



御膳豪庭

Crown Jewel Fine Dining

416-502-2888

小點(S)\$4.88 中點(M)\$5.98 大點(L)\$7.08 特點(XL)\$8.50 (SP):\$10.80 (J):\$14.80

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

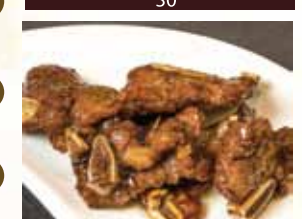
- 29 ☐ ☐ 御膳第一飽 必食 M
"Crown Jewel" BBQ Pork Buns
- 30 ☐ ☐ 百花釀尖椒 必食 SP
Fried Chili Pepper Stuffed w/ Minced Shrimp
- 31 ☐ ☐ 檸蜜燒汁牛仔骨 \$12.80
Pan Fried Short Ribs w/ Lemon & Honey Sauce
- 32 ☐ ☐ 五味炸龍鬚 \$10.88
Deep Fried Squid Tentacles
- 33 ☐ ☐ 雀巢蝦春卷 M
Deep Fried Spring Roll w/ Shrimp
- 34 ☐ ☐ 蜂巢鵪鶉蛋 M
Deep Fried Taro w/ Quail Egg
- 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

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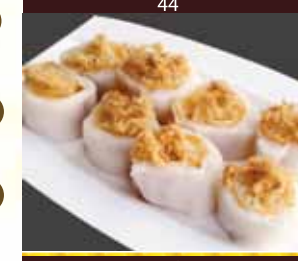
嫩滑腸粉

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 ☐ ☐ 健康三菇鮮菌腸 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



44



46



43

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



52



54

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 SP
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 ☐ ☐ 清湯牛腩 \$16.8
Beef Brisket in Soup
- 67 ☐ ☐ 椒鹽竹簽魚 \$16.8
Deep Fried Fish w/ Spicy Salt



Serving after 11:00am