



Return completed  
form to  
Alcohol and Gaming  
Commission of Ontario  
90 SHEPPARD AVE. E.  
SUITE 200  
TORONTO ON M2N 0A4

Remplir et retourner cette  
formule à :  
Commission des alcools  
et des jeux de l'Ontario  
90 AV. SHEPPARD E.  
BUREAU 200  
TORONTO ON M2N 0A4

## Municipal Information

## Renseignements municipaux

The information requested below is required in support of all applications for a **new** liquor licence or outdoor areas being added to an **existing** liquor licence.

Les renseignements sont recueillis conjointement à toute demande de **nouveau** permis d'alcool ou d'ajout de zones de plein air à un permis d'alcool existant.

### Section 1 - Application Details

### Section 1 - Détails de la demande

Establishment name / Nom de l'établissement

PROVIDENTIAL 9

Establishment tel. no. / N° de tél. de l'établissement

905 305 1388 1338

Contact name / Nom de la personne à contacter

ROSE BUT

Contact's tel. no. / N° de tél. de la personne à contacter

416 818 1318

Exact location of establishment (not mailing address) / Emplacement exact de l'établissement (non l'adresse postale)

Street Number / Street Name /  
Numéro Nom de rue

8425 WOODBINE

Street Type / Direction/  
Genre de rue Orientation de rue

AVE / UNIT A

Lot/Concession/Route /  
Lot/concession/route rurale

City/ Town/Municipality /  
Ville/village/municipalité

MARKHAM

Postal Code /  
Code postal

L3R 2P4

Does the application for a liquor licence include: / La demande de permis d'alcool porte-t-elle entre autres sur :

☐ indoor areas / des zones intérieures ☐ outdoor areas / des zones de plein air

### Section 2 - Municipal Clerk's official notice of application for a liquor licence in your municipality

### Section 2 - Avis officiel de demande de permis d'alcool dans votre municipalité à l'intention du (de la) secrétaire municipal(e)

Municipal Clerk:

please confirm the "wet/damp/dry" status below.

Secrétaire municipal(e) :

Confirmer le statut de la région ci-dessous.

Name of village, town, township or city where taxes are paid / Nom du village, de la ville ou du canton à qui les impôts sont versés :

(If the area where the establishment is located was annexed or amalgamated, provide the name of the Village, Town, Township or City was known as)

(Si la région où se trouve l'établissement a été annexée ou fusionnée, nom sous lequel le village, la ville ou le canton était connu)

Is the area where the establishment is located: / La vente de boissons alcooliques est-elle autorisée dans la région où se trouve l'établissement?

☐ Wet (for spirits, beer, wine) / Oui (spiritueux, bière, vin) ☐ Damp (for beer and wine only) / Oui (bière et vin seulement) ☐ Dry / Non

#### Note:

Specific concerns regarding zoning or non-compliance with bylaws must be clearly outlined in a **separate submission** or letter within 30 days of this notification.

#### Remarque :

Toute préoccupation concernant le zonage ou la non-conformité aux règlements municipaux doit être clairement décrite dans un document distinct ou une lettre, à l'intérieur d'une période de 30 jours après la date du présent avis.

Signature of municipal official / Signature du (de la) représentant(e) municipal(e) Title / Poste

Address of municipal office / Adresse du bureau municipal

Date



## Liquor Licence Questionnaire

The Corporation of the City of Markham

To evaluate your Liquor Licence Application, you are required to complete this Questionnaire.

Submit the all required documentation to the Clerk's Office by mail or in-person to the address below.

City of Markham  
Clerk's Office  
Legislative Services Department  
101 Town Centre Boulevard  
Markham, Ontario  
L3R 9W3

**Attention:** Public Services Assistant

If you have any questions about this Questionnaire, please call 905-477-7000 ext. 2366.

### Liquor Licence Questionnaire Checklist

The following items **must** be submitted with this completed Questionnaire to the Clerk's Office:

- ✓ Applicable fee;
- ✓ A sample menu; and,
- ✓ Copy of the floor plan showing the layout, areas that require licensing; seating arrangements; washrooms (show fixtures) and exits.

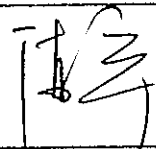
### Applicant Contact Information

|                                  |                              |                                |                        |
|----------------------------------|------------------------------|--------------------------------|------------------------|
| First Name<br>HONG YU            |                              | Last Name<br>CHEN              |                        |
| Street Number<br>172             | Street Name<br>YORK MILLS RD |                                | Suite/Unit Number<br>/ |
| City<br>TORONTO                  |                              | Postal Code<br>M2L 1K7         | Province<br>ONTARIO    |
| Telephone Number<br>905 305 7588 | Mobile Number<br>647 9859111 | Email<br>peter-chy@hotmail.com |                        |

### Restaurant Information

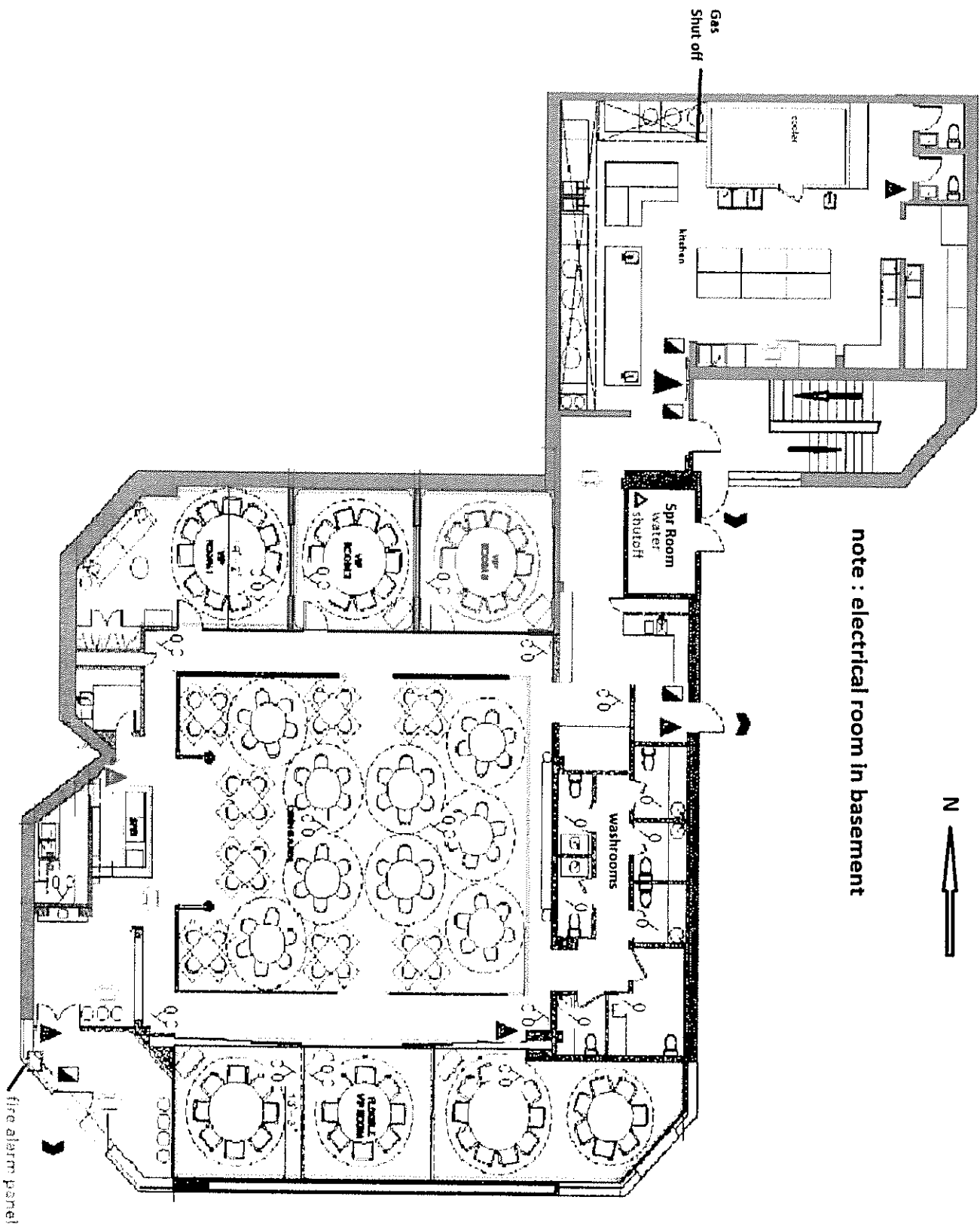
|                                      |                              |                        |                             |
|--------------------------------------|------------------------------|------------------------|-----------------------------|
| Name of Restaurant<br>PROVIDENTIAL 9 |                              |                        |                             |
| Street Number<br>8425                | Street Name<br>WOODBINE AVE. |                        | Suite/Unit Number<br>UNIT A |
| City<br>MARKHAM                      |                              | Postal Code<br>L3R 2P4 | Province<br>ONTARIO         |

|                                                                                                                                                                                                                                                                                       |                                                                                                                            |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------|
| What is the closest major intersection to the restaurant?<br><br>HYW 7 / WOODBINE AVE                                                                                                                                                                                                 | What is the distance between the restaurant and the closest residential area? (In kilometres)<br><br>0.5 Km                |
| Does the restaurant have a valid Business Licence issued by the City of Markham?<br><br>Yes No<br>Business Licence Number: 20142729 EE                                                                                                                                                | Does the restaurant have a working Fire Alarm System?<br><br><input checked="" type="radio"/> Yes <input type="radio"/> No |
| If no, please note that a Business Licence is required.                                                                                                                                                                                                                               |                                                                                                                            |
| Type of restaurant (select one)<br><br><input checked="" type="radio"/> Family <input type="radio"/> Roadhouse <input type="radio"/> Sports Bar <input type="radio"/> Fine Dining <input type="radio"/> Take Out <input type="radio"/> Cafe                                           |                                                                                                                            |
| What, if any, entertainment or amusements will be provided in the restaurant? (select all that apply)<br><br><input type="radio"/> Karaoke <input type="radio"/> Live Entertainment <input type="radio"/> Casino <input type="radio"/> Off-Track Betting <input type="radio"/> Arcade |                                                                                                                            |
| Is the liquor licence application for an expansion of the existing operations?<br><br><input type="radio"/> Yes <input checked="" type="radio"/> No                                                                                                                                   |                                                                                                                            |
| If yes, please provide the <u>current</u> existing maximum seating capacity: 242                                                                                                                                                                                                      |                                                                                                                            |
| If no, please provide the <u>planned</u> existing maximum seating capacity: _____                                                                                                                                                                                                     |                                                                                                                            |
| <b>Location History</b>                                                                                                                                                                                                                                                               |                                                                                                                            |
| Has a Building Permit been applied for or obtained for this location?<br><br><input checked="" type="radio"/> Yes <input type="radio"/> No<br>Building Permit Number: 19-123504 000 00 AL                                                                                             |                                                                                                                            |
| Was the location previously used as a restaurant? <input checked="" type="radio"/> Yes <input type="radio"/> No                                                                                                                                                                       |                                                                                                                            |
| If no, a Building Permit is required. Contact Building Services at 905-477-7000 ext. 4870 for more information.                                                                                                                                                                       |                                                                                                                            |
| If the location was previously used as a restaurant, has construction or alteration been proposed?<br><br><input checked="" type="radio"/> Yes <input type="radio"/> No                                                                                                               |                                                                                                                            |
| If yes, please provide Alteration Permit Number: 19-123504 000 00 AL                                                                                                                                                                                                                  |                                                                                                                            |

  
Applicant's Signature

JULY/31/2020  
Date

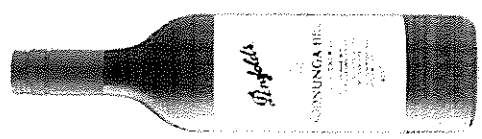
8425 WOODBINE AVE. UNIT A MARKHAM ON. PROVIDENTIAL 9



note : electrical room in basement

Legend:

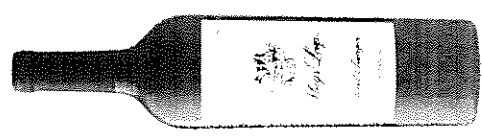
- Exit ➤
- Pull station ▣
- Kitchen hood pull station ▣
- K class fire extinguisher ▲
- Fire extinguisher ▲
- Emergency lighting unit □
- Emergency lighting 9 93



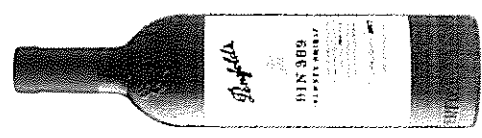
Penfolds  
KOONINGA HILL  
Shiraz Cabernet  
\$30.99 Bottle



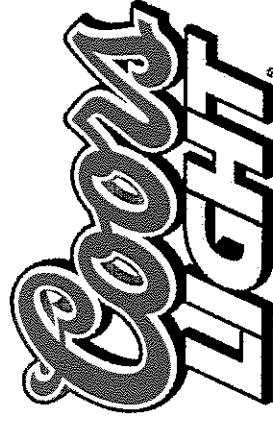
ROBERT MONDAVI  
Lotwin Ipsiim  
Cabernet Sauvignon  
\$59.99 Bottle



Stag's Leap  
Cabernet Sauvignon  
\$119.99 Bottle



Penfolds BIN 389  
Cabernet Shiraz  
\$109.99 Bottle



|              |      |              |
|--------------|------|--------------|
| TSINGTAO     | 5.99 | Bottle 300ml |
| COOL'S LIGHT | 4.99 | Bottle 300ml |
| Heineken     | 5.99 | Bottle 300ml |
| SOFT DRINK   | 1.99 | Bottle 355ml |
| NESTEA       | 2.49 | Bottle 355ml |

開  
胃  
前  
菜

APPETIZERS

鳳庭四拼

ASSORTED APPETIZERS

27<sup>°</sup>

XO醬牛展粒

MARINATED BEEF SHANK WITH XO SAUCE

11<sup>°</sup>

老陳醋蜆頭拌青瓜

JELLY FISH WITH CUCUMBER IN BLACK VINEGAR

12<sup>°</sup>

金沙涼瓜

DEEP FRIED BITTER MELON IN EGG YOLK

9<sup>°</sup>

金沙南瓜

DEEP FRIED PUMPKIN IN EGG YOLK

9<sup>°</sup>

### 百花炸蟹鉗

DEEP FRIED CRAB CLAWS  
8<sup>50</sup>

### 台灣燒腸

TAIWANESE GRILLED SAUSAGE  
6<sup>50</sup>

### 一口酥

DEEP FRIED BITE SIZE TOFU  
& DRIED FISH  
6<sup>50</sup>

### 素春卷(四條)

VEGETARIAN SPRING ROLLS  
6<sup>50</sup>

### 怪味乾絲

SOYA BEAN CURD STRIPS  
IN KATTAN OIL  
6<sup>50</sup>

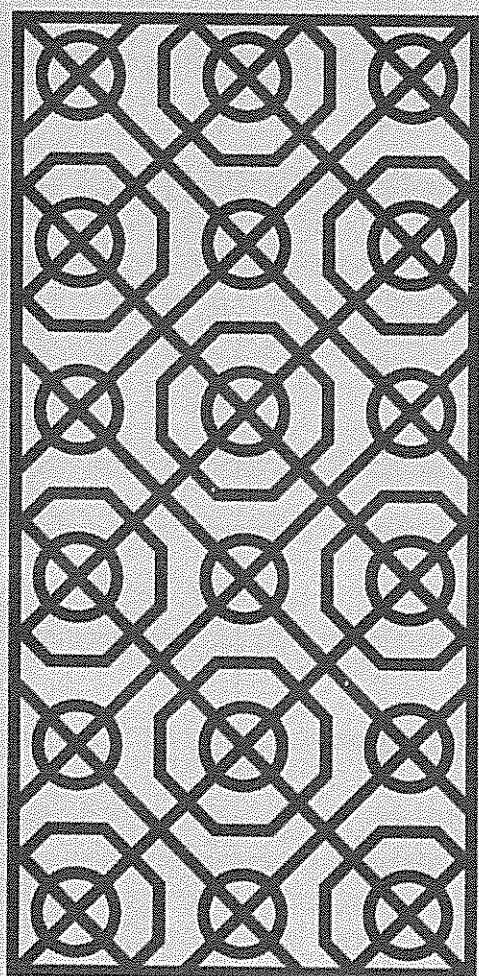
### 千層雲耳

BEAN CURD LAYER & BLACK FUNGUS  
WITH BLACK VINEGAR  
7<sup>50</sup>

# 養生素食

HEALTHY VEGETARIAN

有點不耐煩會破壞偉大的計劃



HEALTH  
VEGETARIAN

養生  
素食

南乳燜粗齋

BRAISED VEGETABLES  
WITH RED FERMENTED BEAN CURD SAUCE  
19<sup>50</sup>

荷塘素八景

EIGHT KINDS OF DELIGHTFUL VEGETABLES  
26<sup>80</sup>

香芋椰汁焗菠菜

BAKED SPINACH & TARO  
IN COCONUT CREAMY SAUCE  
21<sup>80</sup>

家常燒豆腐

DEEP FRIED BEAN CURD  
& STEM LETTUCE IN SPICY SAUCE  
19<sup>60</sup>

咕嚕素三鮮

DEEP FRIED BEAN CURD, TARO  
& PUMPKIN IN SWEET & SOUR SAUCE  
19<sup>60</sup>

竹笙鼎湖上素

BUDDHA'S DELIGHT  
21<sup>60</sup>

黃耳燒汁炒雜菌

SAUTÉED FRESH MIXED MUSHROOM  
WITH BBQ SAUCE  
22<sup>80</sup>

咖哩山根五彩蔬

FIVE KINDS OF COLORFUL GREENS  
WITH CURRY SAUCE  
21<sup>80</sup>

農場蔬菜

FARM  
VEGETABLES

菜心

CHINESE CABBAGE  
19<sup>00</sup>

菜苗

BABY BOK CHOY  
18<sup>00</sup>

芥蘭

CHINESE BROCCOLI  
18<sup>00</sup>

唐生菜

CHINESE LETTUCE  
18<sup>00</sup>

通菜

WATER SPINACH  
18<sup>00</sup>

豆苗

SNOW PEA LEAVES  
21<sup>00</sup>

烹飪做法

COOKING  
PRACTICE

薑汁

GINGER SAUCE

蒜蓉

MINCED GARLIC

清炒

SAUTÉED

椒絲腐乳

FERMENTED BEAN CURD CHILI

蒜子上湯

GARLIC BROTH

杞子魚湯

IN FISH BROTH WITH MEDLAR  
+3<sup>00</sup>

皇子菇

WITH KING OYSTER MUSHROOM  
+6<sup>00</sup>

萬壽果蜆肉魚湯

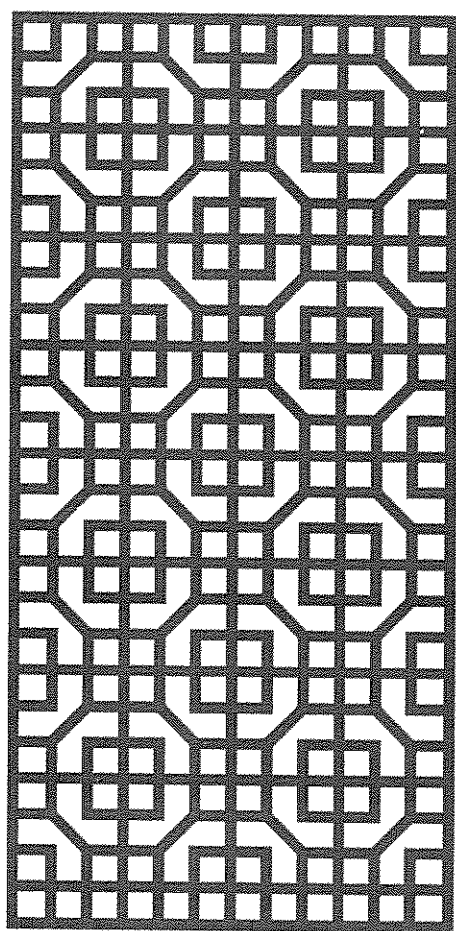
IN FISH BROTH WITH  
CLAM MEAT & PAPAYA  
+5<sup>00</sup>

五穀豐收

五穀豐收

上司即使是一頓

飯也不會違反美德



## GRAIN HARVEST

### 蟹肉花膠魚翅撈飯

RICE IN SHARK'S FIN BROWN SAUCE  
WITH FISH MAW & CRAB MEAT  
30<sup>th</sup>

### 金湯賽螃蟹韓式拉麵

KOREAN RAMEN WITH  
CRAB MEAT IN BROWN BROTH  
39<sup>th</sup>

### 桂花魚肚炒生麵

STIR-FRIED NOODLE WITH SCRAMBLED EGG  
IN BEAN SPROUT & FISH MAW  
24<sup>th</sup>

### 鳳庭糯米炒新竹米

FRIED STICKY RICE & VERMICELLI WITH DRIED  
SCALLOP, EGG WHITE, GINGER & VEGETABLE  
24<sup>th</sup>

### 星洲炒米

STIR-FRIED VERMICELLI WITH BBQ PORK, PRAWNS  
IN CURRY SAUCE SINGAPORE STYLE  
22<sup>nd</sup>

### XO醬牛柳乾炒牛河

STIR-FRIED RICE NOODLE WITH BEEF TENDERLOIN  
IN XO SPICY SAUCE  
18<sup>th</sup>

## 五 穀 豐 收

### 五羊城炒麵

CANTONESE CHOW MEI WITH ASSORTED  
SEAFOOD, PORK, BEEF, CHICKEN & VEGETABLE  
22<sup>nd</sup>

### 避風塘妙手炒粉絲

STIR-FRIED BEAN-VERMICELLI  
WITH SPICY DEEP-FRIED GARLIC  
20<sup>th</sup>

### 蔥絲滑蛋蝦仁炒河

STIR-FRIED RICE NOODLE WITH PRAWNS,  
SCRAMBLE EGG & SCALLION  
29<sup>th</sup>

### 五穀豐收炒飯(素)

FRIED RICE WITH CEREALS, SWEET CORN,  
GREENS & PINE NUTS (VEGETARIAN)  
18<sup>th</sup>

### 蒜香海皇炒飯

FRIED RICE WITH MIXED DICED SEAFOOD  
& DEEP-FRIED GARLIC  
20 "

### 富貴炒飯

FRIED RICE WITH DRIED SCALLOP, MIXED DICED  
SEAFOOD, EGG WHITE, GINGER & GREENS  
22 "

### 芋粒生炒臘味糯米飯

FRIED STICKY RICE WITH DICED TARO &  
PRESERVED SAUSAGE  
20 "

### 揚州炒飯

YEUNG CHOW FRIED RICE WITH PRAWNS  
& BBQ PORK  
20 "

### 金銀小饅頭 (六件) 蒸/炸

DEEP-FRIED OR STEAMED MINI BUN (6PCS)  
6 "

### 金銀 銀絲卷 (六件) 蒸/炸

DEEP-FRIED OR STEAMED SILK-THREAD ROLLS  
(6 PCS)  
6 "

### 白粥

CONCEE  
3" SMALL BOWL 3" LARGE BOWL

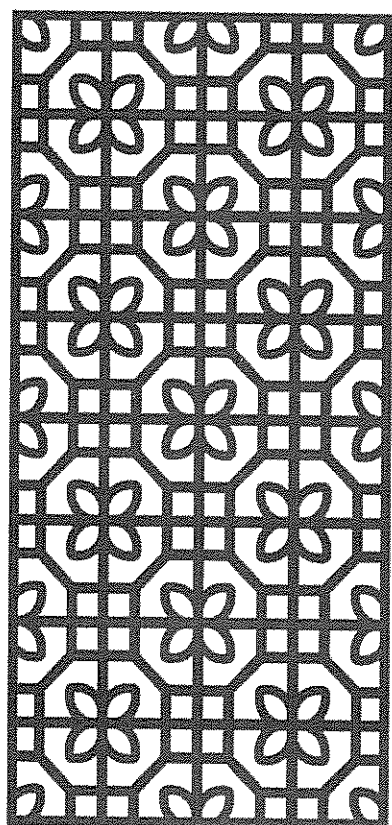
### 白飯

STEAMED RICE  
2 1/2" BOWL

## 主修課

100 000 000 000 000 000

切肉的方式反映了您的生活方式



鮑  
參  
翅  
。  
湯  
羹

ABOLONE

寶鼎佛跳牆 (敬請預定)

DOUBLE BOILED SOUP WITH SHARK'S FIN, ABALONE, FISH MAWS,  
DRIED SCALLOP & SEA CUCUMBER (ORDER IN ADVANCE ONLY)  
US\$ 100 PERSON

金華肘子燉雞湯

(加生翅每兩另算, 敬請預定)

DOUBLE BOILED SOUP WITH CHINESE HAM & CHICKEN  
(ORDER IN ADVANCE ONLY)  
US\$ 110 PERSON'S

紅燒大生翅 (二兩)

BRAISED SHARK'S FIN SUPREME SOUP  
US\$ 50 PERSON

鮮蟹肉燴生翅

BRAISED SHARK'S FIN SOUP WITH CRAB MEAT  
20 PERSON 35 REGULAR

海皇燴生翅

BRAISED SHARK'S FIN WITH ASSORTED SEAFOOD  
20 PERSON 60 REGULAR

鮮蟹肉鮮淮山金湯官燕

BRAISED PUMPKIN SOUP WITH CRAB MEAT  
WITH SWALLOW'S NEST  
20 PERSON 35 REGULAR

雞汁原只扣鮑魚

STEAMED WHOLE ABALONE  
IN CHICKEN & OYSTER SAUCE  
MARKET PRICE / PERSON

### 原條刺身扣鵝掌

STEAMED FISH MAW SEA CUCUMBER  
& CROQUE OVER OYSTERS SAUCE  
15 PERSON

### 金湯小米原條刺參

GRATED WHOLE SEA CUCUMBER  
HOT PUMPKIN SAUCE  
10 PERSON

### 瑤柱花膠貴妃羹

DRIED SCALLOPS, FISH MAW SEA CUCUMBER  
& EGG WHITE IN THICK SOUP  
11 PERSON 39 REGULAR

### 蟹肉燴魚肚羹

CRAB MEAT AND FISH MAW IN THICK SOUP  
6 PERSON 17 REGULAR

### 酸辣海鮮羹

ASSORTED SEAFOOD HOT AND SOUP SOUP  
8 PERSON 27 REGULAR

### 西湖牛肉羹

MINCED BEEF IN EGG WHITE SOUP  
7 PERSON 24 REGULAR

### 金粟竹笙豆腐羹

CREAMY CORN & BAMBOO FUNGUS  
IN BEAN CURD SOUP  
7 PERSON 24 REGULAR

### 磨菇蛋花湯

ASSORTED MUSHROOM & EGG DROP SOUP  
7 PERSON 23 REGULAR

## FRESH START COOKING

### 松子翡翠黃鰭斑球

SAUTÉED FILET OF CAROUPA  
WITH PINE NUTS & GREENS  
38

### 芙蓉珍寶玉帶蝦球

SCRAMBLE EGG WHITE  
WITH SCALLOPS & PRAWNS  
38

### 金沙南瓜蝦球(八隻)

DEEP FRIED PRAWNS & PUMPKIN  
WITH EGG YOLK CREAM (8 PCS)  
32

### 川辣生根爽肉蝦球鍋

STEWED PRAWNS & SLICES PORK  
WITH DRIED BEAN BALL IN SPICY SAUCE  
29

### 山楂彩椒咕嚕蝦球

DEEP FRIED SWEET & SOUR PRAWNS  
32

### 蜜椒珍寶帶子(八粒)

PAN FRIED SCALLOPS  
WITH HONEY SAUCE & PEPPER  
30

### 松子雜菌炒珍寶帶子

SAUTÉED SCALLOPS  
WITH MIXED MUSHROOM & PINE NUTS  
36

### 金沙南瓜生蠔

DEEP FRIED OYSTERS & PUMPKIN  
WITH EGG YOLK CREAM (6 PCS)  
32

### 生根姜蔥生蠔鍋

STEWED OYSTERS WITH DRIED BEAN CURD BULB  
& CHINESE SCALLION IN CUPPER POT  
29

### 蜜炙生蠔

PAN FRIED OYSTERS WITH HONEY SAUCE  
29

鮮  
入  
圍  
煮

MEATLESS  
& THIN

美極蒜片安格斯牛柳粒

PAN-FRIED ANGUS BEEF TENDERLOIN  
WITH PLAGGI SAUCE  
45'

XO醬爆安格斯牛柳粒

STIR-FRIED ANGUS BEEF TENDERLOIN SLICES  
WITH XO SAUCE  
35'

鼎菇蔥爆安格斯牛柳粒

STIR-FRIED ANGUS BEEF TENDERLOIN  
WITH MUSHROOM & SCALLION  
45'

鳳庭鮮果咕嚕肉

DEEP-FRIED SWEET & SOUR PORK  
19'

醬燒橐角骨

DEEP-FRIED SPAKE RIBS  
WITH PRESERVED OLIVE SAUCE  
10'

避風塘蒜香骨

GARLIC SPARERIBS  
WITH GARLIC & SPICY SAUCE  
22'

鮮良鄉栗子焗排骨

STEWED SPARE RIBS  
WITH CHESTNUTS  
22'

無肉令人瘦

貴州老乾媽爆豬爽肉

STIR-FRIED SLICED PORK BOWL  
WITH LAOGANMA CHILI SAUCE  
22'

魚香茄子鍋

BRAISED EGGPLANT WITH MINCED PORK  
IN SPECIAL SPICY SAUCE  
19'

麻婆豆腐

STEWED BEAN CURD WITH MINCED PORK  
IN SPICY SAUCE  
19'

北京片皮鴨(兩食)

PEKING DUCK WRAPPED WITH (2 PAN CAKE)  
& SECOND COURSE BELOW.  
49'

菜片鴨鬆包

MINCED MEAT WITH LETTUCE

彩虹炒鴨絲

SAUTERED WITH RAINBOW PEPPER

# 無雞不成宴

## NO CHICKEN, NO FEAST

### 農場脆香三喜鴿 (敬請預定)

DEEP-FRIED CRISPY SQUAB

29

### 海南走地雞

WHITE CUT HAINANESE CHICKEN

18" HALF 36" WHOLE

### 荷蔥霸王雞

FREE-RANGE CHICKEN

WITH SCALLION & GINGER

18" HALF 37" WHOLE

### 菜膽上湯走地雞

STEAMED CHICKEN WITH

SUPREME BROTH & VEGETABLES

19" HALF 47" WHOLE

### 海參手撕走地雞

SEA CUCUMBER & SHREDDED CHICKEN

IN WASABI SAUCE

21" HALF 41" WHOLE

### XO醬荷芹炒雞片

SAUTEED SLICED CHICKEN

WITH XO-SPICY SAUCE

22

### 椰汁香芋淮山滑雞鍋

STEAMED CHICKEN WITH TARO, CHINESE YAM

IN COCONUT CREAMY SAUCE

23

### 啫啫走地雞煲

CHICKEN WITH GINGER, CHALLOT, SCALLION

MUSHROOM & PRESERVED SAUSAGE

23

### 左宗棠雞

GENERAL TSO'S CHICKEN PAN-FRIED

WITH SWEET & SOUR SPICY SAUCE

22

### 西檸煎軟雞

PAN-FRIED BUTTERED CHICKEN WITH LEMON SAUCE

23

FEATURED BEAUTY —  
PLEASE RESERVE

精  
選  
美  
饌

菜膽走地雞燉四寶

DOUBLE BOILED FREE-RANGE CHICKEN SOUP  
WITH SEA CUCURBER, FISH MAWS, DRIED  
SCALLOP, BLACK MUSHROOM & VEGETABLES  
138

荔芋梅子鴨

STEWED DUCK & TARO IN PLUM SAUCE  
32' HALF 59' WHOLE

八寶葫蘆鴨

EIGHT TREASURE DUCK  
88'

當紅炸子雞

CRISPY FRIED CHICKEN  
16' HALF 33' WHOLE

淮杞響螺燉水鴨

DOUBLE BOILED DUCK SOUP  
WITH CONCHES, CHINESE YAM &  
2 WOLF BERRIES  
113'

野生靈芝燉竹絲雞

DOUBLE BOILED SILK CHICKEN SOUP  
WITH CHINESE HERBS  
108

川貝瑤柱燉雙鷄

DOUBLE BOILED CHICKEN SOUP  
WITH AMACA & CHINESE HERBS  
123

脆皮糯米走地雞

DEEP FRIED CHICKEN  
STUFFED WITH STICKY RICE  
32' HALF 59' WHOLE

江南百花走地雞

DEEP FRIED BONELESS FREE-RANGE CHICKEN  
WITH SHRIMP PASTE  
78'

胡椒豬肚荷包雞

WHOLE PORK TRIPE STUFFED WITH  
FREE-RANGE CHICKEN IN SUPPER  
WHITE PEPPER SOUP  
88

# 感動心臟

3<sup>rd</sup> 小  
S (SMALL)

4<sup>th</sup> 中  
M (MEDIUM)

5<sup>th</sup> 大  
L (LARGE)

6<sup>th</sup> 超大  
XL (EXTRA LARGE)

7<sup>th</sup> 特惠價  
SP (SPECIAL PRICE)

9<sup>th</sup> 特惠價  
PP (PRIME SPECIAL PRICE)

10<sup>th</sup> 特惠價  
XP (PREMIUM SPECIAL PRICE)

799 (含運費) (含運費) (含運費)

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## STEAMED DIM SUM

- PP ☐ 鮑參翅肚灌湯餃  
ABALONE SHARI'S FIN &  
SEA CUCUMBER DUMPLING IN SOUP
- M ☐ 鮮魚子燒賣皇  
SHRIMP & MINCED PORK DUMPLING (SUI MAI)
- L ☐ 鳳庭水晶蝦餃  
JUMBO SHRIMP DUMPLING (HAR GOW)
- S ☐ 翡翠牛肉球  
BEEF BALL WITH VEGETABLES
- L ☐ 蟲草花魚肚走地雞  
CHICKEN WITH FISH MAW &  
CORDYCEPS FLOWER
- L ☐ 味菜胡椒金錢肚  
BEEF STOMACH IN PRESERVED VEGETABLE
- M ☐ 欖豉芋粒蒸排骨  
SPARERIBS WITH TARO & OLIVE
- M ☐ 田園潮汕粉粿  
MEAT & VEGETABLE DUMPLING (CHIU CHOW STYLE)
- M ☐ 豉汁醬皇蒸鳳爪雲耳  
CHICKEN FEET WITH SPECIAL SAUCE & BLACK FUNGUS

蒸  
點  
皆  
絕  
倫

- L ☐ 珍菌豆苗餃  
MUSHROOM & SNOW PEA LEAF DUMPLING
- L ☐ 味濃咖喱墨魚仔  
BABY SQUID IN CURRY SAUCE
- 5<sup>90</sup> ☐ 海參鳳眼餃  
SEA CUCUMBERS & SEAFOOD DUMPLING
- L ☐ XO醬銀魚蒸茄子  
DRY FISH & EGGPLANT IN XO SAUCE

5<sup>th</sup> ☐ 烤麸美味牛仔根  
BEEF TENDON IN SPECIAL SAUCE

5<sup>th</sup> ☐ 薑蔥椒絲牛柏葉  
BEEF TRIPE WITH GREEN ONIONS & GINGER

M ☐ 蜜味鮑汁叉燒鮑  
BARBECUE PORK BUNS

SP ☐ 八珍甜醋豬腳薑  
HOCK PORK WITH GINGER IN SWEET RICE VINEGAR

M ☐ 風味鴛鴦臘腸卷  
CHINESE SAUSAGE BUNS

L ☐ 章魚蛋黃珍珠雞  
STICKY RICE WITH MIXED MEAT IN LOTUS LEAF

XL ☐ 秘製瑤柱咸肉粽  
STICKY RICE DUMPLINGS IN MEAT & EGG YOLI

M ☐ 上湯珍菌鮮竹卷  
BEAN CURD ROLL WITH MUSHROOM IN SOUP

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## PAN FRIED DIM SUM

For the recipe, click on the link below  
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- L ☐ 香煎芝士糯米雞  
PAN FRIED STICKY RICE IN MIXED MEAT WITH CHEESE
- S ☐ 金珠安蝦咸水角  
DEEP FRIED ASSORTED MEAT DUMPLINGS
- XL ☐ 燕麥五香龍鬚  
CRISPY CUTTLE FISH WITH SALTED SPICE
- M ☐ 松仁鳳梨叉燒酥  
BAKED BARBECUE PORK WITH PINE NUTS & PINEAPPLE PASTRY
- S<sup>®</sup> ☐ 荔浦蜂巢玉帶  
CRISPY TARO CAKE WITH SCALLOPS
- SP ☐ 麻香檸蜜牛仔骨  
CRISPY SHORTRIBS WITH LEMON IN HONEY SAUCE
- L ☐ 芝心杏片龍珠球  
CRISPY SHRIMP BALL WITH ALMOND & CHEESE
- L ☐ 娘惹咖哩焗雞批  
BAKED CHICKEN PASTRY WITH CURRY SAUCE
- M ☐ 菜肉生煎飽  
PAN FRIED VEGETABLE PORK BUNS
- S ☐ 燕麥脆皮蘿蔔、荔芋糕  
CRISPY OATS, TURNIP & TARO CAKE
- L ☐ 佛海虎皮素鵪  
VEGETARIAN TOFU ROLLS
- M ☐ 芋絲雞粒春卷  
SPRING ROLLS WITH TARO & CHICKEN

STEAMED  
RICE ROLL

天  
長  
腸  
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- L ☐ 韭黃蝦球滑腸粉  
SHRIMP & VEGETABLE
- L ☐ 安格斯西冷牛片腸粉  
ANGUS BEEF SLICED
- L ☐ 海皇米網紅腸粉  
CRISPY SEAFOOD ROLL WITH  
SPECIAL RED RICE ROLL
- M ☐ 晶瑩香滑腸粉  
STEAMED PLAIN RICE ROLL
- L ☐ 翡翠豬柳片腸粉  
SLICED PORK & SNOW PEA LEAF
- 5<sup>th</sup> ☐ XO醬肉粒刮刮腸粉  
HAND SCRAPED RICE ROLL  
WITH PORK & XO SAUCE

豐衣粥好食

CONGEE

- L ☐ 鮮栗子什菌鉄棍小米粥  
FRESH CHESTNUT & MUSHROOM VEGETARIAN CONGEE
- L ☐ 西洋菜肉丸陳腎粥  
WATERCRESS WITH DUCK KIDNEY & PORK BALL CONGEE
- M ☐ 明火白粥油条  
CONGEE & CRISPY DONUT
- SP ☐ 藥膳養生走地雞粥  
CHINESE HERBS WITH CHICKEN CONGEE
- XP ☐ 芥菜肉丸大蜆粥  
MUSTARD GREEN WITH CLAMS  
& PORK BALL CONGEE

CONGEE WITH CHINESE HERBS

CONGEE WITH CHINESE HERBS

100g

## DESSERT

- L ☐ (必食)懷舊麻茸飽  
STEAM SESAME SEEDS BUNS
- M ☐ 一口椰汁步步高  
STEAM CHINESE NEW YEAR CAKE  
& SHREDDED COCONUT
- L ☐ 生磨杏汁流心雪山飽  
BAKED ALMOND BUNS

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## 貼 心 甜 甜 蜜

L ☐ (必食)鮮芒糯米糍  
MANGO GLUTINOUS FLOUR DUMPLING

M ☐ 黃金流沙芝麻球  
SESAME BALL IN SALTY EGG YOLK

M ☐ 柚子蜜汁蛋散  
CRISPY EGGS SALTY WITH HONEY SAUCE

S<sup>ss</sup> ☐ 千層飄香榴槤酥  
DURIAN PUFF PASTRY

L ☐ 原籠古法馬拉糕  
CANTONESE SPONGE CAKE

L ☐ 農場玉液鮮奶撻  
FRESH MILK EGG WHITE TART