USA \$74.98**

*The Godfather's house wine! Francis Ford Coppola has built an empire in Napa and this is his Bordeaux-styled red.. Perfect with Beef.*



**J Lohr**

**Seven Oaks -USA**

**\$59.98**

*Lots of dark cherry and black currant fruit on the nose and palate of this exuberant, young wine. Hints of cedar, vanilla and toast enhance the fruit on the palate, lingering with ripe tannins on the finish.*



**Amarone Classica**

**Tommasi Italy**

**\$148.98**

*Dark berry, bitter chocolate, ripe plum and flower aromas in this classic Amarone*



**Chateauneuf du Pape**

**\$149.99**

**CHATEAU DE LA GARDINE**

*A strong colour, with spicy aromas, meat juice, cedar and tobacco. Frame in the mouth is particularly velvety and substance is heavy and fleshy. Tannins are spicy, tasty, and remain. A great wine, well balanced.*



**Cabenet Sauvignon**

**Robert Mondavi Napa Valley \$109.99**

*From the cool climate Central Coast, our Cabernet Sauvignon has sweet black cherry and dark berry fruit that distinguishes California's finest Cabernet Sauvignons*



**Painter Rock**

**Syrah Estate Grown**

**\$138.98**

*The classic floral, violet and white pepper notes that Syrah is known for jump out of the glass with more characteristic black fruit notes. The palate is rich and decadent, with dark fruit, particularly blackberry, lingering.*



**Phantom Creek Estate**

**Estate Petite Curvee**

**\$98.98**

*"Fruit for this wine comes from the winery's vineyards in the Golden Mile and Black Sage Bench. The aromas aren't fully revealing initially, with notes of herb, plum, dried tobacco and chocolate. The flavors are bright and fresh, with plenty of structure around them."*



**Chateau Clerc Milon**

**2016**

**\$399.99**

*The complexity of the layers are still on display, showcasing fresh menthol, cranberry, white pepper, black olive, rose and blackberry*



**Chateau Pichon Baron**

**2016**

**\$798.99**

*Ripe and expansive fruit aromas in the blackberry, dark-cherry, mulberry and plum zone.*



**Chateau Pichon Longueville \$798.99**

*Sensuous textures, deep concentrated layers of ripe fruit and a perfume filled with earth, tobacco and cassis are what you'll find in Pichon*

*10% liquor tax will be added to the drinks*