



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 <u>DELIO250 Ontario Inc (for Asian Legend)</u>		Establishment tel. no. / N° de tél. de l'établissement	
Contact name / Nom de la personne à contacter <u>George Lin</u>		Contact's tel. no. / N° de tél. de la personne à contacter <u>647-861-1718</u>	
Exact location of establishment (not mailing address) / Emplacement exact de l'établissement (non l'adresse postale)			
Street Number / Numéro	Street Name / Nom de rue	Street Type / Genre de rue	Direction/ Orientation de rue
<u>3636</u>	<u>Steeles Ave E</u>		<u>151-153</u>
Suite/Floor/Apt. / Bureau/étage/app.			
Lot/Concession/Route / Lot/concession/route rurale		City/ Town/Municipality / Ville/village/municipalité	Postal Code / Code postal
		<u>Markham</u>	<u>L3R 1K9</u>
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



CITY OF MARKHAM

LIQUOR LICENCE QUESTIONNAIRE

To enable our evaluation of your Liquor Licence application, the following information is required.

Please return the completed form to the Clerk's Department.

1. What Type of restaurant is proposed?		
☐ Family	☐ Roadhouse	☐ Sports Bar ☒ Fine Dining ☐ Take Out ☐ Cafe
2. a. What type of Food will be served: Varied menu ☐ Specialty ☐ Snacks		
b. ☒ Menu attached (Please note, a copy of the menu is required with all applications).		
3. What entertainment or amusements will be provided?		
☐ Karaoke ☐ Live entertainment ☐ Casino ☐ Off-track betting ☐ Arcade ☒ NONE		
4. a. The maximum seating capacity will be <u>102</u> persons.		
b. Where the restaurant is existing, the previous seating capacity was <u>66</u> persons.		
Note: Application is for Unit 151 only. Units 152 & 153 are currently licensed.		
5. a. Was this premises previously used as a restaurant?		
☐ Yes ☒ No (Note: if the answer to this question is no, a building permit will be required)		
b. If this premise was previously used as a restaurant, is any construction or alteration purposed?		
☐ Yes ☐ No (If the answer to this question is yes, a building permit will be required)		
6. Has a building permit been applied for or obtained in connection with these premises?		
☒ Yes Permit no. <u>14-1088370001 AL</u>		
☐ No Provide 1 copy of the floor plan showing the dimensioned floor plan showing the dimensioned floor layout, floor areas to be licenced, seating arrangements, washrooms (show fixtures) and exits.		
7. Does the building on the premises have a fire alarm system? Yes ☒ No ☐		
8. Were the premises previously licensed? Yes ☐ No ☒ FOR UNIT 151 ONLY		
9. Is the liquor licence application for an expansion of the existing operations? Yes ☒ No ☐ (If yes, Please provide details on a separate page)		
10. What is the nearest major intersection to the proposed locations? <u>WARDEN & STEELS</u>		
11. What is the distance to the nearest residential area? <u>260 M</u>		
12. a) Your name (Please Print) <u>GEORGE LIN</u>		
b) Contact Telephone No. Bus: <u>905-947-0370</u> Res: <u>647-861-1718</u>		
c) The restaurant's name <u>ASIAN LEGEND</u>		

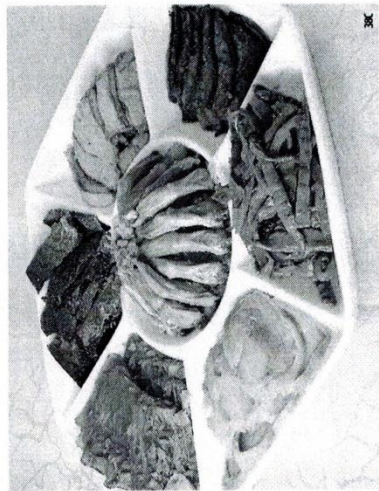
傳統點心 DIM SUM northern chinese style

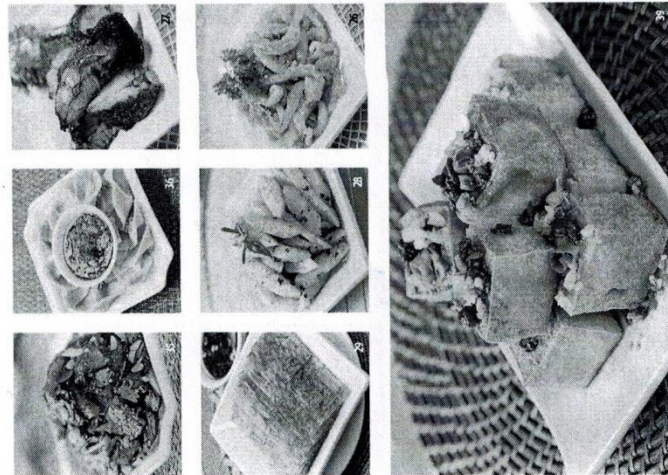
1	鮮蝦雲吞 (6)	Steamed Soup Filled Dumplings with Crab Meat & Pork (6)	7.25
2	瓜柱包 (6)	Steamed Soup Filled Dumplings with Dried Scallops, Pork & Luffa (6)	6.95
3	小 包 (6)	Steamed Soup Filled Dumplings with Ground Pork (6)	5.95
4	(5)	Steamed Shrimp Dumplings (5)	6.50
5	瓜柱 (6)	Steamed Dumplings with Dried Scallops, Pork & Luffa (6)	6.95
6	(6)	Steamed Chicken Dumplings (6)	5.95
6A	香 (4)	Chicken Potsticker (4)	4.95
7	肉 (6)	Steamed Shumai with Shrimp & Pork (6)	5.95
8	米 (6)	Steamed Glutinous Rice Shumai with Shrimp & Pork (6)	4.95
9	肉 (4)	Pork Potstickers (4)	4.95
10	韭 合子	Pan Fried Crispy Pancake with Chives, Shrimp & Egg	4.95
11	牛肉大 捲	Rolls Onion Pancake with Shaved Beef	5.95
12	糯米飯糰 (素飯)	Glutinous Rice Ball with Pork Floss / Sugar	3.95
12A	米 夾 ()	Glutinous Rice Ball with Egg (Pork Floss / Sugar)	4.95
13	素 (6)	Steamed Vegetarian Dumplings (6)	6.50
13A	素 (6)	Pan Fried Vegetarian Dumplings (6)	6.50
14	卷 (/炸)	Chinese Silver Bun (Steamed/Deep Fried)	3.50
15	燒餅夾蛋	Sesame Biscuit Stuffed with Egg & Pork Floss	4.95
15A	夾牛肉	Sesame Biscuit Stuffed with Sliced Beef	5.45
16	蔥油餅	Pan Fried Green Onion Pancake	2.95
16A	蔥餅	Pan Fried Green Onion Pancake with Egg	3.95
17	豆	Savory Soy Bean Soup	2.95
18	熱豆漿 (甜/淡)	Hot Soy Bean Milk (Sweet/Plain)	1.95
19	油條	Deep Fried Chinese Dough Stick	1.95
20		Sesame Biscuit	2.45
20A	油條	Sesame Biscuit with Deep Fried Chinese Dough Stick	4.40
21	韭菜水餃 (10)	Boiled Dumplings with Pork & Chive (10)	4.90
22		Pancake with Shredded Radish, Dried Shrimp & Minced Pork	3.50
23	小米	Millet Congee	2.95
24	生煎包 (4)	Pan Fried Pork Buns (4)	4.99

SPICY 香 辣 生 菜 包 素 食 菜 譜
 如有任何 過敏反應 請告知我們 我們將會 為您提供 替代方案
 PLEASE INFORM US OF ANY FOOD ALLERGIES

冷盤 COLD PLATTER

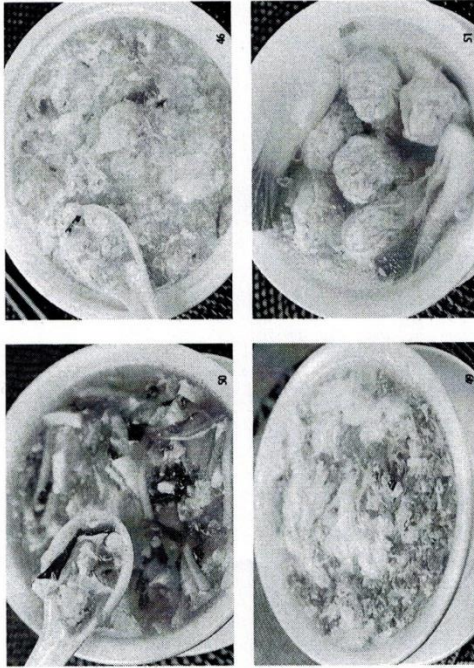
25	拉皮	Bean Noodles with Shredded Chicken, Cucumber & Sesame Sauce	6.95
26	油海	Jelly Fish Salad	7.95
27	五香	Smoked Fish	8.95
28	小 瓜	Cucumber in Spicy & Sour Sauce	5.95
29	水 鴨肉	Crystal Pork Aspic	6.95
30	香 舌 (25)	Brined Duck's Tongues (25)	8.95
31	油 尖	Brined Bamboo Shoots	6.95
32	汁 牛	Deep Marinated Beef Shank	7.95
33	香	Drunken Chicken Soaked in Liquor	6.95
33A	水	Boiled Salted Duck	8.95
34	烤	Sautéed Wheat Gluten with Peanuts & Black Fungus	6.95
35	夫妻肺片	Sliced Beef Shank, Ox Tongue & Stomach in Chili Sauce	7.95
36	泥白肉	Sliced Marble Pork in Chili Sauce	6.95
37	素	"Vegetarian Duck" Made of Fried Bean Curd with Mushroom	6.95
38A	三拼	Appetizer Platter of 3 Items	19.95
38B	四拼	Appetizer Platter of 4 Items	23.95
38C	味香大拼	Appetizer Platter of 8 Items	47.95





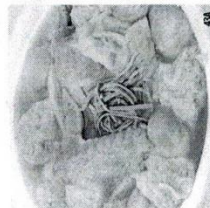
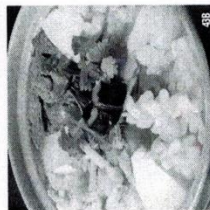
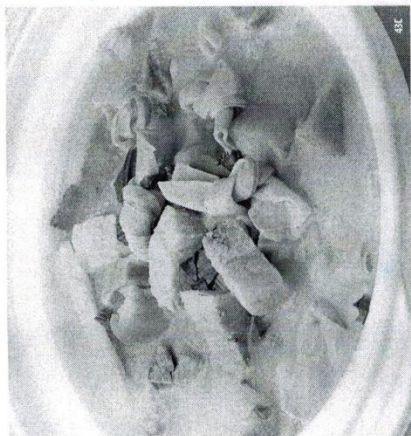
小食 APPETIZER

39	炸豆 Taiwanese Street Style Deep Fried Tofu with Garlic Sauce	3.95
40	素春卷 (2) Vegetarian Spring Rolls (2)	3.95
41	紅油抄手 (8) Shrimp & Pork Wonton in Spicy Peanut Sauce (8)	4.95
42	炸 House Special Deep Fried Chicken Wings (6)	5.95



燉湯・湯羹 SOUP

44	燉 Traditional Chinese Herbal Soup with Spareribs	4.95
45	粥 (一樓) Double Boiled Soup with California Bass (Whole Fish)	27.95
46	平豆 Deluxe Seafood & Tofu Soup	M 8.95 L 12.95
46A	Yellow Croaker Fish Soup with Shepherd's Purse	M 8.95 L 12.95
47	肉肚 Fish Maw Soup with Fresh Crab Meat	M 11.95 L 14.95
48	肉米 Sweet Corn Soup with Fresh Crab Meat	5.49 M 8.95 L 11.95
49	西牛肉 "Wu-Hu" Soup with Minced Beef & Egg White	5.49 M 8.95 L 10.95
50	四川 Sichuan Style Hot and Sour Soup with Shredded Chicken	5.49 M 7.95 L 9.95
51	肉西 Shrimp & Pork Wonton Soup	5.49 M 7.95 L 9.95
52	油豆粉 Vermicelli Soup with Fried Tofu, Dried Shrimp & Shredded Pork	5.49 M 7.95 L 9.95



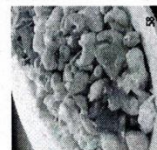
砂鍋 EARTHENWARE POT STEW

43A	粉蒸地 粉 Double-Baked Free-Range Chicken & Winter (Shrimp & Pork) Soup Stew	16.55
43B	燒雞什 粉 Signature Pressure Pot Stew with Seafood, Chicken, Pork & Beef	16.55
43C	竹 粉 Shanghai Specialty Casserole Stew	14.55

SPICY 微辣至中辣 | PLEASE INFORM US OF ANY FOOD ALLERGIES

雞 • 鴨 CHICKEN & DUCK

53	北京烤鴨 (每隻) Peking Duck (Whole)	34.95
54	菜 (半隻) Camphor Flavour Smoked Duck (Half)	13.95
55	芒果片 Mango Chicken with Coconut Milk	11.95
56	左宗雞 General Tao Chicken	11.95
57	西片 Lemon Chicken	11.95
57A	咕 Sweet and Sour Chicken	11.95
58	果丁 Diced Chicken with Cashew Nuts	11.95
59	宮保丁 Kung Pao Chicken	11.95
60	木 (附6張) Moo Shu Chicken (with 6 Pancakes)	10.95
61	咕香 (半隻) House Special Crisp Chicken (Half)	11.95
61A	山雞手 (半隻) Shan Dong Style Hand Shredded Bone-Free Chicken (Half)	12.95



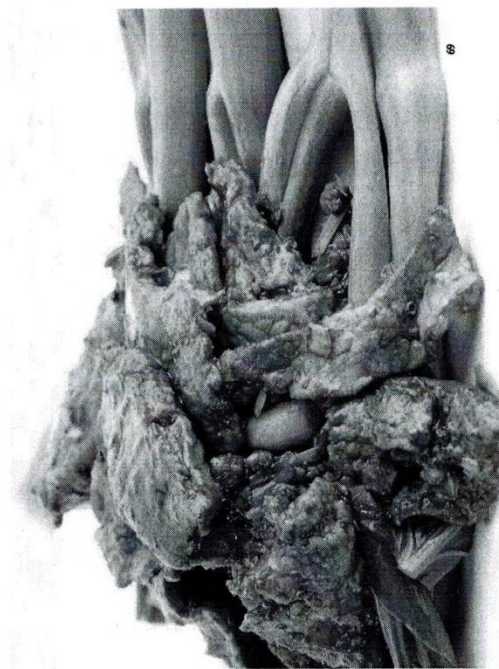
SPICY 微辣至中辣
VEGETARIAN 素食
ALLERGEN 致敏原
PLEASE INFORM US OF ANY FOOD ALLERGIES



牛肉 • 羊肉 BEEF • LAMB

我們使用AAA級更高級牛肉 We use AAA or higher graded beef

62	乾牛肉 Stir Fried Spicy Shredded Beef	11.95
63	沙茶 飯牛肉 Sautéed Beef Slices with Satay Sauce on Sizzling Hot Plate	13.95
63A	七彩牛 生包 Mixed Beef with Vegetables in Lettuce Wrap	15.95
64	水牛肉 Sautéed Beef Slices in Hot Chili Sauce	15.95
65	名紅牛肉 Braised Beef Steak with Chinese Green	14.95
66	牛肉 Sautéed Beef with Scallion & Mushroom	13.95
66A	尖炒小牛肉 Stir Fried Beef with Hot Dry Chili	13.95
67	椒牛肉 Sautéed Beef Slices with Sweet Bean Sauce	13.95
67A	椒牛肉 Sautéed Lamb Slices with Green Onion on Sizzling Hot Plate	15.95
67A	孜羊肉 Stirred Lamb with Cumin Spices	15.95
68	木牛肉 (附6張) Moo Shu Beef (with 6 Pancakes)	13.95
69	芥牛肉 Sautéed Beef Slices with Chinese Broccoli	13.95





豬肉 PORK

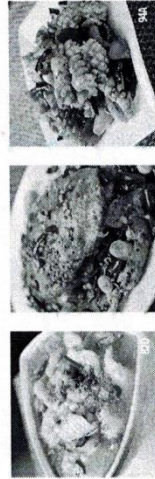
70	豉汁蒸排骨 (6) Traditional Braised "Dong Po" Pork (6)	13.95
71	排骨 Wai Style Spare Ribs	13.95
71A	豉汁排骨 Pork Chops with Corn & Spices	13.95
72	梅子排骨 Braised Pork with Preserved Vegetable	13.95
73	走油元 Braised Pork Lump with Brown Sauce	15.95
74A	排骨 Pork Chops with Speedy Salt & Pepper	11.95
74B	排骨 Pork Chops with Honey Garlic Sauce	11.95
74C	排骨 Pork Chops with Black Bean Sauce	11.95
75	尖肥 Pork Intestine with Hot Chili	11.95
76	木須肉 (附小蔥) Moo Shu Pork (with 6 Pancakes)	10.95
77	回肉 Twice Cooked Pork with Spicy Sauce	10.95
77A	肉片炒飯 Stir Fried Pork with Cabbage	9.95
78	京肉 (附小蔥豆皮) Shredded Pork with Sweet Pickling Sauce (with 6 Pork Pancakes)	10.95
78A	香肉 Shredded Pork with Chili & Garlic Sauce	10.95
79	咕肉 Sweet and Sour Pork	11.95



海鮮 SEAFOOD

/ 蒸 / 川鹽 / 汁 / 時價
 Live Lobster / Vancouver Crab / Dungeness Crab / (Orange & Green Clams / Black Bass Steaks) SEASONAL PRICE

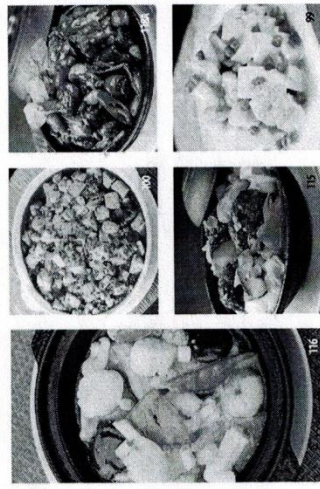
80 松	Sweet and Sour California Bass with Pine Nuts (whole fish)	27.95
81 仁	Sautéed Shrimp with Fresh Greens	15.95
82A 片	Fish Fillet with Wine Essence	15.95
82B 片	Fish Fillet with Sweet & Sour Sauce	15.95
82C 片	Fish Fillet with Spiced Salt & Pepper	15.95
82D 片	Braised Fish Fillet with Pickled Cabbage & Chili	16.95
83 水	Fish Fillet with Hot Chili Sauce	17.95
84 柳	Fish Fillet with Fresh Greens	15.95
85 鱸魚 (清蒸/乾燒)	California Bass (whole fish) (Steamed/Braised)	SEASONAL
85A 鱸	Steamed Green Bass (whole fish)	SEASONAL
86 山廉蛋	Shan Dong Style Braised California Bass (whole fish)	24.95
87 咕	Sweet and Sour Shrimp	18.95
88 七彩生	Stir Fried Mixed Shrimp with Vegetables in Lettuce Wrap	14.95
88A 海巴	Sizzling Assorted Seafood with Crazy Rice	15.95
88B 仁巴	Sizzling Assorted Sweet and Sour Shrimp with Crazy Rice	15.95
89 芥川汁	Shrimp & Chinese Broccoli in Sichuan Sauce	15.95
91	Sumo with Broccoli	13.95
92 乾	Braised Shrimp with Chili Sauce	18.95
93 蟹保仁	Kung Pao Shrimp	15.95
94	Deep Fried Squid in Spiced Salt & Pepper	11.95
94A	Star Fried Squid in Sichuan Hot Sauce	11.95
95 三	Assorted Seafood with Vegetables	16.95



SPICY 辛辣
 含有花生或花生油 PEANUT CONTENT
 素食者請注意 PLEASE INFORM US OF ANY FOOD ALLERGIES

豆腐 TOFU

96 州干	Yangzhou Style Pressed Tofu with Ham & Shrimp	12.95
97 家常 板豆腐	Home Style Fried Tofu with BBQ Pork on Sizzling Hot Plate	11.95
98 豆	Pan Fried Tofu with Eggs	9.95
99 仁豆	Tofu with Shrimp	11.95
100 婆豆	Mie Po Tofu (Dried Tofu in Spicy Minced Pork Sauce)	9.95
101 粉豆	Tofu with Blended Crab Meat	11.95



煲鍋 CASSEROLE

115 香子	Braised Pork Meat Balls with Chinese Mushroom in Casserole	10.95
116 海豆	Assorted Seafood with Tofu in Casserole	13.95
117 五更旺	Huairu Style Tofu and Intestine in Casserole	10.95
118 番茄子豆	Braised Eggplant & Tofu with Chili & Garlic Sauce in Casserole	11.95
118A 三杯	Stewed Chicken with Three-Cup Sauce in Casserole	10.95

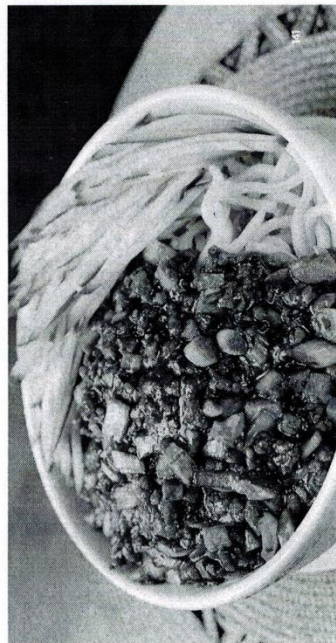


蔬菜 GREENS

102 上 子豆腐 Snowpea Shoots with Garlic in Soup	13.95
102A 炒豆腐 (清炒) / 蒜蓉 Sautéed Snowpea Shoots (Plain) / with Garlic	12.95
102B 粉豆腐 Sautéed Snowpea Shoots with Blended Crab Meat	13.95
102C 豆腐 Sautéed Snowpea Shoots with King Mushroom	14.95
103 合 Vegetable Omelet (with Bean Thread Noodles)	9.95
104 火 奶油菜白 Pickled Pork with Vegetable in Cream Sauce	11.95
105 燒蝦 (清炒/蒜蓉/椒絲/腐乳) / 時蔬 SEASONAL Sautéed Water Spinach (Plain) with Garlic/fermented Tofu & Shredded Pepper	10.95
106 A菜 (清炒) / 蒜蓉 Sautéed Taiwanese Lettuce (Plain) / with Garlic	10.95
107 香茄子 Braised Eggplant in Chili & Garlic Sauce (with / without Pork)	10.95
107A 茄子 Sautéed Eggplant with House Special Sauce	10.95
108 素什 Sautéed Mixed Vegetables	10.95
109 配 四季豆 Sautéed Green Beans with Dried Shrimp	10.95
110 酒瓜 (生炒) / 蒜蓉/醬汁/炸醬 Braised Melon (Shredded) / with Garlic/Beef Sauce/for Fried	10.95
111 白飯苗 (清炒) / 蒜蓉 Sautéed Baby Bok Choy (Plain) / with Garlic	11.95
111A 金針 白 苗 Sautéed Baby Bok Choy with Enoki Mushrooms	11.95
111B 粉白 苗 Sautéed Baby Bok Choy with Blended Crab Meat	11.95
112 芥蘭 (清炒) / 蒜蓉 Sautéed Chinese Broccoli (Plain) / with Garlic	10.95
113 油菜心 (清炒) / 蒜蓉/蠔油 Baby Broccoli (Plain) / with Garlic/Pepper Sauce	10.95
114 毛豆白貝 Pickled Vegetable with Soy Bean & Stewed Tofu	8.95
114A 上 Mixed Pork & Broccoli with Spicy Yunnanese	8.95



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湯麵 NOODLES IN SOUP

可 / / 點 手拉 2021.00 | Choice of thick/thin flat noodles • \$1.00 extra for hand made noodles

119 滷 Assorted Sautéed Noodles in Soup	8.95
120 紅 牛肉 Braised Beef with Noodles in Soup	8.95
121 上海 年 Shanghai Style Sticky Rice Cakes with Pork & Shrimp in Soup	7.95
122 排骨 Noodles in Chicken Soup with Deep Fried Pork Chop	7.95
123 上海 Shanghai Style Noodles with Pork & Shrimp in Chicken Soup	7.95
124 大 Noodles with Shredded Pork & Mixed Vegetables in Gravy Soup	7.95
125 Noodles with Shredded Chicken in Hot & Sour Soup	7.95
126 肉 肉 Shredded Pork Noodles in Soup with Pickled Radish	7.95
126A 肉 Shredded Pork Noodles in Soup with Pickled Radish	7.95
127 Slow-cooked Shredded Chicken Noodles in Soup	7.95
127A 鴨 Shredded Pork Noodles in Chicken Soup	7.95
128 肉 香 Shrimp & Pork Noodle Noodles in Chicken Soup	7.95
129 雞 Yang-chun Thin Noodles in Chicken Soup	4.95

乾麵 DRY NOODLES

140 粉 House Special Spicy Noodles with Pork, Dried Scallops & Dried Shrimps	8.95
141 原 炸 Mixed Pork with Noodles in Peeking Sauce	7.95
142 四川 Dan Dan Spicy Noodles in Peanut Sauce	6.95
143 冷 Cold Noodles with Shredded Chicken in Spicy Peanut Sauce	6.95

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炒麵 FRIED NOODLES

手拉 20.51.00 | \$1.00 extra for hand-made noodles

130 滬 炒	Sealed Fried Soft Noodles	11.95
131 味香家常炒	House Special Fried Noodles with BBQ Pork & Shrimps	10.95
132 上海炒麵	Fried Rice Cake with Pork & Shrimp in Shanghai Style	10.95
132A 肉 炒麵	Fried Rice Cake with Pork & Pickled Vegetable	9.95
132B 海 炒麵	Fried Rice Cake with Seafood	11.95
132C 回 肉炒麵	Fried Rice Cake with Twice-Cooked Pork in Chili Sauce	10.95
132D 排骨炒麵	Fried Rice Cake with Pork Chop	10.95
133 上海 炒	Shanghai Style Fried Soft Noodles with Pork & Shrimps	9.95
134 牛肉 炒	Fried Soft Noodles with Sliced Beef	8.95
135 炒	Fried Soft Noodles with Shredded Chicken	8.95
136 排骨 炒	Fried Soft Noodles with Pork Chop	9.95
137 什素 炒	Fried Soft Noodles with Mixed Vegetables	8.95
137A 什素 東炒	Fried Cantonese Crispy Noodles with Mixed Vegetables	10.95
138 台式炒米	Taiwanese Style Fried Vermicelli with Shrimp, Shredded Pork & Egg	10.95
139 星洲炒米	Singaporean Style Fried Vermicelli with Shrimp, BBQ Pork & Egg	10.95
139A 東炒	Cantonese Crispy Chow Mein (includes BBQ Pork & Seafood)	12.95
139B 乾炒牛河	Stir Fried Ho Fun with Beef	11.95
139C 乾 伊	Sautéed E-Fu Noodles with Garlic Sauce	9.95
139D 時 片炒 粟	Fried Crispy Cantonese Noodles with Chicken & Vegetables	11.95



SPICY 微辣 中辣 重辣 特辣
VEGETARIAN 素食
ALLERGENS 致敏原 請留意 任何 致敏原 請留意

炒飯 FRIED RICE

所有炒 均含 花 | All fried rice prepared with scrambled egg

144 味香海 炒	House Special Fried Rice with Assorted Seafood	11.95
144A 米 白 炒	Fried Rice with Diced Fish, Ginger & Egg Whites	11.95
144B 米 白 柱炒	Fried Rice with Diced Scallops, Ginger & Egg Whites	14.95
145 州炒	Yong Zhou Fried Rice with Shrimp & BBQ Pork	9.95
145A 仁 炒	Fried Rice with Shrimp & Egg	9.95
146 青 火 炒	Vegetable & Ham Fried Rice	8.95
147 炒	Shredded Chicken Fried Rice	8.95
147A 牛肉炒	Shredded Beef Fried Rice	8.95
148 炒	Chicken Fried Rice with Salted Fish	8.95
148A 炒	Chicken Fried Rice with Pineapples	8.95
149 素 炒	Mixed Vegetable Fried Rice	8.95
150 白 炒	Steamed Rice	1.60
150A 上海	Shanghai Style Steamed Rice Mixed with Vegetable	2.50
150B 生五	Steamed Multi-Grain Rice	2.50



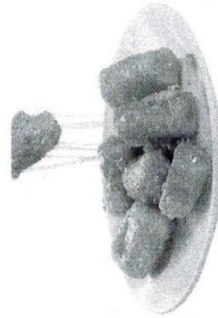


客飯類 RICE COMBOS

一至周五供 · 餐 除外 | Available from Monday to Friday, excluding holidays
奉送：煎小魚、白、白及凍紅菜 | Served with Appetizer, Daily Soup, Steamed Rice & Iced Tea

151	海什	Seafood with Assorted Vegetables	10.95
152	羊肉	Sauteed Lamb with Green Onion	10.95
153	仁豆	Shrimp with Tofu	10.95
153A	仁	Shrimp with Scrambled Egg	10.95
154	蒜香排骨	House Special Pork Chop	10.95
154A	排骨	Sweet & Sour Pork Chop	10.95
154B	排骨	Spicy Salt & Pepper Pork Chop	10.95
154C	排骨	Pork Chop in Black Bean Sauce	10.95
155	丁	Chicken in Black Bean Sauce	10.95
155A	宮保丁	Kung Pao Chicken	10.95
155B	子丁	Chicken in Spicy Chili Sauce	10.95
156	西花牛肉	Beef with Broccoli	10.95
156A	牛肉	Sauteed Beef with Green Onion	10.95
157	汁豉豉牛肉	Beef with Bitter Melon in Black Bean Sauce	10.95
158	回肉	Twice Cooked Sliced Pork in Spicy Sauce	10.95
158A	肉	Sliced Pork in Sweet Bean Sauce	10.95
159	醬肉	Shredded Pork with Chili & Garlic Sauce	10.95
160	蠔豆	Ma Po Tofu (Minced Pork with Tofu)	10.95

SPICY 辛辣 花生油 PEANUT OIL 薑 薑黃粉 TURMERIC 如有任何 請 聯絡服務部 PLEASE INFORM US OF ANY FOOD ALLERGIES

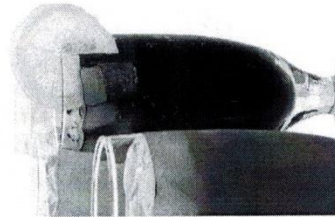


甜點 DESSERT

162A	萬力豆沙(4)	Deep Fried Egg Whites with Red Bean Paste Filling (4) - Please allow 20 mins	7.95
162B	萬力豆沙(8)	Deep Fried Egg Whites with Red Bean Paste Filling (8) - Please allow 20 mins	9.95
163	芒果布丁	Mango Pudding	3.95
164A	蘋果(8)	Apple in Hot Toffee (8) - Please allow 20 mins	8.95
164B	香蕉(8)	Banana in Hot Toffee (8) - Please allow 20 mins	8.95
165	米芝	Sweet Purple-Rice Dumplings with Scarcare Paste filling	4.99
166	豆沙	Red Bean Pancakes	4.50
166A	手工上海豆沙	Shanghai Style Handmade Loaf-Wrapped Rice with Bean Paste	2.95
167	蓮花生豆	Lotus Bean Pudding with Peanuts (Cold)	3.95
168	芝	Guinness Rice Ball with Black Scarcare Filling	3.95
169	桂花酒	Guinness Rice Balls with Black Scarcare in Osmanthus-Flavored Sweet Rice Wine	6.95
170	桂花酒	Guinness Rice Balls in Osmanthus-Flavored Sweet Rice Wine	5.95

飲品 BEVERAGE

172	粉	Homemade Black Plum Tea	2.95
173	汁/ 果汁	Orange/Apple Juice	2.50
174	冰	Iced Lemon Tea	2.50
175	各式汽水	Soft Drinks (Coke-Sprite-C-Plus-Ginger Ale)	1.95
176	凍豆	Chilled Soy Bean Milk	1.75
178	冬瓜茶	Honey White Gourd Drink	2.50
179	芭	Guava Juice	2.50
180	芒	Mango Juice	2.95
181	可	Coke with Lemon	2.50
182	各式	Bottled Water (Perrier-Fawn)	2.50
183	王老吉	Wang Lao Ji	2.50





DRINK MENU

Red · White · Oriental · Cocktail · Beer

ASIANLEGEND.CA

COCKTAIL

Rum & Coke	1oz Rum · 8.8% alc.	\$7.95
Gin & Tonic	1oz Gin · 10% alc.	\$7.95
Screwdriver	1oz Vodka · 8.8% alc.	\$7.95

BEER

Budweiser (Canada)	341ml · 5% alc.	\$4.95
Molson Canadian (Canada)	341ml · 5% alc.	\$4.95
Labutt Blue (Canada)	341ml · 5% alc.	\$4.95
Coors Light (US)	341ml · 4% alc.	\$4.95
Heineken (Holland)	330ml · 5% alc.	\$5.95
Tsing Tao (China)	330ml · 4.5% alc.	\$5.95
Corona Extra (Mexico)	330ml · 4.6% alc.	\$5.95

NON-ALCOHOLIC DRINKS

Soft Drinks (Coke · Sprite · C-Plus · Ginger Ale)	\$1.95
各式汽水	
Coke with Lemon	\$2.50
檸檬可樂	
Orange Juice	\$2.50
橙汁	
Apple Juice	\$2.50
蘋果汁	
Guava Juice	\$2.50
芭樂汁	
Mango Juice	\$2.95
芒果汁	
Homemade Black Plum Juice	\$2.95
秘製酸梅湯	
Chilled Soy Bean Milk	\$1.75
凍豆漿	
Iced Lemon Tea	\$2.50
冰檸檬紅茶	
Honey White Gourd Tea	\$2.50
冬瓜茶	
Wang Lao Ji	\$2.50
王老吉	
Bottled Water (Perrier · Evian)	\$2.50
各式瓶裝水	

RED WINE

Masi Campofiorin

750 ml · 13% alc. · Italy 義大利

\$45.95

Complex flavour combination of plum, prune, cinnamon and violet, an exquisite ruby coloured Italian perfection; good with meat and mushroom.

成熟葡萄的甜美加入肉桂的辛辣及紫羅蘭花香，閃耀紅寶石的色澤，是非常完美的義大利紅酒。適合搭配肉類及菇類料理。

Les Jamelles Cabernet Sauvignon

750 ml · 13.5% alc. · France 法國

\$24.95

Alluring flavours of cherry, blackberry, plum, vanilla and spices, good with meat and spicy food.

充滿櫻桃黑莓、李子、香草、及香料的誘人味道。適合搭配牛肉或辛辣料理。

Sileni Cellar Merlot

750 ml · 12% alc. · New Zealand 紐西蘭

\$32.95

Light, slight sweetness from plum and berry with a faint smokey note, good with beef and spicy food.

李子和漿果果香混合輕淡煙薰香氣，口感微甜清爽，適合搭配牛肉或辛辣料理。

The Stump Jump Shiraz

750 ml · 14.4% alc. · South Australia 南澳

\$32.95

Dimensional, earthy, savory flavours of dark berries and spices, dry with very fine tannins. Good with meat.

口感十分多層次，黑莓及辛香料混合出撲實感，口味微乾略為甘苦，適合搭配肉類料理。

Casillero del Diablo Cabernet Sauvignon

750 ml · 13.5% alc. · Chile 智利

\$28.95

Beautiful ruby coloured wine, with cassis, black cherry, mint and cedar aromas, good with meat.

美麗動人的紅寶石色，帶有黑櫻桃、薄荷和雪松的香味，適合搭配肉類料理。

Bin 555 Shiraz

750 ml · 14.2% alc. · South Australia 南澳

\$32.95

Deep, spicy flavour of cassis, cherry and plum. Smoky with a long finish. Good with meat.

黑醋栗混合櫻桃和李子，譜出濃郁微辛的口味，帶有輕淡煙薰香，適合搭配肉類料理。

WHITE WINE

Fuzion Chenin/Chardonnay

750 ml · 13% alc. · Argentina 阿根廷

\$25.95

Dazzling yellow hues, a delightful dry wine with soft sweetness of peach and crisp citrus taste, good with noodle and chicken.
輕柔香甜的蜜桃口味加上清爽的果酸，適合搭配麵食或雞肉。

Silver Point Sauvignon Blanc

750 ml · 13% alc. · New Zealand 紐西蘭

\$26.95

Elegant and flavourful, with rich aromas of gooseberry and grapefruit, dry, good with seafood.
優雅香醇，充滿醋栗和柚子的香氣，口感微乾帶酸，適合搭配海鮮。

Penfolds Koonunga Hill Chardonnay

750 ml · 13% alc. · South Australia 南澳

\$28.95

Beautiful gold colour, full of tropical fruity flavours with a touch of oak and vanilla, good with seafood.
動人的金黃色，帶有熱帶果香混合橡木和香草，適合搭配海鮮。

Folonari Pinot Grigio

750 ml · 12% alc. · Italy 義大利

\$35.95

Pronounced bouquet of wild flowers with a hint of honey and banana, dry, balanced, fruity flavours, good with noodle and seafood.
淡黃色，口感微乾，口味平衡多種野花香蕉及蜂蜜甜味，適合搭配麵食或海鮮。

Inniskillin Riesling

750 ml · 12% alc. · Ontario 本地產酒

\$24.95

Aromatic and flavourful, a mix of peach, melon and citrus, good with seafood and spices.
芳香美味，蜜桃口味混合香瓜和柑橘，適合搭配海鮮或重香料料理。

HOUSE WINE

Cellier des Dauphines Côtes du Rhône Red

250 ml · 13.5% alc. · France 法國

\$8.95

Fruity aroma comes from mix of Rhone grape, black cherry and raspberry plum. Good with meat.
濃郁果香味來自當地盛產的葡萄、黑櫻桃及覆盆子莓，適合搭配肉類料理。

Cellier des Dauphines Côtes du Rhône White

250 ml · 12.5% alc. · France 法國

\$8.95

Dry and playful, a mix of floral and fruity flavours, good with seafood or meat.
香醇帶有清淡不膩的花香和果香，適合搭配海鮮或肉類料理。

ORIENTAL

Gekkeikan

750ml · 14.6% alc. · Japan 日本

\$9.95 (carafe)

\$28.00 (750ml)

One of the Royalty-appointed national wine of Japan, excellent tasting sake, good with BBQ meat, casserole or cold appetizer.

日本皇室指定御用酒之一，是品質非常高的香醇清酒，適合搭配烤肉、鍋煲類料理或冷盤。

Hong Xing Er Guo Tou

500 ml · 56% alc. · China 中國

\$69.95

World renowned Chinese liquor, made from top quality red sorghum, barley and peas. Transparent, strong taste with alluring scent and long aftertaste.

北京的名牌烈酒，採用優質紅高粱、大麥、豌豆製成，帶有強烈香醇氣息，回味悠久。

