

Most Ordered

**R10. Nouilles frites style cantonnais / Cantonese Style Fried Noodles** ~~CA\$17.95~~ **CA\$12.95**

Crispy noodles stir-fried with shrimp, chicken, bok choy, broccoli, carrots, mushrooms, and onions in Cantonese style.

**C9. Poulet général tao / General Tao Chicken ???****CA\$16.95**

Épicé / Spicy

**A9. Chaussons à la vapeur aux crevettes / Steamed Shrimp Dumplings** ~~CA\$7.95~~ **CA\$7.95**

4 (mcx / Pcs).

**A10. Dumplings au porc / Pork Dumplings ??****CA\$7.95**

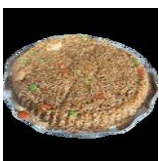
Juicy pork dumplings with a tender wrapper, featuring a savory filling and a hint of sweetness, perfect for a delightful bite.

**S12. Soupe wonton avec crevettes/ Shrimps Wonton Soup ???****CA\$6.50**

Shrimps nestled in wonton wrappers, served in a savory broth. Available in large or small sizes.

**S14. Soupe aigre et piquante / Hot and Sour Soup ???****CA\$6.50**

Épicé / Spicy.

**R16. Riz frit au poulet / Chicken Fried Rice ???****CA\$16.95**

Stir-fried rice with chicken, peas, carrots, and egg, seasoned with soy sauce and green onions.

Menu Foo Lam Restaurant Maison



A15. Riz avec poulet, porc enrobés de feuilles de lotus / Sticky Rice with Pork & Chicken ~~CA\$12.25~~ **CA\$8.25**

Sticky rice wrapped in lotus leaves, filled with tender pork and chicken, offering a fragrant and savory experience.



A12. CHICKEN FEET ?? **CA\$8.25**

Tender chicken feet braised in a savory sauce with hints of soy, garlic, and spices.



B12. Bouf sauté avec brocoli chinois / Beef Sautéed with Chinese Broccoli ~~CA\$12.95~~ **CA\$7.95**

Sautéed beef with Chinese broccoli, typically includes a savory blend of garlic and a light brown sauce.

Extra sauce

3. Hot mustard / moutarde forte. ??? **CA\$1.00**

Hot mustard sauce, known as ??? (jiè mò jiàng) in Chinese, is a pungent condiment typically including ground mustard seeds and may contain additional spices to enhance its robust flavor.

4. Peanut Butter sauce / sauce d'arachide. ??? **CA\$2.50**

Peanut butter sauce, known as ???, is a smooth sauce typically made from ground peanuts, often used as a dip or to enhance the flavors of various dishes.

5. Mayonnaise. ?? **CA\$2.00**

Mayonnaise, a smooth and creamy sauce, often used as a condiment for enhancing dishes with its rich texture.

6. Plum sauce. ??? **CA\$1.75**

Plum sauce, known as ??? in Chinese, is a sweet and tangy condiment made from ripe plums, sugar, and vinegar, often enhanced with various spices.

7. Ginger and shallots ?? **CA\$2.00**

A blend of finely minced ginger and shallots, creating a versatile sauce suitable for enhancing the flavors of various dishes.

Menu Foo Lam Restaurant Maison

8. Fresh chili in soya sauce ?????

CA\$2.00

Fresh chili peppers immersed in soy sauce, offering a balance of spicy and savory flavors.

9. Soya sauce / ??

CA\$0.75

Classic soy sauce for seasoning or dipping, adding a savory depth to your dishes.

1. Hot sauce / sauce piquante. ???

CA\$1.00

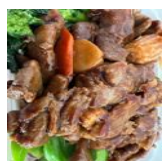
A blend of ground chili peppers and seasonings, typically served as a condiment to enhance the flavors of various dishes.

2. Chili oil / huile de piment fort. ???

CA\$1.00

House-made chili oil, typically includes a blend of ground chili peppers infused in oil for a spicy addition to any dish.

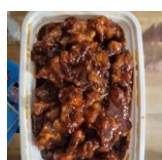
Bouf / Beef ??



B12. Bouf sauté avec brocoli chinois / Beef Sautéed with Chinese Broccoli ?????

CA\$11.95

Sautéed beef with Chinese broccoli, typically includes a savory blend of garlic and a light brown sauce.



B8. Bouf avec zestes d'orange / Orange Beef ?????

CA\$17.95

Tender beef pieces in a rich, tangy orange sauce with hints of citrus zest.



B16. Beef with mixed vegetables ?????

CA\$17.95

Sliced beef stir-fried with a medley of vegetables, typically including broccoli, carrots, mushrooms, and baby corn, in a savory brown sauce.



B13. Canadian broccoli with beef/boeuf saute avec brocoli Canadien CA\$17.95

CA\$17.95

Sautéed beef with Canadian broccoli, typically prepared with a savory brown garlic sauce.

Menu Foo Lam Restaurant Maison



B1. Filet de bouf frit à la sauce poivre noir / Steak Filet with Black Bean Sauce ????

Fried steak filet in a savory black bean sauce, typically includes a hint of black pepper for a robust taste.

CA\$17.95



B6. Bouf sauté à la sauce satay / Beef with Satay Sauce ????

Stir-fried beef in a savory satay sauce, typically includes a mix of vegetables for added texture and flavor.

CA\$17.95



B7. Épicé / Spicy. Bouf sauté à la sauce XO / Beef with XO Sauce ????

Beef sautéed with XO sauce, a distinguished spicy seafood sauce, typically includes a mix of dried seafood and Chinese ham.

CA\$17.95



B2. Bouf fortement épicé et parfumé avec poudre de cumin / Hot Spicy Beef with Cumin

Stir-fried beef seasoned with a robust blend of cumin powder and spicy elements, typically includes onions and bell peppers.

CA\$17.95



B9. Bouf sauté au gingembre et à l'ananas / Beef with Pineapple and Ginger ????

Sautéed beef with ginger and pineapple, typically includes a blend of sweet pineapple chunks and aromatic ginger.

CA\$17.95



B10. Épicé / Spicy. Bouf style thaïlandais / Thai Style Beef ????

Tender beef slices stir-fried with traditional Thai spices, offering a spicy kick. Typically includes fresh vegetables and herbs to enhance the flavors.

CA\$17.95



B14. beef with snow pea leaves/ boeuf saute avec les feuilles de pois mange-tout

Sliced beef stir-fried with tender snow pea leaves, often accompanied by a light, savory sauce.

CA\$17.95

B15. beef with Chinese green(chuisin) ????

Sliced beef stir-fried with Chuisin (Chinese green), typically includes a savory sauce.

CA\$16.95



B5. Filet mignon style cantonais / Cantonese Style Sweet and Sour Beef ????

Tender filet mignon, stir-fried and coated in a classic Cantonese sweet and sour sauce, typically includes a mix of bell peppers and onions.

CA\$17.95

Menu Foo Lam Restaurant Maison



B4. Bouf bouilli à la sauce épicée spéciale de szechuan / Boiled Beef in Szechuan

CA\$18.25

Boiled beef served in a special Szechuan spicy sauce, typically includes napa cabbage, celery, and bean sprouts, garnished with garlic and chili oil.

Plats principaux / Mains ???



H1. Marmite maison / House Pot (seafood and meat)??????

CA\$20.95

A traditional casserole featuring a hearty mix of seafood and meat, simmered together in a flavorful broth, often accompanied by vegetables and herbs.



H4. Marmite aux poissons et tofu / Fish and Tofu Hot Pot

CA\$16.95

Fish and tofu cooked together, often including a variety of vegetables and simmered in a savory broth, served in a traditional hot pot.



H3. Hot plate avec tofu avec fruits de mer / Tofu and Seafood hotpot

CA\$18.95

Soft tofu and a medley of seafood, including shrimp and squid, simmered together in a savory sauce, served in a traditional hot pot.



H5. Marmite aux bouf et vermicelles avec sauce satay / Beef and Vermicelli Hot Pot

CA\$16.95

Beef and vermicelli hot pot, simmered with a rich satay sauce, typically includes a blend of spices and herbs.



H6. Aubergines avec sauce poisson salé / Eggplant Hot Pot with Salted Fish Sauce

CA\$15.95

Eggplant hot pot with tender eggplant and salted fish sauce, typically includes garlic and scallions in a clay pot.



H2. Vermicelles et pétoncles avec sauce XO / Vermicelli and Scallop XO Sauce

CA\$18.95

Vermicelli noodles and scallops are stir-fried with XO sauce, a savory and slightly spicy seafood sauce.



H7. Marmite au tofu, poisson salé, et poulet / Tofu, Salted Fish, and Chicken Hot Pot

CA\$16.95

Special hot plate featuring tofu, salted fish, and diced chicken, simmered with ginger and green onions.

Menu Foo Lam Restaurant Maison



H8. Marmite aux légumes et vermicelles / Vegetables and Vermicelli Hot Plate ????

Hot plate featuring a medley of vegetables and vermicelli, typically includes a variety of seasonal vegetables intertwined with soft vermicelli noodles.

CA\$16.95

Soupe / Soup ??



S12. Soupe wonton avec crevettes/ Shrimps Wonton Soup ???

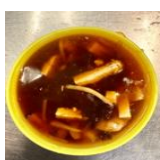
CA\$6.50

Shrimps nestled in wonton wrappers, served in a savory broth. Available in large or small sizes.



B5. Soupe aux frits de mer et tofu / Seafood and Tofu Soup ????? CA\$15.00+

Seafood and tofu soup with options for large or small servings.



S14. Soupe aigre et piquante / Hot and Sour Soup ???

CA\$6.50

Épicé / Spicy.



S6. Soupe au poulet et maïs / Minced Chicken Sweet Corn Soup ??? CA\$6.00

Minced chicken and sweet corn soup in two sizes: large and small.



S11. Soupe tom yum / Tom Yum Soup ?????

CA\$14.00+

Épicé / Spicy.



vegetables and tofu soup ?????

CA\$6.00

Tofu and an assortment of vegetables simmered together in a clear, savory broth.



S9. Viande de crabe avec soupe de poisson à la gueule / Crab Meat with Fish Maw Soup

CA\$12.50

Crab meat and fish maw in a rich broth. Available in large or small sizes.

Menu Foo Lam Restaurant Maison



S8. Soupe au bouf et oufs / Beef and Egg Soup ?????

CA\$6.50

West Lake-inspired beef and egg soup, available in large or small sizes.

Poulet / Chicken ??



C9. Poulet général tao / General Tao Chicken ???

CA\$16.95

Épicé / Spicy



C19 .Pineapple chicken

CA\$16.95

Chicken sautéed with pineapple and bell peppers in a sweet and tangy sauce.



C14. Poulet salé et épicé / Salted and Spicy Chicken ?????

CA\$16.95

Épicé / Spicy.



C6. Poulet avec sauce kung pao (arachide) / Diced Chicken with Kung Pao Sauce

CA\$16.95

Épicé / Spicy.



C11. Poulet à la sauce fèves noires / Chicken with Black Bean Sauce

CA\$16.95

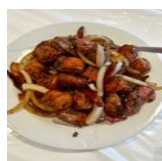
Sliced chicken sautéed with bell peppers, onions, and occasionally other vegetables, enveloped in a rich black bean sauce.



C17. Chicken with peanut butter sauce. Poulet a la sauce au beurre d'arachide ??

CA\$16.95

Chicken cooked in a rich and creamy peanut butter sauce, typically accompanied by a selection of vegetables.



C7. Poulet avec ge le shan grillé sauce fortement relevée / Spicy Deep-Fried Ge L

CA\$16.95

Épicé / Spicy.

Menu Foo Lam Restaurant Maison



C8. Poulet en cube aux noix d'acajou / Diced Chicken with Cashew ~~CA\$16.95~~ CA\$16.95???

Diced chicken stir-fried with cashew nuts, typically includes vegetables and is coated in a savory sauce.



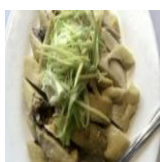
C10. Poulet et champignons / Stir-Fried Chicken with Mushrooms ~~CA\$16.95~~ CA\$16.95

Stir-fried sliced chicken and mushrooms, commonly prepared with a blend of soy sauce and spices for a savory finish.



C15. Poulet aux échalotes et au gingembre / Shallots and Ginger Chicken ~~CA\$16.95~~ CA\$16.95???

Sliced chicken stir-fried with shallots and ginger, embodying the essence of traditional Chinese flavors.



C16. Steamed running chicken (1/2) with ginger sauce. ~~CA\$24.00~~ CA\$24.00

Half a chicken, delicately steamed and served with a ginger sauce, typically involves a light and aromatic seasoning to enhance the natural flavors of the chicken.



C18. Poulet avec broccoli Canadian ~~CA\$16.95~~ CA\$16.95

Sliced chicken and Canadian broccoli, typically stir-fried together in a savory garlic brown sauce.



C19. Poulet avec broccoli chinois ~~CA\$16.95~~ CA\$16.95

Sliced chicken stir-fried with Chinese broccoli, typically includes a savory sauce.



C13. Poulet au cari / Thai Curry Chicken ~~CA\$16.95~~ CA\$16.95

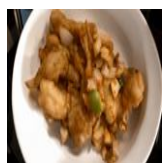
Chicken cooked in a Thai curry sauce, typically includes a blend of spices and coconut milk, served with a mix of vegetables.



C12. Poulet à la sauce XO sur une piaue chaud / Sizzling Chicken with XO Sauce ~~CA\$16.95~~ CA\$16.95

Épicé / Spicy.

Fruits de mer / Seafood ??



F22. Calmars frits salés et épicés / Fried Salted and Spicy Calamari ~~CA\$17.95~~ CA\$17.95

Fried calamari seasoned with salt and a blend of spicy peppers, typically served with a mix of sautéed onions and jalapeños.



F23. Crevettes frites salées et épicées / Fried Salted and Spicy Shrimp ~~CA\$17.95~~ CA\$17.95

Crispy fried shrimp seasoned with a blend of salt, pepper, and spicy elements, typically includes a selection of aromatic herbs and spices.



F10. Crevettes avec sauce homard / Shrimp with Lobster Sauce ?? ~~CA\$17.95~~ CA\$17.95

Shrimp prepared in a savory lobster sauce, commonly featuring minced pork and egg, accented with peas and carrots.



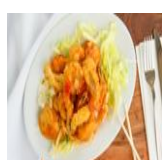
F32. Grosses crevettes Sichuannaises (Sichuan shrimps)(spicy) ?? ~~CA\$17.95~~ CA\$17.95

Shrimp sautéed with a spicy Sichuan sauce, typically includes peppers and onions.



F19. Crevettes panées frites et poulet avec sauce mayonnaise / Fried Breaded Shrimp and Chicken ~~CA\$17.95~~ CA\$17.95

Breaded and fried shrimp paired with chicken, typically served with a mayonnaise sauce.



F1. Trois sortes de fruits de mer au poivre et sel / Deep Fried 3 Kinds of Seafood ~~CA\$18.95~~ CA\$18.95

A mix of deep-fried shrimp, fish, and squid, seasoned with pepper and salt, served on a bed of fresh lettuce.



F21. Fruits de mer sur une plaque chaude style thaïlandais / Thai Spicy Seafood ~~CA\$18.95~~ CA\$18.95

Épicé / Spicy.



F20. Nid d'amour aux fruits de mer / Seafood Bird's Nest ???? CA\$25.00

Menu Foo Lam Restaurant Maison



F2. Pétoncles aux pois mange-tout avec sauce XO / Scallops with Snow Peas with XO Sauce **CA\$18.95**
Épicé / Spicy.



F7. Tranches de poisson bouillies à la sauce épicée du szechuan / Boiled Fish with Spicy Szechuan Sauce **CA\$16.95**
Épicé / Spicy.



F17. Pétoncles et brocoli / Scallop and Broccoli **CA\$18.95**
Scallops and broccoli, stir-fried with garlic, ginger, and mushrooms in a light sauce.



F18. Crevettes epluchées avec sauce kung Pao (arachides) / Giant Shrimp with Kung Pao Sauce **CA\$17.95**
Giant shrimp sautéed with a spicy Kung Pao sauce, typically includes peanuts and a mix of vegetables.

F24. Ginger and scallions lobster (each) ????(?)

CA\$40.00

Lobster stir-fried with ginger and scallions, highlighting the natural flavors of the seafood with a touch of aromatic herbs.



F25. Salt and pepper lobster (each) ????(?)

CA\$40.00

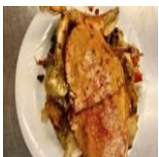
Fried lobster, seasoned with a blend of salt and pepper, typically includes garlic, onions, and a hint of jalapeños for a savory finish.



F28. Ginger and scallion Vancouver crab ???????

CA\$60.00

Stir-fried Vancouver crab with ginger and scallion, offering a classic blend of aromatic flavors.



F29. Salt and pepper Vancouver crab ???????

CA\$60.00

Stir-fried Vancouver crab seasoned with a mix of salt and pepper, typically includes hints of garlic and fresh green onions.



F30. Hongkong style Vancouver crab ???????

CA\$60.00

Stir-fried Vancouver crab in a distinctive Hong Kong style, typically includes a savory blend of garlic, green onions, and a hint of chili for a slightly spicy finish.

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F34. Crevettes a la sauce au beurre d'arachide / peanut butter shrimp ~~CA\$17.95~~

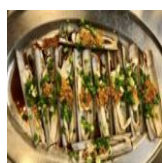
Shrimps coated in a savory peanut butter sauce, hinting at a blend of creamy and nutty flavors.



F35. Steamed dolly fish ??????

CA\$42.00

Steamed dolly fish, typically prepared with ginger and scallions, served with a light soy sauce.



Steamed Razor clam with garlic. ??????(8-10 pieces)

CA\$35.00

Steamed razor clams typically include garlic, creating a flavorful and aromatic dish.



Steamed oyster with black beans sauce. ??????(1)

CA\$11.00

Steamed oyster with black bean sauce: Steamed oysters typically paired with a savory black bean sauce.



F31. Poisson a la sauce aigre-douce(sweet and sour fish) ????? CA\$16.95

Deep-fried fish fillet, typically served with a sauce that combines sweet and sour elements, often including pineapple, bell peppers, and onions.

F26. Cantonese style lobster(each)/????(?)

CA\$52.00

Lobster prepared in a traditional Cantonese style, typically featuring a savory blend of ginger and scallions.

F27. Hongkong style lobster(each)/????(?)

CA\$42.00

Wok-fried lobster with minced garlic and a savory blend of spices, prepared in traditional Hong Kong style.

Canard / Duck ??

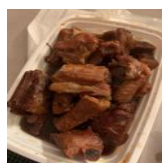


D3. Canard roti à la sauce soya (1/2) / Roasted Soya Duck (1/2) ??(CA) \$32.95

Half duck, roasted with a soy sauce marinade, typically includes a blend of spices for a savory finish. Served bone-in.

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Porc / Pork ??



P9. Dry garlic spare ribs ???

CA\$18.95

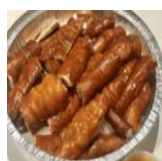
Spare ribs seasoned with dry garlic, typically prepared by stir-frying to achieve a crispy texture.



P1. Longe de porc avec sel et poivre / Pork Chop with Salt and Pepper

CA\$16.95

Pork chop, deep-fried and seasoned with a blend of salt and pepper, often accompanied by garlic and green onions.



P6. Intestins de porc frits / Deep-Fried Pork Intestines ?????

CA\$18.95

Deep-fried pork intestines, typically served with a delicate sweet and sour sauce.



P2. Porc avec sauce aigre-douce / Sweet and Sour Pork ???

CA\$16.95

Crispy pork bites in a tangy sweet and sour sauce with bell peppers, onions, and pineapple chunks.



P4. Porc sure avec sauce XO / Sliced Pork with XO Sauce xo????

CA\$16.95

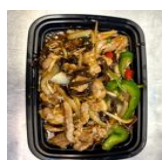
Sliced pork sautéed with the distinctive XO sauce, which typically includes dried scallops, dried shrimp, chili peppers, and garlic.



P8. Longe de porc avec sauce pékin / Pork chop with Peking Sauce

CA\$16.95

Pork chop deep-fried and coated in a savory Peking sauce, offering a balance of sweet and tangy flavors.



P10. Émince de porc à la sauce yu hsiang / Shredded Pork with Yu Hsiang Sauce

CA\$16.95

Shredded pork sautéed with bamboo shoots, wood ear mushrooms, and carrots in a spicy and tangy yu hsiang sauce.

Végé / Veggie ??



V13. Salt and pepper Japanese Doufu ??????

CA\$17.95

Crispy Japanese tofu seasoned with salt and pepper, typically includes green and red peppers, onions, and a hint of jalapeño for a mild kick.

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V8. Tofu style sechuannais / Sechuan Style Tofu(meat inside) ???? CA\$16.95

Silken tofu cooked with minced meat in a spicy Sichuan peppercorn sauce, typically includes garlic and fermented black beans.



V2. Tofu de jade avec les feuilles de pois mange-tout / Jade Tofu and Pea S CA\$22.95

Silken tofu paired with tender snow pea sprouts, typically includes a light, savory sauce to enhance the delicate flavors of the jade tofu.



V1. Champignons d'huître de roi avec pois mange-tout / King Oyster Mushrooms CA\$23.95

King oyster mushrooms and snow pea sprouts stir-fried, showcasing the tender textures and subtle flavors of each.



V9. Tofu et légumes / Tofu and Vegetables CA\$16.95

Végétarien / Vegetarian



V14. Hongkong style Japanese Doufu ??????? CA\$17.95

Japanese-style silken tofu, typically stir-fried with a savory mix of garlic, chilies, and spring onions, inspired by Hong Kong's typhoon shelter cooking method.



V15. Chinese green(chuisin) with garlic sauce???? CA\$16.95

Choy sum stir-fried with minced garlic, typically served in a savory garlic sauce.



V7. Haricots grillés et fort épicés / Pan Fried Beans (with meat)???? CA\$16.95

Pan-fried green beans typically include minced pork, seasoned with spicy elements and possibly garlic, reflecting a common preparation in Chinese cuisine.



V 16. Tofu general Tao. ??? CA\$16.95

Crispy tofu coated in a tangy and spicy General Tao sauce, often accompanied by a mix of vegetables.



V11. Tofu avec sel et poivre / Salt and Pepper Tofu ????? CA\$17.95

Deep fried tofu seasoned with a blend of salt and pepper, typically includes green onions and jalapeños for a hint of spice.

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V16. Canadian broccoli with garlic sauce ?????

CA\$16.95

Fresh Canadian broccoli stir-fried with a savory garlic sauce.

V12. Chinese broccoli with garlic sauce ????

CA\$16.95

Chinese broccoli sautéed with a savory garlic sauce.



V3. Snowpea sprouts with garlic sauce ????

CA\$20.95

Tender snowpea sprouts sautéed with a robust garlic sauce, highlighting the simplicity and freshness of the ingredients.



V5. Aubergines avec de la sauce piquant à l'ail / Eggplant wit Hot Garlic Sauce (w/ mince)

CA\$16.95

Sautéed eggplant in a hot garlic sauce, typically includes minced pork, ginger, and a blend of spices for a rich and spicy experience.

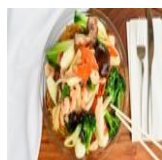


V4. Légumes de chine assortis et de haricots / Mixed Chinese Greens and Beans

CA\$16.95

Assorted Chinese vegetables and beans stir-fried, offering a medley of traditional greens typically found in a Luohan Zhai dish.

Riz frit / Fried Rice ??



R10. Nouilles frites style cantonnais / Cantonese Style Fried Noodles

CA\$17.95

Crispy noodles stir-fried with shrimp, chicken, bok choy, broccoli, carrots, mushrooms, and onions in Cantonese style.



R6. Riz frit style yang zhou / Yang Zhou Style Fried Rice (pork and shrimp)

CA\$16.95

Stir-fried rice with shrimp, chicken, and BBQ pork, typically includes peas, carrots, and scrambled eggs, following the classic Yang Zhou preparation.



R13. Nouilles au style singapour / Singapore Noodles (pork and shrimp)

CA\$15.95

Thin rice vermicelli stir-fried with curry sauce, typically includes shrimp, BBQ pork, and a mix of vegetables.

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R16. Riz frit au poulet / Chicken Fried Rice ???

CA\$16.95

Stir-fried rice with chicken, peas, carrots, and egg, seasoned with soy sauce and green onions.



R19. shanghai style noodles(chicken and shrimps)????

CA\$17.95

Shanghai style noodles with chicken and shrimps typically include stir-fried thick noodles combined with chicken, shrimp, and a selection of vegetables in a savory sauce.



R7. Riz frit aux légumes / Vegetable Fried Rice ????

CA\$16.95

Stir-fried rice with a medley of seasonal vegetables, typically includes peas, carrots, and bean sprouts, flavored with soy sauce and green onions.



R1. Riz frit maison / House Fried Rice (seafood and dry scallops)????

CA\$16.95

A delightful blend of fluffy rice, tender shrimp, scrambled eggs, and finely diced vegetables, topped with a sprinkle of crispy shallots.



R12. Nouilles de riz au bouf à la sauce fèves noires / Beef Fried Rice Noodles with

CA\$16.95

Beef fried rice noodles tossed with a savory black bean sauce, typically includes a variety of vegetables.



R14. Riz frit au bouf / Beef Fried Rice ????

CA\$16.95

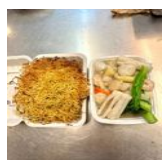
Stir-fried jasmine rice with beef slices, typically includes egg, peas, carrots, and green onions, seasoned with soy sauce.



R11. Nouilles de riz frites au bouf / Beef Fried Rice Noodle ????

CA\$17.95

Stir-fried flat rice noodles with slices of beef, typically includes onions and bean sprouts.



R9. Nouilles frites aux fruits de mer / Seafood Fried Noodles ????

CA\$17.95

Stir-fried noodles accompanied by a selection of seafood, typically includes shrimp, scallops, and squid.



R17. Chinese greens with beef with crispy noodle(chowmien)????

CA\$17.95

Stir-fried crispy noodles topped with tender beef slices and Chinese greens, typically includes a savory sauce.

Menu Foo Lam Restaurant Maison



R4. Riz frit style fujian / Fujian Fried Rice (seafood and pork)???? CA\$17.95

Fujian fried rice typically includes a savory mix of shrimp, scallops, squid, green peas, carrots, and black mushrooms, served over fried rice with a distinctive sauce.



Riz frit aux crevettes / Shrimp Fried Rice ??? CA\$17.95

Stir-fried rice with shrimp, typically includes peas, carrots, egg, and green onions.



R8. Riz frit aux fruits de mer style thaïlandais / Thai Style Seafood Fried Rice ??? CA\$18.95

Stir-fried rice with a Thai twist, featuring a medley of seafood such as shrimp and scallops, typically includes egg, peas, and carrots.



R5. Riz frit avec poisson salé et poulet / Salted Fish and Chicken Fried Rice ??? CA\$18.95

Stir-fried rice featuring minced salted fish and chicken, typically includes eggs and green onions for added flavor.



Chinese greens with beef with rice noodles(with sauce) ??? CA\$17.95

Stir-fried rice noodles with beef and Chinese greens, complemented by a savory sauce.



R18. Mixed vegetable fried noodle(crispy noodle) ??? CA\$16.95

Crispy noodles tossed with a medley of mixed vegetables.

R15. steam rice (bowl) ??(?) CA\$3.00

Steamed rice served in a bowl, cooked using moist heat to achieve a fluffy texture.



R2. Riz frit avec pétoncles secs et blanc d'ouf / Dry Scallops and Egg Whites Fried Rice ??? CA\$18.95

Stir-fried rice with finely minced dry scallops and fluffy egg whites, typically includes green onions.

Plum sauce (red sweet sauce) CA\$1.50

Typically includes stir-fried rice with a sweet and tangy plum sauce.

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R15. Thai Phad (chicken and shrimps)????

CA\$18.95

Thai-style fried rice with a blend of river noodles, typically includes a mix of chicken, shrimp, and assorted vegetables, seasoned with a hint of Thai spices.



R20.vegetarian shanghai style noodles(tofu>>> and veges) ?????? CA\$17.95

Shanghai-style noodles stir-fried with tofu and a variety of vegetables, offering a traditional taste and texture.

DIM SUM ??



Fried noodles with soya sauce and beans sprouts. ??????

CA\$12.00

Stir-fried noodles with soy sauce, bean sprouts, onions, and green onions.



A9. Chaussons à la vapeur aux crevettes / Steamed Shrimp Dumplings CA\$7.95?

4 (mcx / Pcs).



A.8 fried squid ?????

CA\$12.95

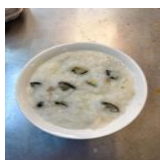
Crispy fried squid tentacles with a light, golden batter.



A10. Dumplings au porc / Pork Dumplings ??

CA\$7.95

Juicy pork dumplings with a tender wrapper, featuring a savory filling and a hint of sweetness, perfect for a delightful bite.



Minced pork and preserved eggs (black eggs) with rice congee. ??? CA\$10.00

Smooth rice congee with minced pork and preserved black eggs.



A15. Riz avec poulet, porc enrobés de feuilles de lotus / Sticky Rice CA\$8.25 Pork & C

Sticky rice wrapped in lotus leaves, filled with tender pork and chicken, offering a fragrant and savory experience.

Menu Foo Lam Restaurant Maison



A11. BBQ pork bun ???

CA\$7.95

Fluffy steamed buns filled with savory barbecued pork, offering a sweet and smoky flavor in every bite.



A7. Dumplings à la sauce d'arachide / Dumplings with Peanut Butter Sauce ???

CA\$12.00

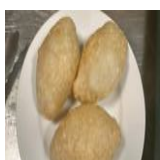
Steamed dumplings served in a rich peanut butter sauce, typically filled with a savory blend of ingredients.



A12. CHICKEN FEET ??

CA\$8.25

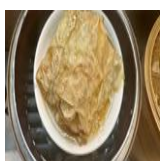
Tender chicken feet braised in a savory sauce with hints of soy, garlic, and spices.



sticky ball with meat sauce (3)???

CA\$6.95

Crispy deep-fried dumplings filled with savory meat sauce.



steamed dried bean curd roll ???

CA\$8.25

Tender dried bean curd rolls filled with savory ingredients, delicately steamed to perfection.



sesame ball (3)??

CA\$6.95

Golden, crispy sesame-coated rice balls with a sweet red bean paste filling.



A20. steamed baby squids ???

CA\$11.95

Steamed baby squids, typically includes a light seasoning to enhance their natural flavor.



pan fried shrimps and veg cake ???

CA\$8.25

Crispy cakes filled with shrimp and chives, pan-fried to a golden brown.



Stuff eggplant with shrimps. ?????

CA\$8.25

Tender eggplant slices filled with seasoned shrimp paste, offering a delightful combination of textures and flavors.

Menu Foo Lam Restaurant Maison



A21. beef stomachch ??

CA\$13.50

Tender beef stomach pieces in a savory sauce, featuring a mix of tripe and other beef cuts.



A24. Crab meat dumpling ???

CA\$7.95

Delicate dumplings filled with succulent crab meat and finely chopped vegetables.



steamed stuffed Tofu with shrimps ?????

CA\$7.95

Silken tofu delicately stuffed with minced shrimp, then steamed to preserve its tenderness and flavor.



A18. Wontons aux crevettes frits (4) / Deep Fried Shrimp Wonton (4) ~~CA\$11.50~~

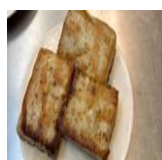
Crispy deep-fried wontons filled with succulent shrimp, served in a portion of four.



Seaweeds rolls. ???(3 pieces)

CA\$8.25

Crispy seaweed rolls filled with seasoned ingredients, served in sets of three.



Turnip cake ???

CA\$7.25

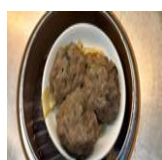
Pan-fried turnip cakes with a crispy exterior and tender interior, featuring finely grated turnip and a subtle blend of spices.



A.22 beef tripes ???

CA\$8.50

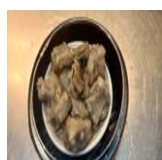
Tender slices of beef tripe, delicately prepared to highlight their unique texture and subtle flavor.



A25. beef ball ???

CA\$8.50

Three tender beef meatballs mixed with aromatic herbs and spices.



A16. Côtelette vapeur avec sauce d'haricot noir / Steamed Spareribs with Black Bean ~~CA\$8.25~~

Tender steamed spareribs in a savory black bean sauce.

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shrimp rice roll ???

CA\$7.95

Delicate rice noodle rolls filled with tender shrimp.



A14. Raviolis vapeur aux pétoncles (3) / Steamed Scallops Dumplings (3)

CA\$3.95

Delicate dumplings filled with tender scallops, wrapped in translucent, steamed dough.



A6. Rouleau printemps / Spring Roll ??

CA\$3.25

1 (mc / pc).



A19. steamed peanut dumpling????

CA\$7.50

Delicate dumplings filled with a savory peanut mixture, encased in translucent, tender rice wrappers.



steamed creamy custard bun???

CA\$6.50

Steamed creamy custard bun??? features a soft, airy dough filled with a rich and creamy custard center, traditionally prepared and served as a beloved dim sum item.

A5. Vegetable spring roll(each) ???(?)

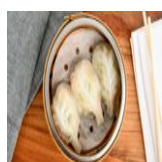
CA\$3.25

Wrapped in a thin, crispy shell, this vegetable spring roll is filled with a mix of vegetables, typically including cabbage and carrots.

A.02 Huile de piment fort / Chili Oil ???

CA\$1.00

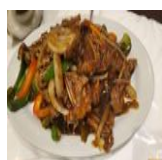
Chili oil, known as ??? in Chinese, is a spicy condiment typically made by infusing oil with chili peppers.



A13. Raviolis vapeur aux crevettes, porc et légumes (3) / Seamed Pork and Vegetable Dumplings (3)

CA\$7.95

Delicate dumplings filled with a savory mix of shrimp, pork, and vegetables. (3 pieces)



A17. Côtelettes de bouf avec sauce au poivre / Steamed Short Ribs (3) with Black Pepper Sauce

CA\$11.95

Menu Foo Lam Restaurant Maison



A23. sweet doufu ???

CA\$10.00

Silken tofu gently sweetened, typically served as a smooth, delicate dessert known as doufu hua.

A.01 Sauce piquante / Hot Sauce ???

CA\$1.00

A blend of spicy and savory elements, typically consisting of chili peppers and various seasonings to enhance flavor.

A.04 Sauce d'arachide / Peanut Sauce ???

CA\$2.50

Our peanut sauce, traditionally known as sauce d'arachide, is a smooth blend typically including roasted peanuts and select spices, offering a rich and savory accompaniment to various dim sum selections.



Steamed Vegetable dumpling ?????

CA\$7.00

Steamed vegetable dumplings, filled with a mix of vegetables such as cabbage, carrots, and mushrooms, wrapped in a delicate dough.

A.03 Moutarde forte / Hot Mustard ???

CA\$1.00

Hot mustard typically includes a blend of mustard seeds and spices, creating a tangy and spicy sauce, often served with dim sum dishes.

Mayonnaise ??

CA\$2.00

Mayonnaise, typically used as a creamy dressing or dip, often consisting of egg yolks, oil, and vinegar or lemon juice.



boiled dumpling(chicken and veg) ?????

CA\$7.50

Boiled dumplings filled with a mixture of chicken and assorted vegetables.



boiled dumpling(pork and vege) ?????

CA\$7.50

Boiled dumplings filled with a mixture of pork and assorted vegetables, typically encased in a tender dough wrapper.



steamed bun with egg yolk ???

CA\$7.75

Soft, fluffy steamed buns filled with rich, creamy egg yolk custard.

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Coconut cake ??? (3pieces)(buy one get one free)

CA\$7.50

Steamed coconut cake, made with grated coconut and rice flour, offering a subtly sweet taste and a soft, moist texture. Presented in a trio.



A.27 Chinese broccoli with oyster sauce ????

CA\$16.95

Steamed Chinese broccoli generously coated in a savory oyster sauce, offering a simple yet profound blend of textures and flavors.

A23. steamed pork bun ???

CA\$7.50

Soft and fluffy steamed white bun, traditionally filled with a mixture of seasoned pork, known as Cha Siu Bao.

Beverage Menu ??

G2. Coke(each)

CA\$3.00

Classic cola beverage, served individually.

G6. Crush(each)

CA\$3.00

A refreshing beverage, typically carbonated, available in various fruit flavors to quench your thirst.

G1. Nestea(each)

CA\$3.25

Nestea, a branded tea beverage, typically served as a refreshing drink.

G4. Diet Coke(each)

CA\$3.00

A calorie-free version of the classic cola, offering a light and crisp taste while retaining the iconic cola flavor.

G8. Mineral water(bottle)

CA\$3.00

Mineral water in a bottle, typically includes a blend of natural minerals.

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G3. Ginerale(each)

CA\$3.25

Ginger ale, a carbonated soft drink, typically includes a blend of ginger flavoring. It is a non-alcoholic beverage option.

G7. 7up(each)

CA\$3.00

7up, a clear, lemon-lime flavored soda offering a refreshing and crisp taste.

family combo (family size)

Dinner for two (B). 2???(B)

CA\$56.00

Two spring rolls ?? General Tao chicken ??? Stir fried beef with broccoli ????? Two bowls of steamed rice ??? Egg yolk buns ???

Dinner for 5 to 6 (5?6????)

CA\$148.00

1. shrimp wonton soup(12) ??? 2. chicken and veg spring roll(6) ????? 3. Chinese broccoli with beef ????? 4. general tao chicken ??? 5. deep fried 3 kinds of seafood with pepper and salt ????? 6. mix vegetables ??? 7. Cantonese style fried noodles ????? 8. steamed rice ??

Dinner for 8 to 10 (8?10????)

CA\$218.00

1. shrimp wonton soup(18) ??? 2. chicken and veg spring roll(10) ????? 3. Chinese broccoli with beef ????? 4. salt and pepper pork chop ????? 5. general tao chicken ??? 6. fried buttered shrimps and chicken with mayonnaise sauce ????? 7. king oyster mushrooms with snow pea sprouts ????? 8. Cantonese style fried noodles ????? 9. house special fried rice ?????

Dinner for 4 (4????)

CA\$110.00

1. shrimp wonton soup(8) ??? 2. chicken and veg spring roll(4) ????? 3. Chinese broccoli with beef ????? 4. general tao chicken ??? 5. salt and spicy calamary ????? 6. mix vegetables ??? 7. steamed rice ??

Dinner for two (A). 2????A

CA\$60.00

Steamed Shrimp dumpling ?? General Tao chicken ??? Stir fried shrimps with mixed vegetables ????? Custard buns ??? Two bowls of steamed rice ???

promo(buy one get one free)

Pro6. salt and pepper tofu ?????

CA\$17.95

Crispy tofu seasoned with a blend of salt and pepper, typically wok-fried with jalapeños and onions for a hint of spice.

Menu Foo Lam Restaurant Maison

Pro2. vegetarian shanghai style noodles ?????

CA\$17.95

Stir-fried thick Shanghai noodles with a mix of seasonal vegetables, typically includes cabbage and mushrooms, in a savory dark soy sauce.



Pro8. steamed bun with egg yolk ???

CA\$7.75

Soft, fluffy steamed buns filled with creamy egg yolk custard.

Pro7. steamed custard bun ????

CA\$7.50

Soft steamed buns filled with a creamy, sweet egg custard.

Pro1. boiling dumpling(pork) ?????

CA\$7.50

Boiled dumplings filled with seasoned pork, typically served with a side of dipping sauce.

Pro5. boiling dumpling(chicken) ?????

CA\$7.50

Boiled dumplings filled with minced chicken, typically seasoned with herbs and spices, served as part of a buy one get one free promotion.



Coconut cake ???(3)

CA\$7.50

Soft and creamy coconut cake with a smooth texture, offering a delicate sweetness from coconut milk. Three pieces per serving.

Pro3. salt and pepper lobsters ?????

CA\$75.00

Fried lobsters seasoned with a blend of salt and pepper, typically garnished with finely chopped green onions and chili peppers.

Pro4. ginger and scallions lobsters ?????

CA\$75.00

Lobster stir-fried with ginger and scallions, offering a blend of aromatic flavors.
