Menu
Maison Jofei

3637 Rue Sainte-catherine E, Montréal, QC H1W 2E6, Canada | (514) 521-4886

Most Ordered



Jofei SUPER COMBO (3-4 personnes) / Jofei SUPER COMBO (3-4 People)
CA$45.80

Ailes de poulet JUMBO entières frites (4 pièces), wontons frits (5 pièces), Ayam Goreng (poulet frit malaisien 4 pièces) et frites. Servi avec une sauce chili douce maison et une sauce sambal. / Whole JUMBO fried chicken wings (4 pieces), fried wontons (5 pieces), Ayam Goreng (Malaysian fried chicken, 4 pieces), and french fries. Served with a homemade mild chili sauce and sambal sauce.



Nasi Lemak
CA$27.30

Riz de poulet avec sauce coco-pandan, concombre, anchois et pois chiches frits, ouf dur, poulet frit de curry, et sambal belacan. / Chicken rice, pandan coconut sauce, cucumber, fried anchovy and chickpeas, hardboiled egg, fried curry chicken, sambal belacan.



R5. Hakka Gnocchi
CA$23.50

Sans gluten. Pâte de taro et tapioca, porc, champignons, crevettes séchées. / Gluten free. Taro and tapioca dough, mushrooms, pork, dried shrimps.



R3. Sandwich Po'boy au bouf frit / R3. Fried Beef Po'boy Sandwich
CA$20.80

Bouf frit assaisonné d'huile de coriandre, piment vert et oignon vert. de chou, tomate, oignon blanc, poivron mariné, vinaigrette à l'orange et tamarin, et mayonnaise épicée, pressé. / Fried beef dressed with an oil of coriander, green chili, and scallion. Cabbage, tomato, white onion, pickled pepper, orange-tamarind vinaigrette, spicy mayo, pressed.



R2. Soupe de nouilles "Wonton meen" / R2. "Wonton Meen" Noodle Soup
CA$19.90

Wontons cantonais faits maison, farcis au porc et aux crevettes, accompagnés de nouilles aux oufs. Servis dans un bouillon de porc et de poulet agrémenté d'algues séchées et de poisson séché. / Housemade Cantonese wontons with pork and shrimp, egg noodles. Served in a pork and chicken broth enriched with dried seaweed and dried fish.



C1a. JUMBO ailes de poulet frites (entiére) 3 mcx / C1a. JUMBO Fried Chicken Wi
CA$15.60

Ailes de poulet marinées à la sauce de poisson, puis frites. Servies avec une sauce chili aigre-douce maison. / Marinated chicken wing in fish sauce, then deep-fried. Served with house made sweet and sour chili sauce.



C4. Grilled cheese avec confiture de figues et miso / C4. Miso and Fig Grilled Che
CA$12.20

Végétarien. Emmental, gouda fumé, confiture de figues et miso. / Vegetarian. Emmental, smoked gouda, fig and miso jam.

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Plats principaux / Main Dishes



Nasi Lemak — CA$27.30

Riz de poulet avec sauce coco-pandan, concombre, anchois et pois chiches frits, ouf dur, poulet frit de curry, et sambal belacan. / Chicken rice, pandan coconut sauce, cucumber, fried anchovy and chickpeas, hardboiled egg, fried curry chicken, sambal belacan.



R5. Hakka Gnocchi — CA$23.50

Sans gluten. Pâte de taro et tapioca, porc, champignons, crevettes séchées. / Gluten free. Taro and tapioca dough, mushrooms, pork, dried shrimps.



R3. Sandwich Po'boy au bouf frit / R3. Fried Beef Po'boy Sandwich — CA$20.80

Bouf frit assaisonné d'huile de coriandre, piment vert et oignon vert. de chou, tomate, oignon blanc, poivron mariné, vinaigrette à l'orange et tamarin, et mayonnaise épicée, pressé. / Fried beef dressed with an oil of coriander, green chili, and scallion. Cabbage, tomato, white onion, pickled pepper, orange-tamarind vinaigrette, spicy mayo, pressed.



R4. Riz au poulet Hainan / R4. Hainan Chicken Rice — CA$24.80

Poulet poché dans un fond de volaille et laqué à l'huile de sésame. Servi sur du riz cuit dans son bouillon, avec crudités, bouillon et trois sauces maison: soja, chili et huile d'oignon vert. / Tender chicken poached in stock, then lacquered with sesame oil. Deboned and sliced. Served on rice cooked in chicken stock and fried garlic and ginger, with three housemade sauces: soy, chili, scallion oil, and broth.



R6. Lomo Saltado — CA$23.60

Sauté de bouf, oignons, poivrons, carottes, tomates et frites sautés avec sauce soja-tamarin. Servi sur riz. / Stir fried beef with onions, peppers, carrots, tomato, and fries in a soy tamarind sauce. Served on rice.



R8. Riz au poulet adobo et sambal / R8.Chicken Adobo Rice And Sambal — CA$21.30

Poulet braisé à la sauce soja et au lait de coco. Servi sur un lit de riz au gingembre et à l'ail, accompagné de légumes et de sambal belacan. / Chicken braised in soy sauce and coconut milk. Served on ginger-garlic rice with vegetables and sambal belacan.



R2. Soupe de nouilles "Wonton meen" / R2. "Wonton Meen" Noodle Soup — CA$19.90

Wontons cantonais faits maison, farcis au porc et aux crevettes, accompagnés de nouilles aux oufs. Servis dans un bouillon de porc et de poulet agrémenté d'algues séchées et de poisson séché. / Housemade Cantonese wontons with pork and shrimp, egg noodles. Served in a pork and chicken broth enriched with dried seaweed and dried fish.



R1. Salade de chou au melon mariné / R1. Coleslaw with marinated melon — CA$15.60

Végétarien. Salade de chou, carottes, concombres, poivrons, oignon rouge et oignons verts. Melon mariné comme du kimchi, poire asiatique, ail, échalotes et pois chiches frits, vinaigrette orange-tamarin. / Vegetarian. Slaw of cabbage, carrot, cucumber, bell peppers, red onion, and scallions. Melon marinated as kimchi. Asian pear. Fried garlic, shallots, and chickpeas. Orange-tamarind vinaigrette.

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Entrées / Appetizers



C4. Grilled cheese avec confiture de figues et miso / C4. Miso and Fig Grilled Che
CA$12.00

Végétarien. Emmental, gouda fumé, confiture de figues et miso. / Vegetarian. Emmental, smoked gouda, fig and miso jam.



C2. Wonton (frit, nappé à l'huile chili ou en soupe) / C2. Wontons (Fried, Dressed i
CA$9.00

Ravioli Cantonaise, farci au porc et crevettes. / Cantonese dumpling, stuffed with pork and shrimp.



C3. Toast aux crevettes / C3. Shrimp Toast
CA$8.00

Tartinade de crevettes hachées sur pain, le tout frit. / Minced shrimp spread on toast, then fried.

C5. Yau Choy
CA$7.00

Légumes à feuilles vertes blanchis, puis assaisonnés avec sauce soja maison et saindoux. / Blanched green leaf vegetables seasoned with lard and housemade soy sauce

C6.Tofu frit / C6. Fried Tofu
CA$8.00

Deep-fried tofu typically served with a savory sauce, offering a crispy texture and delightful flavor.

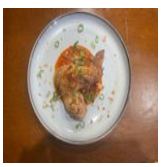
C7. Frites / C7. Fries
CA$7.50

Golden and crispy fries, typically featuring thin-cut potatoes, lightly salted for a satisfying crunch.



C1a. JUMBO ailes de poulet frites (entiére) 3 mcx / C1a. JUMBO Fried Chicken Wi
CA$15.00

Ailes de poulet marinées à la sauce de poisson, puis frites. Servies avec une sauce chili aigre-douce maison. / Marinated chicken wing in fish sauce, then deep-fried. Served with house made sweet and sour chili sauce.



C1. JUMBO aile de poulet frit (entière) 1 mc / C1. JUMBO Fried Chicken Wing (Wh
CA$5.00

Ailes de poulet marinées à la sauce de poisson, puis frites. Servies avec une sauce chili aigre-douce maison. / Marinated chicken wing in fish sauce, then deep-fried. Served with house made sweet and sour chili sauce.

Menu Maison Jofei

Boissons froides / Cold Drinks

Thé au lait thaï / Thai Milk Tea — CA$4.00

A brewed Thai tea blend with sweetened condensed milk and aromatic spices, creating a creamy and fragrant drink.



Melon miel ramune / Honeydew Melon — CA$4.30

Effervescent honeydew melon soda with a sweet, fruity flavor and a refreshing finish.



Barbe à papa et nata de coco / Cotton Candy and Nata de Coco — CA$3.30

A sweet blend of cotton candy flavor with chewy nata de coco pieces.



Eau de coco / Coconut Water — CA$4.30

Natural coconut water, refreshing and hydrating, sourced from young coconuts.



Jus de goyave / Guava Juice — CA$4.30

Smooth guava juice with a tropical aroma, offering a refreshing taste of ripe guavas.



Jus de calamondin / Calamondin Juice — CA$4.30

Bright and tangy calamondin juice, offering a refreshing citrus flavor.



Jus de canne à sucre / Sugar Cane Juice — CA$4.30

Extracted from fresh sugar cane, this juice offers a naturally sweet and refreshing taste.

Eau pétillante / Sparkling Water — CA$2.50

Effervescent sparkling water, known for its refreshing bubbles, typically includes mineral content and is enjoyed on its own.

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Thé au lait / Milk Tea — CA$4.30

Black tea blended with milk, typically sweetened, creating a creamy and smooth beverage.

Coca Cola — CA$2.00

Classic Coca-Cola, a carbonated soft drink with its signature sweet and fizzy taste, ideal for refreshing moments.

Coke diète / Diet Coke — CA$2.00

Diet coke is a no-calorie, sugar-free cola with a crisp, refreshing taste.

Desserts et boissons spéciales / Desserts & Special Drink

Tiramisu — CA$8.40

Ladyfingers soaked in coffee, layered with mascarpone cream and cocoa powder, creating a classic Italian dessert experience.

Desserts spéciaux: Sago à la mangue et gelée de litchi / Special Desserts: Mango Sago with L — CA$10.20

Mango sago with lychee jelly typically features mango puree, sago pearls, and delicate lychee jelly, creating a harmonious blend of tropical flavors and textures.

Fei's thé / Fei's Tea — CA$3.00

16oz.



Boisson aux haricots rouges et gelée d'herbe / Red Bean Grass Jelly Drink — CA$10.20

Haricots rouges cuisinés maison, gelée d'herbe, lait de coco, lait évaporé. / House-cooked red beans, grass jelly, coconut milk, evaporated milk.



Chanh Muoi, limonade vietnamienne / Chanh Muoi Vietnamese Lemonade — CA$8.30

Preserved salted lime with sparkling water, creating a tangy and refreshing Vietnamese lemonade.

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Suppléments / Extras

E4. Huile pimentée / E4. Chili Oil — CA$1.50

Chili oil typically features a blend of garlic, Thai chili peppers, and onions, creating a spicy condiment to enhance your dish.

E3. Sambal — CA$3.00

A spicy condiment made with chili peppers, typically used to enhance the flavor of dishes with its bold and tangy notes.

E5. Scallion huile / E5. Scallion Oil — CA$2.50

Scallion oil is typically infused with fresh scallions, offering a subtle onion flavor to enhance dishes.

E6. Aigre-douce / E6. Sweet and Sour — CA$2.25

Sweet and sour sauce, a harmonious blend of sweet pineapple and savory spices, typically complements fried dishes or acts as a dipping sauce.

E8. Wonton supplémentaire / E8. Extra Wonton — CA$5.00

3 mcx supplémentaires. / Extra 3 pieces.

E7. Fromage sur sandwich / E7. Cheese on a Sandwich — CA$1.00

Typically includes a slice of cheese added to a sandwich, enhancing the flavor with options like American, Swiss, or Monterey Jack cheese.

Huile pimentée 250 ml / Chili Oil 250ml — CA$16.20

Aromatic chili oil crafted with garlic, Thai chili peppers, and onions, enhancing dishes with a subtle heat and rich flavor.

Sambal 250ml — CA$23.70

A spicy condiment made with chili peppers, typically enriched with garlic and lime, offering a bold flavor to enhance your dish.

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E1. Riz jasmine / E1. Jasmine Rice — CA$2.00

Steamed long-grain jasmine rice, known for its fragrant aroma and fluffy texture, typically complements a variety of dishes.

E2. Riz hainan / E2. Hainan Rice — CA$4.00

Steamed white rice, commonly served alongside Hainanese chicken, featuring a subtle aroma and a fluffy texture.

Combo



Jofei SUPER COMBO (3-4 personnes) / Jofei SUPER COMBO (3-4 People) — CA$48.80

Ailes de poulet JUMBO entières frites (4 pièces), wontons frits (5 pièces), Ayam Goreng (poulet frit malaisien 4 pièces) et frites. Servi avec une sauce chili douce maison et une sauce sambal. / Whole JUMBO fried chicken wings (4 pieces), fried wontons (5 pieces), Ayam Goreng (Malaysian fried chicken, 4 pieces), and french fries. Served with a homemade mild chili sauce and sambal sauce.