



Alcohol and Gaming Commission of Ontario
90 Sheppard Avenue East, Suite 200
Toronto ON M2N 0A4
Tel.: 416-326-8700 • Fax: 416-326-8711
Toll free in Ontario: 1-800-522-2876
Inquiries: www.agco.ca/iagco
Website: www.agco.ca

Municipal Information for Liquor Sales Licences

The information requested below is required in support of all applications for a new Liquor Sales Licence or outdoor areas being added to an existing Liquor Sales Licence.

Section 1 – Application Details

Premises Name

12579341 CANADA INC. O/A AURIC KING FINE RESTAURANT

Premises Phone Number (include area code)

905-477-7222

Premises Address

5000 HWY 7, UNIT 2006L

City/Town

MARKHAM

Province

ON

Postal Code

L3R 4M9

Contact Name

CHRIS ZHANG

Contact's Phone Number (include area code and extension)

4164186033

Contact's Email Address

INFO.AURICKIRIN@GMAIL.COM

Does the application for a Liquor Sales Licence include indoor areas and/or outdoor areas?

☒ Indoor Areas ☐ Outdoor Areas

Section 2 – Municipal Clerk's Official Notice of Application for a Liquor Sales Licence in your Municipality.

Municipal Clerk:

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

Name of village, town, township or city where taxes are paid.

(If the area where the establishment is located was annexed or amalgamated, provide the name that the village, town, township or city was known as.)

Is the area where the establishment is located "wet", "damp" or "dry"? Please select one.

☐ Wet (for spirits, beer, wine) ☐ Damp (for beer and wine only) ☐ Dry

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

Address of Municipal Office

Date (dd/mm/yyyy)

Title

Signature of Municipal Official



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 Xia Ling		Last Name Zheng	
Street Number 62	Street Name Leicester Rd		Suite/Unit Number
City Richmond Hill		Postal Code L4B1T4	Province ON
Telephone Number 4164186033	Mobile Number	Email info.autickirin@gmail.com	

Restaurant Information

Name of Restaurant 12579341 CANADA INC. O/A AURIC KING FINE RESTAURANT			
Street Number 5000	Street Name HWY 7		Suite/Unit Number 2006L
City Markham		Postal Code L3R4C9	Province ON

Page 1 of 2

Rev. Jan/17

Information on this form is collected under the authority of Section 11 of the Municipal Act, 2001, S.O. 2001, c. 25, as amended and Section 12 of the Liquor Licence Act, R.S.O. 1990, Chapter L.19, as amended. The information you have provided will be used to contact you and process your Liquor Licence Application. If you have questions about this collection contact the Access & Privacy Manager, Legislative Services Development, 101 Town Centre Boulevard, Markham, Ontario, L3R 9W3, 905-477-5530.

What is the closest major intersection to the restaurant? Mccowan Rd and HWY 7	What is the distance between the restaurant and the closest residential area? (in kilometres) 0.8KM
Does the restaurant have a valid Business Licence issued by the City of Markham? ☐ Yes ☒ No Business Licence Number: _____ If no, please note that a Business Licence is required.	Does the restaurant have a working Fire Alarm System? ☒ Yes ☐ No
Type of restaurant (select one) ☐ Family ☐ Roadhouse ☐ Sports Bar ☒ Fine Dining ☐ Take Out ☐ Cafe	
What, if any, entertainment or amusements will be provided in the restaurant? (select all that apply) ☐ Karaoke ☐ Live Entertainment ☐ Casino ☐ Off-Track Betting ☐ Arcade	
Is the liquor licence application for an expansion of the existing operations? ☐ Yes ☒ No If yes, please provide the <u>current</u> existing maximum seating capacity: _____ If no, please provide the <u>planned</u> existing maximum seating capacity: <u>300</u>	
Location History	
Has a Building Permit been applied for or obtained for this location? ☒ Yes Building Permit Number: <u>24 158414 000 00 AL</u> ☐ No	
Was the location previously used as a restaurant? ☒ Yes ☐ 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? ☒ Yes ☐ No If yes, please provide Alteration Permit Number: <u>24 158414 000 00 AL</u>	

Xiaoling Sheng
Applicant's Signature

2024-06-13

Date

Page 2 of 2

Rev. Jan/17

Information on this form is collected under the authority of Section 11 of the Municipal Act, 2001, S.O. 2001, c. 25, as amended and Section 12 of the Liquor Licence Act, R.S.O. 1990, Chapter L.19, as amended. The information you have provided will be used to contact you and process your Liquor Licence Application. If you have questions about this collection contact the Access & Privacy Manager, Legislative Services Development, 101 Town Centre Boulevard, Markham, Ontario, L3R 9W3, 905-477-5530.



Red Wine / 红酒

Walf Blass Yellow Label Shiraz, Australia 750mL bottle Alc. Vol: 13.8% Sugar Content: 8g/L, Extra Dry, Fully-bodied & Smooth	\$48.00
Terroir D'Altitude Cabernet Sauvignon, France 750mL bottle Alc. Vol: 14.5% Sugar Content: 3g/L, Extra Dry, Fully-bodied & Smooth	\$42.00
Jackson-Triggs Reserve Meritage VQA, Niagara Peninsula, Canada 750mL bottle Alc. Vol: 13.7% Sugar Content: 8g/L, Dry, Medium-bodied & Fruity	\$38.00

Spirits / 烈酒

Remy Martin XO Cognac, France 750mL bottle Alc. Vol: 40% Bold & Fruity	\$485.00
Hennessy VSOP Cognac, France 750mL bottle Alc. Vol: 40% Medium & Sweet	\$285.00

White Wine / 白酒

Mouton Cadet Bordeaux, France 750mL bottle Alc. Vol: 12.5% Sugar Content: 2g/L, Extra Dry, Light & Crisp	\$48.00
Cave Spring Riesling Dry VQA, Niagara Peninsula, Canada 750mL bottle Alc. Vol: 11.5% Sugar Content: 8g/L, Extra Dry, Light & Crisp	\$42.00
Masi Modello Pinot Grigio Delle Venezie DOC, Italy 750mL bottle Alc. Vol: 12% Sugar Content: 5g/L, Extra Dry, Light & Crisp	\$40.00

Brewed Beer / 啤酒

Tsing Tao - 330ml Alcohol%: 4.5%	\$7.50
Heineken - 330ml Alcohol%: 5%	\$7.50
Canadian - 341ml Alcohol%: 5%	\$6.50
Budweiser - 341ml Alcohol%: 5%	\$6.50
Coors Light - 341ml Alcohol%: 4%	\$6.50

No person shall sell or supply or permit liquor to be sold or supplied to any person who is or appears to be intoxicated. R.S.O. 1990, c. L19, s.29. A \$15 corkage fee is applied for all BYOB alcohol. Alcohol will not be served to minors. Do not drink and drive. Please enjoy responsibly.



前菜 STARTER

- | | |
|--|--|
| 1. 金沙脆皮豆腐粒 10.80
Crispy fried diced tofu coated with salty egg yolk | 5. 百花炸釀蚱蚱 (每隻) each 6.80
Deep fried crab claw wrapped in shrimp paste |
| 2. 佛山熏蹄 10.80
Cold Sliced Pork Hock | 6. 脆皮炸春卷 (2條) 5.50
Crispy fried vegetables spring rolls (2) |
| 3. 白雲醉鳳爪 10.80
Cold cut boneless chicken feet marinated with wine sauce | 7. 海蜇牛腩片 12.80
Jellyfish and sliced beef shank combo |
| 4. 五香炸龍鬚 12.80
Deep fried octopus tentacle marinated with assorted spices | |

滷味烤燒 BARBECUE

- | | |
|--|--|
| 8. 北京片皮鴨 (二食斬件, 更改成炒鴨竈/生菜包另加\$10) 53.80
Peking Duck - 2nd course : duck shell chopped. Note : An additional charge \$10 for changing to lettuce wrapped | |
| 9. 脆皮乳豬 (例/Regular) 46.80 (1/4) 65.00 (半/Half) 120.00
Roasted sliced suckling pig | |
| 10. 燒味雙拼 (品種供應視乎實際情況) (例/Regular) 25.00
Two kinds of barbecue meat combo | |
| 11. 明爐燒鴨 (半/Half) 23.80 (隻/Whole) 46.80
Roasted duck | |
| 12. 走地貴妃雞 (半/Half) 18.80 (隻/Whole) 36.80
Poached free run chicken | |
| 13. 秘方豉油走地雞 (半/Half) 18.80 (隻/Whole) 36.80
Soy sauce free run chicken | |
| 14. 蜜汁靚叉燒 15.80
Honey barbecue pork | |
| 15. 滷水豬肚 12.80
Poached spices pork belly | |
| 16. 滷水豆腐伴紅腸 10.80
Spices tofu & roasted sausage combo | |

鮮味羹湯 SOUP

(例/Regular)

- | | |
|---|---|
| 17. 花膠火鴨絲羹 29.80
Shredded duck meat and fish maw soup | 21. 西湖牛肉羹 19.80
Minced beef and egg white soup |
| 18. 鮮蟹肉魚肚羹 28.80
Crab meat and fish maw soup | 22. 海鮮酸辣湯 19.80
Hot & sour seafood soup |
| 19. 海皇魚肚羹 26.80
Assorted diced seafood and fish maw soup | 23. 海鮮豆腐羹 19.80
Seafood and tofu soup |
| 20. 雞粒粟米羹 19.80
Chicken and sweet corn soup | 24. 鮑參肚翅羹 28.80
Shredded dried seafood soup |



魚翅 / 燕窩篇 SHARK FIN / BIRD'S NEST

25. 紅燒雞絲生翅 (例/Regular) (4兩) \$128.00
Chicken & shark fin soup
26. 紅燒鮮蟹肉生翅 (例/Regular) (4兩) \$138.00
Crab meat & shark fin soup
27. 紅燒鮑翅 (每兩 Tael) \$28.00 (二兩起計/Minimum 2 Taels)
Premium fan shape shark fin soup
28. 菜膽雲腿片燉鮑翅 (需提前一天預訂) (每位per person) (2兩) \$68.00
Stewed premium fan shape shark fin soup with Yunnan smoked ham and vegetables
(Please note requires one day in advance order)
29. 響螺雞燉鮑翅 (需提前一天預訂) (每位per person) (2兩) \$68.00
Stewed premium fan shape shark fin soup with sea conch meat and chicken
(Please note requires one day in advance order)
30. 海皇燕窩羹 (每位per person) (2兩) \$20.80 (例/Regular) (5兩) \$48.80
Seafood and bird's nest soup
31. 鮮蟹肉燕羹 (每位per person) (2兩) \$25.80 (例/Regular) (5兩) \$55.80
Crab meat and bird's nest soup
32. 椰汁燉官燕 (每位per person) (2兩) \$19.80
Stewed bird's nest with sweet coconut juicy

火候燉湯 STEWED SOUP (需提前一天預訂 Please order ONE day in advance)

- (十位用)
(For per person)
33. 足料高湯佛跳牆 880.00
(魚翅, 鮑魚, 花膠, 海參, 雲腿, 雞件, 花菇) (詳情請向經理部查詢)
Buddha jumped over the wall
34. 淮山杞子響螺燉竹絲雞 98.80
Chinese yam, goji berries, sea conch meat & black chicken
35. 海底椰無花果響螺燉鷓鴣 98.80
Partridge, dried figs, sea conch meat and sea coconut
36. 西洋菜陳腎燉豬展 68.80
Watercress, dried preserved duck gizzard and pork shank
37. 五指毛桃響螺燉竹絲雞 68.80
Black chicken, sea conch meat and Chinese herb



鮑參篇 ABALONES AND SEA CUCUMBERS

- | | |
|--|-------|
| 38. 蚝皇原隻6頭鮑魚扣花菇(各4) | 48.80 |
| <i>Braised 6 head whole abalones (4) and Chinese mushrooms (4) in premium oyster sauce</i> | |
| 39. 蚝皇原隻6頭鮑魚扣鵝掌(各4) | 56.80 |
| <i>Braised 6 head whole abalones (4) and goose webs(4) in premium oyster sauce</i> | |
| 40. 鮑汁扣鵝掌海參(各4) | 38.80 |
| <i>Braised goose webs and sea cucumbers in abalone sauce</i> | |
| 41. 鮑汁扣鵝掌花菇(各4) | 28.80 |
| <i>Braised goose webs and Chinese mushrooms in abalone sauce</i> | |
| 42. 蝦子海參扒豆苗 | 38.80 |
| <i>Braised sea cucumbers with dried shrimp roes on snow pea's leaves</i> | |
| 43. 野菌京蔥醬爆海參 | 32.80 |
| <i>Wok-fried sea cucumbers with scallions</i> | |

海鮮味美 SEAFOOD SELECTIONS

- | | |
|---|-------|
| 44. XO醬爆桂花蚌 | 33.80 |
| <i>Stir fried sea cucumber muscle meat with chef's special chilli sauce</i> | |
| 45. 崧茸菇桂花蚌 | 33.80 |
| <i>Stir fried sea cucumber muscle meat with matsutake mushrooms</i> | |
| 46. 帶子蝦球燒豆腐煲 | 32.80 |
| <i>Braised tofu with scallop & prawn in pot</i> | |
| 47. 翠玉瓜珍寶帶子 | 32.80 |
| <i>Stir fried jumbo scallops with Zucchini</i> | |
| 48. 金銀蒜帶子蒸豆腐 | 18.80 |
| <i>Steamed tofu stuffed with scallops and mashed garlic</i> | |
| 49. 咕嚕明蝦球 | 26.80 |
| <i>Sweet & sour prawns with fresh fruit</i> | |
| 50. 蝦醬花枝海蝦仁 | 23.80 |
| <i>Stir fried sliced cuttlefish & shrimps with shrimp paste sauce</i> | |
| 51. 香辣茄子海蝦仁 | 22.80 |
| <i>Spicy chilli shrimps & eggplants</i> | |
| 52. 崧茸菇炒黃旗班球 | 38.80 |
| <i>Stir fried filet of yellow fin grouper with matsutake mushrooms</i> | |
| 53. 碧綠海班球 | 23.80 |
| <i>Stir fried filet of ocean grouper with garden greens</i> | |
| 54. 千島酥燒班球 | 23.80 |
| <i>Breaded fried filet of grouper served along with thousand islands sauce</i> | |
| 55. 薑蔥/酥炸或蜜椒汁金螺 | 39.80 |
| <i>Oysters : Choices of cooking - breaded fried, stir fried with ginger and scallions or honey and pepper sauce</i> | |
| 56. 潮式煎蠔餅 | 23.80 |
| <i>Oyster omelette</i> | |



豬/牛美饌篇 PORK & BEEF

57. 脆皮芝麻牛柳條	29.80
<i>Crispy beef tenderloin sticks dusted with sesame seeds</i>	
58. AAA中式煎牛柳	36.80
<i>Pan-seared beef tenderloin Chinese style</i>	
59. 馬拉盞四季豆炒牛肉	20.80
<i>Stir fried sliced flank steak & string beans with belachan sauce</i>	
60. 香辣茄子牛肉	20.80
<i>Stir fried sliced flank steak & eggplants with hot chilli sauce</i>	
61. XO醬銀魚四季豆炒牛肉	20.80
<i>Stir-fried beef, whitebait & string beans with special chilli sauce</i>	
62. 蒜香磨菇牛柳粒	29.80
<i>Wok-fried diced beef tenderloin with mushroom & minced garlic</i>	
63. XO醬爆翠瓜豬爽肉	22.80
<i>Stir fried sliced pork jowl & zucchini with special chilli sauce</i>	
64. 欖菜四季豆豬爽肉	22.80
<i>Wok-fried sliced pork jowl & string beans with preserved olive vegetable paste</i>	
65. 蜜椒汁/椒鹽肉排	18.80
<i>Honey pepper or salt & pepper pork chop</i>	
66. 鮮果咕嚕肉	18.80
<i>Sweet & sour pork with fresh fruits</i>	

雞同鴨講 POULTRY & DUCK

67. 銅盆冬菇杞子蒸滑雞(半隻)	20.80
<i>Steamed chopped chicken with goji berries & Chinese mushrooms</i>	
68. 辣子雞丁	18.80
<i>Stir fried diced chicken with hot chili pepper</i>	
69. 味魚雞粒茄子	18.80
<i>Diced chicken with salty fish & eggplants</i>	
70. 七彩美果炒雞丁	18.80
<i>Stir fried diced chicken with assorted vegetables & honey nuts</i>	
71. 薑蔥霸王走地雞	(半/Half) 18.80 (隻/Whole) 36.80
<i>Steamed free run chicken with ginger scallions & soy sauce</i>	
72. 菜膽上湯走地雞	(半/Half) 18.80 (隻/Whole) 36.80
<i>Steamed free run chicken & vegetables topped with crystal broth sauce</i>	



廚師推介名菜預訂 SIGNATURE DISHES ORDER IN ADVANCED

73. 客家五味鴨 (隻/Whole) 58.80
Five spices duck
74. 脆皮糯米釀雞 (半/Half) 28.80 (隻/Whole) 55.80
Crispy fried boneless chicken stuffed with glutinous rice
75. 江南百花雞 (隻/Whole) 68.80
Deep fried boneless chicken stuffed with shrimp paste
76. 江蘇糯米八寶鴨 (隻/Whole) 78.80
Braised whole boneless duck filled with glutinous rice, chestnuts and assorted meat
77. 荔芋柱侯炆大鴨 (隻/Whole) 65.80
Braised whole boneless duck with taro

健康素食 / 蔬菜 VEGGIE SELECTIONS

78. 紅燒茄子豆腐 16.80
Braised fried tofu & eggplants
79. 鮮淮山云耳翠玉瓜 18.80
Stir fried fresh yam with black fungus & zucchini
80. 養生茄子素什菌 18.80
Braised eggplants & assorted fungus
81. 鮮腐竹紅杞浸豆苗 23.80
Poached snow pea leaves with goji berries & soft tofu layers in broth
82. 瑤柱扒豆苗 26.80
Braised shredded dried scallop on the snow pea leaves
83. 皇子菇扒豆苗 24.80
Braised king mushrooms on the snow pea leaves
84. 鮮蟹肉扒豆苗 28.80
Crab meat sauce on the snow pea leaves
85. 竹筴鮮金菇扒白菜苗 18.80
Bamboo pith & enoki mushrooms on the baby bak-choy
86. 上湯生筋浸菜芯苗 18.80
Poached Chinese greens with preserved glutens in broth
87. 薑汁炒芥蘭 20.80
Stir fried Chinese broccoli with ginger sauce
88. 鼎湖上素 20.80
Braised assorted fungus and vegetables



炒粉 / 麵 / 飯 FRIED NOODLES AND RICE

- | | |
|---|-------|
| 89. 生炒腊味糯米飯 | 18.80 |
| Stir-fried glutinous rice with Chinese sausages | |
| 90. 味菜桂花蚌煎米粉 | 32.80 |
| Pan-searing vermicelli with sea cucumber muscle meat & preserved mustard greens | |
| 91. 薑蔥龍蝦炆伊麵 | 28.80 |
| Braised E-fu noodles with live lobster | |
| 92. 原籠蒜香溫哥華蟹飯 | 46.80 |
| Steamed fried rice & Vancouver crab with minced garlic in bamboo basket | |
| 93. 瑤柱蛋白海皇炒飯 | 20.80 |
| Fried rice with diced assorted seafood, egg white and dried shredded scallop | |
| 94. 珍菌茄子炆伊麵 | 18.80 |
| Braised E-fu noodles with assorted fungus and eggplants | |
| 95. 蝦醬生炒牛肉飯 | 18.80 |
| Fried rice with minced beef & shrimp paste | |
| 96. 廣東炒麵 | 20.80 |
| Cantonese style fried noodles | |
| 97. 乾炒牛河 | 18.80 |
| Stir fried flat rice noodles with beef and soy sauce | |
| 98. 星洲炒米 | 18.80 |
| Stir-fried vermicelli Singapore style | |
| 99. 馬拉盞銀魚仔炒麵 | 18.80 |
| Stir-fried noodles with belacan sauce and mini silver fish | |
| 100. 瑤柱桂花炒新竹米 | 20.80 |
| Stir-fried vermicelli with egg yolk and shredded dried scallops | |



套餐 A COMBO A

\$88

明火靚湯
Daily Soup
碧綠蝦球花枝
Pan Fried Prawn & Cuttlefish with Vegetable
鳳梨咕嚕肉
Sweet & Sour Pork with Pineapple
薑蔥豆腐斑腩
Deep Fried Grouper Belly & Bean Curd with Ginger & Green Onion
貴妃走地雞(半隻)
House Special Running Free Chicken (Half)
合時甜品 美點雙輝
Dessert & Chinese Petit

套餐 B COMBO B

\$128

明火靚湯
Daily Soup
壕皇鮑魚扣鵝掌(各四隻)
Braised Abalone with Goose Web in Oyster Sauce (4 Each)
四季豆炒牛肉
Stir Fried Beef with Green Beans
杏香西檸雞
Deep Fried Chicken with Lemon Sauce & Imond Flakes
蔥油青斑
Steamed Green Bass with Green Ginger and Scallion
合時甜品 美點雙輝
Dessert & Chinese Petit

套餐 C COMBO C

\$198

明火靚湯
Daily Soup
紅酒燒焗牛肋骨
Beef Short Ribs in Red Wine Sauce
美極龍蝦 3LB
Baked Lobster (3LB) in Maggie Sauce
薑蔥霸王雞(半隻)
Steamed Chicken with Ginger & Green Onion (Half)
皇子菇扒豆苗
Snow Pea Leaves with King Mushroom
蛋黃醬石斑塊
Sautéed Grouper in Salted Egg Yolk Sauce
龍蝦膏海鮮炒飯
Fried Rice with Seafood & Lobster Paste
合時甜品 美點雙輝
Dessert & Chinese Petit

套餐 D COMBO D

\$158

明火靚湯
Daily Soup
碧綠花枝帶子
Stir Fried Scallops & Squid with Vegetables
蒜蓉粉絲蒸雙蟹(約4LB)
Steamed Double Crabs with Chopped Garlic & Vermicelli
薑蔥霸王雞(半隻)
Steamed Chicken with Ginger Scallion (Half)
中式煎牛柳
Chinese Style Beef w/ Sour & Sour Sauce
合時甜品 美點雙輝
Dessert & Chinese Petit

套餐 E COMBO E

\$238

京式片鴨二度斬件
Peking Duck in Two Courses
海皇魚肚羹(例)
Fish Maw with Diced Seafood Thick Soup
美極龍蝦 4LB
Baked Lobster (4LB) in Maggie Sauce
碧綠帶子花枝
Stir Fried Scallops & Cuttlefish with Vegetables
皇子菇扒豆苗
Snow Pea Leaves with King Mushroom
龍蝦膏海鮮炒飯
Fried Rice with Seafood & Lobster Paste
合時甜品 美點雙輝
Dessert & Chinese Petit

套餐 F COMBO F

\$258

脆皮乳豬(例)
Roasted BBQ Suckling Pig
海皇魚肚羹
Fish Maw with Diced Seafood Thick Soup
薑蔥龍蝦 3LB
Baked Lobsters (3LB) with Ginger & Scallion
清蒸青斑一條
Steamed Green Bass
菜膽上湯雞(半隻)
Steamed Chicken with Vegetable (Half)
溫蟹飯藏珍
Fried Rice with Vancouver Crab, Seafood in Lotus Parcel
合時甜品
Dessert
美點雙輝
Chinese Petit



龍蝦套餐 LOBSTER COMBO

游水生猛龍蝦(10磅)三食
Live Lobster (10lb) 3 Courses

避風塘頭爪
Sautéed Claws with Crispy Fried Garlic

美極龍蝦身
Sautéed Body with Maggi Sauce

海皇魚肚羹
Seafood with Fish Maw Thick Soup

碧綠炒斑球
Stir Fried Grouper with Vegetable

貴妃走地雞一隻
House Special Running Free Chicken (Whole)

陳醋一字骨10件
Braised Spare Ribs in Black Vinegar Sauce
濃湯杞子浸豆苗
Braised Pea Sprouts with Goji in Supreme Soup
龍蝦膏炒飯
Fried Rice with Lobster Paste

合時甜品
Dessert

美點雙輝
Chinese Petit

\$488

華麗海鮮餐 SEAFOOD COMBO

脆皮鴻運乳豬(半隻)
Roast Suckling Pig Platter (Half)

碧綠花枝帶子
Sautéed Scallop & Cuttlefish with Vegetable

花膠瑤柱金菇羹
Enoki Mushroom with Fish Maw and Conpoy Thick Soup

美極龍蝦(6磅)
Baked Lobsters (6LB) in Maggi Sauce

清蒸雙青斑
Steamed Green Bass

蒜茸粉絲蒸雙蟹
Steamed Double Crabs with Chopped Garlic & Vermicelli

薑蔥霸王雞(一隻)
Steamed Chicken with Ginger and Green Onion

上湯浸豆苗
Braised Snow Pea Sprout in Supreme Soup

生炒糯米飯
Stir Fried Glutinous Rice

合時甜品
Dessert

美點雙輝
Chinese Petit

\$638

皇帝蟹龍蝦餐 KING CRAB & LOBSTER COMBO

皇帝蟹三食(6磅)
Live King Crab (6lb) 3 Courses

清蒸頭爪
Steamed Claws

美極蟹身
Sautéed Body with Maggi Sauce

蟹膏海鮮豆腐羹
Crab Paste with Seafood & Tofu Thick Soup

避風塘龍蝦五磅
Sautéed Lobster (5lb) with Crispy Fried Garlic

京蔥野生菌爆海參
Braised Sea Cucumber with Spring Onion

上湯菜膽雞(一隻)
Chicken and Vegetable in Superior Soup (Whole)

骨香龍脷球
Fried Sole Fish Fillet on Crispy Fish Bone

腿絲浸豆苗
Braised Pea Sprouts with Sliced Ham

龍蝦膏炒飯
Fried Rice with Lobster Paste

合時甜品 美點雙輝
Dessert & Chinese Petit

\$798

(需預訂)
(Reservation Required)