



御膳豪庭

Crown Jewel Fine Dining

416-502-2888

小點(S)\$4.98 中點(M)\$6.08 大點(L)\$7.18 特點(XL)\$8.60 (SP):\$10.90 (J):\$14.90

臺 號 / Table:

經手人 / Manager:

如有食物敏感者請通知服務員。
Please inform your server of any food, peanut or nut allergies.

人 數 / #of Guest:

時 間 / Time:

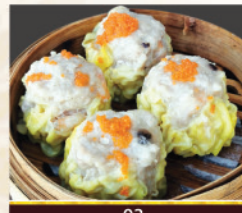
巧手蒸點心

STEAMED

- add 01 瑤柱海皇灌湯餃 L
Seafood Dumpling in Soup
- 02 豪庭蝦餃皇 L
Steamed Shrimp Dumpling "Har Gow"
- 03 魚子燒賣皇 必食 L
Steamed Shrimp & Pork Dumpling "Siu Mai"
- 04 上湯魚皮餃 XL
Cuttlefish Dumpling in Soup
- 05 普陀鮮菌豆苗餃 L
Steamed Vegetable Dumpling
- 06 潮州蒸粉果 必食 M
Steamed "Chow Chou" Dumpling
- 07 欖角香芋蒸排骨 M
Steamed Pork Short Ribs w/ Taro
- 08 山竹牛肉球 M
Steamed Beef Balls w/ Vegetables
- 09 麒麟醬汁鳳爪 M
Steamed Chicken Feet w/ Special Sauce
- 10 南翔小籠飽(6只) New L
Steamed Meat Dumpling (6)
- 11 鮑汁叉燒飽 S
Steamed BBQ Pork Buns
- 12 薑粒滑雞飽 M
Steamed Chicken w/ Mushroom and Ginger Bun
- 13 香滑流沙飽 M
Steamed "Lau Sha" Custard Buns
- 14 古法馬拉糕 New M
Cantonese Sponge Cake
- 15 軟棉豆沙飽 M
Steamed Bean Paste Bun
- 16 銀絲牛柏葉 L
Steamed Beef Tripe w/ Vermicelli
- 17 咖喱墨魚仔 L
Steamed Curry Cuttlefish
- 18 藥膳蟲草花竹絲雞 L
Steamed Chicken w/ Herbal
- 19 豉汁蒸魚雲 必食 M
Steamed Salmon Head w/ Black Bean Sauce
- 20 荷香瑤柱珍珠雞 L
Steamed Chicken Wrapped in Lotus Leaf
- 21 柱候牛仔筋 \$7.8
Beef Tendon w/ Chuhou Sauce



02



03



06



09



17



20



21

- add 22 好味醬花生炆豬手 M
Stewed Pork Foot w/ Peanut **New**
- 23 上湯鮮竹卷 L
Steamed Bean Curd Roll w/ Broth
- 24 八珍甜醋豬腳薑 XL
Braised Pork Feet w/ Ginger & Vinegar
- 25 秘製鹹肉粽 L
Steamed Glutinous Rice w/ Preserved Meat



24

生滾靚粥皇

CONGEE KING

- 26 栗子南瓜玉米粥 L
Pumpkin Congee w/ Chestnut & Corn
- 27 皮蛋瘦肉粥 L
Minced Pork Congee w/ Preserved Egg
- 28 白粥油條或牛腩酥 M
Plain Congee w/ Fried Dough



26

煎炸焗美點

PAN FRIED & BAKED

- 29 御膳第一飽 必食 M
"Crown Jewel" BBQ Pork Buns
- 30 百花釀尖椒 必食 SP
Fried Chili Pepper Stuffed w/ Minced Shrimp
- 31 檸蜜燒汁牛仔骨 \$12.80
Pan Fried Short Ribs w/ Lemon & Honey Sauce
- 32 五味炸龍鬚 \$10.88
Deep Fried Squid Tentacles
- 33 脆皮蝦春卷 M
Deep Fried Spring Roll w/ Shrimp
- 34 蜂巢芋角 M
Deep Fried Taro Dumpling
- 35 家鄉鹹水角 S
Deep Fried Pork Dumpling
- 36 鮮蝦韭菜腐皮卷 L
Fried Bean Curd w/ Shrimp & Chive
- 37 松化鮑汁叉燒酥 必食 L
Baked BBQ Pork Puff
- 38 香煎蘿蔔糕 S
Pan Fried Turnip Cake



29



30



31



32

- add 39 鮮煎蓮藕餅 L
Pan Fried Lotus Roots Cake
- 40 家鄉煎魚餅 L
Pan Fried Fish Cake



L

L

嫩滑腸粉

STEAMED RICE ROLL

- add 41 明爐即燒叉燒腸 必食 M
Steamed Rice Rolls w/ BBQ Pork
- 42 家鄉肉碎刮刮腸 M
Rice Rolls w/ Ground Pork
- 43 晶瑩翡翠蝦球腸 L
Steamed Shrimp Rice Rolls
- 44 安格斯牛柳腸 必食 L
Steamed Rice Rolls w/ Angus Beef
- 45 健康三菰鮮菌腸 L
Steamed Rice Rolls w/ Mushroom
- 46 肉鬆炸兩腸 M
Rice Rolls w/ Dry Shredded Pork
- 47 布拉白板腸(素) M
Steamed Rice Roll
- 48 豉汁排骨蒸腸粉 L
Steamed Rib Rice Roll w/ Black Bean Sauce



M

M

L

L

L

L

M

M

L



44



46



47

宮廷甜點

DESSERTS

- 49 焦糖蜂巢糕 必食 M
Steamed Brown Sugar Cake
- 50 晶瑩紅豆糕 必食 M
Clear Red Bean Jelly
- 51 農場酥皮雞蛋撻 M
Baked Egg Custard Tarts
- 52 香芒凍布甸 M
Mango Pudding
- 53 一哥千層糕 M
Thousands Layer Cake w/ Egg Yolk
- 54 香麻黑沙煎堆仔 M
Deep Fried Sesame Balls



M

M

M

M

M

M



54



Serving after 11:00am

廚師精選 CHEF SPECIAL 11:00am 開始供應

- add 55 得獎蘇梅雞翅(6件) \$13.8
Fried Chicken Wings in Plum Sauce (6)
- 56 撈起鮮支竹(素) J
Boiled Fresh Bean Curd
- 57 金沙南瓜 J
Stir-Fried Pumpkin w/ Egg Yolk
- 58 錦繡雲吞 J
Deep Fried "Wonton" w/ Sweet & Sour Sauce
- 59 家鄉浸時蔬 SP
Boiled Vegetables in Soup
- 60 椒絲腐乳唐生菜 J
Braised Lettuce w/ Fermented Bean Curd & Pepper
- 61 紅杞鮮竹扒菜苗 J
Braised Vegetables w/ Wolfberry & Bean Curd
- 62 椒鹽班塊 J
Salty & Spicy Fish Filet
- 63 燒鴨湯瀨粉 必食 J
BBQ Duck w/ Rice Noodle in Soup
- 64 蜜汁叉燒飯 必食 J
BBQ Pork w/ Steamed Rice
- 65 瑤柱生炒糯米飯 \$16.8
Fried Glutinous Rice with Conpoy
- 66 清湯牛坑腩 \$16.8
Beef Brisket in Soup
- 67 椒鹽竹簽魚 \$16.8
Deep Fried Fish w/ Spicy Salt