



盛世樽宴

DYNASTY ZUNYAN FINE DINING & BANQUET

Tel: 416-298-8989

648 Silver Star Blvd, Scarborough, ON M1V 5N1

Monday - Sunday | 9:00am - 3:00pm



人数
NO. OF
GUESTS

檯号
TABLE
NO.

S \$5.20 | M \$6.20 | L \$7.20 | XL \$8.20

茶市每位 TEA CHARGE \$2.50

周一到周六9-3点SML一律\$5.20 (MON-SAT)

周日9-11点SML一律\$5.20 (假期除外)

(SUN BEFORE 11AM. EXCEPT HOLIDAYS.) (CASH ONLY)



SPICY



VEGETARIAN



CONTAIN NUTS

古早名點

CLASSIC DIM SUM

- | | | | | | |
|------|-------|--------------------------|--------------------------|--|------|
| 1. | M | ☐ | ☐ | 蜜汁叉燒雪山包
BBQ Pork Snow Mountain Bun w/Honey Sauce | 3PCS |
| 2. | L | ☐ | ☐ | 七味香酥炸小魚
Crispy Fried Smelt Fish | |
| 3. | XL | ☐ | ☐ | 樽宴水晶蝦餃皇
Zunyan Crystal Shrimp Dumpling | 4PCS |
| 4. | L | ☐ | ☐ | 黃袍魚籽蝦燒賣
Siu Mai w/Fish Roe | 4PCS |
| 5. | XL | ☐ | ☐ | 蝦糕銀絲金吊桶
Steamed Squid & Vermicelli in Shrimp Sauce | |
| 6. | L | ☐ | ☐ | 鮮蝦韭菜餃
Shrimp & Chive Dumplings | 3PCS |
| 7. | M | ☐ | ☐ | 灌湯小籠包
Soup-Filled Steamed Dumplings | 4PCS |
| 8. | M | ☐ | ☐ | 自製醬汁蒸鳳爪
Steamed Chicken Feet w/Special Sauce | |
| 9. | XL | ☐ | ☐ | 薑蔥蒜香牛柏葉
Steamed Beef Tripe w/Ginger & Green Onion | |
| 10. | S | ☐ | ☐ | 川弓白芷蒸三文魚頭
Steamed Salmon Head w/Gastrodia Chuanxiong Angelica | |
| 11. | XL | ☐ | ☐ | 香茅醬汁蒸牛尾
Steamed Oxtail w/Lemongrass | |
| 12. | S | ☐ | ☐ | 香茜陳皮牛肉球
Chenpi Beef Ball | 3PCS |
| 12A. | M | ☐ | ☐ | 鮮淮山四寶雞扎
Steamed Chicken & Fish Maw w/Sweet Corn | |
| 13. | M | ☐ | ☐ | 豉汁南瓜蒸肉排
Pork Ribs W/Black Bean Sauce & Pumpkin | |
| 14. | XL | ☐ | ☐ | 星洲咖喱墨魚仔
Singapore Curry Baby Cuttlefish | |
| 15. | L | ☐ | ☐ | 蛋黃荷香珍珠雞
Wrapped Egg York & Pork, Sticky Rice | 2PCS |
| 16. | M | ☐ | ☐ | 蟲草花素鮮竹卷
Steamed Bean Curd Roll w/Cordyceps Flower | |
| 17. | XL | ☐ | ☐ | 秘製醬汁牛仔筋
Beef Tendon w/Special Sauce | |
| 18. | L | ☐ | ☐ | 腊味糯米卷
Steamed Sticky Rice w/Cured Meat | 3PCS |
| 19. | M | ☐ | ☐ | 笑口蜜味叉燒包
Steamed Bbq Pork Bun | 3PCS |
| 19A. | 11.88 | ☐ | ☐ | 八珍豬腳薑醋蛋
Pork Knuckles & Egg w/Ginger | |
| 20. | XL | ☐ | ☐ | 香茅黑椒牛仔骨
Black Pepper Beef Short Rib | |



御廚煎、炸、焗

FRIED / DEEP FRIED / BAKED

- | | | | | | |
|------|-------|--------------------------|--------------------------|---|------|
| 21. | M | ☐ | ☐ | 椒鹽三文魚骨腩
Salmon Belly & Bone w/Chili Salted | |
| 22. | M | ☐ | ☐ | 臘味香煎蘿蔔糕
Pan Fried Radish Cake | |
| 23. | 12.99 | ☐ | ☐ | 五香酥炸魷魚鬚
Deep Fried Squid Tentacles | |
| 24. | 13.88 | ☐ | ☐ | 蜜糖蜂味牛仔骨
Beef Short Ribs w/Citrus Japanese Sauce | |
| 25. | XL | ☐ | ☐ | 鮮蝦脆皮米網卷
Shrimp Nest Roll | 3PCS |
| 26. | L | ☐ | ☐ | 脆米蒜香鯪魚球
Deep Fried Fish Ball w/Crispy Rice | 3PCS |
| 27. | L | ☐ | ☐ | 梨園像生鹹水角
Deep Fried Chicken Puff | 3PCS |
| 28. | M | ☐ | ☐ | 鳳肌蜂巢荔芋角
Deep Fried Taro Dumpling | 3PCS |
| 29. | XL | ☐ | ☐ | 赤肉香煎韭菜餃
Pan Fried Pork & Shrimp Dumpling | 6PCS |
| 30. | XL | ☐ | ☐ | 百花煎釀辣尖椒
Pan Fried Shrimp Stuffed w/Pepper | |
| 30A. | L | ☐ | ☐ | 百花炸釀茄子
Deep Fried Stuffed Eggplant | 3PCS |
| 30B. | L | ☐ | ☐ | 金粟沙律脆皮蝦
Deep Fried Shrimp Paste & Corn w/Salad Sauce | |
| 31. | L | ☐ | ☐ | 冬菜鮮肉生煎包
Pan Fried Pork Bun | 3PCS |
| 32. | XL | ☐ | ☐ | 煙香蘿蔔絲酥餅
Deep Fried Radish Cake w/Preserved Meat | 4PCS |



巧手滑腸粉

STEAMED RICE ROLLS

- | | | | | | |
|-----|----|--------------------------|--------------------------|--|--|
| 33. | L | ☐ | ☐ | 榨菜手刮瘦肉腸
Preserved Mustard & Lean Pork Rice Roll | |
| 34. | S | ☐ | ☐ | 一板軟滑白板腸
Plain Rice Roll | |
| 35. | L | ☐ | ☐ | 豆苗牛柳腸粉
Pea Sprout & Beef Rice Roll | |
| 36. | XL | ☐ | ☐ | 奇脆紅米鮮蝦腸
Shrimp Red Rice Roll | |
| 37. | XL | ☐ | ☐ | 韭黃鮮蝦腸粉
shrimp Rice Roll w/ Yellow Chives | |
| 38. | L | ☐ | ☐ | 蔥花炸倆
Scallion Rice Rolls w/Fried Dough | |



太子名粥

FAMOUS CONGEE

- | | | | | | |
|------|----|--------------------------|--------------------------|---|--|
| 39. | L | ☐ | ☐ | 韭菜豬紅
Pig Blood w/Chives | |
| 40. | L | ☐ | ☐ | 咸腎菜干瘦肉粥
Pork Kidney Congee w/Preserved Vegetable | |
| 40A. | XL | ☐ | ☐ | 淮山栗子南瓜粥
Pumpkin & Chestnut Congee | |

宮廷美點

PALACE DIM SUM

- | | | | | | |
|-----|----|--------------------------|--------------------------|---|------|
| 41. | XL | ☐ | ☐ | 巧克力瞓睡雙寶
Chocolate Mousse | |
| 42. | M | ☐ | ☐ | 香滑奶黃鮮壽桃
Steamed Custard Bun | 3PCS |
| 43. | L | ☐ | ☐ | 桃膠農場雞蛋撻
Egg Tart w/Peach Gum | 3PCS |
| 44. | L | ☐ | ☐ | 雷沙湯丸
Black Sesame Glutinous Rice Balls | 3PCS |
| 45. | L | ☐ | ☐ | 香蜜味蜂巢糕
Honey Honeycomb Cake | 4PCS |
| 46. | M | ☐ | ☐ | 楊枝金露
Golden Mango Sago | |
| 47. | M | ☐ | ☐ | 荔枝桂花冷凍糕
Lychee & Osmanthus Pudding | 3PCS |
| 48. | M | ☐ | ☐ | 一盞古法馬拉糕(1籠)
Steamed Cantonese Sponged Cake | |
| 49. | L | ☐ | ☐ | 甘香流沙煎堆仔
Deep Fried Sesame Ball w/Egg Yolk | 3PCS |
| 50. | M | ☐ | ☐ | 香煎果仁甜薄鐸
Pan-Fried Pancake w/Nuts | |
| 51. | L | ☐ | ☐ | 粒粒芒果冻布丁
Mango Pudding w/Mango Chunk | |

飯類

RICE

- | | | | | | |
|------|----|--------------------------|--------------------------|--|--|
| 52. | L | ☐ | ☐ | 欖角排骨木桶飯
Steamed Rice w/Black Olive Fermented Bean & Pork Ribs | |
| 53. | XL | ☐ | ☐ | 菜遠臘味木桶飯
Steamed Rice w/Cured Meat & Vegetable | |
| 54. | L | ☐ | ☐ | 北菇滑雞木桶飯
Steamed Rice w/Chicken & Mushroom | |
| 55A. | L | ☐ | ☐ | 窩蛋牛肉木桶飯
Steamed Rice w/Beef & Poached Egg | |

廚房

KITCHEN

供應時間改為: 上午11點后 AVAILABLE AFTER 11:00AM

- Add
55. 9.99 ☐ ☐ 金沙涼瓜
Deep Fried Bitter Melon w/Salty Egg Yolk
56. 9.99 ☐ ☐ 金沙南瓜
Deep Fried Pumpkin w/Salty Egg Yolk
57. 9.99 ☐ ☐ 避風塘豆腐粒 
Deep Fried Tofu w/Chili Salted
58. 12.88 ☐ ☐ XO醬炒腸粉
Stir Fried Rice Noodle w/XO Sauce
59. 11.88 ☐ ☐ 欖角肉碎四季豆
Stir Fried Green Bean w/ Minced Pork
60. 13.99 ☐ ☐ 上汤红杞浸豆苗 
Snow Pea Leaf w/Premium Soup
61. 13.88 ☐ ☐ 懷舊錦繡雲吞
Crispy Wonton w/Chicken, Pork & Shrimp

涼盤

COLD DISHES

供應時間改為: 上午11點后 AVAILABLE AFTER 11:00AM

- Add
91. 13.98 ☐ ☐ 溫州麻海蜇 
Spicy Jellyfish
92. 13.98 ☐ ☐ 五香金錢腱
Marinated Beef Shank
93. 8.00 ☐ ☐ 白雲鳳爪
Cold Marinate Chicken Feet
94. 9.98 ☐ ☐ 手拍脆黃瓜
Smacked Cucumber w/Garlic

午市特價

LUNCH SPECIAL NOODLES

- Add
- ☐ ☐ 薑蔥雙龍蝦伊麵
Scallions & Ginger Lobster
E-Fu Noodles
\$39.88
- + \$2 改生麵
CHANGE TO
EGG NOODLES

- Add
- ☐ ☐ 福建滷麵
Fujian
Braised Noodles
\$19.99
- + \$2 改生麵
CHANGE TO
EGG NOODLES

特別推薦粉麵飯

RECOMMENDED RICE & NOODLES

供應時間改為: 上午11點后 AVAILABLE AFTER 11:00AM

- Add
62. 19.88 ☐ ☐ 妙手炒粉絲
Stir Fried Bean Vermicelli w/Seafood
63. 17.88 ☐ ☐ 馬來炒貴刁
Stir Fried Rice Noodles in Malaysian Style
64. 19.88 ☐ ☐ 肉絲炒麵
Minced Pork Chow Mein
65. 22.88 ☐ ☐ 福建炒飯
Fujian Fried Rice
66. 19.88 ☐ ☐ 蟹黃醬海皇炒飯
Stir Fried Rice w/Seafood & Crab Roe
67. 19.88 ☐ ☐ 生炒臘味糯米飯
Stir Fried Sticky Rice w/Cured Meat
68. 38.88 ☐ ☐ 白胡椒雙龍蝦焗飯 
Baked Lobster Rice w/ White Pepper
69. 20.95 ☐ ☐ 瑤柱姜粒蛋白炒飯
Stir Fried Rice w/Dried Scallop & Egg White
70. 19.88 ☐ ☐ 滑蛋蝦仁炒河
Stir Fried Rice Noodles w/Shrimp & Scrambled Egg
71. 18.88 ☐ ☐ 菜遠牛河
Stir Fried Rice Noodle w/Beef in Oyster Sauce
72. 18.88 ☐ ☐ 乾炒牛河
Stir Fried Rice Noodle w/Beef
73. 18.88 ☐ ☐ 台山炒米
Stir Fried Vermicelli w/Cured Meat & Seafood
74. 18.88 ☐ ☐ XO醬豬爽肉炒河
Stir Fried Rice Noodle w/Pork in XO Sauce
75. 23.88 ☐ ☐ 廣東炒麵
Cantonese Chow Mein
76. 18.88 ☐ ☐ 薑蔥叉燒撈麵
Egg Noodle w/BBQ Pork in Ginger & Onion Sauce
77. 18.88 ☐ ☐ 涼瓜牛肉煎米餅
Pan Fried Vermicelli w/Beef & Bitter Melon
78. 19.88 ☐ ☐ 雪菜火鴨絲燜米
Braised Vermicelli w/Roasted Duck & Pickle Vegetable
79. 18.88 ☐ ☐ 家鄉炒米
Stir Fried Vermicelli w/Shrimp & Pork
80. 19.88 ☐ ☐ 潮式炒魚面
Stir Fried Fish Noodles w/Shrimp
81. 18.88 ☐ ☐ 沙爹玉蘭牛河
Stir Fried Rice Noodle w/Beef In Satay Sauce



特價燒味

BBQ

供應時間改為: 上午11點后 AVAILABLE AFTER 11:00AM

- Add
- 鴨 82A. 13.88 ☐ ☐ 脆皮燒鴨飯(例)
BBQ Duck Rice
- 82B. 13.88 ☐ ☐ 脆皮燒鴨湯河粉(例)
BBQ Duck Rice Noodles
- 82C. 13.88 ☐ ☐ 脆皮燒鴨湯米粉(例)
BBQ Duck Vermicelli
- 82D. 13.88 ☐ ☐ 脆皮燒鴨湯瀨粉(例)
BBQ Duck Lai Fun
- 82E. 13.88 ☐ ☐ 脆皮燒鴨湯麵(例)
BBQ Duck Egg Noodle
- 燒 83A. 11.88 ☐ ☐ 蜜汁叉燒飯(例)
BBQ Pork Rice
- 83B. 11.88 ☐ ☐ 蜜汁叉燒湯河粉(例)
BBQ Pork Rice Noodles
- 83C. 11.88 ☐ ☐ 蜜汁叉燒湯米粉(例)
BBQ Pork Vermicelli
- 83D. 11.88 ☐ ☐ 蜜汁叉燒湯瀨粉(例)
BBQ Pork Lai Fun
- 83E. 11.88 ☐ ☐ 蜜汁叉燒湯麵(例)
BBQ Pork Egg Noodle
- 雞 84A. 12.88 ☐ ☐ 豉油走地雞飯(例)
Soy Chicken Rice
- 84B. 12.88 ☐ ☐ 豉油走地雞湯河粉(例)
Soy Chicken Rice Noodles
- 84C. 12.88 ☐ ☐ 豉油走地雞湯米粉(例)
Soy Chicken Vermicelli
- 84D. 12.88 ☐ ☐ 豉油走地雞湯瀨粉(例)
Soy Chicken Lai Fun
- 84E. 12.88 ☐ ☐ 豉油走地雞湯麵(例)
Soy Chicken Egg Noodle

