

Most Ordered



E3. Dumpling à la sauce d'arachides (6) / Peanut Butter Dumplings (6) CA\$8.39

Delicate dumplings draped in creamy peanut butter sauce, topped with sesame seeds. Six pieces per serving.



P1. Poulet général tao / General Tao Chicken

CA\$18.14

Crispy battered chicken pieces with a side of fresh orange slices.



S1. Soupe wonton (poulet) / Wonton Soup (Chicken)

CA\$5.00

Delicate wontons filled with chicken, served in a clear broth and garnished with fresh green onions.



H7. Nouilles shanghai / Shanghai Noodles

CA\$16.18

Stir-fried Shanghai noodles with shrimp, chicken, and vegetables in a savory sauce.

Combo C

CA\$47.75

2 Soupe wonton ou aigre- piquante, poulet général tao, bouf sésame, crevettes szechuannais et riz frit aux ouf. /2 Wonton or hot, sour soup, general tao chicken, sesame beef, szechuan shrimps, and egg fried rice.

R3. Riz frit au poulet / Chicken Fried Rice

CA\$15.54

Pan-fried jasmine rice with chicken, typically includes egg, onions, and tomatoes, seasoned with soy sauce.

H1. Chow mein cantonais / Cantonese Chow Mein

CA\$18.14

Cantonese chow mein typically includes pan-fried egg noodles topped with a combination of shrimp, chicken, and assorted vegetables, served with a savory sauce.

Menu Restaurant Lanterne de Chine

Combo A for 2

CA\$37.50

2 Soupe wonton ou aigre- piquante, 2 rouleau de printemps (1), poulet général tao, légumes assorties et riz blanc. / 2 Wonton or hot, sour soup, 2 spring roll (1), general tao chicken, assorted vegetables, and white rice.

S2. Soupe aigre - piquante / Sweet and Sour Soup

CA\$5.00

A tangy and spicy broth, this soup combines tofu, bamboo shoots, mushrooms, and egg, often garnished with green onions or cilantro.

Combo B for 2

CA\$42.55

2 Soupe wonton ou aigre- piquante, 8 raviolis d'arachides, poulet kung bao, bouf sésame et riz frit aux ouf. / 2 Wonton or hot, sour soup, 8 peanut ravioli, kung bao chicken, sesame beef, and egg fried rice.

Combos

Combo C

CA\$47.75

2 Soupe wonton ou aigre- piquante, poulet général tao, bouf sésame, crevettes szechuannais et riz frit aux ouf. / 2 Wonton or hot, sour soup, general tao chicken, sesame beef, szechuan shrimps, and egg fried rice.

Combo (végé) / Combo (Veggie)

CA\$33.45

2 Soupe aux légumes, 2 rouleau de printemps, 1 choix de légume et riz frit aux légumes. / Vegetable soup, spring roll (2), 1 choice of vegetable, and vegetable fried rice.

Combo A for 2

CA\$37.50

2 Soupe wonton ou aigre- piquante, 2 rouleau de printemps (1), poulet général tao, légumes assorties et riz blanc. / 2 Wonton or hot, sour soup, 2 spring roll (1), general tao chicken, assorted vegetables, and white rice.

Combo B for 2

CA\$42.55

2 Soupe wonton ou aigre- piquante, 8 raviolis d'arachides, poulet kung bao, bouf sésame et riz frit aux ouf. / 2 Wonton or hot, sour soup, 8 peanut ravioli, kung bao chicken, sesame beef, and egg fried rice.

Entrées / Appetizers



E3. Dumpling à la sauce d'arachides (6) / Peanut Butter Dumplings (6) CA\$8.39

Delicate dumplings draped in creamy peanut butter sauce, topped with sesame seeds. Six pieces per serving.

Menu Restaurant Lanterne de Chine



E9. Crevettes tempura (8) / Shrimp Tempura (8)

CA\$14.85

Crispy battered shrimp, deep-fried to golden perfection, served in a portion of eight.



E7. Dumplings aux crevettes et au porc (4) / Shrimp and Pork Dumplings (4)

CA\$8.69

Delicate dumplings filled with a savory blend of shrimp and pork, steamed to perfection. Four pieces per serving.



E5. Petit chignon à la vapeur (4) / Mini Steamed Bun (4)

CA\$7.09

Soft, fluffy steamed buns filled with savory ingredients, offering a delightful bite-sized treat. Four pieces per serving.



E6. Dumplings aux crevettes (4) / Shrimp Dumplings (4)

CA\$8.39

Delicate shrimp dumplings filled with seasoned shrimp, wrapped in a translucent dough. Four pieces per serving.



E2. Rouleau printemps (1) / Spring Roll (1)

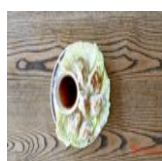
CA\$2.75

Crispy spring roll filled with fresh vegetables, served with a side of tangy dipping sauce.

E12. Ailes de poulet frit / Fried Chicken Wings

CA\$12.35

Marinated chicken wings deep-fried, typically includes a sweet and spicy sauce for dipping.



E4. Dumpling frit au poulet (6) / Fried Chicken Dumplings (6)

CA\$8.39

Crispy fried chicken dumplings served with a savory dipping sauce.

E1. Pâté impérial au poulet(1) / Egg Roll with Chicken (1)

CA\$2.75

Crispy egg roll filled with seasoned chicken, typically includes cabbage and carrots, wrapped in a thin dough and deep-fried.

Menu Restaurant Lanterne de Chine

Soupe / Soup



S1. Soupe wonton (poulet) / Wonton Soup (Chicken)

CA\$5.00

Delicate wontons filled with chicken, served in a clear broth and garnished with fresh green onions.

S6. Soupe tom yum (crevettes ou poulet) / Tom Yum Soup (Shrimp or Chicken) CA\$5.75

Tom Yum Soup with choice of chicken or shrimp, infused with lemongrass, galangal, kaffir lime leaves, mushrooms, and fresh chili.

S4. Soupe au poulet et maïs / Chicken and Corn Soup

CA\$5.00

Shredded chicken and creamed corn in a light, savory broth, often accompanied by egg.

S5. Soupe aux fruits de mer et tofu / Seafood Tofu Soup

CA\$5.75

Seafood and soft tofu in a clear broth, typically includes a variety of seafood such as shrimp and squid.

S2. Soupe aigre - piquante / Sweet and Sour Soup

CA\$5.00

A tangy and spicy broth, this soup combines tofu, bamboo shoots, mushrooms, and egg, often garnished with green onions or cilantro.

S3. Soupe avec ouf et légumes / Egg and Vegetable Soup

CA\$5.00

Egg and mixed vegetables gently simmered in a clear broth, typically including a variety of seasonal greens.

Soupe repas / Noodles Soup

Soupe tonkinoise/Soup Pho

CA\$19.44

Rice noodles in a fragrant broth, typically includes slices of beef, bean sprouts, onions, and cilantro.

5. Soupe au poulet et nouilles / Chicken Noodle Soup

CA\$15.54

Sliced chicken and rice noodles served in a fragrant chicken broth, typically includes bean sprouts, scallions, and a hint of garlic.

Menu Restaurant Lanterne de Chine

4. Soupe au bouf et nouilles / Beef Noodle Soup

CA\$15.54

Rice noodles and sliced beef in a seasoned beef broth, typically includes bean sprouts, green onions, and cilantro.

1. Soupe tom yum avec nouilles et fruits de mer / Seafood Tom Yum Noodle Soup

CA\$18.14

Rice noodles in a mildly spicy tom yum broth, typically includes assorted seafood, lemongrass, galangal, kaffir lime leaves, and topped with scallions.

Poulet / Chicken



P1. Poulet général tao / General Tao Chicken

CA\$18.14

Crispy battered chicken pieces with a side of fresh orange slices.

P4. Poulet au citron / Lemon Chicken

CA\$18.14

Battered chicken breast fried and served with a tangy lemon sauce, typically complemented by a garnish of lemon slices.

P9. Poulet à la sauce kung bao / Kung Pao Chicken

CA\$18.14

Chicken stir-fried with peanuts, bell peppers, and onions, typically includes a medium spicy brown sauce.

P11. Poulet à la sauce thaï / Thai Style Chicken

CA\$18.14

Chicken sautéed in a traditional Thai sauce, typically includes a blend of spices and herbs to enhance the flavors.

P5. Poulet à la sauce d'arachides / Peanut Butter Chicken

CA\$18.14

Tender chicken pieces draped in a creamy peanut sauce, garnished with sesame seeds.

P10. Poulet à la sauce poivre noir / Black Pepper Chicken

CA\$18.14

Chicken sautéed with a robust black pepper sauce, typically includes onions and bell peppers.

Menu Restaurant Lanterne de Chine

P7. Poulet au cari / Curry Chicken

CA\$18.14

Chicken simmered in a rich curry sauce, typically includes coconut milk, onions, and a blend of Thai spices.

P6. Poulet sauté au gingembre et échalote / Ginger & Shallot Chicken

CA\$18.14

Chicken sautéed with ginger and shallots, typically includes a blend of aromatic spices.

P8. Poulet à la sauce hunan / Hunan Chicken

CA\$18.14

Chicken sautéed with broccoli, carrots, mushrooms, and onions in a spicy Hunan sauce, typically including a variety of vegetables.

P12. Poulet à la sauce mayonnaise / Mayo Chicken

CA\$18.14

Chicken coated in a creamy mayonnaise sauce, typically includes a blend of Thai spices and herbs for a unique twist on a classic dish.

P13. Poulet aux légumes / Vegetable Chicken

CA\$18.14

Chicken sautéed with a selection of vegetables, typically includes a variety of market-fresh produce in a light sauce.

P2. Poulet à l'ananas / Pineapple Chicken

CA\$18.14

Stir-fried chicken breast with white onions, peppers, pineapple, and Thai basil in a chili paste and evaporated milk sauce.

P3. Poulet soo guy / Chicken Soo Guy

CA\$18.14

Breaded chicken typically accompanied by a distinct sauce, often aligning with traditional flavors.

Porc / Pork

K4. Spareribs sucrées à l'ail / Sweet and Sour Spareribs

CA\$18.14

Spareribs prepared with a sweet and sour sauce, typically includes garlic, onions, tomatoes, cucumbers, pineapples, green and red peppers, and mushrooms.

Menu Restaurant Lanterne de Chine

K3. Côtelettes de porc thaï / Thai Style Pork Chop

CA\$18.14

Grilled pork chop marinated with Thai herbs and spices, typically served with a side of tangy tamarind sauce.

K1. Côtelettes de porc sel et poivre / Salt & Pepper Pork Chop

CA\$18.14

Pork chop seasoned with salt and pepper, typically includes a light breading and is fried, served with sautéed onions and bell peppers.

K2. Côtelettes de porc au poivre noir / Black Pepper Pork Chop

CA\$18.14

Pork chop marinated and grilled, served with a robust black pepper sauce, typically includes onions and herbs.

Bouf / Beef



B7. Bouf et brocoli / Beef with Broccoli

CA\$19.44

Tender beef slices paired with crisp broccoli and carrot strips.

B9. Bouf à la sauce thaï / Thai Style Beef

CA\$19.44

Sliced beef sautéed in a traditional Thai sauce, typically includes a blend of spices and herbs unique to Thai cuisine.

B10. Bouf aux légumes / Beef with Vegetable

CA\$19.44

Sautéed beef and a medley of vegetables, typically cooked in a light, savory sauce.

B4. Bouf à la sauce aux fèves noires / Beef with Black Bean Sauce

CA\$19.44

Stir-fried beef with onions and bell peppers, typically includes a savory black bean sauce.

B3. Bouf à la sauce poivre noire / Black Pepper Beef

CA\$19.44

Stir-fried beef with onions and a robust black pepper sauce, commonly accompanied by bell peppers and hints of garlic.

Menu Restaurant Lanterne de Chine

B5. Bouf sauté au gingembre et échalote / Stir Fried Beef with Ginger & Shallot **CA\$19.44**

Beef stir-fried with fresh ginger and shallots, typically including a blend of Thai spices.

B6. Bouf avec brocoli chinois / Beef with Chinese Broccoli **CA\$20.74**

Beef and Chinese broccoli stir-fried in a savory oyster sauce, often accompanied by garlic and a hint of Thai chili.

B8. Bouf à la sauce / Hunan Hunan Beef **CA\$19.44**

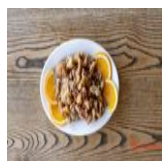
Sliced beef stir-fried with broccoli, carrots, mushrooms, and bell peppers in a spicy Hunan sauce, typically includes bamboo shoots and onions.

B11. Bouf avec aubergine / Beef with Eggplant **CA\$19.44**

Sliced beef and eggplant sautéed with basil, chili, and a blend of traditional Thai spices, typically including garlic and onions.

B1. Bouf aux sésame / Sesame Beef **CA\$19.44**

Beef sautéed with sesame seeds, typically includes a savory blend of soy sauce and sesame oil.



B2. Bouf à l'orange / Orange Beef **CA\$19.44**

Crispy beef strips glazed in a tangy orange sauce, garnished with fresh orange slices.

Fruits de mer / Seafood

F3. Fruits de mer sel et poivre / Salt & Pepper Seafood **CA\$22.04**

Pan-fried seafood, seasoned with salt and pepper, typically includes a mix of shrimp, scallops, and squid.

F4. Crevettes à la sauce au homard / Shrimp with Lobster Sauce **CA\$20.74**

Shrimp stir-fried with a rich sauce that typically includes minced lobster meat, eggs, and a blend of vegetables such as peas and water chestnuts.

Menu Restaurant Lanterne de Chine

F5. Crevettes à la sauce szechanne / Szechuan Shrimp

CA\$20.74

Shrimp sautéed in a fiery Szechuan sauce, typically includes diced onions and a blend of spicy peppers.

F6. Crevettes à l'ail / Garlic Shrimp

CA\$20.74

Sautéed shrimp with garlic, often accompanied by a mix of vegetables, cooked in a Thai-style garlic sauce.



F7. Crevettes aux légumes / Shrimp with Vegetables

CA\$20.74

Tender shrimp paired with crisp bok choy and sliced carrots.

F8. Crevettes aux aubergines / Shrimp with Eggplant

CA\$20.74

Sautéed shrimp with eggplant, often accompanied by a blend of traditional Thai herbs and spices in a savory sauce.

F1. Calmars sel et poivre / Salt & Pepper Calamari

CA\$20.74

Calamari lightly battered and fried, seasoned with a blend of salt and pepper.

F2. Crevettes sel et poivre / Salt & Pepper Shrimp

CA\$20.74

Pan-fried shrimp seasoned with a bold blend of salt and black pepper, creating a crispy exterior.

Légumes / Vegetable

V7. Brocoli à l'ail / Broccoli with Garlic Sauce

CA\$16.18

Sautéed broccoli with garlic in a savory brown sauce.

V5. Tofu aux aubergines / Tofu Eggplant

CA\$16.18

Eggplant and tofu sautéed with basil, chili, and garlic, typically includes a savory sauce of oyster and soy.

Menu Restaurant Lanterne de Chine



V3. Tofu sel et poivre / Salt & Pepper Tofu

CA\$16.18

Crispy tofu cubes seasoned with salt and pepper, garnished with fresh orange slices and a sprinkle of chopped vegetables.

V4. Tofu général tao / General Tao Tofu

CA\$16.18

Crispy tofu coated in a sweet and spicy General Tao sauce, typically accompanied by seasonal vegetables.

V6. Aubergine à la sauce szechanne / Szechwan Eggplant

CA\$16.18

Eggplant sautéed in a spicy Szechwan sauce, typically includes bell peppers and basil.

V8. Brocoli chinois à l'ail chinese / Broccoli with Garlic Sauce

CA\$17.48

Stir-fried Chinese broccoli with a savory garlic sauce.



V1. Légumes assortis / Stir-Fried Mixed Vegetables

CA\$16.18

A medley of stir-fried broccoli, bok choy, carrots, napa cabbage, and snow peas.

V2. Légumes avec tofu / Mixed Vegetables Tofu

CA\$16.18

Mixed vegetables and tofu sautéed with a hint of garlic.

Riz et nouilles / Rice and Noodles



H7. Nouilles shanghai / Shanghai Noodles

CA\$16.18

Stir-fried Shanghai noodles with shrimp, chicken, and vegetables in a savory sauce.



R1. Riz frit yang zhou / Yang Zhou Fried Rice

CA\$16.84

Aromatic fried rice with shrimp, chicken, peas, carrots, and scrambled eggs.

Menu Restaurant Lanterne de Chine

R3. Riz frit au poulet / Chicken Fried Rice

CA\$15.54

Pan-fried jasmine rice with chicken, typically includes egg, onions, and tomatoes, seasoned with soy sauce.



H9. Chow mein avec sauce soya / Chow Mein with Soya Sauce

CA\$15.54

Stir-fried noodles with soy sauce, bean sprouts, sliced green and red bell peppers, and sesame seeds.

H5. Chow mein au légumes et tofu / Vegetables and Tofu Chow Mein

CA\$16.18

Stir-fried chow mein noodles with a variety of vegetables and tofu, typically seasoned with soy sauce and spices.

R5. Riz frit au crevettes / Shrimp Fried Rice

CA\$15.54

Stir-fried jasmine rice with shrimp, eggs, and typically includes onions and tomatoes, seasoned with Thai spices.

H11. Pad Thai

CA\$16.89

Thin rice noodles stir-fried with egg, tofu, bean sprouts, and ground peanuts, typically includes a mix of chicken and shrimp.

H4. Chow mein au bœuf / Beef Chow Mein

CA\$16.84

Stir-fried egg noodles with beef, typically includes a mix of vegetables such as broccoli, carrots, and onions in a savory sauce.

H10. Vermicelli singapour / Singapore Vermicelli

CA\$16.25

Curried rice vermicelli stir-fried with shrimp, BBQ pork, egg, shallots, and bean sprouts.

H3. Chow mein au poulet / Chicken Chow Mein

CA\$16.84

Stir-fried egg noodles with chicken, cabbage, carrots, onions, and bean sprouts, typically includes a savory sauce.

R9. Riz blanc / Steamed Rice

CA\$3.25

Steamed white rice, typically served as a simple and classic accompaniment to a variety of Thai dishes.

Menu Restaurant Lanterne de Chine

H6. Chop suey au (poulet , crevettes ou bouf) / Chop Suey with (Chicken , Shrimp or Beef)

Chop suey served with choice of chicken, shrimps, or beef mixed with vegetables over rice or noodles.

CA\$14.95



H8. Nouilles de riz avec bouf et sauce soya / Rice Noodle with Beef CA\$18.99

Wide rice noodles stir-fried with tender beef strips, bean sprouts, and green onions, tossed in savory soy sauce.

R2. Riz frit au porc bbq / Bbq Pork Fried Rice

CA\$15.54

Stir-fried rice with BBQ pork, egg, onions, and tomatoes, typically garnished with scallions and cilantro.

R4. Riz frit au bouf / Beef Fried Rice

CA\$15.54

Stir-fried jasmine rice with beef, typically includes egg, onion, tomato, and a mix of peas and carrots.

R6. Riz frit aux fruits de mer / Seafood Fried Rice

CA\$16.84

Rice stir-fried with a medley of seafood, typically includes egg, green onions, and a mix of vegetables such as peas and carrots.

R7. Riz frit à la maison spécial / House Special Fried Rice

CA\$18.14

House special fried rice typically includes a savory blend of chicken, beef, shrimp, and assorted vegetables, all stir-fried with rice and a hint of egg.

R8. Riz frit aux légumes / Vegetables Fried Rice

CA\$15.54

Stir-fried jasmine rice with a medley of seasonal vegetables, typically including onions, carrots, and green beans.

H1. Chow mein cantonais / Cantonese Chow Mein

CA\$18.14

Cantonese chow mein typically includes pan-fried egg noodles topped with a combination of shrimp, chicken, and assorted vegetables, served with a savory sauce.

H2. Chow mein aux fruits de mer / Seafood Chow Mein

CA\$18.14

Soft egg noodles stir-fried with a mix of seafood and vegetables, typically includes shrimp, scallops, and squid.

Menu Restaurant Lanterne de Chine

Desserts

Boules de sésame frits / Fried Sesame Balls

CA\$5.75

Fried sesame balls, typically filled with a sweet red bean paste and coated in sesame seeds for a nutty crunch.

Banane frits / Fried Banana

CA\$5.75

Bananas lightly battered and deep-fried, typically served with a honey drizzle.

Petits pains frits / Fried Buns

CA\$5.75

Deep-fried buns, typically served with a side of condensed milk for dipping.

Boissons / Drinks

Boisson gazeuse / Sof Drink

CA\$2.60

Soda selections include cola, diet cola, and ginger ale.

Extra

Hot sauce

CA\$1.30

A blend of chili and garlic, this Thai hot sauce is a versatile condiment to enhance the flavors of various dishes.
