



2023

## 新青四入餐

LUNAR NEW YEAR DINNER for 4

紅燒乳鴿皇

Braised Squab

蟹肉魚肚羹

Fish Maw Soup with Crab Meat

避風塘炒蟹 (米粉底)

Spicy Crab bedded with Vermicelli

原隻花膠扒豆苗

Whole Fish Maw with Pea Tip Leaves

蜜椒薯仔牛柳粒

Beef Tenderloin with Deep Fried Potato

金粟海鮮炒飯

Seafood and Golden Corn Fried Rice

精美甜品

Dessert

\$288

## 新青六入餐

LUNAR NEW YEAR DINNER for 6

紅燒雙喜鴿

Two Braised Squabs

海皇燕窩羹

Bird's Nest Soup with Assorted Seafood

頭抽焗龍蝦 (年糕底)

Lobster in Supreme Soy Sauce  
bedded with Rice Cake

發財好市大利 | 髮菜蠔豉豬脷

Braised Dried Oysters, Black Moss & Pork Tongue

原隻花膠扒豆苗

Whole Fish Maw with Pea Tip Leaves

黑松露走地雞 (半隻 Half)

Free Range Chicken with Black Truffle Flakes

富貴瑤柱蛋白炒飯

Egg Whites Fried Rice with Dried Scallops

精美甜品

Dessert

\$438

# 西湖

西湖海鮮酒家  
WESTERN LAKE CHINESE  
SEAFOOD RESTAURANT

westernlake.ca | 604 321 6862



# 金兔新青年菜

## LUNAR NEW YEAR MENU 2023



6



2



4

7



14

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|-------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------|
| 1 腿絲花膠扒豆苗<br>FISH MAW BRAISED WITH HAM &<br>PEA TIP LEAVES<br>\$46.80                     | 7 蜜椒薯仔伴牛柳<br>BEEF TENDERLOIN WITH DEEP FRIED POTATO<br>\$26.80                      | 13 XO醬爆豬頸脊<br>PORK TORO SLICES IN SPICY XO SAUCE<br>\$26.80                                         |
| 2 發財好市大利   髮菜蠔豉炆豬脰<br>BRAISED DRIED OYSTERS WITH BLACK MOSS<br>AND PORK TONGUE<br>\$39.80 | 8 紅燒茄子伴牛柳<br>BEEF TENDERLOIN WITH BRAISED EGGPLANT<br>\$26.80                       | 14 合桃沙汁蝦<br>PRAWNS WITH HONEY GLAZED WALNUT & DRESSING<br>\$27.80                                   |
| 3 橫財就手   髮菜炆豬手<br>BRAISED PORK HOCK WITH BLACK MOSS<br>\$29.80                            | 9 蜜椒牛柳粒拼脆奶<br>BEEF TENDERLOIN WITH HONEY &<br>DEEP FRIED MILK PUFFS<br>\$26.80      | 15 步步高升   頭抽年糕老虎蝦<br>TIGER PRAWNS AND RICE CAKE IN<br>SUPREME SOY SAUCE<br>\$33.80                  |
| 4 北菇蝦籽海參豆苗<br>SEA CUCUMBER WITH SHRIMP ROE, MUSHROOM<br>& PEA TIP LEAVES<br>\$45.80       | 10 家肥屋潤   秘製東坡肉<br>SPECIALTY FATTY LAYERED PORK<br>\$26.80                          | 16 金雞報喜   黑松露撈走地雞<br>MARINATED FREE RANGE CHICKEN WITH<br>BLACK TRUFFLE FLAKES<br>\$28.80 (半隻 HALF) |
| 5 XO醬爆海參<br>SEA CUCUMBER IN SPICY XO SAUCE<br>\$46.80                                     | 11 蜜桃香檳肉扒<br>PORK CHOPS IN CHAMPAGNE SAUCE<br>\$24.80                               | 17 西湖霸王雞<br>WESTERN LAKE SUPREME CHICKEN<br>\$25.80 (半隻 HALF)                                       |
| 6 喜鵲迎春   紅燒乳鴿皇<br>BRAISED SQUAB<br>\$25.80 (每隻 EACH)                                      | 12 雙星賀歲   蜜汁骨拼脆奶<br>HONEY GARLIC SPARERIBS WITH<br>DEEP FRIED MILK PUFFS<br>\$26.80 | 18 台山欖角炒乾齋<br>VEGETABLES WITH DRIED OLIVE TAISHAN STYLE<br>\$26.80                                  |