KWAN
at York Mills

Table No.: No. of People: After 4:30PM left 647-35	Table No.:	No. of People:	After 4:30PM	Tel: 647-352-0108
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#### 即蒸美點 / Steamed

XL	01	雲腿海鮮湯皇餃 Ham & Seafood Dumplings w/ Supreme Soup
L	02	君皇蝦餃皇 / HAR GOW Steamed Shrimp Dumplings w/ Bamboo Shoots 4pcs
L	03	魚子蝦燒賣 / SIU MAI Steamed Minced Pork Dumplings Mixed w/ Shrimp & Black Mushroom 4pcs
XL	04	海皇帶子餃 Steamed Seafood Dumplings w/ Scallop 3 pcs
L	05	波菜海鮮餃 Steamed Seafood Dumplings w/ Spinach 3pcs
L	06	三菇菜苗餃 - <b>v</b> Snowpea w/ Mushroom Dumpling 3 pcs - <b>v</b>
L	07	京滬小籠飽 / Steamed Shanghai Style Pork Dumplings 4 pcs
L	08	荷香珍珠雞 Sticky Rice wrapped in Lotus Leaf 3 pcs
М	09	豉汁蒸排骨 Spare Ribs w/ Black Bean Sauce
М	10	醬皇蒸鳳爪 Chicken Feet w/ House Sauce
М	11	鼎湖上素卷 - <b>v</b> / Braised Supreme vegetables w/ Fresh Bean Curd Sheet 3 pcs - <b>v</b>
S	12	鮮竹牛肉球 Steamed Beef Balls w/ Watercress 3 pcs
S	13	蠔皇叉燒飽 B.B.Q. Pork Bun 3 pcs
L	14	君皇金牌流沙飽 - <b>v</b> Steamed Egg Custard Bun 3 pcs - <b>v</b>

### 時日時菜 / Seasonal Vegetables

XL	01	蠔油菜芯 Chinese Green with Oyster Sauce
XL	02	蠔油白菜苗 Baby Bak Choy with Oyster Sauce
SP	03	蒜蓉炒菜芯 Stir Fried Chinese Green with Garlic
SP	04	蒜蓉炒白菜苗 Stir Fried Baby Bak Choy with Garlic
SP	05	蒜蓉炒四季豆 Stir Fried Green Bean with Garlic

#### 風味煎炸 / Pan & Deep Fried

XL	01	五香炸龍鬚 Deep Fried Squid Tentacles w/ Seasonal Salt
XL	02	美味蜜汁牛仔骨 Honey Glazed Beef Ribs
L	03	脆皮鮮蝦卷 Deep Fried Shrimp Rolls 4 pcs
М	04	香煎上素卷 - <b>v</b> Pan Fried Vegetable Rolls 3 pcs - <b>v</b>
XL	05	日式鰻魚紫菜卷 Tofu & EEL in Spicy Japanese Sauce 4 pcs
XL	06	椒鹽南瓜蕃薯 - V Deep Fried Pumpkin & Sweet Potato w/ Spicy Salt 6 pcs - V
М	07	金珠咸水角 Deep Fried Salty Dumplings with Chicken 4 pcs
М	08	雜菜春卷 - <b>v</b> Deep Fried Mixed Vegetable Spring Rolls 3 pcs - <b>v</b>
М	09	香煎臘味蘿白糕 Pan Fried Turnip Cake w/ Preserved Meat 3 pcs
L	10	韮菜煎蝦餅 Pan Fried Minced Shrimp Cake w/ Chive 3 pcs
XL	11	香芒沙律蝦筒 Crispy Shrimp Rolls w/ Mango Salad 3 pcs
XL	12	錦鹵炸雲吞 - <b>V</b> Deep Fried Wonton - <b>V</b>
L	13	七彩炸蝦片 Deep Fried Shrimp Chips
L	14	椒鹽脆豆腐 - <b>v</b> Deep Fried Tofu w/Spicy Salt - <b>v</b>
L	15	煎雞肉焗貼 Pot Sticker w/Chicken 3 pcs
L	16	煎豬肉焗貼 Pot Sticker w/Pork 3 pcs

# 精美煲仔飯 / Rice in Hot Pot

	SP	01	家鄉臘味煲仔飯 Preserved Meat & Rice in Hot Pot
	SP	02	攬菜肉餅煲仔飯 Olive / Minced Pork & Rice in Hot Pot

# 廚師介紹 / Chef's Picks

01	北京片皮鴨(一隻)生菜包炒鴨崧二度 Peking Duck (Whole) Served 2 Ways	\$48
02	菠蘿咕嚕肉 Sweet & Sour Pork with Pineapple	\$10
03	菠蘿咕嚕雞 Sweet & Sour Chicken with Pineapple	\$10
04	酸椒湯 - <b>v</b> Hot & Sour Soup - <b>v</b>	\$4
05	松靈雜菜炒飯 - V Truffles Fried Rice with Mixed Vegetable - V	\$10
06	楊州炒飯 Yeung Chow Fried Rice with Shrimps/Pork	\$10
07	鮮蝦炒銀針粉 Fried Silver Needle Noodle with Shrimps/Pork	\$10
08	芽菜仔炒麵 - <b>v</b> Bean Sprout Fried Noodle - <b>v</b>	SP
09	上湯雲吞 Shrimp Wonton in Soup 3 pcs	XL
10	上湯水餃 Dumpling in Soup 3 pcs	XL
11	生炒糯米飯 Stir Fried Sticky Rice w/ Preserved Meat	\$10
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#### 甜甜蜜蜜 / Dessert

L	01	擂沙湯丸 ★ Black Sesame Soft Ball 4 pcs ★
L	02	薑汁雙皮奶 Double-Layer Steamed Milk with Ginger
L	03	芝蔴煎堆 Deep Fried Sesame Balls 4 pcs
М	04	椰奶鴛鴦糕 Dual Soft Cakes with Coconut 4 pcs
М	05	香芒凍布甸 Mango Pudding