

私廚

星芝華
STARCHIVA®

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特別推薦



黑白胡椒焗大蟹煲

Stir-Fried Crabs with Black and White Peppercorn in Clay Pot

游水青斑兩吃 (炒球+椒鹽)

Green Bass Two Styles (Fried Fish Fillet & Salt & Pepper)

原隻六頭鮑魚鵝掌扒豆苗 (四位)

Braised Goose Palms with Abalone & Snow Pea Sprout (4pcs)

黑松露芝士焗開邊雙龍蝦 (2.5磅)

Lobsters Thermidor Topped with Black Truffle (2.5lbs)

川味麻辣雞煲(微辣/正常辣/大辣)

Sichuan Style Spicy Chicken in Clay Pot (Mild/Medium/Hot)

時價

時價

\$88

\$68

\$45

以下菜品需要提前一天預訂:

紅燒海皇青片翅

Braised Shark Fin Soup with Assorted Seafood

芙蓉海皇燕窩羹

Seafood Soup with Bird's Nest

花膠濃湯雞煲翅

Braised Shark Fin in Chicken & Fish Maw Broth

生滾黃旗斑骨花膠湯

Grouper Fish Bone Soup with Fish Maw

猴頭菇海底椰燉雪梨湯(全素)

Double Boiled Lion's Mane Mushroom, Sea Coconut and Pear Vegetarian Soup

八寶鴨 (一隻)

Duck Stuffed with Eight Delicacies (Whole)

胡椒豬肚包雞

Stuffed Hog Maw with Chicken & Black Pepper

鎮店古早糯米雞 (一隻)

Chicken Stuffed with Sticky Rice (Whole)

柱侯芋頭炆鴨 (一隻)

Braised Duck with Taro in Chu Hou Sauce (Whole)

玫瑰豉油走地雞 (一隻)

Rose Wine Soya Sauce Free Range Chicken (Whole)

大良煲仔鴨 (半隻)

Braised Duck with Bean Curd Stick in Fermented Bean Curd Sauce (Half)

鮮拆原隻溫哥華蟹肉炒牛奶

Fried Vancouver Crab Meat with Milk

紅燒脆皮乳鴿(一隻)

Crispy BBQ Squab (Whole)

玫瑰豉油皇乳鴿(一隻)

Rose Wine Soya Sauce Squab (Whole)

(4-6位) (8-10位)

\$118/\$198

(4-6位) (8-10位)

\$78/\$128

\$148

\$80

\$80

\$98

\$78

\$65

\$65

\$38

\$35

\$108

\$33

\$33

以上圖片只供參考

Pictures for Reference Only