

精緻前菜

appetizers

老陳醋花生拍青瓜 \$ 16.⁸⁰
Marinated Cucumber & Peanut in Sweetened Vinegar

秘醬秋葵伴海參 \$ 22.⁸⁰
Marinated Sea Cucumber & Okra

鮮菓大拌菜 \$ 21.⁸⁰
Seasonal Fruit Salad

XO虎皮尖椒 \$ 19.⁸⁰
Braised Green Chili in X.O. Sauce

重慶口水雞 / 椒麻雞 \$ 19.⁸⁰
Marinated Chicken in Sichuan Spicy Sauce / Pepper Spicy Sauce

南乳脆炸雞膝 \$ 21.⁸⁰
Deep Fried Chicken Joints with Fermented Beancurd

一口酥七味豆腐粒 \$ 21.⁸⁰
Deep Fried Diced Tofu with Seven-Flavour Chili Pepper

蒜泥海蜇花拍黃瓜 \$ 19.⁸⁰
Marinated Jelly Fish & Cucumber w/ Minced Garlic

流星百花釀蟹鉗 \$ 11.⁸⁰ / 隻 (兩隻起)
Deep Fried Crab Claw with Minced Shrimp Paste (min. 2 orders)

澳門葡汁焗響螺 \$ 12.⁸⁰ / 隻 (兩隻起)
Baked Minced Conch in Portuguese Sauce (min. 2 orders)





鴻運乳豬全體 預訂
Roasted Whole Suckling Pig (Order in Advance)

順峰海龍皇大拼盤
Shun Feng Supreme Platter (Order in Advance)

半例 \$ 88 二至四位用

例 \$ 168 六至八位用

順峰總會大拼盤
Shun Feng Deluxe Platter (Order in Advance)

半例 \$ 68 二至四位用

例 \$ 128 六至八位用

生拆蟹肉金盞 \$ 6.⁸⁰ /位, 兩位起
Fresh Crab Meat Pastry (per order, min. 2 orders)

川天椒鳳爪 \$ 19.⁸⁰
Marinated Chicken Feet with Chili

爽脆醬蘿蔔 \$ 13.⁸⁰
Marinated Turnip



海鮮

seafood

青芥太子龍蝦拼羊架

*Prince Lobster (Half) & Lamb Rack
with Wasabi Cream Sauce*

每位 \$ 39.⁸⁰ 每兩位起
Per Person Min. 2 Orders



深海 Live 傲遊 Seafood



皇帝蟹 · BC蟹 · 波士頓龍蝦
King Crab · BC Crab · Boston Lobster

時價
Market Price

蒜蓉蒸 · 清蒸 · 花雕蛋白蒸 +\$20 · 青芥末焗 +\$18
Steamed with Minced Garlic / Steamed / Steamed with Huadiao Wine & Egg White +\$20 / Baked with Wasabi Mayo +\$18

避風塘 +\$15 · 金沙 +\$18 · 香辣 +\$18 · 椒鹽 · 薑蔥 · 濃湯灼 +\$20
Deep Fried Garlic & Chili +\$15 / Salted Egg Yolk +\$18 / Chili +\$18 / Spicy Salt / Ginger & Green Onion / Poached with Consommé +\$20

棠蔴頭柚 · 過橋龍蝦湯 +\$35 · 肉餅蒸或五花肉蒸 +\$32
Scallion & Soy Sauce / Poached with Lobster Broth / Steamed with Minced Pork Cake +\$32

* 二食 · 三食 · 四食另外收費 Additional Charge for Extra Course(s)





象拔蚌 · 斑點蝦 Geoduck Spot Prawn

時價
Market Price

刺身 + \$5 / 白灼 + 油爆 + \$25 / 椒鹽 · 避風塘 + \$15 / 滾湯 + \$20

豉椒炒 · 蒜香鹽焗 + \$15 / 火爆 + \$20 / 過橋龍蝦湯 + \$35 / 黑松露蛋白炒 (象拔) + \$35 / 黑松露 (象拔) + \$20

雙椒蒸 + \$15 / 蒜頭雙椒焗 + \$35 / 香茅焗 + \$25 / 私房蒸 + \$20 / 酸菜 + \$28 / 糖水/上湯 + \$18

Sashimi + \$5 / Poached / Sautéed + \$25 / Spicy Salt / Deep Fried Garlic & Chili + \$15 / In Soup + \$20 /

Black Bean Sauce / Baked with Salt + \$10 / Chili & Vegetable + \$15 / Poached with Lobster Broth + \$35 / Stir Fry Egg White w/ Black Truffle (Geoduck ONLY) + \$35 / w/ Black Truffle Sauce + \$20

Steamed w/ Two Kinds of Chili + \$15 / Baked w/ Two Kinds of Chili & Garlic + \$35 / Baked w/ Lemon Grass + \$25 / Steamed w/ Secret Recipe + \$20 /

Poached w/ Pickled Cabbage + \$28 / Poached w/ Congee OR Consommé + \$18



石斑魚 Grouper

筍殼魚 · 石崇魚 Marble Goby Scorpion Fish

時價
Market Price

清蒸 · 白灼 · 油爆 + \$25 / 椒鹽 · 避風塘 + \$15 / 芥菜豆腐滾湯 (例) + \$20 起

豉椒炒 · 火爆 + \$20 / 過橋龍蝦湯 + \$35 / 雙椒蒸 + \$15 / 蒜頭雙椒焗 + \$35 /

豉汁尖椒炒 + \$20 / 香茅焗 + \$25 / 私房蒸 + \$20 / 酸菜 + \$28 / 糖水/上湯 + \$18

Steamed / Poached / Sautéed + \$25 / Spicy Salt / Deep Fried Garlic & Chili + \$15 / with Green Mustard & Tofu In Soup + \$20 up

Black Bean Sauce / Chili & Vegetable + \$15 / Poached with Lobster Broth + \$35 / Steamed w/ Two Kinds of Chili + \$15 / Baked w/ Two Kinds of Chili & Garlic + \$35 /

Stir Fry w/ Chili in Black Bean Sauce + \$20 / Baked w/ Lemon Grass + \$25 / Steamed w/ Secret Recipe + \$20 / Poached w/ Pickled Cabbage + \$28 / Poached w/ Congee OR Consommé + \$18



如對任何食品過敏，請於落單時通知服務員 If you are allergic to any food, please inform the server when placing your order

鮑參翅肚

紅燒蝦子大烏參

Braised Sea Cucumber with Shrimp Roe

預訂·時價

京蔥蹄筋海參煲

Braised Sea Cucumber & Beef Tendon with Scallion Casserole

\$ 88.⁸⁰

黑松露唐芹蔥度堂炒花膠

Sautéed Fish Maw with Chinese Celery in Black Truffle Sauce

三頭 \$ 638 · 三頭半 \$ 538 · 四頭 \$ 438

原隻鮑汁扣大花膠

Braised Fish Maw with Abalone Sauce (Order In Advance)

二頭 \$ 698 · 三頭 \$ 598 · 三頭半 \$ 498 · 四頭 \$ 398 · 四頭半 \$ 298

鮑汁臻品佛跳牆

Buddha's Temptation

\$ 168 /位





鮑汁扣關東遼參鵝掌 \$ 56.⁸⁰ /位 Per Person
Braised Japanese Sea Cucumber & Goose Web in Abalone Sauce

雞汁原隻澳洲青邊鮑魚 時價/位
Braised Australian Abalone 二頭・三頭・四頭

花膠花菇鵝掌煲 \$ 69.⁸⁰
Dried Fish Maw, Goose Web & Chinese Mushroom Casserole

XO干貝醬爆玉藕海參條 \$ 69.⁸⁰
Sautéed Shredded Sea Cucumber & Lotus Root in X.O. Sauce

鴛鴦蠔菇生菜包 \$ 59.⁸⁰
Sautéed Minced Fresh & Dried Oyster (With Lettuce)

發菜蒜子瑤柱甫 (十粒) \$ 69.⁸⁰
Braised Dried Scallop (10) with Whole Garlic & Black Moss





金酸湯滿貝勒肥牛
Fatty Beef Slices in Sour & Spicy Soup

\$ 69.⁸⁰



川味水煮安格斯厚切牛片
Fatty Angus Beef Slices in Sichuan Spicy Soup

\$ 148

京蔥黑蒜爆粒粒牛
Sautéed Diced Beef with Scallion & Black Garlic

\$ 56.⁸⁰

牛肉
beef





青檸岩鹽堂煎A5松阪和牛 \$ 148 (8 oz.)
Pan Seared A5 Wagyu Beef Serve with Lime & Rock Salt

燒汁蘆筍爆炒A5松阪和牛粒 \$ 168 (8 oz.)
Sautéed Diced A5 Wagyu Beef Tenderloin with Asparagus

碳火慢煮原條牛肋骨 \$ 69.⁸⁰
Grilled Whole Beef Rib

花椒澳帶雪花肥牛粒 \$ 69.⁸⁰
Sautéed Diced Beef Tenderloin & Scallops with Sichuan Pepper



羊肉

Lamb

威爾斯鹽沼羊架件

Grilled Lamb Racks

蒜汁黑椒 / 香草孜然

Garlic & Black Pepper / Herb & Cumin

六件 \$ 59.⁸⁰
6 Pieces

十件 \$ 98.⁸⁰
10 Pieces





金絲鳳梨脆皮咕嚕肉
Sweet & Sour Pork with Pineapple
\$ 39.⁸⁰



虎皮尖椒紅燒肉
Braised Abalone with Pork Belly Cubes
\$ 39.⁸⁰

荷塘馬蹄馬友蒸手剝肉餅
Steamed Chopped Minced Pork with Water Chestnut & Salted Fish
\$ 46.⁸⁰

豬肉

pork

鳳 • 鵩

chicken & squab



爆汁脆皮乳鵩
Deep Fried Squab

時價 (隻)

脆皮吊燒雞
Deep Fried Crispy Skin Chicken

\$ 69.⁸⁰ (隻)

棟篤燒雞 需時30分鐘
Shun Feng Roasted Chicken (Approx. 30 mins)

\$ 79.⁸⁰ (隻)

古法焗鹽焗雞 需時45分鐘
Baked Salted Chicken (Approx. 45 mins)

\$ 88.⁸⁰ (隻)

椰青水生蠔浸土雞
Poached Chicken & Oysters in Coconut Water

\$ 88.⁸⁰ (半隻)

老廣腊味生炒龍崗雞
Stir Fry Chicken with Preserved Meat

\$ 39.⁸⁰ (例)

黃飛鴻花生辣子雞
Stir Fry Chicken with Spicy Peanuts

\$ 39.⁸⁰ (例)

窩燒釀糯米雞 預訂
Crispy Boneless Chicken with Sticky Rice - Order in advance

\$ 88.⁸⁰ (隻)

片皮鴨二食 預訂
Signature Peking Duck - 2 Courses

\$ 138.⁸⁰

一食 : 脆片鴨配薄餅15塊

二食 : 鴨滋生菜包 / 尖椒炒鴨片 /

任選一款

椒鹽鴨架

1 st Course Crispy Skin Wrap (15 pcs of crêpe included)
2 nd Course Choice of Minced Duck Lettuce Wrap /
Duck Slices with Green Chili /
Duck Rack with Spicy Salt

蔬菜 • vegetable

辣炒韭菜花土雞蛋 \$36.⁸⁰
Stir Fry Chive Flower & Scramble Egg in Chili Hot Sauce

攪菜銀魚仔蒸勝瓜 (時令) \$36.⁸⁰
Steamed Luaff with Olive & Anchovies (Seasonal)

蘭度炒黃榆鮮菌 \$39.⁸⁰
Sautéed Sliced Gai Lan with Yellow Fungus & Mushroom

鮑汁蝦子雜菌扒柚皮 \$38.⁸⁰
Braised Pomelo Peel with Mixed Mushroom & Shrimp Roe

三層火腩煲十月芥 \$38.⁸⁰
Roasted Pork & Mustard Green Casserole

南澳鹹蝦醬啫唐生菜 \$34.⁸⁰
Sautéed Chinese Lettuce w/ Shrimp Paste

蟹粉豆腐燴海參 \$39.⁸⁰
Braised Sea Cucumber w/ Crab Carol & Tofu

鮮茄煮台灣椰菜花 \$36.⁸⁰
Sautéed Cauliflower with Fresh Tomatoes

千層腩肉川炒椰菜梗 \$39.⁸⁰
Sautéed Pork Belly Slices with Cauliflower

懷舊豬油渣炒油菜心 \$33.⁸⁰
Stir Fry Choy Sum with Crispy Lard Dreg

椰青水浸豌豆苗 \$38.⁸⁰
Poached Pea-Tip Leaves in Coconut Water

各類田園有機蔬菜 \$31.⁸⁰ 起 / up
Sautéed Seasonal Organic Green

豆苗 / 芥蘭 / 珍珠豆苗 / 油菜芯 / 芥菜膽 / 茼蒿 / 蓮藕 / 唐生菜 / 綠瓜
另加肉類 \$15 起另加海鮮 \$20 起



五谷·道場 *noodle & rice*

原隻鮮鳳梨海皇炒飯 \$46.⁸⁰
Assorted Seafood Fried Rice in Whole Pineapple

鵝肝肥叉蔥花炒飯 \$49.⁸⁰
Foie Gras & BBQ Pork with Green Onion Fried Rice

十足瑤柱蛋白炒飯 \$38.⁸⁰
Dried Scallop & Egg White Fried Rice

瑤柱桂花蟹肉新竹粉 \$49.⁸⁰
Dried Scallop & Crab Meat with Egg Fried Vermicelli

鮑汁珍菌炆伊麵 \$32.⁸⁰
Braised E-Fu Noodle with Mushroom in Abalone Sauce

原煲油鴨臘味飯 (4-5位用) \$69.⁸⁰
Preserved Duck & Meat Rice Casserole

薑茸油鹽煲仔飯 (4-5位用) \$32.⁸⁰
Ginger & Onion Salty Oil Rice Casserole

薑蔥撈粗生麵 \$29.⁸⁰
Thick Noodle with Green Onion & Ginger

香煎菜肉餃子 (一打) \$18.⁸⁰
Pan Seared Pork & Green Dumpling (12 pcs)

蒸/炸小饅頭 (一打) \$11.⁸⁰
Steamed / Deep Fried Little Buns (6 pcs)



原隻花膠豪客炒飯

Shen Fang Fried Rice with Whole Dried Fish Maw

\$ 168





蒜頭尖椒爆桂花蚌

\$ 89.⁸⁰

Stir Fry Sea Cucumber Muscle
with Minced Garlic & Green Chili

XO醬南荻筍澳帶桂花蚌

\$ 79.⁸⁰

Stir Fry Sea Cucumber Muscle
with Scallop & Asparagus in X.O. Sauce



高山野蕮白唐芹炒珊瑚蚌

\$ 89.⁸⁰

Sautéed Sea Cucumber Muscle
with Spring Onion & Chinese Celery

巴蜀海參毛血旺

\$ 98.⁸⁰

Sea Cucumber & Blood Curd in Chili Sauce



黑松露真菌炒鮮帆立貝

\$ 69.⁸⁰

Sautéed Australia Scallops with Wild Mushroom
in Black Truffle Sauce

大澳蝦醬鮮鮑啫椰花菜

\$ 39.⁸⁰

Abalone with Taiwanese Cauliflower in Casserole

金盞沙律青芥大蝦球

\$ 38.⁸⁰

Sautéed Prawns in Wasabi Salad Sauce

法式吐司鵝肝煎大玉帶

每位 \$ 36.⁸⁰

Pan Seared Foie Gra & Scallop
on Toast

Per Person
min. 2 orders



湯

•
soup



功夫茶壺燉湯
Double Boiled Shun Feng
Signature Kung Fu Soup
\$ 29.⁸⁰



海玉竹花膠螺頭燉竹絲雞 \$ 88.⁸⁰ (例)
Double Boiled Silky Chicken \$ 148.⁸⁰ (中)
with Conch & Dried Fish Maw

霍山石斛燉水鴨瘦肉 \$ 98.⁸⁰ (例)
Double Boiled Teal \$ 158.⁸⁰ (中)
with Pork & Dendrobium

20 年陳皮黑蒜燉老鴿湯 預訂 \$ 198.⁸⁰ (大)
Double Boiled Squab
with 20 Years Tangerine Peel & Black Garlic

西洋菜陳腎不見天 預訂 \$ 198.⁸⁰ (大)
Double Boiled Pork Shoulder Flap
with Dried Gizzard & Watercress

杏汁菜膽燉白肺湯 預訂 \$ 198.⁸⁰ (大)
Double Boiled Pork Lung & Bok Choy
with Grinded Almond Juice

原盅椰青螺頭燉竹絲雞 預訂 \$ 39.⁸⁰ /位
Double Boiled Silky Chicken & Conch
in Whole Coconut

濃雞汁燴官燕羹
*Braised Swallow's Nest
with Thick Chicken Broth*

\$ 69.⁸⁰ 位
Per Person

吉林野生雪蛤海皇羹
*Assorted Seafood
& Hasma Chowder*

\$ 19.⁸⁰ 位
Per Person
兩位起 min. 2 orders

\$ 49.⁸⁰ 例
Regular

濃湯花膠干貝絲羹
*Shredded Fish Maw
& Dried Scallop Chowder*

\$ 23.⁸⁰ 位
Per Person
兩位起 min. 2 orders

\$ 69.⁸⁰ 例
Regular

生拆蟹肉魚肚羹
*Fresh Crab Meat
& Fish Maw Chowder*

\$ 16.⁸⁰ 位
Per Person
兩位起 min. 2 orders

\$ 39.⁸⁰ 例
Regular



紅燒鮮蟹肉燴官燕
Braised Swallow's Nest with Fresh Crab Meat

\$ 69.⁸⁰ 位
Per Person

甜品 • dessert



紅蓮桂圓燉桃膠
Double Boiled Peach Gum
with Dried Longan & Dates

\$ 29.⁸⁰ 位
Per Person

生磨杏仁茶湯丸
Sweetened Almond Soup Dessert
Rice Balls

\$ 11.⁸⁰ 位
Per Person

酥皮焗布甸
Baked Puding with Pastry

\$ 29.⁸⁰ 預訂
order in advance

純手工冰花燉官燕
Double Boiled Swallow's Nest
with Rock Sugar

\$ 65.⁸⁰ 位
Per Person

石蜂糖杏汁燉官燕
Double Boiled Swallow's Nest
with Sweetened Almond Soup

\$ 68.⁸⁰ 位
Per Person

水牛奶燉厚花膠
Double Boiled Dried Fish Maw
with Milk

\$ 69.⁸⁰ 位
Per Person

琥珀老冰糖丹棗燉雪蛤
Double Boiled Hasma
with Red Dates & Rock Sugar

\$ 39.⁸⁰ 位
Per Person

牛乳椰汁燉雪蛤
Double Boiled Hasma
with Milk & Coconut Milk

\$ 39.⁸⁰ 位
Per Person

萬壽果燉官燕 (預訂)
Double Boiled Swallow's Nest
with Papaya (order in advance)

\$ 79.⁸⁰ 位
Per Person



撈起官燕
(足六兩)

椰汁 / 杏汁 / 冰糖

Swallow's Nest

with Coconut Juice / Sweetened Almond Soup / Rock Sugar Syrup

\$ 198



牛油果奶昔燕窩
*Sweetened Swallow's Nest
with Avocado Milkshake*

\$49.⁸⁰ 位 Per Person
兩位起 min. 2 orders



四人至尊套餐\$398

牛油果沙律

Avocado Salad

花膠功夫燉湯 (位上)

Signature Double Boiled Soup w/ Dried Fish Maw

紐西蘭雙羊架拼半邊太子龍蝦 (位上)

Half Prince Lobster w/ Lamb Rack (2)

濃湯鮮百合豆苗

Poached Lily Bulb & Pea Tip Leaves in Thick Soup

明爐焗棟篤雞

Deep Fried Free-Range Chicken

安格斯和牛粒鵝肝炒飯

Diced Angus Beef & Foie Gras Fried Rice

手磨杏仁茶拼黃金片

Sweeten Grinded Almond Dessert & Golden Crisp

順峰海鮮酒家
Shun Fong Seafood Restaurant
604.304.6088



六人至尊套餐\$498

至尊滋補燉湯

Signature Double Boiled Soup

美極京蔥頂槓大龍蝦

Sautéed Lobster w/ Leek in Maggi Sauce

鮑汁柚皮扣鵝掌

Braised Goose Web & Pomelo Peel in Abalone Sauce

慢燜原條牛肋皇

Slow Cook Angus Beef Rib

脆皮吊燒雞

Crispy Skin Chicken

鮮蟹肉竹筍扒豆苗

Crab Meat w/ Bamboo Flute & Pea Tip Leaves

干貝金釀玉炒飯

Conpoy Fried Rice

手磨杏仁茶拼黃金片

Sweeten Grinded Almond Dessert & Golden Crisp

四人饗宴套餐\$778

生拆蟹肉盞

Fresh Crab Meat Pastries

十秒雞油桂花蚌

Sautéed Sea Cucumber Muscle

濃湯花膠燴燕窩

Braised Bird's Nest w/ Fish Maw in Thick Soup

脆皮生炸半邊鵝

Deep Fried Squab - Half (4)

堂煮苗皇三頭青邊鮑魚

Braised Abalone w/ Pea Tip Leaves

或兩頭半青邊鮑魚+\$20/隻

OR Braised Large Abalone w/ Pea Tip Leaves (+\$20)

生拆蟹肉桂花新竹米粉

Stir Fried Vermicelli w/ Fresh Crab Meat

桃膠蛋白杏仁茶拼焦糖馬拉糕

Sweeten Grinded Almond Dessert w/ Peach Gum & Egg White, Brown Sugar Sponge Cake



六人饗宴套餐\$1118

黑松露醬爆玉帶皇

Sautéed Jumbo Scallop in Black Truffle Sauce

千絲萬縷燕窩盞

Signature Bird's Nest Dish

原隻雞汁青邊三頭鮑魚

Braised Abalone in Chicken Sauce

或兩頭半青邊鮑魚+\$20/隻

OR Braised Large Abalone in Chicken Sauce (+\$20)

生炸雙乳鴿

Deep Fried Squab (2)

清蒸海石斑

Steamed Grouper

竹筍云腿扒蘆筍

Cured Ham with Bamboo Flute & Asparagus

西施野米海鮮炒飯

Assorted Seafood Fried Wild Rice

桃膠杏仁茶拼焦糖馬拉糕

Sweeten Grinded Almond Dessert w/ Peach Gum, Brown Sugar Sponge Cake

十人順峰饗宴套餐

尋味順峰大拼盤

Deluxe Appetizer Platter

黑松露芝士焗響螺 (十隻)

Baked Conch w/ Cheese & Black Truffle Sauce (10)

御膳功夫燉湯 (十位)

Signature Double Boiled Soup (10)

青芥末焗太子龍皇 (十位)

Prince Lobster w/ Wasabi Sauce (10)

鮑汁煨扣原隻厚花膠伴翠蔬

Braised Fish Maw in Abalone Sauce w/ Green

燒汁安格斯牛肋皇

Slow Cook Angus Beef Rib

清蒸游水魚

Steamed Live Fish

棟篤燒雞皇

Baked Beer Can Chicken

十足瑤柱蛋白炒飯

Dried Scallop & Egg White Fried Rice

甜蜜回憶

Dessert

\$998



十人極品饗宴套餐

順峰極品大拼盤

Supreme Appetizer Platter

流星炸釀蟹鉗 (十隻)

Deep Fried Shrimp Paste Stuffed Crab Claw (10)

松露醬珍菌帶子桂花蚌

Sautéed Sea Cucumber Muscle w/ Wild Mushroom in Black Truffle Sauce

濃湯干貝絲花膠羹

Shredded Conch & Fish Maw Thick Soup (10)

澳洲青邊三頭鮮鮑魚 (十隻)

Braised Australia Abalone (10)

或澳洲青邊兩頭半鮑魚 + \$20/隻

OR Braised Large Australia Abalone + 20/ea. (10)

京蔥頭抽焗雙龍蝦

Sautéed 2 Lobsters w/ Leek in Supreme Soy Sauce

棟篤燒雞皇

Baked Beer Can Chicken

清蒸游水石斑魚

Steamed Live Grouper

點石成金炒飯

Assorted Seafood Fried Rice

蛋白杏仁茶

Sweetened Grinded Almond Dessert w/ Egg White

\$1798