



## *Dine Out Vancouver*

*January 14 - 31, 2022*

### **Appetizer 精選頭盤**

*Smoked Salmon / Sliced Beef Shank*

煙三文魚 / 五香金錢腿

### **Soup 湯**

*A) Hot & Sour Soup (H)*

八寶酸辣湯 (辣)

or 或

*B) Silky Chicken Double Boiled with Conch Meat, Wolfberry & Dried Chinese Yam*

淮杞螺頭燉竹絲雞

### **Entrée 主菜**

*A) Live Chick Lobster in Cream & Butter Sauce Served with Selected Vegetable & E-Fu Noodle*

奶油焗開邊龍蝦配時菜及伊麵

or 或

*B) Whole South African Abalone Braised with Spiky Sea Cucumber, Fish Maw, Goose Web*

*& Chinese Mushroom in Oyster Sauce Served with Peatip & Egg Noodle*

蠔皇四頭南非鮮鮑魚扣刺參、花膠、鵝掌、金錢配苗皇及生麵

### **Dessert 甜品**

*Chilled Pudding*

精選凍糕

*\$48.00 per Person (Excluding Wine Pairing, Taxes & Gratuity)*

每位四十八元正 (不包括配餐酒、稅項及小費)

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### **Wine Pairing:**

**Sauvignon Blanc The Estate (Giesen) / \$10.00 per Glass**

**Pinot Grigio (Mezzacorona) / \$10.00 per Glass**

**Carmenere (Undurraga 'Sibaris') / \$9.50 per Glass**

**Shiraz (Organic) (Yalumba) / \$10.50 per Glass**

(Taxes Not Included)