



龍皇海鮮酒家

NEPTUNE SEAFOOD RESTAURANT

2nd Floor--4405 Central Blvd, Burnaby, BC, V5H 4M3

【DIM SUM MENU】

台號: _____ 位數: _____

TEL: 604-565-8833

蒸蒸日上 STEAMED DIM SUM

- | | | |
|---|---------|-----|
| A1 | 龍皇灌湯餃 | SLK |
| Assorted Seafood Dumplings in Soup | | |
| A2 | 龍皇水晶蝦餃 | L |
| Shrimp Dumplings | | |
| A3 | 飛魚子燒賣皇 | L |
| Steamed Pork Shao Mai with Fish Roe | | |
| A4 | 金湯魚蝦蟹 | SL |
| Steamed Assorted Seafood Dumpling in Pumpkin Soup | | |
| A5 | 山竹牛肉球 | M |
| Steamed Beef Balls with Bean Curd Sheet | | |
| A6 | 黑蒜蒸排骨 | M |
| Steamed Spareribs with Black Garlic | | |
| A7 | 豉汁蒸鳳爪 | M |
| Chicken Feet in Black Bean Sauce | | |
| A8 | 野米珍珠糯米雞 | L |
| Sticky & Wild Rice with Pork, Dried Shrimp and Chinese Sausage Wrap | | |
| A9 | 有營番茄餃 | L |
| Steamed Tomato, Egg & Shrimp Dumpling | | |
| A10 | 蠔皇叉燒飽 | M |
| B.B.Q. Pork Buns | | |
| A11 | 趣緻流沙飽 | L |
| Kawaii Egg Yolk Custard Lava Buns | | |
| A12 | 黑松露雜菌餃 | L |
| Steamed Assorted Mushroom & Truffle Dumplings | | |
| A13 | 蠔皇鮮竹卷 | L |
| Steamed Bean Curd Rolls | | |
| A14 | 水煮牛肚 | XL |
| Steamed Spicy Beef Tripe | | |
| A15 | 煉奶蒸銀絲卷 | S |
| Steamed Silver Roll | | |
| A16 | 羅漢齋蘑菇包 | L |
| Steamed Veggie Bun with Mushroom | | |
| A17 | 潮州粉粿 | M |
| Steamed Pork Dumpling with Peanut in Chiu Chow Style | | |
| A18 | 南翔小籠包 | M |
| Shanghai Steamed Pork Dumpling | | |

星期一至五11:30am前每兩款可享用1款優惠
(只限堂食)

Mon-Fri. before 11:30am, choose 1 rice special per table (dine-in only)

沙薑雞籠仔飯 6.95

Steamed Ginger flavour with Chicken on Rice

鳳爪排骨籠仔飯 6.95

Steamed Chicken Feet and Sparerib on Rice

- | | | |
|---|---------|----|
| H1 | 沙薑雞籠仔飯 | SL |
| Steamed Ginger flavour with Chicken on Rice | | |
| H2 | 鳳爪排骨籠仔飯 | SL |
| Steamed Chicken Feet and Sparerib on Rice | | |

滋潤甜品 DESSERTS

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|---|----------|----|
| E1 | 心太軟芒果凍布甸 | S |
| Mango Pudding | | |
| E2 | 鮑參腸肚 | SL |
| Baked Pastry in Abalone & Sea Cucumber Shape | | |
| E3 | 雜豆小米糕 | M |
| Pan Fried Assorted Beans & Millet Cake | | |
| E4 | 飄香炸榴槤球 | L |
| Deep Fried Glutinous Ball with Durian Filling (4pc) | | |
| E5 | 馳名豆沙枧水粽 | M |
| Sticky Rice Wrap with Red Bean | | |
| E6 | 綠茶芝麻煎堆仔 | L |
| Deep Fried Sesame Matcha Ball | | |
| E7 | 鮮奶椰果凍 | S |
| Milk Pudding with Coconut Jelly | | |
| E8 | 荔枝桂花糕 | S |
| Lychee & Osmanthus Gelatin | | |
| E9 | 薑汁撞奶 | M |
| Ginger & Milk Custard | | |
| E10 | 生磨芝麻糊 | M |
| Black Sesame Soup | | |
| E11 | 蛋白杏仁茶 | M |
| Sweet Almond Tea with Egg White | | |
| E12 | 榴槤班戟 | L |
| Pan Fried Durian Pancake | | |
| E13 | 睡夢小熊慕斯 | L |
| Sleepy Teddy Mousse | | |
| E14 | 楊枝甘露 | M |
| Mango Pomelo Sago | | |

茶位每位 Tea per person \$1.95

S \$7.95 / M \$8.98 / L \$9.68 / XL \$10.95 / SL \$12.25 / SLK \$14.95 / SKK \$15.95 / SWK \$16.95

天天有驚喜 CHEF'S SPECIAL

- | | | | |
|----|-----------|------------|--|
| H5 | 每隻\$23.95 | 紅燒乳鴿皇 | 👍 |
| | | Each | Deep Fried Squab |
| H6 | 每位\$73.95 | 三頭澳洲青邊鮑魚 | 👍 |
| | | Each | Braised Australia Abalone |
| H7 | 每份\$16.95 | 咸菜胡椒豬肚 | 👍 |
| | | Per Person | Pork Belly with Preserved Vegetable and Black Pepper |
| H8 | 每份\$29.95 | 滋補醉雞煲 | |
| | | Per Person | Drunken Chicken Hot Pot |



金香煎炸 FRIED DIM SUM

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|---|---------|--------|
| B1 | 香煎魚蓉餅 | XL |
| Pan Sear Fish Paste Pancake | | |
| B2 | 蒜香銀絲蝦春卷 | L |
| Deep Fried Shrimp Spring Rolls | | |
| B3 | 安蝦咸水角 | M |
| Deep Fried Pork & Shrimp Pastries | | |
| B4 | 百花釀茄子 | L |
| Deep Fried Eggplant w/ Shrimp Paste in Black Bean Sauce | | |
| B5 | 脆皮素春卷 | S |
| Deep Fried Vegetarian Spring Rolls | | |
| B6 | 蜂巢炸芋角 | L |
| Deep Fried Taro w/ Pork & Dried Shrimp Dumpling | | |
| B7 | 香煎臘味蘿蔔糕 | M |
| Pan-Fried Turnip Cakes | | |
| B8 | 香煎鮮蝦韭菜粿 | L |
| Deep Fried Shrimp and Chives Dumplings | | |
| B9 | 煉奶炸銀絲卷 | S |
| Crispy Silver Roll | | |
| B10 | 菜肉生煎包 | L |
| Pan Fried Shanghai Pork Bun | | |
| B11 | 芥末明蝦角 | L |
| Deep Fried Shrimp Dumpling w/ Wasabi Mayo | | |
| B12 | 脆皮金燕盞 | L |
| Deep Fried Crispy Tofu Puff w/ Fish Paste | | |
| B13 | 即叫即炸油條 | \$4.95 |
| Deep Fried Chinese Donut | | |

巧手腸粉 RICE ROLLS

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|--|----------|-----|
| C1 | 紫米魚茸腸粉 | XL |
| Steamed Purple Rice Rolls with Fish Paste and Deep Fried Bean Curd | | |
| C2 | 混醬手拉紫米腸粉 | M |
| Steamed Purple Rice Rolls with Mixed Sauce | | |
| C3 | 鮮蝦滑腸粉 | XL |
| Steamed Rice Rolls with Shrimp | | |
| C4 | 香茜牛肉腸粉 | XL |
| Steamed Rice Rolls with Beef | | |
| C5 | 混醬滑腸粉 | M |
| Steamed Plain Rice Rolls w/ Assorted Sauce on the Side | | |
| C6 | 蔥花蝦米腸粉 | M |
| Steamed Rice Rolls with Dried Shrimp and Green Onion | | |
| C7 | 乾扁豆角腸粉 | M |
| Steamed Rice Rolls with Sauteed Green Bean & Minced Onions | | |
| C8 | 蔥花榨菜炸兩腸粉 | XL |
| Deep Fried Chinese Donut Wrapped with Steamed Rice Rolls | | |
| C9 | 原隻乾鮑瑤柱粽 | SWK |
| Dried Abalone Sticky Rice Wrap w/ Salted Egg | | |



新鮮出爐 FRESHLY BAKED ITEMS

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|-------------------------|--------|--------|
| D1 | 農場雞蛋撻 | M |
| Egg Custard Tarts | | |
| D2 | 菠蘿叉燒餐包 | L |
| Baked BBQ Pork Buns | | |
| D3 | 酥皮葡國撻 | M |
| Portuguese Custard Tart | | |
| D4 | 名貴XO醬 | \$3.95 |
| XO Sauce | | |

炒粉·麵·飯

NOODLES & RICE

(粉、麵、飯 · 早上 9:30 後供應 Serve After 9:30am)

碗 窩

01	首創原隻龍蝦炒烏冬 🍗	43.95
Fried Udon with Whole Live Lobster		
02	招牌炒麵	28.95
Stir Fried House Special Crispy Noodles		
03	瑞士汁乾炒牛河	26.95
Fried Rice Noodle with Beef & Bean Sprouts in Soya Sauce		
04	鮮蝦星洲炒米	26.95
Fried Vermicelli Singapore Style		
05	乾燒伊麵	24.95
Stewed E-Fu Noodle w/ Mushroom		
06	楊州炒飯	26.95
Yeung Chow Fried Rice		
07	滑蛋鮮帶子蝦球炒河	29.95
Stir Fried Rice Noodle with Shrimp, Scallop and Eggs		
08	賽旁蝦球炒河	28.95
Scrambled Egg Whittle w/ Shrimp Rice Noodle		
09	菜遠牛肉炒河	26.95
Stir Fried Rice Noodles w/ Beef & Vegetable in Gravy Sauce		
10	豉油皇炒麵	24.95
Soya Sauce Chow Mein		
11	避風塘海鮮炒飯	28.95
Seafood Fried Rice (mild spicy)		
12	玉蘭瑤柱蛋白炒飯	28.95
Dried Scallop w/ Egg White Fried Rice		
13	咸魚雞粒炒飯	26.95
Fried Rice w/ Chicken & Salted Fish		
14	福州炒飯	28.95
Dried Scallop & Mixed Seafood & Pork Fried Rice		
15	涼瓜牛肉炒麵	26.95
Pan Fried Chow Mein w/ Bitter Melon & Sliced Beef		
16	素雜菜炒飯	25.95
Mixed Vegetables Fried Rice		
17	肉絲炒麵	26.95
Stir Fried Shredded Pork Chow Mein		
18	上海粗炒	24.95
Shanghai Stir Fried Thick Noodle		
19	海鮮炒麵	28.95
Seafood Fried Noodle		

生滾靚粥

CONGEE

01	游水原隻龍蝦粥 🍗	N/A	43.95
Lobster Congee			
02	游水肉蟹粥	N/A	43.95
Fresh Crab Congee			
03	鮑魚滑雞粥	19.95	43.95
Abalone & Chicken Congee			
04	生滾鱈魚片粥	15.95	31.95
Fresh Sliced Tilapia Congee			
05	海鮮粥	15.95	31.95
Seafood Congee			
06	燒鴨粥	14.95	29.95
BBQ Duck Congee			
07	大蝦雞球粥	15.95	31.95
Prawns & Sliced Chicken Congee			
08	魚片雙拼粥 (肉片/牛肉片/肉丸/豬肝)	13.95	27.95
Sliced Fish Congee			
09	北菇滑雞粥	13.95	27.95
Sliced Mushroom & Chicken Congee			
10	薑蔥土雞粥	13.95	27.95
Chicken with Ginger & Green Onion Congee			
11	三元及第粥	13.95	27.95
Assorted Meat Congee			
12	生滾碎牛肉粥	13.95	27.95
Minced Beef Congee			
13	皮蛋瘦肉粥	13.95	27.95
Preserved Duck Egg with Lean Pork Congee			
14	荔灣艇仔粥	13.95	27.95
Hong Kong Style Sampan Congee			
15	爽滑腰潤粥	13.95	27.95
Pork Kidney and Liver Congee			
16	時令養生粥	11.95	23.95
Seasonal Vegetable Congee			
17	瑤柱白粥	9.95	19.95
Plain Congee with Dried Scallop			

正宗椰子燉雞窩



特價
\$48.88

Please let our server know if you have any food allergies or special requirements, otherwise we will not assume any responsibility. Thank you for your cooperation.
請注意：請提前告訴接應生，如閣下有任何食物過敏或特殊要求，否則本店不承擔任何責任，多謝合作。

外賣盒每個 \$0.50
Take out box will \$0.50

御廚小食

KITCHEN ITEMS

(早上 9:30 後供應 Serve After 9:30am)

K1	辣椒膏爆老虎蝦	SWK	K20	味菜大豆芽炒大腸	SKK
Fried Tiger Prawns with Chili Pepper Paste			Stir Fried Pork Intestine w/ Preserved Vegetables and Bean Sprouts		
K2	蘿蔔牛筋腩肚煲	SWK	K21	酥炸魷魚鬚	SLK
Beef Brisket and Tendon in Hot Pot with Turnip			Deep Fried Squid Tentacle		
K3	和風茄子牛柳粒 🍗	SWK	K22	杞子豬肝浸菜苗	SLK
Diced Beef Tenderloin with Eggplant			Poached Veggies w/ Pork Liver in Soup		
K4	七彩土豆絲	SL	K23	啫啫豬潤排骨煎腸粉	SWK
Stir Fried Potato Threads			Sautéed Spare ribs & Pig Liver with Rice Rolls		
K5	口水雞 🍗	SWK	K24	乾扁四季豆	SWK
Chicken in Chili Oil Sauce			Fried Green Bean with Minced Pork		
K6	羅漢土素	SLK	K25	風沙雞中翼 (8只)	SLK
Pan Fried Buddha's Feast			Deep Fried Garlic Chicken Wings		
K7	豉油皇腸粉	SL	K26	椒鹽雞膝	SKK
Pan Fried Rice Rolls w/ Soy Sauce			Deep Fried Salt & Pepper Chicken Knee		
K8	黃金脆豆腐 🍗	SLK	K27	青瓜雲耳炒山藥	SLK
Deep Fried Tofu w/ Salt & Garlic			Sautéed Chinese Yam w/ Cucumber & Fungus		
K9	黑醋排骨	SWK			
Deep Fried Spare ribs with Balsamic Vinegar					
K10	乾炒南乳齋	SWK			
Stir Fried Buddha's Feast w/ Red Bean Paste					
K11	白灼田園時蔬 (芥蘭/菜心/生菜)	SLK			
Steamed Vegetables					
K12	涼拌生拆手撕雞 🍗	SWK			
Shredded Chicken with Jelly Fish (Cold)					
K13	XO醬炒蘿蔔糕	SLK			
Pan Fried Turnip Cake with XO Sauce					
K14	京蔥頭抽哈利拔	SKK			
Fried Halibut w/ Leek					
K15	酥炸金沙魚皮 🍗	SL			
Crispy Fish Skin w/ Salted Egg Yolk					
K16	香辣水煮魚 🍗	SKK			
Boiled Fish Fillet in Hot Chili Oil					
K17	麻辣鮮凍蝦	SWK			
Chilled Cold Spicy Shrimp					
K18	豬腳薑醋蛋	SKK			
Pork Hock in Vinegar and Ginger					
K19	豉椒炒大蜆	SWK			
Stir Fried Clams in Black Bean Sauce					

馳名燒臘

BBQ MEATS

例 半只 全只

脆皮燒腩仔	20.95	🍗		
Roasted Pork				
黑松露撈雞	N/A	28.95	55.95	
Truffle Chicken				
梅子燒鴨皇	15.95	23.95	39.95	
BBQ Duck				
豉油雞	14.95	22.95	38.95	
Soya Chicken				
招牌貴妃雞	14.95	22.95	38.95	
Chef Special Chicken				
蜜汁烤叉燒	16.95			
Honey BBQ Pork				
絲苗白飯 (1碗)		2.50		
Jasmine Rice (Bowl)				
齋湯河粉/米線 (1碗)		6.95		
Plain Soup Rice Noodle/ Rice Spaghetti				

