



kwan 君皇

DIM SUM + CHINESE CUISINE





DIM SUM 點心

HAR GOW

君皇鮮蝦餃 (4 pc) \$6

Steamed Shrimp Dumplings with Bamboo Shoots.

SIU MAI

魚子燒賣 (4 pc) \$6

Steamed Minced Pork Dumplings Mixed with Shrimp and Shiitake Mushroom.

SCALLOP DUMPLING

梅花帶子餃 (3 pc) \$7.5

Steamed Scallop Dumplings with Scallop, Shrimp & Water Chestnut, topped with Tobiko, Egg Yolk & Cabbage.

CHICKEN SUI MAI

乾蒸雞茸燒賣 (4 pc) \$6

CHA SUI BAO

蠔皇叉燒包 (3 pc) \$5

Classic Steamed BBQ Pork Buns.

DUCK MEAT DUMPLINGS

香茜火鴨餃 (3 pc) \$6

Steamed Duck Meat Dumplings with chives & assorted vegetables.

STEAMED VEGETABLE DUMPLINGS (3 pc)

皇子菰豆苗餃 \$6

STEAMED SHANGHAI STYLE PORK DUMPLINGS

上海小籠包 (4 pc) \$5

SOUP 湯

SEAFOOD PUMPKIN SOUP

海皇金瓜羹 \$8

Shrimp, scallops and pumpkin.

SHREDDED DUCK with ENOKI MUSHROOMS & CONPOY

瑤柱金菰鴨絲羹 \$6

Shredded duck, enoki mushrooms, conpoy and bamboo shoots.

NORTHERN CHINESE HOT & SOUR SOUP with SEAFOOD OR TOFU

酸辣湯 (海鮮/豆腐) ㉠ \$6

Fresh shrimp, scallops, bamboo shoots, tofu, black fungus and preserved vegetables.

WEST LAKE CHOWDER with MINCED BEEF

西湖牛肉羹 \$5

Chinese classic, with cilantro, minced beef and egg white.

WONTON SOUP

竹笙餛飩湯 \$6

Fresh shrimp wonton with bamboo pith in light broth.

CILANTRO GROUPEL BLACK EGG SOUP

香茜皮蛋班片湯 \$8

The classic, with cilantro, grouper filet, preserved eggs and ginger.

CREAMY CORN & CHICKEN SOUP

粟米忌廉雞茸羹 \$6

Sweet cream corn and minced chicken sprinkled with chopped cilantro.

SEAFOOD & TOFU SOUP

竹笙豆腐海皇羹 \$6

Shrimp, scallops, tofu and bamboo piths.

㉠ 辣 Spicy

花生 Peanut

APPETIZER
頭 盤

PEKING DUCK (Two Courses)
 京式片皮鴨 (兩吃) \$52

First Course:
 Crispy duck skin served on steamed sesame crepes with shredded scallion, cucumber and hoisin sauce.

Second Course:
 Lettuce Wrap with wok-seared minced duck, assorted vegetables, and crispy noodles served with lettuce cups.

Extra order of Steamed Crepes (6 pc) \$5

DEEP FRIED TRUFFLE SPRING ROLLS
 脆炸松露雜菌春卷 (2 pc) \$6
 Filled with mixed mushrooms and truffle.

DEEP-FRIED SQUID TENTACLES with SEASONED SALT
 五香炸龍鬚 \$8

SALT & PEPPER SHIITAKE MUSHROOM
 椒鹽素鱈 \$8

Tender strips of shiitake mushroom lightly tossed with a mix of salt and pepper.

MOOSHU (Choice of Beef, Chicken, Pork or Tofu)
 木須 (牛肉、雞肉、豬肉、炸豆腐) \$25

Wok-fried with mixed vegetables and served with steamed sesame crepes and hoisin sauce.



Chinese Broccoli with Ginger

VEGETABLES & TOFU
蔬 菜 / 豆 腐

CHINESE BROCCOLI with GINGER
 薑汁炒芥蘭 \$18
 Cantonese style with white wine and ginger sauce.

YELLOW CURRY with TOFU
 咖哩豆腐素菜 \$16
 Fried tofu with bell peppers, zucchini and potato in yellow curry sauce.

BABY BOK CHOY with GARLIC
 蒜茸白菜苗 \$16
 Stir-fried baby Bok choy with minced garlic.

BRAISED TOFU with ASSORTED MUSHROOM
 野菌紅燒豆腐煲 \$20
 Braised tofu with mushroom and vegetables in soya sauce, served in a sizzling hot pot.

SNOW PEA LEAVES with SHIMEJI MUSHROOM
 松茸菌扒豆苗 \$25
 Stir-fried snow pea leaves with ginger and white wine, topped with soya braised shimeji mushrooms.

GREEN BEAN with HOUSE BEAN SAUCE
 醬燒四季豆 \$15
 Green bean, mushroom, garlic with bean sauce.

SPICY EGGPLANT & TOFU
 魚香茄子燒豆腐 \$16
 Chinese eggplant and tofu are tossed in a spicy vegetarian sauce with chili paste.

STIR-FRIED ASSORTED SEASONAL VEGETABLES
 清炒時令雜菜 \$16

MA PO TOFU
 麻婆豆腐 \$16
 Silken tofu tossed in a vegetarian sauce with ginger and chili paste.

BRAISED EGGPLANT with ENOKI & MAITAKE MUSHROOM
 雙菇燒茄子 \$18

 辣 Spicy

 花生 Peanut

SEAFOOD
海鮮

GROUPEL FILLET COOKED
TWO WAYS

金銀斑球 \$39

First Way:
Lightly battered tossed in sweet and sour sauce and sprinkled with pint nuts.

Second Course:
Stir-fried with truffle atop a bed of vegetables.

FRESH SCALLOPS with
PINE NUTS & CONPOY

貳鬆炒帶子🥜 \$25

Scallops stir-fried in a light ginger garlic white wine sauce, topped with pine nuts and crunchy conpoy.

FRESH SCALLOPS in
HOT POT

黑椒野菌帶子煲 \$28

Stir-fried scallops and mushroom with black pepper sauce served in a sizzling hot pot.

COD with SOYA,
SCALLIONS & GARLIC

香蔥燒汁銀雪魚 \$33

Lightly battered to absorb the fragrant soya sauce.



Chili Garlic Prawns

CHILI GARLIC PRAWNS

大千香辣蝦球🔪 \$21

Lightly battered and tossed in a sweet and tangy sauce with chili pepper and sliced garlic.

SWEET & SOUR PRAWNS

咕嚕大蝦球 \$21

Lightly battered and tossed in the traditional sweet and sour sauce with bell peppers.

SWEET & SOUR
GROUPEL FILLETS

松仁咕嚕石斑塊🥜 \$23

Sliced grouper, lightly battered tossed in the traditional sweet and sour sauce then sprinkled with pine nuts.

GROUPEL FILLET with
KWAN'S HOUSE MADE
XO SAUCE

XO醬炒斑球🔪 \$28

Stir-fried grouper fillet with ginger and XO sauce served on a bed of seasonal vegetables.

GROUPEL with SHIMEJI &
CHINESE BROCCOLI

芥蘭松茸炒班球 \$28

Stir-fried grouper fillet and Shimeji mushrooms served atop bed of Chinese broccoli.

SHRIMP with
LOBSTER SAUCE

台山蝦龍糊 \$21

Our version of the classic with a garlic white wine sauce served with Chinese black bean, minced chicken, scallions and egg.



Shrimp with Lobster sauce

LIVE SEAFOOD:
LOBSTER, CRAB,
GREEN BASS

海鮮：龍蝦、螃蟹、鱸魚

Seasonal - please order in advance.



Grouper Fillet with
Kwan's House Made XO Sauce

🔪 辣 Spicy

🥜 花生 Peanut



Chicken with
Black Bean Sauce

POULTRY

雞 / 鴨

CRISPY SESAME CHICKEN
脆炸芝麻雞 \$15
Tender sliced chicken breast lightly battered and stir fried with a honey soya sauce, then sprinkled with white sesame.

CHIU CHOW STYLE CHICKEN with BASIL LEAVES
潮式川椒雞片🔥 \$18
Stir-fried sliced chicken breast with Chiu Chow style peppercorn sauce. We can adjust the spiciness for you.

SWEET & SOUR CHICKEN
菠蘿咕嚕雞 \$16
Lightly battered chicken breast stir-fried with bell peppers and pineapple in a sweet and sour sauce.

TRADITIONAL LEMON CHICKEN
西檸雞 \$16
Lightly battered chicken breast served with a side of tart citrus sauce.

STIR-FRIED CHICKEN with SEASONAL VEGETABLES
時蔬炒雞片 \$18
Sliced chicken breast stir-fried with seasonal vegetables.

KUNG PAO CHICKEN with CASHEW
宮保雞丁🥜 \$18
Chicken breast stir-fried with zucchini, celery, bell peppers and scallions served with cashew.

CHICKEN with BLACK BEAN SAUCE
乾蔥豆豉雞片 \$18
Sliced chicken breast, shallots, shiitake mushrooms, bell pepper, garlic tossed in Chinese black bean sauce.

TAIWANESE THREE CUPS CHICKEN
三杯雞片煲 \$18
A traditional Taiwanese chicken dish, sliced chicken breast with ginger, basil, scallion and garlic.

YELLOW CURRY with CHICKEN
咖哩雞片 \$18
Sliced chicken breast with bell peppers, zucchini and potato in yellow curry sauce.

🔥 辣 Spicy

🥜 花生 Peanut

BEEF & PORK

豬 / 牛

BEEF TENDERLOIN with SWEET SOYA & MUSTARD
芥末瑞士汁牛柳 \$22
Pan-seared beef coated with soya sauce and grainy mustard.

SWEET & SOUR PORK
菠蘿咕嚕肉 \$16
Lightly battered pork stir-fried with bell peppers and pineapple in a sweet & sour sauce.

BEEF & MUSHROOM in SIZZLING HOT POT
珍珠菌蔥爆牛肉煲 \$18
Stir-fried with scallions, shallots, garlic in oyster sauce.

CHIU CHOW STYLE BEEF with BASIL
潮式川椒牛肉🔥 \$18
Tender marinated flank steak stir-fried with Chiu Chow style peppercorn sauce. We can adjust the spiciness for you.

KUNG PAO BEEF with CASHEW
宮保牛肉🥜 \$18
Stir-fried beef with zucchini, celery, bell peppers and scallions served with cashew.

PORK CHOP with LEMON SAUCE
香檸骨 \$18
Stir-fried pork chop pieces with lemon sauce.

PORK CHOP with SALT & PEPPER
椒鹽肉排 \$18
Stir-fried pork chop pieces with our house special spice.

YELLOW CURRY with BEEF
咖哩牛肉 \$18
Tender beef with bell peppers, zucchini and potato in yellow curry sauce.

BEEF TENDERLOIN with CASHEW & CHILI
燒汁腰果牛柳粒🥜 \$20
Stir-fried beef tenderloin pieces with honey soya sauce with celery, pepper, zucchini and cashew.

TENDER PORK BELLY with STEAMED BUNS
梅子東坡肉 \$20
Tender pieces of pork belly served perfectly with our Chinese steamed buns, Northern Chinese style.



Sweet & Sour Pork

RICE & NOODLES
飯 / 麵

XO SEAFOOD FRIED RICE

XO醬海鮮炒飯 \$18

Wok-fried rice with Kwan's House-Made XO sauce, with shrimp and scallops.

TRUFFLE FRIED RICE with ASSORTED VEGETABLES

黑松露雜菜炒飯 \$15

Wok-fried rice with truffle oil, truffle and assorted vegetables.

CONPOY, EGG WHITE & GINGER FRIED RICE

瑤柱薑米蛋白菜粒炒飯 \$18

Wok-fried rice with dried scallops, egg white and ginger.

TAIWANESE VERMICELLI

鮮蝦腿絲新竹米 \$16

Stir-fried Taiwanese vermicelli with fresh shrimp, bean sprouts, celery, carrots and shredded cured ham.

SZECHUAN CHICKEN FRIED RICE

川椒雞炒飯 \$14

Wok-fried rice with chicken, onion and Szechuan spice.

E-FU NOODLES with CRAB MEAT

蟹肉乾燒伊麵 \$18

Stir-fried E-Fu noodles with crab meat, mushrooms, shredded carrots and snap peas.

PAN SEARED NOODLES with SEAFOOD

海鮮雙麵黃 \$18

Noodles with grouper, prawns and scallop.

CHICKEN YA-CA MEIN

蒜香雜菜雞絲炒一家麵 \$14

Stir-fried Chinese style noodles with shredded chicken, celery, carrots, cucumber, mushrooms and garlic.

Truffle Fried Rice with Assorted Vegetables



Cantonese Chow Mein

CANTONESE CHOW MEIN

廣東炒麵 \$18

Pan seared noodles with seafood, chicken, beef, pork mushrooms and vegetables tossed in a dark soy sauce.

SINGAPORE FRIED VERMICELLI

星州炒米粉 \$16

Stir-fried vermicelli with shrimp, pork, egg and shredded vegetables in a curry flavoured sauce.

PAN SEARED NOODLES with the choice of BEEF, CHICKEN or MUSHROOM

野菌(牛肉/雞肉/雜菜)雙麵黃 \$16

Choice of beef, chicken or vegetables served with mushroom atop a bed of crispy pan seared noodles.



辣 Spicy



花生 Peanut

GLUTEN-FREE

不含麩質

We offer a variety of items that are naturally **GLUTEN-FREE.**

“Gluten-Free” designations are based on information provided by our ingredient suppliers.

Warning: normal kitchen operations involve shared cooking and preparation areas. Therefore we are unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities.

MAIN DISH 主 菜

CHINESE BROCCOLI with GINGER

薑汁炒芥蘭

\$18

Cantonese style with white wine and ginger sauce.

BABY BOK CHOY with GARLIC

蒜茸白菜苗

\$16

Stir-fried baby Bok choy with minced garlic.

SNOW PEA LEAVES with SHIMEJI MUSHROOM

松茸菌扒豆苗

\$25

Stir-fried snow pea leaves with ginger and white wine, topped with soya braised shimeji mushrooms.

STIR-FRIED ASSORTED SEASONAL VEGETABLES

清炒時令雜菜

\$16

STIR-FRIED CHICKEN with SEASONAL VEGETABLES

時蔬炒雞片

\$18

Sliced chicken breast stir-fried with seasonal vegetables.

STIR-FRIED PRAWNS with SEASONAL VEGETABLES

蝦球炒時蔬

\$23

Stir-fried prawns with seasonal vegetables.

FRESH SCALLOPS with PINE NUTS & CONPOY

貳鬆炒帶子

\$25

Scallops stir-fried in a light ginger garlic white wine sauce, topped with pine nuts and crunchy conpoy.

GROUPEL with SHIMEJI & CHINESE BROCCOLI

芥蘭松茸炒班球

\$28

Stir-fried grouper fillet and Shimeji mushrooms served atop a bed of Chinese broccoli.

STIR-FRIED BEEF with SEASONAL VEGETABLES

時蔬炒牛肉

\$18

Sliced tender beef stir-fried with seasonal vegetables.

CHINESE BROCCOLI with BEEF

芥蘭炒牛肉

\$22

BABY BOK CHOY with CHICKEN

蒜茸白菜苗炒雞片

\$20

Sliced chicken breast stir-fried with baby bok choy & garlic.

🔥 辣 Spicy

🌿 素 Vegetarian

🥜 花生 Peanut

Snow Pea Leaves with Shimeji Mushroom

SOUP 湯

SEAFOOD PUMPKIN SOUP

海皇金瓜羹

\$8

Shrimp, scallops and pumpkin

SEAFOOD & TOFU SOUP

竹笙豆腐海皇羹

\$6

Shrimp, scallops, tofu and bamboo pith.

CREAMY CORN & CHICKEN SOUP

粟米忌廉雞茸羹

\$6

Sweet cream corn and minced chicken sprinkled with chopped cilantro.

RICE & NOODLES 飯 / 麵

SEAFOOD FRIED RICE

海鮮炒飯

\$18

Wok-fried rice with shrimp and scallops.

CONPOY, EGG WHITE & GINGER FRIED RICE

瑤柱薑米蛋白菜粒炒飯

\$18

Wok-fried rice with dried scallops, egg white and ginger.

SZECHUAN CHICKEN FRIED RICE

川椒雞炒飯

\$14

Wok-fried rice with chicken, onion and Szechuan spice.

TAIWANESE VERMICELLI

鮮蝦腿絲新竹米

\$16

Stir-fried Taiwanese vermicelli with fresh shrimp, bean sprouts, celery, carrots and shredded cured ham.

SINGAPORE FRIED VERMICELLI

星州炒米粉

\$16

Stir-fried vermicelli with shrimp, pork, egg and shredded vegetables in a curry flavoured sauce.

PAN SEARED NOODLES with MUSHROOM & SEASONAL VEGETABLES

野菌雜菜雙麵黃

\$16

Mushroom and seasonal vegetables served atop a bed of crispy pan seared noodles.

DESSERT
甜品

DEEP FRIED BANANA
炸香蕉 \$6

CHILLED MANGO
PUDDING
香芒布甸 \$5

CHILLED COCONUT
PUDDING
椰汁糕 \$5

STEAMED GOLDEN
LAVA BUNS
黃金流沙包 (3 pc) \$5



Before placing your order, please inform your server if a person in your party has a food allergy. Additionally, if a person in your party has a special dietary need (e.g. gluten intolerance), please inform your server at the beginning of your visit. We will do our best to accommodate your needs. Please be aware that our restaurant uses ingredients that contains ingredients including **peanuts**, **tree nuts**, eggs, fish, shellfish, milk, soy and wheat.

如閣下對某些食物過敏，請在下單時通知我們的服務員。此外，如閣下有其他特殊的飲食需求（如麵筋過敏等），請在下單時通知我們的服務員。我們會盡最大努力滿足您的需求。請注意，我們的餐廳使用含有主要的過敏原成分之材料（**花生**、**堅果**、蛋、魚、貝類、牛奶、大豆和小麥）。

 **KwanDimsumCuisine**

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kwandimsum.ca