

世外
袁

Paradise
Fine Chinese Dining

合時煲仔飯

滋味排骨飯
雙腸油鴨飯
攪菜肉松飯
陳皮牛肉餅
花旗走地雞

每位 \$7.50 四位起

(需時二十五分鐘)

常備各種游水海鮮

溫哥華大蟹

Live Vancouver Crab

加拿大龍蝦

Live Lobster

堂灼生猛游水白鰈配鮮魚湯

游水

金多寶, 黑神斑

青斑, 盧魚, 筍殼

象拔蚌, 藍蟹仔, 羔蟹

時價 Seasonal Price

世外豪情

蟹肉竹笙燴鮑翅 (4 位)
古法扣日本乾鮑 (32頭 4 隻)
油淋脆皮走地雞 (半 隻)
骨香游水青斑球 (1 條)
金勾菰粒荷葉飯

原價\$358.00 現金特價\$198.00
四位用 (For 4 Persons)

桃園飯局

手撕鹽焗走地雞
迷你佛跳牆 (4 位)
北菰掌翼煲
上素扒大鴨 (半 隻)
碧波海上鮮 (1 條)

原價\$218.00 現金特價\$158.00
四位用 (For 4 Persons)

歡迎預定

晚市點心

All Day Dim Sum

鮮肉小籠飽	5.50
<i>Steamed Shanghai Buns with Minced Pork</i>	
水晶蝦餃皇	5.50
<i>Steamed Supreme Har Gows (Shrimp Dumplings)</i>	
南瓜鮮帶子餃	5.50
<i>Steamed Kabocha Squash & Scallop Dumplings</i>	
翡翠磨菰餃	4.50
<i>Steamed Vegetable & Mushroom Dumplings</i>	
鮮蝦手切肉燒賣	4.50
<i>Minced Pork Siu Mai with Shrimp</i>	
潮州蒸粉果	4.50
<i>Chiu Chow Dumplings with Chicken & Peanuts</i>	
雜菌鮮雞包	4.50
<i>Steamed Assorted Mushrooms & Minced Chicken Buns</i>	
蜜汁叉燒包	4.50
<i>Steamed BBQ Pork Buns</i>	
瑤柱珍珠雞	4.50
<i>Steamed Sticky Rice with Chicken & Conpoy</i>	
黃金脆蝦卷	5.50
<i>Crispy Shrimp Rolls</i>	
菜肉煎鍋貼	4.50
<i>Grilled Dumplings with Shrimps, Pork & Vegetable</i>	
五香炸龍鬚	6.50
<i>Deep Fried Octopus Fingers</i>	

世外桃園 廚師推介

古法羊腩煲	32.00
<i>Braised Lamb Brisket with Beancurd Sheet in Hot Pot</i>	
迷你佛跳牆	23.95
<i>Abalone, Sea Cucumber & Shark's Fin Soup</i>	
白灼, 椒鹽或 XO醬爆桂花蚌	26.95
<i>Sea Cucumber Meat with Spicy XO Sauce</i>	
明爐麻辣水煮魚	18.95
<i>Boiled Fillet Garoupa in Special Spicy Soup</i>	
金蒜芥蘭牛柳粒	17.95
<i>Diced Beef Tenderloin with Chinese Broccoli in Garlic</i>	
三椒勁辣豬柳	16.95
<i>Stir Fried Pork Tenderloin with Extreme Hot Sauce</i>	
金沙炒鴛鴦蟹	38.95
<i>Stir Fried Vancouver Crab with Salted Egg Yolk</i>	
三蔥啫啫排骨煲	13.95
<i>Sizzling Spareribs with Assorted Onions</i>	
八珍扣鴨掌翼煲	15.95
<i>Braised Duck Web & Wing with Assorted Meat</i>	
鮑汁釀涼瓜環	17.95
<i>Bitter Melon Stuffed with Shrimp Puree</i>	
欖角蜜焗肉排	13.95
<i>Braised Honey Pork Cutlet with Black Olive</i>	
秘製焗馬友	19.95
<i>Oven Baked Black Cod with Chef's Sauce</i>	
乾蔥陳皮 或 美極乾煎珍寶蝦碌	21.95
<i>Stir Fried Jumbo Prawns w/Maggi Sauce OT Shallots & Orange Peel</i>	

精心所創.新嚼淺嚐

牛油果焗雙蔬	16.95
<i>Baked Twin Vegetable with Avocado Sauce</i>	
意式琵琶豆腐	15.95
<i>Fried Bean Curd Stuffed with Tomato & Garlic</i>	
明爐清湯牛腩	16.95
<i>Sliced Beef Brisket in Chef's Broth</i>	
生炒豆豉走地雞煲	14.95
<i>Chicken with Black Bean Sauce in Hot Pot</i>	
金沙炒涼瓜	13.95
<i>Stir Fried Bitter Melon & Salted Egg Yolk</i>	
鮮白菌瑤柱生蠔煲	22.95
<i>Fresh Oysters with Conpoy in Hot Pot</i>	
欖角蝦乾蒸滑豆腐	13.95
<i>Steamed Tofu with Dried Shrimp & Black Olive</i>	
蝦籽柚皮扣鵝掌(每位)	9.95
<i>Braised Pomelo Skin & Goose Web with Oyster Sauce (Per Person)</i>	
銀魚肉碎四季豆	13.95
<i>Stir Fried Green Bean with Minced Pork & Dried Fish</i>	
新派梅菜扣肉	17.95
<i>Braised Pork Brisket & Marinated Cabbage</i>	
法式黑椒味香頂級牛柳	20.95
<i>French Styled Peppercorn Beef Tenderloin (AAA)</i>	
火焰無錫肉排	15.95
<i>Braised Spare Ribs with Chinese Wine Flambe</i>	
金巢蒜香炒鮮珍菌	16.95
<i>Assorted Fresh Mushrooms In Bird's Nest with Garlic Sauce</i>	

Special Set Dinner

二人套餐 Dinner For Two

鮮蝦雲吞湯

Shrimp Wonton Soup

川式芝麻牛柳

Crispy Sesame Beef Tenderloin

碧綠伴三鮮

Stir Fried Mixed Seafood & Vegetables

揚州炒飯

Fried Rice with B.B.Q. Pork & Shrimp

玫瑰荔枝糕

Chilled Lychees with Rose Water Pudding

\$22.95 Per Person (Min. Two Persons)

每位 \$22.95 (最少2位起)

四人套餐 Dinner For Four

雞蓉粟米羹

Sweet Corn Minced Chicken Soup

京式片皮鴨

Homemade Roasted Peking Duck

鴨崧生菜包

Crispy Lettuce Wrap -2nd Course

明蝦龍糊

Shrimp with Lobster Sauce

鮮菠蘿牛柳條

Stir Fried Shredded Beef with Fresh Pineapple

左公雞片炒麵

General Tao's Chicken Fried Noodle

香芒凍布甸

Chilled Mango Pudding

\$ 29.95 Per Person (Min. Four Persons)

每位 \$29.95 (最少4位起)

世外桃園 Paradise

檯號: _____ 經手人: _____

L	水晶蝦餃皇	Steamed Supreme Har Gows (Shrimp Dumpling)
M	手切肉燒賣	Siu Mai with Minced Pork & Shrimp
XL	竹笙鳳凰湯餃	Bamboo Pith & Chicken Dumplings in Chef's Broth
XXL	魚翅海皇灌湯餃	Shark's Fin Dumpling in Supreme Broth
M	翡翠磨菇餃	Steamed Vegetable & Mushroom Dumplings
L	南瓜鮮帶子餃	Steamed Kabocha Squash & Scallop Dumplings
XL	百花釀珍寶磨菇	Stuffed Portobello Mushrooms w/ Shrimp and Pork Puree
L	麒麟鮮淮山	Braised Wild Yam, Chayote Squash and Ham
XL	蘿蔔金錢肚	Braised Beef Belly & Turnip
M	潮州蒸粉粿	Chiu Chow Dumplings with Chicken & Peanuts
M	金鳳鮮竹卷	Steamed Shredded Chicken in Tofu Crepe
S	山竹牛肉球	Steamed Beef Meat Balls
S	豉汁蒸排骨	Steamed Spareribs with Black Bean Sauce
S	豉汁蒸鳳爪	Steamed Chicken Feet with Black Bean Sauce
S	蘆蔥牛柏菜	Steamed Tripe with Ginger & Shallots
M	咖喱墨魚仔	Steamed Mini Octopus with Curry Sauce
M	瑤柱珍珠雞	Steamed Sticky Rice with Chicken & Conpoy
L	脆盞臘味糯米飯	Sticky Rice with Preserved Meat in Crispy Wrap
XXL	原煲臘味飯	Steamed Rice with Preserved Meat & Sausage
XXL	檀菜排骨飯	Steamed Rice with Spareribs in Olive Pickles
XL	瑤柱鹹肉粽	Steamed Glutinous Rice with Assorted & Conpoy
XL	八珍甜醋豬腳薑	Braised Pork Hock with Ginger in Sweet Vinegar
M	雞菌鮮雞包	Steamed Assorted Mushrooms & Minced Chicken Buns
M	蜜汁叉燒包	Steamed BBQ Pork Buns

點心 Dim Sum Menu

檯號: _____ 經手人: _____

M	瑤柱白粥油條	Conpoy Rice Porridge & Fried Dough Stick
L	手撕瘦肉皮蛋粥	Preserved Egg & Pork Congee
M	滬式蘿蔔絲春卷	Crispy Turnip Spring Rolls
L	黃金脆蝦卷	Crispy Shrimp Rolls with Sweet & Sour Sauce
XL	鮮露笋煙肉卷	Asparagus & Shrimp Puree in Bacon Roll
M	羅漢齋腐皮卷	Pan Fried Vegetable in Tofu Crepe
L	鮮帶子荔茸盒	Crusty Taro with Whole Scallop
M	百花釀蟹鉗	Golden Fried Crab Claw with Shrimp Puree
XL	鳳尾紫菜蝦	Crispy Prawn & Japanese Seaweed
L	百花釀雙寶	Stuff Eggplant & Tofu with Shrimp Puree
L	韭菜煎蝦餅	Grilled Shrimp Patties with Chives
M	菜肉煎鍋貼	Grilled Dumplings with Shrimps, Pork & Vegetable
M	麒麟煎藕夾	Grilled Lotus Root Biscuit with Minced Pork & Shrimp
L	上湯煎粉粿	Pan Fried Shrimp Dumplings in Soup
S	家鄉鹹水角	Deep Fried Assorted Meat Dumplings
L	荔枝沙律紙包雞	Baked Lychees Chicken Salad Rolls
L	腿茸蘿蔔絲酥	Shredded Turnip & Parma Ham Puff
M	金黃叉燒酥	Baked BBQ Pork Puffs
M	椒鹽南瓜件	Deep Fried Spicy Sliced Kabocha Squash
M	臘味蘿蔔糕	Grilled Turnip Pate with Preserved Meat
XL	金瓜海皇羹	Seafood & Pumpkin in Crispy Wrap
M	生煎牛柳包	Pan Fried Beef Buns with Black Pepper Sauce
L	蜜椒牛仔骨	Pan Fried Beef Short Ribs with Honey Pepper Sauce
XL	五香炸龍鬚	Deep Fried Octopus Fingers

世外桃園 Paradise

檯號: _____ 經手人: _____

XL	玉子脆衣腸粉	Steamed Rice Crepe w/ Egg White Tofu & Bean Curd Sheet
L	蔥花炸兩腸粉	Steamed Rice Crepe with Fried Dough Stick
XL	菲黃鮮蝦腸粉	Steamed Rice Crepe with Shrimps & Chive
L	香茜牛肉腸粉	Steamed Rice Crepe with Minced Beef
L	蜜汁叉燒腸粉	Steamed Rice Crepe with BBQ Pork
L	珍菌羅漢腸粉	Steamed Rice Crepe with Assorted Tree-ears
L	流沙煎堆仔	Golden Fried Sesame Balls with Soft Custard Centre
M	酥皮鮮蛋撻	Flakey Baked Egg Tarts
L	南瓜奶皇棗	Sweet Golden Fried Mini Pumpkins With Custard
M	脆香甜芋卷	Crispy Sweet Taro Rolls
M	花芝班戟卷	Crepe Suzette Rolls with Peanuts & Sesame
M	香滑奶皇卷	Steamed Egg Custard Rolls
L	蓮蓉焗布甸	Baked Tapioca with Lotus Puree
M	玫瑰荔枝糕	Chilled Lychees with Rose Water Pudding
M	香芒凍布甸	Chilled Mango Pudding
S	自製山水豆腐花	Homemade Sweet Tofu with Ginger Syrup
XXL	錦鹵炸雲吞	Fried Wontons with Meat, Shrimp in Sweet & Sour Sauce
XXL	鮮雞菌炒年糕	Stir Fried Rice Cake Slices with Assorted Mushrooms
XXL	鮑汁焗鳳爪	Chef's Special Abalone Sauce Chicken Feet
XXL	香草瑞士雞翼	Special Soy Sauce Chicken Wings
XXL	XO醬煎腸粉	Pan Fried Rice Crepe with XO Spicy Sauce
XXL	菩提燻素腸	Homemade Vegetarian Tofu Crepe
XXL	鮮竹浸菜苗	Baby Bok Choy & Bean Curd Sheet in Soup
XXL	菲黃美極炒麵	Chef's Own Chow Mein with Chive

S, M, L, XL, XXL represent price classification only.