

SIGNATURE

STEAMED

茶位每人 TEA CHARGE: \$2.50 PER PERSON 價目 PRICES: S: \$5.25 M: \$6.25 L: \$7.25 XL: \$8.50 SP: \$12.50 茶市營業時間 OPENING HOURS: 9:00 - 15:00 電話 TEL NO.: 289-588-3083/ 289-588-3109

| | 加單 Add Order | | 加單 Add Order | | 加單 Add Order |
|--|---------------------|--|---------------------|---|---------------------|
| C01 切肉燒賣皇 L Steamed Pork Dumpling (Siu Mai) (4pcs | | S07 豉汁蒸金沙骨 M Steamed Spareribs with Black Bean Sauce | | D01 五香炸龍鬚 XL Deep Fried Spicy Octopus Tentacles | 00 |
| C02 抹茶流沙包 L 💋 Steamed Matcha Egg Yolk Bun (3pcs) | 00 | S08 薑蔥牛柏葉 L Beef Tripe with Ginger and Green Onion | | DO2 蜜汁牛仔骨 XL Pan Fried Beef Ribs in Honey Glaze | $\bigcirc \bigcirc$ |
| C03 黑糖馬拉糕 🚺 💋 Steamed Brown Sugar Egg Sponge Cake (6pcs | | S09 蟲草花鮮竹卷 L Bean Curd Sheet Roll (3pcs) | 00 | D03 紅米臘味瑤柱蘿蔔糕 M Red Rice Preserved Sausage Turnip Cake (| |
| C04 金牌叉燒酥 L Baked BBQ Pork Puff Pastry (3pcs) | $\bigcirc \bigcirc$ | S10 蛋黃野米珍珠雞 L Sticky Rice with Chicken in Lotus Leaf (2pcs) | 00 | D04 菊花馬蹄糕 M 💋 Water Chestnut Cake (3pcs) | 00 |
| C05 金牌香芒糯米糍 \$7.50 / Mango Mochi (3pcs) | 00 | S11 蠔皇叉燒包 M Steamed BBQ Pork Bun (3pcs) | $\bigcirc \bigcirc$ | D05 金珠鹹水角 S Deep Fried Glutinous Pork Dumplings (4 | |
| C06 叉燒菠蘿包 L Baked BBQ Pork Bun (3pcs) | 00 | S12 薑粒雞包仔 M Steamed Ginger Chicken Bun (3pcs) | 00 | D06 香芋炸春卷 S Taro Crispy Spring Roll (3pcs) | $\bigcirc \bigcirc$ |
| S01 瑤柱蟹肉灌湯餃 SP | 00 | S13 五香鹹肉糭 🚺 Salted Meat Glutinous Rice Dumpling (1pc) | $\bigcirc \bigcirc$ | D07 擂沙煎堆仔 M 💋 Crispy Sesame Ball (4pcs) | 00 |
| Steamed Seafood Dumpling S02 至尊蝦餃皇 | 00 | S14 腐皮齋素鵝 M / Vegetarian Bean Curd Sheet Roll | 00 | D08 韭菜炸蝦餅 L Deep Fried Chive Shrimp Cake (3pcs) | 00 |
| Shrimp Dumplings (Har Gow) (4pcs) S03 潮州蒸粉果 M Steamed Chicken and Veggie Dumplir | 00 | S15 咖哩墨魚仔 L Steamed Cuttlefish with Curry Sauce | 00 | D09 蜆介鯪魚球 L Deep Fried Fish Ball with Clam Sauce (4 | |
| (3pcs) S04 鮮蝦韭菜餃 L | 00 | S16 紅棗雲耳蒸烏雞 L Silkie Chicken with Red Date, Black Fugus | 00 | D10 飄香榴槤酥 II / Crispy Fried Durian Puff Pastries (3pcs) | 00 |
| Steamed Chives and Shrimp Dumpling (3pcs) S05 西洋菜香茜牛肉球 M | | S17 豉汁金沙骨卷腸 XL Steamed Rice Roll with Black Bean Sauce Spa | | D15 豉汁煎釀茄子 L Stuffed Eggplants in Black Bean Sauce | 00 |
| Steamed Beef Ball (4pcs) | 00 | S18 味菜胡椒豬肚 L Pork Tripes with Pepper & Preserved Vegetab | oles O O | D16 生煎韭菜鮮肉餃 \$7.50 Pan Fried Chives and Pork Dumplings (| opcs) O |
| SUO 置/ | | S19 上海小籠包 L Steamed Soup Dumplings (Xiaolongbao) | 00 | D17 紅油炒手 \$7.50 Pork Wontons in Hot Chili Oil (6pcs) | 00 |



E01 皮蛋瘦肉粥 Preserved Egg and Lean Pork Congee

E02 西洋菜鯪魚球粥 Watercress and Fish Ball Congee

E03 葯膳雞粥 Chicken Congee

E04 生滾瑤柱珍菌粥 Mushroom Congee





W01 酥皮雞蛋撻 M Hong Kong Style Egg Tart

W02 經典葡式蛋撻 M Portuguese Egg Tart

W03 流心芝士撻 L Cheese Tart

W04 黑糖蜂巢糕 L / Brown Sugar Honey Cake

W06 招牌小慕斯 **I** / Signature Mousse Cake

W07 粒粒西多士 💴 🥖 French Toast Cubes

/素食推介 Vegetarian Friendly

本店食物有機會接觸花生或其他果仁。 如有任何食物過敏,請知會服務員作出安排。

Please inform us of any food allergies. All of our foods may contain traces of nuts, peanuts and/or other allergen products. Items and prices subject to change without notice.



R01 安格斯牛肉片腸 L Steamed Rice Roll with Sliced Angus Beef R02 韭黃鮮蝦腸 L

Steamed Shrimp Rice Roll with Chives

R03 手刮豬肉腸 L Steamed Rice Roll with Pork

R04 黑魚子抹茶脆蝦腸 L Steamed Matcha Rice Roll with Crispy Shrimp

R05 晶螢白板腸 M / Steamed Plain Rice Roll R06 蜜汁叉燒腸 L Steamed BBQ Pork Rice Roll



BAYVIEW LOCATION: 8750 BAYVIEW AVE UNIT14-15, RICHMOND HILL, ON L4B 4V9 PHONE 289-588-3083/ 289-588-3109

精選午市特價粉麵飯 LUNCH SPECIAL

| | 薑葱龍蝦伊麵 Lobster with Ginger & Green Onion Crispy | E-Fu Egg Noodle | \$27.99 | 家鄉 Starchir |
|---|---|-------------------|--|--------------------------|
| * | 籠仔蒜香荷葉龍蝦蒸 Steamed Lobsters on Rice with Garlic Sauce | 飯 e | \$27.99 | 肉 絲 Shredd |
| * | 籠仔黑椒龍蝦糯米飯 Steamed Lobsters on Sticky Rice with | | \$28.99 | 涼瓜 |
| | 香茜皮蛋黄旗班球魚 Grouper Fillets and Preserved Eg | | $d \rightarrow E \cup \cup \cup \cup \cup$ | Fried R 廣東 Cantor |
| | 潮式肉碎蠔仔泡飯 Chiu Chow Style Oysters and Min | \$14.99(S)/S | 523.99(L) Soup | 沙爹 Fried Rie |
| * | 牛筋腩河粉 Beef Brisket with Pho | \$15.99(S)/s | \$24.99(L) | 鮮菌 Braised |
| | XO醬炒腸粉 Stir-Fried Rice Noodle Rolls with | XO Sauce | \$12.99 | 揚州 Yeung |
| * | 啫啫牛筋脑腸粉煲 Sizzling Beef Brisket and Rice No | oodle Rolls in Cl | \$15.99 ay Pot | 蒜香 Seafoo |
| | 瑶柱桂花炒新竹米 Stir-Fried Vermicelli with Eggs a | nd Dried Scallor | \$17.99 | 生炒 Beef Fr |
| | 欖菜肉碎四季豆炒河 Fried Rice Noodle with Green Beans Minced Pork | | \$18.99 table & | 生炒 Stir Frie 咸魚 |
| | 潮式欖菜涼瓜爽肉炒 Chiu Chow Style Fried Vermicelli with Pork & Bitter Melon | | \$19.99 | Salted 薑米 |
| | 瑶柱蝦米炒粉絲 Stir Fried Noodle with Dry Scallops 8 | & Dried Shrimp | \$19.99 | Egg Wi 乾炒 Pan Frie |
| | 星洲炒米粉 Singapore Stir Fried Rice Vermicelli | | \$18.99 | XO Soya & |
| | | | | |

| 家鄉炒米粉 tarchiva Stir Fried Rice Vermicelli | \$18.99 |
|---|-------------------------|
| 有絲炒麵 hredded Pork Chow Mein | \$18.99 |
| 京瓜雞片炒河 | \$18.99 |
| ried Rice Noodle with Bitter Melo 黄東炒麵 Cantonese Fried Rice Noodle | on & Chicken \$20.99 |
| 少爹牛肉芥蘭煎米 | |
| ried Rice Vermicelli with Sliced Beef 詳菌炆伊麵 raised E-Fu Egg Noodle with Mu: | |
| 昜州炒飯 eung Chow Fried Rice with Shrim | \$18.99 |
| 蒜香海皇炒飯 | \$17.99 |
| eafood Stir Fried Rice with Mince 主炒牛肉飯 eef Fried Rice | ed Garlic \$17.99 |
| 主炒臘味糯米飯 itir Fried Sticky Rice | \$23.99 |
| 或魚雞粒炒飯 | \$18.99 |
| ialted Fish and Chicken Fried Rice 籉米瑶柱蛋白炒飯 igg White Fried Rice with Dried S | \$18.99 |
| 乾炒牛河 an Fried Beef Noodle | \$18.99 |
| O醬豉油皇炒麵 | \$17.99 |

(R) (L)

星芝華生滾靚粥 STARCHIVA CONGEE

生滾龍蝦粥 Lobster Congee 生滾海皇粥 Seafood Congee

\$28.98

\$19.98/\$24.98

(R)(L) 金銀蛋芥菜蜆粥 \$21.98/\$26.98 Clam, Mustard Green & Salted Egg Congee 生滾牛肉粥 \$18.98/\$24.98 Slice Beef Congee





Bayview店 限定供應 Bayview Location Only



午市套餐A \$68

LUNCH SET A

金銀蒜粉絲蒸開邊龍蝦 1.5磅 Lobsters Steamed with Minced Garlic & Rice Vermicelli 1.5lbs

貴妃走地鷄半隻

Double Boiled Chicken (Half)

鮮菌瑤柱扒豆腐 Tofu with Mushrooms

午市套餐C \$69

LUNCH SET C 游水青斑二吃: Two Styles of Greenbass 1. 荷芹炒青斑球 Stir Fried Greenbass Fillet with Celery

2. 欖角蒸頭腩 Steam Greenbass Belly & Bone with

Preserved Black Olives XO醬炒富貴花

Stir Fried Cauliflower in XO Sauce

午市套餐E \$78 LUNCH SET E

游水青班二吃 Two Styles of Greenbass

1. 青斑片滾粥 Greenbass Congee

2. 美極焗骨腩 Greenbass Bone with Maggi sauce

欖菜四季豆炒河 Fried Rice Noodle with Sauteed Green Beans & Preserved Vegetable

午市套餐B \$108

LUNCH SET B

美極銀魚雙龍蝦 2.5磅 Maggi Style Two Lobsters with Whitebait 2.5lbs

菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple

豉椒牛河 Pan Fried Beef Noodle in Chili Black Bean Sauce 蒜蓉高麗菜

Stir Fried Cabbage with Minced Garlic

午市套餐D \$118

LUNCH SET D

黑松露蒸開邊雙龍蝦 2.5磅 Steamed Lobsters with Black Truffle Sauce 2.5lbs

薑葱霸王鷄半隻 Double Boiled Free Range Chicken with Ginger and Green Onion (Half)

豉汁炒蜆 Stir Fried Clam with Chili Black Bean Sauce

方魚炒芥蘭 Stir Fried Chinese Kale with Shredded Dried Flounder

午市套餐F



LUNCH SET F

游水A級龍蝦二吃3磅 Two styles Grade A Lobster 3lbs

1. 美極銀魚龍蝦身 Lobster with Maggi Sauce and Whitebait

2. 高湯龍蝦頭爪燴伊麵 Lobster in Broth with Crispy Egg E-Fu Noodle 清炒時菜

Stir Fried Vegetables

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2023 FEB