

WE SERVE WITH  
HEART AND PASSION

匠心美味



HOUSE SIGNATURE  
江南典藏

北京烤鸭 (半只或整只)

46 / 88

Peking Duck (Half / Whole)

\* Wine Pairing - Pinot Noir (Terrazze, Italy)

双吃鸭架 (椒盐鸭架或鸭架汤) †

15

Dual Option - Processed Bones

Salt & Pepper Crispy Duck Bone OR Tofu & Veggies Duck Bone Soup



## CHEF'S SPECIALTY 匠心精粹

- 青花椒水煮鲈鱼 🌶️🌶️🌶️ 49.95  
Boiled Striped Bass w. Green Peppercorn in Hot Chili Broth
- 明炉香茅柠檬鲈鱼 🌶️🌶️ 49.95  
Braised Striped Bass w. Lime & Lemongrass
- 松子鲈鱼 🌶️ 45.95  
Deep Fried Striped Bass w. Pine Nut in Sweet Sour Sauce
- 江南酸菜鱼 (鲈鱼) 🌶️🌶️ 49.95  
Boiled Striped Bass w. Pickled Cabbage
- 葱捞浸西曹 🌶️ 54.95  
Steamed Sliced Barramundi w. Scallion
- 伊犁坑烤羊肉串 🌶️ 16.95  
Mega Lamb Skewer
- 香曲炙羊肉 🌶️ 26.95  
Cumin Lamb on Sizzling Plate  
*\* Wine Pairing-Malbe (Lamadrid, Argentina)*

- 龙井手剥虾仁 26.95  
Sauteed Shrimp w. Dragon Well Tea  
*\* Wine Pairing-Pinot Grigio (Savalai, Italy)*
- 精炒手拆蟹粉 29.95  
Sauteed Crab Meat
- 黑松露脆豆腐 🌶️ 16.95  
Deep Fried Tofu w. Black Truffle
- 桂花糖醋里脊 25.95  
Sweet & Sour Pork Tenderloin
- 烟熏松板肉 25.95  
Smoked Pork Neck Meat
- 江南毛血旺 🌶️🌶️🌶️ 34.95  
Mixed Beef & OX Tripes Spam in Szechuan Chili Broth
- 原汁牛肋排 34.95  
Flank Steak w. Katsu Sauce  
*\* Wine Pairing-Cabernet Sauvignon (Duckhorn Cabernet Napa, California)*

SNACKS  
江南小点



奶香流心迷你胡萝卜 (3) 13.95  
Deep Fried Carrot Stuff w. Egg Yolk

QQ糯香小南瓜 (3) 14.95  
Mini Pumpkin Puff Stuffed w. Cheese

田园香菇包 (3) 14.95  
Mix Mushroom Bun

江南小笼包 (4) 8.95  
Steam Pork Soup Dumplings

蟹粉小笼包 (4) 9.95  
Steam Crab Meat & Pork Soup Dumplings

鸡肉菌菇小笼包 (4) 8.95  
Steam Mushroom & Chicken Soup Dumplings

黑松露小笼包 (4) 16.95  
Steam Black Truffle & Pork Soup Dumplings

🌶️ Spicy 辣度    🍖 w.Bone 带骨    🌱 Vegan 全素

## APPETIZERS

### 滋味首奉

黑松露炖蛋 Stewed Egg w. Black Truffle	9.95
水乡油焖笋 Braised Bamboo Shoot	13.95
凉拌秋葵   Okra in Garlic Sauce	12.95
擂椒茄子   Smashed Pepper w. Eggplant	12.95
外婆家熏鱼 Home Style Crispy Fish	14.95
白斩鸡  Sliced Boiled Chicken	14.95
口水鸡   Boiled Chicken in Chili Sauce	14.95
麻辣牛舌   Sliced OX Tongue in Hot & Spicy Sauce	17.95
蒜泥白肉   Sliced Pork Belly w. Mashed Garlic	14.95
夫妻肺片   Sliced Beef & OX Tripe in Chili Sauce	15.95
老醋蛰头 Jelly Fish in Vinegar Sauce	16.95
桂花糯米藕  Steamed Lotus Root Stuffed w. Sticky Rice	16.95
椒香王子菇  Sliced Mushroom w. Peppercorn Oil	16.95

## FEATURE SOUP 功夫暖汤

花胶浓鸡汤 (盅) ①  
Chicken & Fish Maw Soup (S)

14.95

家传腌笃鲜  
Preserved Pork Belly & Bamboo Soup

24.95

四宝浓汤 (盅) ①  
Abalone Sea Snail Matsutake Chicken Soup (S)

16.95

松茸菌菇汤  
Matsutake w. Mixed Mushroom Soup

24.95

金汤佛跳墙 ①  
Buddha's Temptation Soup

44.95

海带冬瓜排骨汤 ①  
Winter Melon Ribs Soup

24.95



## HOUSE SPECIAL 华味新鉴

游水龙虾(粉丝蒜蒸|金沙|葱姜|避风塘) ❶ M.P.

Lobster

(Steam w. Vermicelli & Fresh Garlic / Salty Egg Yolk / Scallion & Ginger / HK Style)

温哥华大蟹(粉丝蒜蒸|金沙|葱姜|避风塘) ❶ M.P.

Dungeness Crab

(Steam w. Vermicelli & Fresh Garlic / Salty Egg Yolk / Scallion & Ginger / HK Style)



水塘田鸡(鲜椒|香辣|金汤|泡椒) ❶ 45.95

Boiled Frog

(Fresh Pepper ❸❸❸ / Chili Spicy ❸❸❸ / Golden Pepper ❸❸ / Pickled Pepper ❸❸)

传统脆鳝 ❶ 34.95

Crispy Shredded Eel w. Sweet & Sour Sauce

干煸鳝丝 ❸❸❶ 34.95

Deep Fried Shredded Eel w. Dried Chili

江南响油鳝丝 ❶ 36.95

Shredded Eel w. Scallion in Hot Oil

小锅牛腩炖土豆 ❷ 29.95

Braised Beef Flank w. Potatoes

\* Wine Pairing-Cabernet Sauvignon (Salvalai, Italy)

金汤肥牛 ❷❷ 26.95

Sliced Marbled Beef in Golden Pepper Broth

茶香红烧肉 27.95

Braised Pork Belly w. Black Tea Sauce

红烩牛肉 15.95

Beef w. Tomato Sauce

\* Wine Pairing-Pinot Noir (Terrazze, Italy)

温州鸭舌 ❶ 28.95

Duck Tongue in Cola Sauce

椒盐老虎虾 ❶ 28.95

Deep Fried Tiger Shrimp w. Salt & Pepper

金沙老虎虾 28.95

Deep Fried Tiger Prawn w. Salty Egg Yolk

粉丝蒜蓉开背虾 ❶ 28.95

Steamed Shrimp w. Vermicelli in Garlic Sauce

奶油核桃虾 28.95

Crispy Shrimp w. Honey Walnuts

\* Wine Pairing-Pinot Grigio (Savalai, Italy)

茉莉芙蓉老虎虾 ❷ 28.95

Tiger Shrimp in Sweet Chilli Sauce

干锅脆鱼片 ❷ 25.95

Stir-fried Grass Fish Fillet

## GRILLED FISH 传统烤鱼

\* Wine Pairing - Riesling (Roeno, Italy)

### 1. Choose Fish Type: 选择鱼类

Tilapia 侧鱼 49.99 | Striped Bass 鲈鱼 54.99 | Barramundi 西曹 59.99

### 2. Choose Flavor: 选择口味

- Sichuan Traditional 传统万州泡椒  
- Spicy Chongqing Style (Chili or Hot) 重庆(麻辣/香辣)   
- Garlic Oil 蒜香
- Golden Pepper Broth 金汤  
- Fresh Green Pepper 鲜椒   
- Aged Pickle Sauce 老坛酸菜 
- Black Bean Paste 豆豉
- Tomato Broth 番茄
- Chopped Pepper 剁椒  

### 3. Side Dishes Option: 烤鱼配菜

#### The Standard Set 黄金组合

10.99




Enoki Mushroom, Potato, Lotus Roots, Seaweed Knot  
金针菇, 土豆, 莲藕, 海带结

\* All side dishes are 150g per serving. We recommend choosing less than four side dishes to ensure the taste of the grilled fish.

\*所有配菜每份标准150g, 建议选择4份以内保证烤鱼的口味

配菜每份 \$2.99 / Each

- |                  |                     |
|------------------|---------------------|
| Soybean Skin 腐竹  | Black Fungus 黑木耳    |
| Celtuce 莴笋       | Seaweed Knot 海带结    |
| Konjac 魔芋        | Bean Sprout 黄豆芽     |
| Cauliflower 有机花菜 | Enoki Mushroom 金针菇  |
| Cabbage 白菜       | Clear Noodles 宽粉    |
| Tofu 豆腐          | Red Tofu 鸭血 (4.99)  |
| Potato 土豆        | Spam 午餐肉 (4.99)     |
| Lotus Root 莲藕    | OX Tripe 牛百叶 (6.99) |

 Spicy 辣度  w.Bone 带骨  Vegan 全素





## ENTREES

### 江南小品

江南小炒肉  	23.95
Sauteed Pork Belly w. Green Pepper	
生炒肚丝  	23.95
Stir-fried Pork Tripe w. Green Pepper	
糖醋排骨 	27.95
Sweet & Sour Spareribs	
干豆角烧肉	26.95
Braised Pork Belly with Dried Bean	
火爆腰花 	23.95
Stir-fried Pig Kidney	
功夫爆嫩猪肝	23.95
Stir-fried Pig Liver	
香辣无骨猪手   	26.95
Boneless Pig Feet w. Chili Sauce	
红烧虎眼狮子头	26.95
Braised Meat Balls in Brown Sauce	
宫保鸡丁  	23.95
Kung Pao Chicken w. Peanut	
小米椒抱小公鸡   	23.95
Stir-fried Boneless Chicken w. Chili Pepper	
小麻花辣子鸡   	23.95
Deep Fried Diced Chicken & Crispy Dough Twist w. Dried Pepper	
口味虎皮凤爪  	18.95
Chicken Feet in Black Bean Sauce	
蟹粉豆腐	23.95
Sauteed Tofu w. Crab Meat	
麻婆豆腐   	16.95
Mapo Tofu w. Minced Pork	
江南海鲜豆腐	21.95
Deep Fried Japanese Tofu w. Mixed Seafood	
燎香火焰牛 	26.95
Stir-fried Sliced Beef	
葱爆肥牛	26.95
Stir-fried Sliced Marbled Beef w. Scallion	
海苔吉利小牛肉	28.95
Cutlet Beef w. Nori	

## VEGETABLES 巧烹素锦

手撕包菜 	18.95
Stir-fried Shredded Cabbage w. Pork Belly	
酸辣土豆丝  	15.95
Spicy & Sour Shredded Potato	
干煸四季豆 	15.95
Stir-fried String Bean	
荷塘月色 	17.95
Stir-fried Lotus Roots w. Mixed Vegetable	
清炒丝瓜 	17.95
Stir-fried Loofah	
金汤娃娃菜	17.95
Baby Cabbage in Chicken Broth	
鱼香茄子 	16.95
Sauteed Eggplant in Spicy Garlic Sauce	
干锅花菜 	18.95
Stir-fried Cauliflower w. Pork Belly	
咸蛋黄南瓜	18.95
Deep Fried Pumpkin w. Salty Egg Yolk	
腐乳空心菜 	21.95
Sauteed Water Spinach w. Fermented Bean Curd Sauce	
清炒豆苗 	21.95
Sauteed Pea Sprouts	

## MAIN DISH 诚致食味

主厨炒饭 	15.95
Preserved Ham Fried Rice	
咸肉菜炒饭	15.95
Bacon & Vegetable Fried Rice	
海鲜炒饭	15.95
Seafood Fried Rice	
泡菜芝士炒饭 	16.95
Kimchi & Cheese Fried Rice	
江南炒米粉	16.95
Preserved Ham Fried Vermicelli	
海鲜炒面	16.95
Seafood Fried Noodles	

## DESSERT

### 蜜溢江南

酸奶水果捞	13.95	红糖糍粑	13.95
Mixed Fruit in Yogurt		Gluten Rice Cake w. Brown Sugar	
焦糖布蕾	10.95	百香果荔枝冰粉	13.95
Creme Brulee		Passion Fruit & Lychee Sweet Jelly	
杨枝甘露	13.95	桃胶银耳 (冷/热)	13.95
Mango Pomelo w. Sago		Peach-gummies w. Tremella (Cold/Hot)	
炸鲜奶	13.95		
Deep Fried Milk			

## DRINKS

### 江南特饮

百梨挑一 (热)	8.95	养乐多果茶	6.95
Fresh Passion Fruit w. Pear Tea (Hot)		Yogurt Tea	
芋泥椰奶 (冷/热)	8.95	玫瑰 / 芒果 / 草莓	
Taro w. Coconut Milk (Cold/Hot)		Rose / Mango / Strawberry	
百香果吉托	8.95	脏脏奶	6.95
Passionfruit Mojito		Lava Milk	
芝芝芒芒	8.95	芒果 / 黑糖 / 草莓	
Mango Smoothie w. Milk Foam		Mango / Brown Sugar / Strawberry	
芝芝莓莓	8.95	灯泡酸奶	5.95
Strawberry Smoothie w. Milk Foam		Yogurt in Lightbulb	
芝士白桃乌龙	6.95	糯香普洱茶 (壶)	9.95
Peach Oolong Tea w. Milk Foam		Glutinous Scent Pu-erh Tea (Pot)	
满杯鲜果	6.95	陈皮普洱茶 (壶)	9.95
Mixed Fruit Tea		Tangerine Pu-erh Tea (Pot)	
桃桃冰茶	6.95	小青柑普洱茶 (壶)	8.95
Peach Iced Tea		Mini Tangerine Pu-erh Tea (Pot)	
荔枝山竹果茶	6.95	金丝黄菊 (壶)	9.95
Lychee Mangosteen Tea		Golden Chrysanthemum Tea (Pot)	
金桔柠檬果茶	6.95		
Kumquat Lemon Tea			