

# 特別推薦 Chef Recommendation



花膠濃湯雞煲翅  
Braised Shark Fin in Chicken & Fish Maw Broth



金龍戲珠(雙龍蝦3磅)  
Steamed Pumpkin with Creamy Pan Fried Lobster Meat



惠州梅菜蒸青斑件 (1.5lbs)  
Steamed Green Bass with Mustard Greens



惠州梅菜爆五花腩焗海參  
Baked Sea Cucumber and Pork Belly with Mustard Greens

芙蓉海皇燕窩羹 (4-6位) (8-10位)  
Seafood Soup with Bird's Nest \$78/\$128

手磨杏汁燉官燕 (4-6位) (8-10位)  
Double-boiled Superior Bird's Nest with Almond Milk \$78/\$128

薑蔥生炒走地雞 \$45  
Double-boiled Superior Bird's Nest with Almond Milk

北菇鵝掌扒豆苗 (6位) \$58  
Braised Goose Webs With Black Mushrooms & Snow Pea Sprout (6pcs)

川味麻辣雞煲(微辣/正常辣/大辣) \$45  
Sichuan Style Spicy Chicken in Clay Pot (Mild/Medium/Hot)

惠州梅菜爆五花腩焗海參 \$48  
Baked Sea Cucumber and Pork Belly with Mustard Greens

椰香帶子南瓜盅\* \$60  
Coconut Scallop in Pumpkin

大良炒牛奶 \$38  
Daliang Fried Cream

木魚花蜜煎鱔球(6件) \$55  
Fried Honey Eel (6pcs)

五柳松鼠魚 (1.5lbs) 時價  
Deep-fried Green Bass With Sweet and Sour Sauce

惠州梅菜蒸青斑件 (1.5lbs) 時價  
Steamed Green Bass with Mustard Greens

游水青斑兩吃 (炒球+滾湯) 時價  
Green Bass Two Styles (Fried Fish Fillet & Soup)

\*菜品需等候一小時  
Please allow \*1 hour cooking time

## 以下菜品需要提前一天預訂:

The following dishes need to be ordered one day in advance:

紅燒海皇青片翅 (4-6位) (8-10位) \$118/\$198  
Braised Shark Fin Soup with Assorted Seafood

金龍戲珠(雙龍蝦3磅) \$138  
Steamed Pumpkin with Creamy Pan Fried Lobster Meat

鮑汁扣原條海參伴鮑魚(4位) \$98  
Sea Cucumber Stuffed with Shrimp paste braised with Abalone sauce

鎮店古早糯米雞 (一隻) \$65  
Chicken Stuffed with Sticky Rice

胡椒豬肚包雞 \$78  
Stuffed Hog Maw with Chicken & Black Pepper

鮮拆原隻溫哥華蟹肉炒牛奶 \$108  
Fried Vancouver Crab Meat with Milk

花膠濃湯雞煲翅 \$148  
Braised Shark Fin in Chicken & Fish Maw Broth

荔茸香酥鴨 (一隻) \$88  
Crispy Taro Paste Duck (Whole)

家鄉梅子炆鴨 (一隻) \$65  
Braised Duck with Salted Plums (Whole)

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