

鮑魚二人套餐

原隻鮑魚扒豆苗 (五頭兩隻)
 海皇燕窩羹 (兩位)
 油泡帶子蝦球
 瑤柱蛋白炒飯
 精美甜品 \$118

Abalone Set Dinner for 2

- Whole Abalone with Pea Tips (2 pcs. Reg. Size)
- Bird's Nest Soup with Seafood (for 2)
- Sautéed Scallops & Prawns
- Egg White Fried Rice with Dried Scallops
- Dessert for Two

四人套餐

紅燒乳鴿皇
 蟹肉瑤柱羹
 富貴黃金蟹
 芥蘭油泡三鮮
 瑤柱蛋白炒飯
 精美甜品 \$168

Special Set Dinner for 4

- Braised Squab
- Crab Meat with Dried Scallops Thick Soup
- Deep Fried Crab with Golden Egg Yolk
- Sautéed Three Kinds of Seafood with Gai Lan
- Egg White Fried Rice with Dried Scallops
- Dessert for Four

六人魚翅海鮮餐

鴛鴦雙拼椒鹽蝦 + 金沙骨
 海皇燕窩羹
 頭抽年糕蟹
 翡翠蝦球帶子
 北菇鮑片扒豆苗
 紅燒雙喜鴿
 金粟海鮮炒飯
 精美甜品 \$288

Seafood Set Dinner for 6

- Appetizer Platter: Prawns with Chili Salt & Specialty Garlic Ribs
- Bird's Nest Seafood Soup
- Crab Braised in Supreme Soy Sauce & bedded w/Rice Cake
- Sautéed Prawns & Scallops with Greens
- Abalone Slices with Chinese Mushroom & Pea Tips
- Two Braised Squabs
- Seafood and Golden Corn Fried Rice
- Dessert for Six



六人豪華鮑魚餐

紅燒雙喜鴿
 海皇燕窩羹
 避風塘龍蝦米粉底
 桂花炒魚肚
 蠔皇原隻鮑魚 六位
 油泡桂花蚌
 富貴瑤柱蛋白炒飯
 精美甜品 \$398

Abalone Set Dinner for 6

- Two Braised Squabs
- Bird's Nest Seafood Soup
- Lobster Spicy Sampan Style bedded with Vermicelli
- Sautéed Fish Maws with Egg Whites
- Whole Abalone in Oyster Sauce (6 pcs.)
- Sautéed Sea-Cucumber Muscles with Greens
- Chef's Special Egg Whites Fried Rice with Fish Roe
- Dessert for Six



片皮鴨套餐

北京片皮鴨
 鴨鬆生菜包
 碧綠蝦球鳳片
 韭黃鴨絲羹
 頭抽年糕雙蟹
 當紅炸子雞
 瑤柱扒豆苗
 美極沙孟魚
 金粟海鮮炒飯
 精美甜品 \$388

供 8-10 人用

Beijing Duck Set Dinner for 8-10

- Beijing Duck - Crispy Skin with Crepes
- Minced Duck Meat with Lettuce Wrap
- Sautéed Chicken and Prawns with Seasonal Greens
- Shredded Duck with Chives Thick Soup
- Two Crabs Braised in Supreme Soy Sauce bedded with Rice Cake
- Deep Fried Crispy Skin Chicken
- Dried Scallops Braised with Pea Tips
- Pan Fried Leather Jacket Fish with Maggi Sauce
- Seafood and Golden Corn Fried Rice
- Dessert for Ten

酬賓席

一品大拼盤
合桃沙律蝦
碧綠炒帶子
韭黃蟹肉瑤柱羹
高湯龍蟹燴
西湖鹽焗走地雞
花菇螺鮑扒豆苗
清蒸游水魚
鮑汁炆伊麵
瑤柱蛋白炒飯
精美甜品

\$428
供十人用

Special Set Dinner for 10

- Deluxe Appetizer Platter
- Prawns with Walnuts in Salad Dressing
- Sauteed Scallops with Seasonal Greens
- Crab Meat & Dried Scallops with Chives Thick Soup
 - Lobster & Crab in Superior Broth
- Western Lake Specialty Free Range Chicken
- Chinese Mushroom & Conch with Pea Tips
 - Steamed Live Fish
- Braised E-Fu Noodle in Abalone Sauce
- Egg White Fried Rice with Dried Scallops
 - Dessert for Ten

豪華海鮮席

西湖冷熱大拼盤
翡翠帶子蝦球
百花釀蟹鉗(十隻)
海皇燕窩羹
高湯龍蟹燴
海參北菇扒豆苗
紅燒三喜鴿
清蒸游水魚
鮑汁炆伊麵
瑤柱蛋白炒飯
精美甜品

\$528
供十人用

Supreme Seafood Set Dinner for 10

- Western Lake Appetizer Platter
- Sauteed Scallops & Prawns with Seasonal Greens
- Stuffed Crab Claws with Shrimp Paste (10 pcs)
 - Bird's Nest Seafood Soup
- Lobster & Crab Braised in Superior Broth
- Sea Cucumber & Chinese Mushroom with Pea Tips in Oyster Sauce
 - Three Braised Squabs
 - Steamed Live Fish
- Braised E-Fu Noodle in Abalone Sauce
- Egg White Fried Rice with Dried Scallops
 - Dessert for Ten



豪華鮑翅席

金豬大拼盤
碧綠帶子桂花蚌
百花釀蟹鉗(十隻)
海皇燕窩羹
高湯焗雙龍蝦
鮑甫扣花菇豆苗
清蒸游水魚
紅燒三喜鴿
鮑汁海皇飯
韭黃炆伊麵
精美甜品

供十人用
\$638

Squab & Seafood Banquet Dinner for 10

- Roasted Pig Platter
- Sauteed Scallops & Sea-Cucumber Muscle with Greens
 - Stuffed Crab Claws with Shrimp Paste (10 pcs)
 - Bird's Nest Seafood Soup
- Two Lobsters Braised in Superior Broth
- Abalone Slices with Chinese Mushroom & Pea Tips
 - Steamed Live Fish
 - Three Braised Squabs
- Assorted Seafood with Rice in Abalone Sauce
 - Braised E-Fu Noodle with Chives
 - Specialty Dessert for Ten

敬請預定
Advanced Order
Please

原隻鮑魚海鮮席

金豬大拼盤
碧綠帶子桂花蚌
百花釀蟹鉗(十隻)
海皇燕窩羹
高湯焗雙龍蝦
蠔皇四頭鮑魚(十隻位上)
清蒸石斑(或同等價錢)
紅燒三喜鴿
富貴瑤柱蛋白炒飯
韭黃炆伊麵
精美甜品

供十人用
\$888

Abalone Seafood Banquet Dinner for 10

- Roasted Pig Platter
- Sauteed Scallops & Sea-Cucumber Muscle with Greens
 - Stuffed Crab Claws with Shrimp Paste (10 pcs)
 - Bird's Nest Seafood Soup
- Two Lobsters Braised in Superior Broth
- Whole Abalone Braised in Oyster Sauce (10 pcs)
 - Steamed Rock Cod (subject to equal value)
 - Three Braised Squabs
- Chef's Special Egg Whites Fried Rice with Fish Roe
 - Braised E-Fu Noodle with Chives
 - Specialty Dessert for Ten

皇帝蟹六人餐

韭皇瑤柱羹
 蒜茸蒸皇帝蟹爪
 頭抽皇帝蟹身年糕底 或 避風塘蟹身米粉底
 碧綠斑球
 西湖走地雞半隻
 瑤柱蛋白皇帝炒飯 或 葡汁海鮮焗飯
 敬送西米焗布丁

King Crab Dinner for 6

- Dried Scallops with Golden Chive Soup
- King Crab Legs Steamed with Garlic
- King Crab Body in Supreme Soy Sauce bedded with Rice Cake or Spicy King Crab Body bedded with Vermicelli
- Sauteed Cod Fillet with Greens
- Western Lake Free Range Chicken (half)
- Egg Whites Fried Rice w/Dried Scallops or Baked Rice w/Seafood
- Baked Tapioca Pudding



皇帝蟹片皮鴨十人餐

北京片皮鴨
 鴨鬆生菜包
 蒜茸蒸皇帝蟹爪
 瑤柱鴨絲羹
 頭抽皇帝蟹身年糕底 或 避風塘蟹身米粉底
 蜜椒牛柳粒拼脆奶
 瑤柱金菇扒豆苗
 金銀龍利柳
 瑤柱蛋白皇帝炒飯 或 葡汁海鮮焗飯
 蟹汁撈麵
 敬送西米焗布丁

King Crab + Beijing Duck Dinner for 10

- Crispy Duck Skin with Crepes
- Duck Meat with Lettuce Wrappers
- King Crab Legs Steamed with Garlic
- Shredded Duck Meat Soup with Dried Scallops
- King Crab Body in Supreme Soy Sauce bedded with Rice Cake or Spicy King Crab Body bedded with Vermicelli
- Diced Beef Tenderloin with Deep Fried Milk Puffs
- Dried Scallops Braised with Pea Tips & Enoki Mushroom
- Sauteed & Deep Fried Sole Fillet
- Egg Whites Fried Rice w/Dried Scallops or Baked Rice w/Seafood
- Tossed Noodle with Crab Sauce
- Baked Tapioca Pudding



皇帝蟹乳鴿十人餐

西湖大拼盤
 碧綠帶子蝦球
 蒜茸蒸皇帝蟹爪
 蟹肉大生翅
 頭抽皇帝蟹身年糕底 或 避風塘蟹身米粉底
 紅燒乳鴿 3隻
 北菇海參扒豆苗
 清蒸游水魚
 瑤柱蛋白皇帝炒飯 或 葡汁海鮮焗飯
 蟹汁撈麵
 敬送西米焗布丁

King Crab + Squabs Dinner for 10

- House Special Deluxe Appetizer Platter
- Sauteed Prawns & Scallops with Greens
- King Crab Legs Steamed with Garlic
- Shark Fin Soup with Crab Meat
- King Crab Body in Supreme Soy Sauce bedded with Rice Cake or Spicy King Crab Body bedded with Vermicelli
- Braised Squabs (3)
- Sea-Cucumbers & Chinese Mushroom with Pea Tips
- Steamed Live Fish with Light Soy Sauce
- Egg Whites Fried Rice w/Dried Scallops or Baked Rice w/Seafood
- Tossed Noodle with Crab Sauce
- Baked Tapioca Pudding



海鮮家
 西湖
 Western Lake
 CHINESE SEAFOOD RESTAURANT
 www.westernlake.ca

