

On the Menu: Stories about Food and People

Imogene Lim, PhD

8 September 2016



All in the Family



Lim Collection

Weddings


 Wenda & David Eng
 Wedding Banquet
 April 30th 1967
 Sunday 5:30 p.m.

 W. K. Gardens
 127 East Pender Street
 Vancouver 4, B.C.


菜 單
Menu
 生 鷄 絲 翅
Shredded Chicken & Shark's Fin Soup
 龍 鳳 桃 圓
Saute of Sliced Prawns, Chicken & Walnuts
 上 湯 浸 鷄
Cold Poached Chicken - Plain
 金 錢 牛 柳
Cubed Beefsteaks & Mushrooms
 荊 筍 窩 鴨
Pan Fried Duckling with Asparagus
 鳳 會 鮑 絲
Julienne of Abalone - Fried Vermicelli
 雪 豆 鷄 片
Sugar Snow Pea & Sliced Chicken
 波 青 魚 球
Pineapple, Green Pepper Fishball
 腰 菜 鷄 粒
Diced Chicken, Vegetable & Cashewnuts
Dessert
 杏 仁 奶 露
Almond Cream
 中 國 名 茶
Chinese Tea

Lim Collection

Mr. and Mrs. Lew B. Lang
 request the honour of your presence at
 the marriage of their daughter
Jean Priscilla Oy
 to
Mr. Jack Wing Chow
 on
Tuesday evening, May the fourteenth
nineteen hundred and fifty-seven
at seven-thirty
St. Michael's Anglican Church
400 Block East Broadway
 at
Prince Edward and Guelph Street
Vancouver 10, B.C.
 Reception:
W. K. Gardens
127 East Pender Street
Vancouver 4, B.C.

Courtesy of Marie Lowe

Other Occasions

會大親懇屆四十第門洪加全

Oct. 9th  1949

*The Chinese Freemasons in Canada
Fourteenth Convention*

Mrs. Kenneth Drury.

MENU



Chinatown Lion's Fall Frolic

Nov. 24, 1955 W. K. Gardens

雞蓉雞笋
(1) Creamed Chicken and Asparagus Soup

杏花窩雞
(2) Breaded Boneless Chicken with Sweet and Sour Sauce

什碎蝦球
(3) Deep Fried Prawns with assorted Greens

磨菇棋盤鴨
(4) Pan Fried Duck with Garden Mushrooms

咕老花肉
(5) Crispy Kolo Meat with Pickles

腰果雞丁
(6) Saute of Diced Chicken Vegetable and Toasted Cashew Nuts

加里魚球
(7) Red Snapper Cube with Curry and Tomato Sauce

揚州炒飯
(8) Fried Rice with Diced Meat - Yangchow Style

雞絲炒麵
(9) Chow Mein with Shredded Chickens and Eggs

茉莉香茶
Jasmine Tea

MENU

cocktails

Sweet corn soup with chicken..
finely diced breast of
chicken and corn simmered
in chicken broth

Butterfly prawns..
pan fried prawns with bacon
and onions

Toasted walnut chicken..
deep fried boned chicken in
batter of chopped walnuts

Beef steak with vegetables..
cubed beef tenderloin saute
mixed green vegetables

A.I.B.C.
stag dinner

7:30 p. m. saturday
december 10, 1955

W. K. Gardens
127 e. pender st.

ticket number 11.

*The Vancouver Sun's
Dinner*

in honor of
delegates to the
NATIONAL TRIENNIAL

Canadian Women's Press Club

at
New W K Chop Suey Ltd.,
Wednesday, June 22, 1949

Fashion Show 9 p.m. Dinner at 8 p.m.

Ads from Chinatown News 1957

CHINESE CUISINE AT ITS BEST

BAMBOO TERRACE

Distinctive modern Oriental atmosphere . . . a worthy background for our traditionally famous and unexcelled Chinese Dishes.

MA. 1935, 155 E. Pender

"THE CALL OF CHINA"

SUNDAYS *Station* **500**
3 P.M.

WELCOME VISITORS . . .
to the
NEW
Chungking Restaurant

Located in the Heart of Vancouver's Chinatown

Specializing in Genuine Oriental Food. Prepared by Our Famous Chefs from Canton

Our managers pleased to serve your friends and family
Best Wishes

178 Pender

家酒陶陶
PACific 1030 PACific 0713

Ho Ho Chop Suey

We serve only authentic Chinese Cuisine. Pleasant atmosphere.

Reservations for parties — Banquets

East Pender Street at Columbia Vancouver, B.C.

店飯湖西
SAI WOO

Famous for Chinese Cuisine
All Tourists Welcome
24 Hour Service
Phone PA 8544 for Reservation
158 E. Pender Vancouver



DINE AND DANCE

Give yourself, your family and your friends a treat.

AMIDST ORIENTAL SPLENDOUR

INTERNATIONALLY FAMOUS FOR DISTINCTIVE CHINESE CUISINE

THE MOST MODERN
Custom-made stainless steel kitchen in Canada, catering to club, wedding and business dinners and banquets.

PRIVATE DINING ROOM
Accommodation up to 630 people.

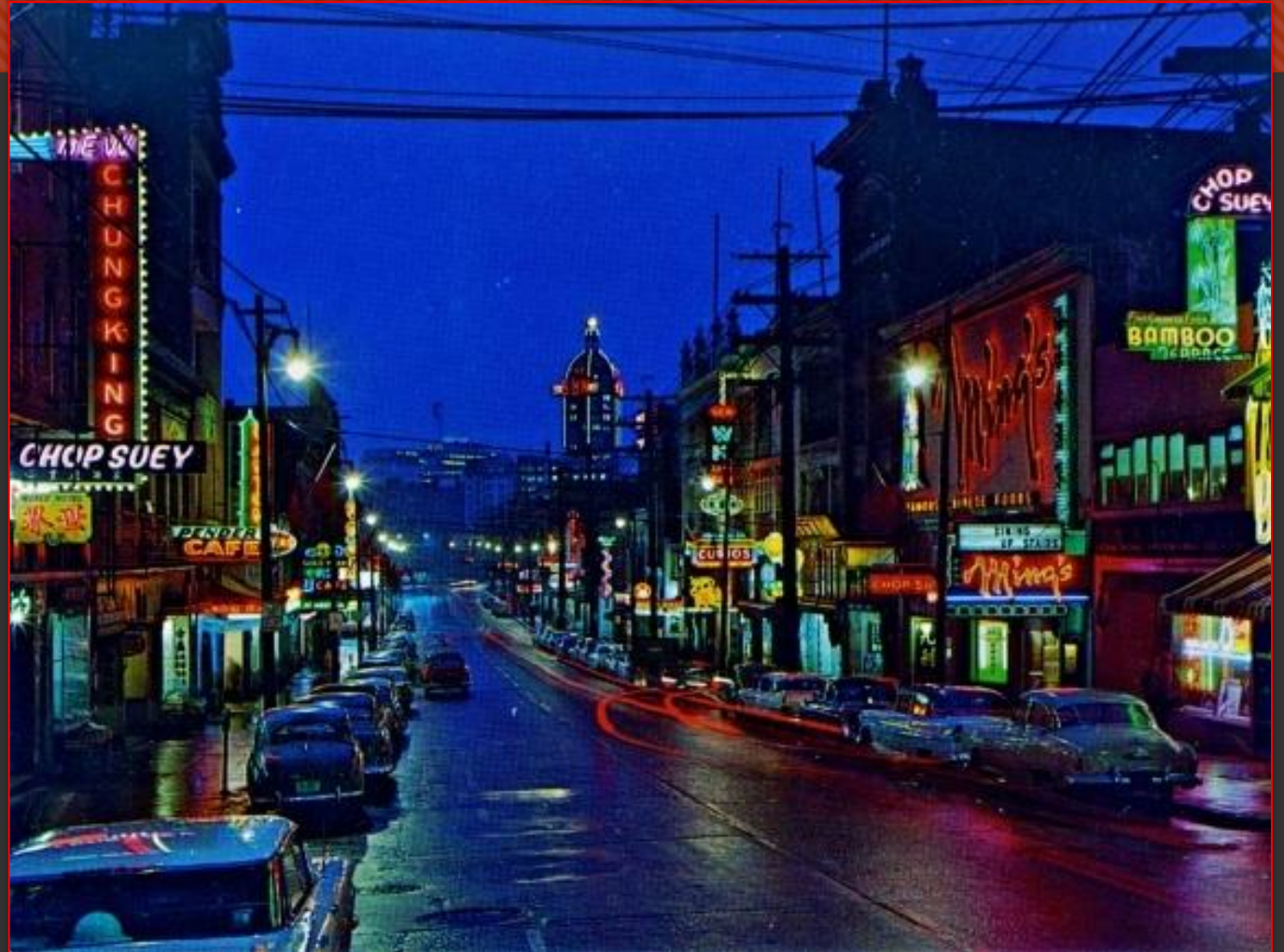
W. K. GARDENS
127 E. Pender PA 6642

Chinatown News 1957:5, 12, 16, 25

Bright Lights, Night Life

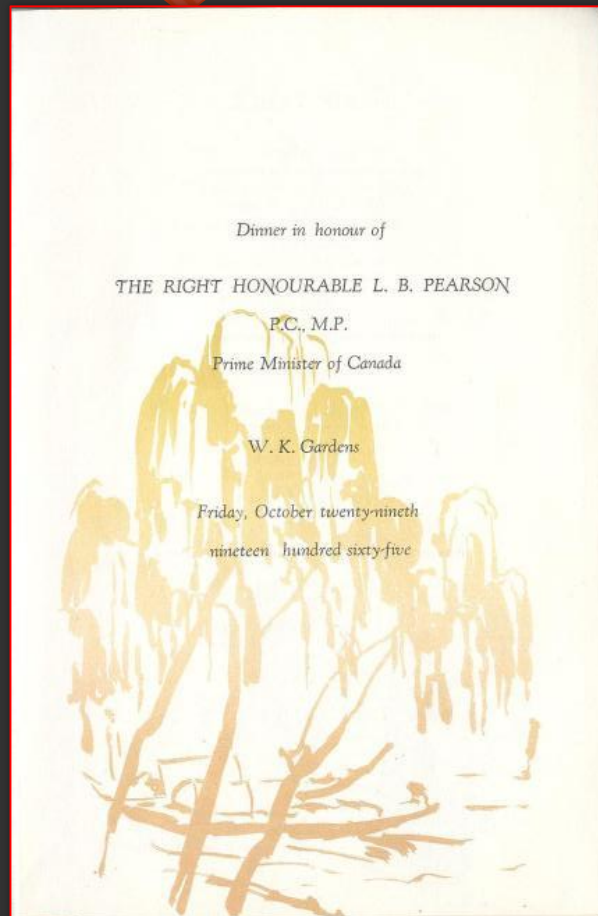


1989 (Dahlberg in Rossi 2010)

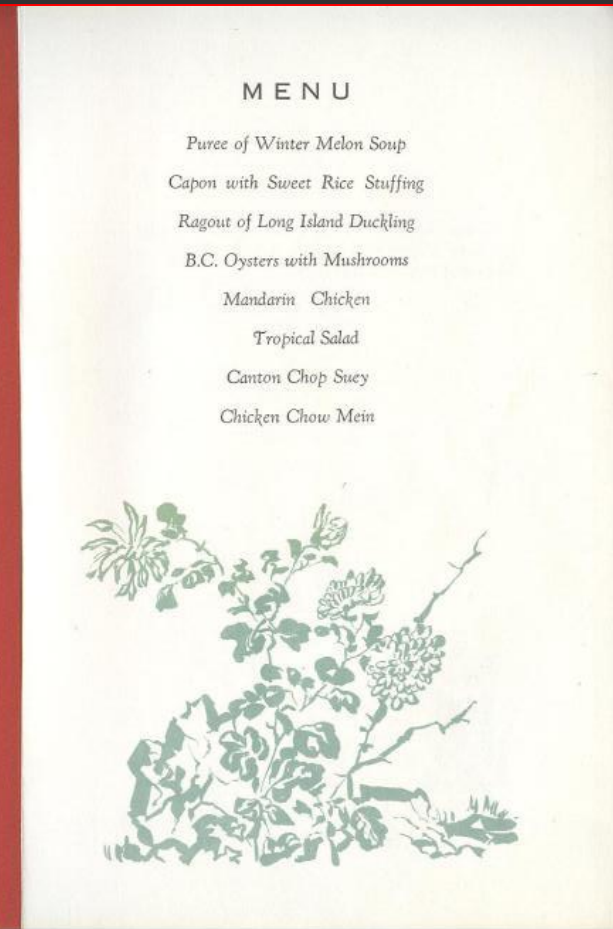
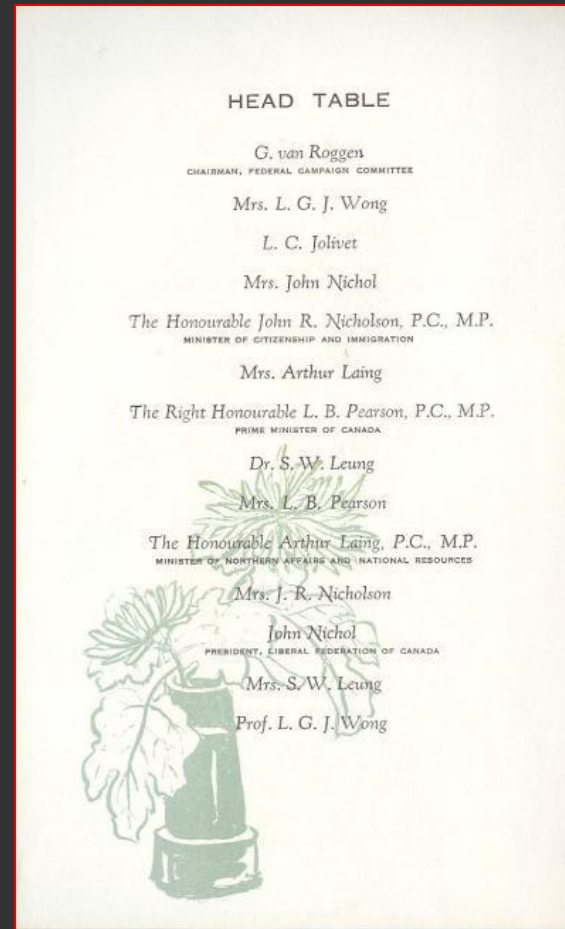


The Visible City: Hastings-Chinatown, Photo Gallery

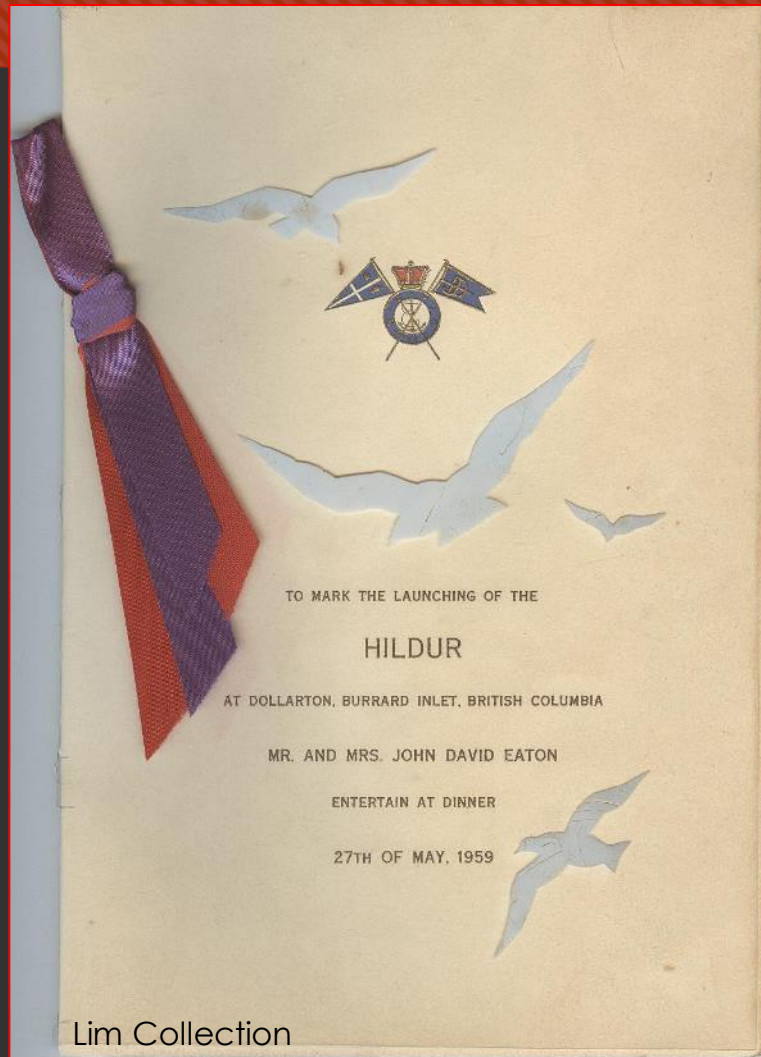
LB Pearson Menu



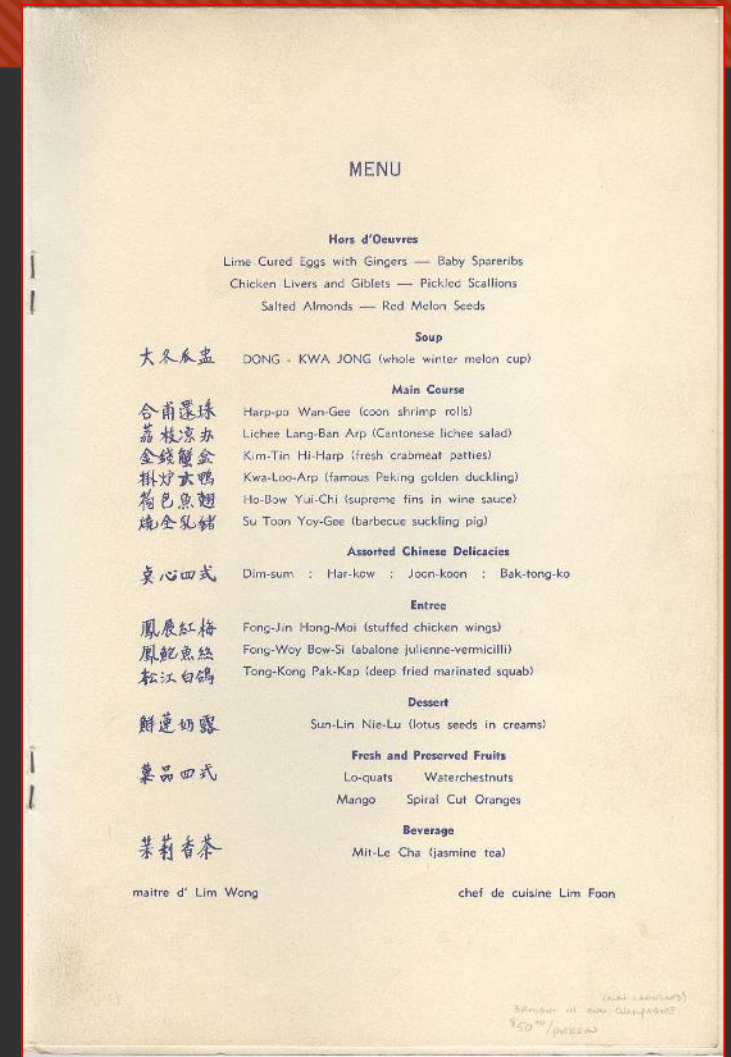
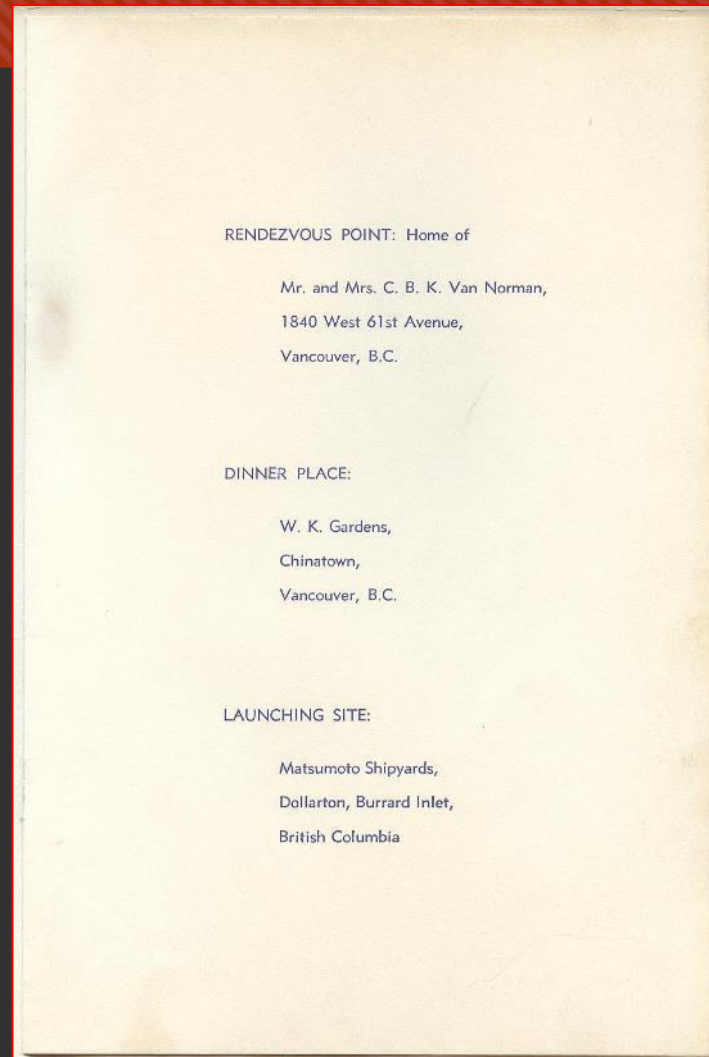
Lim Collection



JD Eaton Menu



Lim Collection



1920s Chinatown Menu

Business Directory Listings:
 1920-26 96 Pender Street E
 1927 127 East Pender Street

PHONES, SEY. 3236-7779 O

Wah Kue Chop Suey

96 PENDER ST., E. VANCOUVER, B.C.

CHOP SUEY.	
1. Chinese Chop Suey35
2. American Chop Suey35
3. Chinese Chop Suey, extra fine50
4. French Mushroom Chop Suey50
5. Fresh Shrimp Chop Suey	1.00
6. Oyster Chop Suey75
7. Chow Toy (Fried Greens)40
8. Chow Yee Pen (Fried Fish)	1.00
9. Chicken Chop Suey	1.25
10. Chicken Chop Suey with Mush-rooms	1.25
11. Chicken Chop Suey with Boo Law (Chinese Pineapple)	1.50
12. Chicken Chop Suey with Li Chee	1.50
13. Chicken Chop Suey with Sub-gum	1.25
14. Chicken Chop Suey with Walnuts	1.25
NOODLES.	
15. Yot ga Mein35
16. Yot25
17. Op Hoy (Steamed Duck)
18. Op Hoy Wan Ton
19. Gui Shee Mein (White Meat of Chicken)45
20. Gui Shee Mein with White Mushrooms60
21. Young Chow Wan Mein	1.00
22. Chow Mein (Fried Noodle)50
23. Chow Mein (Fried Noodle with Pork)75
24. Chow Mein with Pickled Chicken and Eggs	1.00
DAINDY EGGS	
25. Egg of Foying (Chinese Vegetable Omelette)50
26. Long Har Don (Lobster Omelette)75
27. Foyong Har (Shrimp Omelette)75
28. High Yok Don (Chicken Omelette)	1.25
29. Gui Yok Don (Chicken Omelette)	1.25
30. Char Su Don (Roasted Pork Omelette)50
SOUP IN MANDARIN STYLE	
31. Ghi Gang (Chicken Broth)25
32. Gui Don Gang (Chicken with Eggs)35
33. Subgum Gang (10 different materials)75
34. Lin Gee Gui Yok Gang (Chicken and Chinese Nuts)75
35. Mo Goo Gui Yok Gang (White Mushrooms and Chicken)75
36. Yuen Wor Gang (Birdsnest)	1.00
37. Yuen Wor Gang (extra large)	1.50
SEA FOOD IN CHINESE STYLE	
38. Ho Shee Shown (Dried Oyster Hash)	1.25
39. Long Har Suey (Lobster Hash)	1.50
40. Subgum Long Har (with 10 different materials)	1.50
41. Honk Sow Ye (Pickle Black Sea Bass)	1.50
42. Poon Long Har (Shrimp in Mandarin Style)	2.25
FRIED RICE, IMPERIAL STYLE	
43. Chow Find (Fried Rice)35
44. Chow Find (Extra Fine)50
45. Chow Gui Find (with Chicken)75
46. Chow Subgum Find, Mandarin Style85
47. Chow Long Har Find (with Lobster)	1.00
48. Chow High Find (with Crab)85
IMPERIAL DISHES.	
49. Char Su (Roasted Pork)35
50. Bark Jum Gui (Plain Boiled Chicken)50
51. Su Op (Broiled Duck)	1.00
52. Toe Goo Op (Whole Duck with Chinese Mushroom)	2.50
53. Gor Pe Op (Whole Duck with Chinese Orange Peel)	2.50
54. Lad Gee Gui (Whole Chicken with Chestnuts)	2.50
55. Watt Gul (Broiled Chicken Chinese Style)	2.25
56. Hohn Law Gui (Whole Chicken in Canton Style)	3.25
57. Long Fon Won (Birdsnest in Long Tong Style)	2.25
58. Long Fon Chee (Shark Fins)	2.75
59. Ching Done Bow Ye (Steamed Op with Chinese Ham)	2.25
PARTY DINNER IN CHINESE STYLE	
60. Lud Bow Wor, for four persons including four courses	10.00
61. Yet Bon Wor, for five persons, including six courses	15.00
62. Fook Lok Sow, for six persons including eight courses	20.00
63. Gum Yok Moon Tong, for eight persons, including 10 courses	25.00
64. The Pekin's Famous, for ten persons, including 12 courses	30.00
IMPORTED CHINESE PRESERVED FRUITS	
65. Gam Got Golden Lime25
66. Ginger Root25
67. Ching Moy Green Apricots25
68. Li Chee or Li Chee Nuts40
69. Boo Law or Chinese Pineapple40
70. Sarlee Chinese Pear40
71. Young Ho Chinese Fruit40
CHINESE IMPERIAL TEA	
72. Oolong35
73. Suey Seen25
74. Long Soo25
75. Goo Lo35
76. Po Na50
77. Long On60
78. Wan Mow	1.00
79. Mar Li Neck	1.00

Chinese Canadian

SATURDAY NIGHT SPECIALS

CHINESE DINNER

Choice of

W. K. Chop Suey

Chicken Chop Suey

Li Hong Chung Chop Suey \

Shrimp or Crab Meat Chop Suey

Chicken Chow Mein \

W. K. Wor Mein

Subgum Chow Mein

Egg Foyong .

Sweet and Sour Pork Spare Rib

Chicken, Fried Rice

Almond Chicken, Canton Style

Chinese Green Tea Served with all Orders

**Extra Charge for Beverages (50c) Per Bottle
Please Pay Waiter When Served**

**Not Responsible for Lost Articles
Unless Checked**

SATURDAY NIGHT SPECIALS

AMERICAN DINNER

Choice of

Ham or Bacon and Eggs \

Eggs any Style

Chicken Salad with Mayonnaise

Lobster or Crab Salad

Half Dozen Eastern, Fried or on Shell

Native Sirloin Steak, Mushroom Sauce

Small Tenderloin Steak, Rasher Bacon \

Breaded Veal Cutlets

Lamb Chops, Plain or Breaded

Hot or Cold Chicken Sandwich

Fried Half Spring Chicken \

• Tea or Coffee Served with all Orders

**Extra Charge for Beverages (50c) Per Bottle
Please Pay Waiter When Served**

**Not Responsible for Lost Articles
Unless Checked**

Combination Specials 1960s

To be Returned

W. K. Gardens 127 East Pender St., (upstairs)
Vancouver 4, B.C.—Ph. 681-6642

"FOON YING" we welcome you! W.K. is the abbreviation for WAH KU meaning Overseas Chinese — Chinese Abroad. Our master Cantonese Chefs excel in Award winning, authentic, renowned Cantonese foods and specialties of other provinces, and Choice Canadian Beefsteaks, tender succulent Chicken and Duckling, fresh Seafood Delicacies of the Pacific. It's the largest restaurant in Canada, the largest and most colorful Chinatown. Established and satisfying worldwide connoisseurs of Fine Chinese Foods since 1917. Recommended by the Canadian Homes and Gardens magazine, member Hilton Carte Blanche, Greater Vancouver Visitor and Convention Bureau, Captain Vancouver Club, Garibaldi Development Association, Canadian Restaurant Association. Three Dining Rooms air-conditioned year-round for your comfort, catering to Private and Wedding Banquets, accommodating 10 to 700. We have enjoyed the patronage of celebrities and distinguished guests from many lands, Screen, Stage, Radio and T.V. Stars. We have always been one of Vancouver's most popular Restaurants and Night Clubs. Your family and friends are sure to be excited and fascinated by the Epicurean adventure. It will be a wholesome, enjoyable, memorable dinner you will cherish for a long time. We await the pleasure of serving you again soon. "JOY KIN" see you again.

HOUSE SPECIALTIES IN COLOR (BACK COVER)

Steamed Winter Melon Soup in centre
World Famous Peking Duck and Condiments (top clockwise)
Julienne of Abalone - Exotic Vegetable - Vermicelli
Duckmeat Salad - Exotic Tropical Fruits
Pan Fried Butterfly Prawns - Canadian Bacon - Onions
Parchment Wrapped-Wine & Herb marinated Chicken
Barbecued Whole Rockfish - Tomato Sauce

Dinner—2 or more Persons \$1.95 per person

CHICKEN CONSOMME SOUP shang gai tong
SAUTEED JULIENNE MEATS & BEAN SPROUTS yuk-si ya-toi
CHICKEN LIVER SHISH KEBAB toy-hong fong-kan
SHRIMPMEAT OMELETTE har foo-yang
STEAMED RICE - FORTUNE CAKE - OOLONG TEA

Dinner—2 or more Persons \$2.25 per person

DICED CHICKEN SOUP gai-lulp tong
DEEP FRIED PRAWNS IN BATTER so-ja har-q
CHICKEN SAUTE VEGETABLES gai-pein jub-suey
SWEET & SOUR SPAREB'SS fim-sarn pia-qi
STEAMED RICE - FORTUNE COOKIE - OOLONG TEA

Dinner—2 or more Persons \$2.50 per person

GREEN PEA & EGG SOUP ting-dow dan-tong
FLAKY SPRING ROLL fo-pao chao-koon
DICED VEGETABLE, GIBLET, CASHEW zue-ger kan-soon
PINEAPPLE FRIED PRAWNS bar-lor har-q
STEAMED RICE - FORTUNE COOKIE - OOLONG TEA

Dinner—2 or more Persons \$2.75 per person

FRESH MUSHROOM & EGG SOUP mo-goo dan-tong
ALMOND CHICKEN FILET ON LETTUCE hun-yun so-gai
SHRIMPMEAT VEGETABLE SAUTE har-yuk jub-suey
BARBECUED DUCK & PICKLE soup-gum far-app
STEAMED RICE - FORTUNE COOKIE - OOLONG TEA

Dinner—2 or more Persons \$3.00 per person

FRESH MUSHROOM & EGG SOUP mo-goo dan-farr tong
PAN FRIED BUTTERFLY PRAWN - BACON wor-hip har-sain
PINEAPPLE CHICKEN VEGETABLE bar-lor gai jub-suey
CHICKEN WINGS DEEP FRIED hong-sue gai-zik
FRIED RICE - DICED MEAT, EGG & ONION dun chow-fann
IMPORTED ROLL COOKIE - JASMINE TEA

Dinner—2 or more Persons \$3.50 per person

CREAMED CHICKEN & CORN SOUP gai-yang sook-mie
JULIENNE ABALONE, VERMICELLI foong way bow-si
PAN FRIED BONELESS DUCKLING war-sue app
SLICED BEEF-TOMATO SAUTE gnaw-yuk fan-kir
STEAMED OR FRIED RICE - ROLL COOKIE - JASMINE TEA

Dinner—2 or more Persons \$4.00 per person

FRESH MUSHROOM CHICKEN SOUP mo-goo gai-tong
STUFFED PRAWN ROLL, DEEP FRIED gor-loong si-koon
PAN FRIED DUCKLING, GREENS tai-summ war-app
CURRY PINEAPPLE FISH BALL ka-lib bar-lor yu-q
STEAMED OR FRIED RICE - NESPOLE FRUIT - JASMINE TEA

Dinner—2 or more Persons \$4.50 per person

CHICKEN, BIRDSNEST - LETTUCE SOUP gai-yang yin-song
STURGEON OR RED SNAPPER ROLL kim-yok yu-si
MARINATED CHICKEN IN WINE, WRAPPED en-jow ge-bow-gai
CUBED BEEF STEAKS & GREENS chow gnaw-lui-kow
STEAMED OR FRIED RICE - LI-CHEE FRUIT - JASMINE TEA



Combination Specials 2011

Jul 10'

CHOOSE YOUR OWN COMBO WITH SOUP, RICE , DESSERT

ANY 2 \$29.95 FREE (Dish) House Special Steamed Chicken or Marinated Duck(Rice 2 Bowl)

ANY 3 \$39.95 FREE (Dish) House Special Steamed Chicken or Marinated Duck(Rice 3 Bowl)

ANY 4 \$49.95 FREE (Half) House Special Steamed Chicken or Marinated Duck(Rice 1 Bucket)

ANY 6 \$76.95 FREE (Whole) House Special Steamed Chicken or Marinated Duck(Rice 1½Bucket)

ANY 8 \$96.95 FREE (Whole) House Special Steamed Chicken or Marinated Duck(Rice 2 Bucket)



1. Shredded Chicken with Jelly Fish	47. Sauteed Chicken with Broccoli
2. Beef Frank with Jelly Fish	48. Sting Bean and Chicken with Black Bean Sauce
3. Deep Fried Tofu with Peppery Salt	49. Satay Chicken with Bean

Wah Lun Chinese
Restaurant, Burnaby, BC

- | | |
|---|--|
| 16. General Tao's Sliced Chicken | 62. Pork Toro Slices & Black Fungus with Lotus Root |
| 17. Pan Fried Chili with tip of tripe | 63. Gingo and Bean Curd with Baby Vegetables |
| 18. Sauteed Spicy Sea Wheelks | 64. Dry Scallops & Shrimp with Baby Vegetables |
| 19. Sauteed Spicy String Beans | 65. Sauteed Beef with Baby Vegetables |
| 20. Pan Fried Spicy Dried Duck Kidney with Cucumber | 66. Mustard Greens with Braised Chinese Mushroom |
| 21. Eggplant in Spicy Garlic Sauce | 67. Marinated intestines with Tofu |
| 22. Pan Fried Prawns in Meggie Soy Sauce | 68. Steamed Egg Tofu with Seafood & Meat |
| 23. Pan Fried Duck Chin in Meggie Soy Sauce | 69. Cod with Chinese Mushroom Hot Pot |
| 24. Pan Fried Cod | 70. Seafood & Tofu Hot Pot |
| 25. Deep Fried Cod in Creamy Corn Sauce | 71. Eight Jewels & Tofu Hot Pot |
| 26. Deep Fried Cod Fillet with Sweet & Sour Sauce | 72. Diced Chicken with Salted Fish & Tofu Hot Pot |
| 27. Mayo Peach Pork Chop | 73. Braised Egg Tofu Hot Pot |
| 28. Pork Chop with Honey Pepper | 74. Braised Beef Brisket & Radish Hot Pot |
| 29. Pork Chop with Gourmet Sauce | 75. Satay Beef with Vermicelli Hot Pot |
| 30. Sweet & Sour Boneless Pork | 76. Beef with Ginger & Green Onion Hot Pot |
| 31. Sweet & Sour Boneless Chicken | 77. Beef with Black Fungus Hot Pot |
| 32. Stir Fried Sweet & Sour Spareribs | 78. Special Chicken Hot Pot |
| 33. Sparerib with Honey Pepper | 79. Cod Jaw with Ginger & Green Onion Hot Pot |
| 34. Deep Fried Lemon Chicken | 80. Eggplant in Spicy Garlic Sauce Hot Pot |
| 35. Steamed Cod Fillet with Eggplant | 81. Eggplant in Salted Fish Hot Pot |
| 36. Steamed Sparerib with Black Bean Sauce | 82. Dry Shrimp with Hairy Melon & Vermicelli Hot Pot |
| 37. Steamed Minced Pork with Salted Fish | 83. Fish Tofu with Mixed Veg and Vermicelli Hot Pot |

Combination Special – Nanaimo 2016



Lim Collection



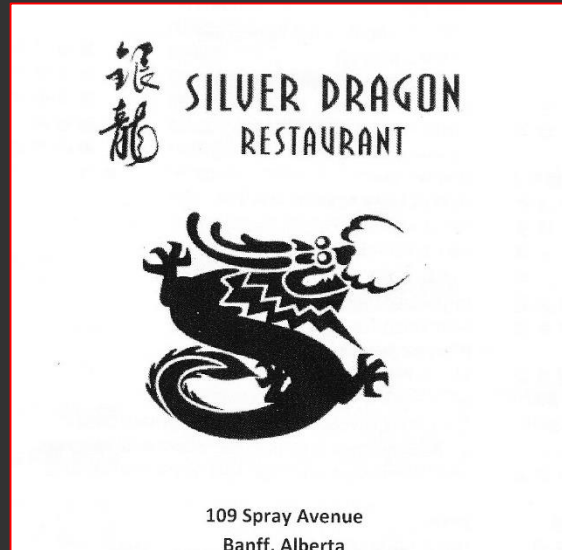
SET COMBO

套餐类

Serve with Soup + Appetizer + Steamed Rice or Plain Fried Rice or Plain Chow Mein 汤 + 凉菜 + 白米饭 或素炒饭或素炒面

- | | | |
|---|------------------|------|
| 153. Braised Beef Brisket with Tomato | 14 ⁹⁸ | 番茄牛腩 |
| 154. Slow-cooked Chicken Leg | 13 ⁹⁸ | 鸡腿饭 |
| 155. Fried Tofu w/Wood Ear & Green Pepper ... | 11 ⁹⁸ | 家常豆腐 |
| 156. Braised Pork Belly | 13 ⁹⁸ | 卤肉饭 |
| 157. Braised Chicken in Brown Sauce | 13 ⁹⁸ | 三杯鸡 |
| 158. Prawns in Sweet Tomato Sauce | 14 ⁹⁸ | 茄汁虾 |
| 159. BBQ Pork | 13 ⁹⁸ | 叉烧肉 |

Combination Special – Banff 2016



Lim Collection

GROUP	DINNER
DINNER FOR ONE \$24.00	一人用
HOT & SOUR SOUP OR WON TON SOUP	辛口酸味スープ または ワンタンスープ
SPRING ROLL	春巻き
GINGER FRIED BEEF OR SWEET & SOUR CHICKED BALLS	ジンジャービーフ または 鶏団子の甘酢かけ
STIR FRIED MIXED VEGETABLES	野菜炒め
STEAMED RICE	ご飯
EXTRA PERSON \$24.00	1人分追加に付き\$24
DINNER FOR TWO \$48.00	二人用
HOT & SOUR SOUP OR WON TON SOUP	辛口酸味スープ または ワンタンスープ
SPRING ROLLS	春巻き
GINGER FRIED BEEF OR SWEET & SOUR CHICKEN BALLS	ジンジャービーフ または 鶏団子の甘酢かけ
CHICKEN WITH MIXED VEGETABLES	鶏肉とミックス野菜
SPECIAL FRIED RICE	スペシャル焼き飯
EXTRA PERSON \$24.00	1人分追加に付き\$24
DINNER FOR FOUR \$96.00	四人用
HOT & SOUR SOUP OR WON TON SOUP	辛口酸味スープ または ワンタンスープ
SPRING ROLLS	春巻き
CHICKEN WITH BLACK BEAN SAUCE ON HOT PLATE	鶏の黒豆ソースかけ鉄板焼
GINGER FRIED BEEF	ジンジャービーフ
PRAWNS WITH MIXED VEGETABLES	海老とミックス野菜
SPECIAL FRIED RICE	スペシャル焼き飯
EXTRA PERSON \$24.00	1人分追加に付き\$24
DINNER FOR SIX \$150.00	六人用
WON TON SOUP	ワンタンスープ
SPRING ROLLS	春巻き
GINGER FRIED BEEF	ジンジャービーフ
STIR FRIED MIXED VEGETABLES	野菜炒め
PALACE STYLE PRAWNS	宮廷風海老
ALMOND CHICKEN	揚げた鶏肉とつぶしアーモンド
CANTONESE CHOW MEIN	広東風焼きそば
SPECIAL FRIED RICE	スペシャル焼き飯
EXTRA PERSON \$25.00	1人分追加に付き\$25
DINNER FOR TEN \$260.00	十人用
WON TON SOUP	ワンタンスープ
SPRING ROLLS	春巻き
GINGER FRIED BEEF	ジンジャービーフ
ALMOND CHICKEN	揚げた鶏肉とつぶしアーモンド
PINEAPPLE SWEET & SOUR PORK	パイナップル入り酢豚
PRAWNS IN CREAMY BUTTER SAUCE	海老のクリームソースかけ
STIR FRIED MIXED VEGETABLES	野菜炒め
HONG KONG STYLE CHOW MEIN	香港風焼きそば
SPECIAL FRIED RICE	スペシャル焼き飯
EXTRA PERSON \$26.00	1人分追加に付き\$26

Food Trends 1967

Wenda & David Eng

Wedding Banquet

April 30th 1967

Sunday 5:30 p.m.

W. K. Gardens

127 East Pender Street

Vancouver 4, B.C.

菜單

Menu

生 鷄 絲 翅

Shredded Chicken & Sharks Fin Soup

龍 鳳 桃 園

Saute of Sliced Prawns, Chicken & Walnuts

上 湯 浸 鷄

Cold Poached Chicken - Plain

金 錢 牛 柳

Cubed Beefsteaks & Mushrooms

荊 筍 窩 鴨

Pan Fried Duckling with Asparagus

鳳 會 鮑 絲

Julienne of Abalone - Fried Vermicelli

雪 豆 鷄 片

Sugar Snow Pea & Sliced Chicken

波 青 魚 球

Pineapple, Green Pepper Fishball

腰 菓 鷄 粒

Diced Chicken, Vegetable & Cashewnuts

Dessert

杏 仁 奶 露

Almond Cream

中 國 名 茶

Chinese Tea

Food Trends 2003

MENU

- 1) APPETIZER COMBINATION PLATTER
 - A. CRISPY VEGETARIAN SPRING ROLLS
 - B. HONEY & GARLIC SPARERIBS
 - C. SLICED PORK HOCKS
 - D. SHREDDED MARINATED JELLY FISH
- 2) STUFFED SCALLOPS W/SHRIMP MEAT PATTE
- 3) DICED VEGETABLES W/CASHEW NUTS (VEGETARIAN)
- 4) HOT & SOUR MIXED SEAFOOD SOUP
(VEGETARIAN UPON REQUEST)
- 5) CRABS WITH SPECIAL PEPPER (MILD SPICY)
- 6) CRISPY SKIN CHICKEN W/SHRIMP CHIPS
- 7) BRAISED CHINESE MUSHROOMS OVER
MIXED VEGETABLES (VEGETARIAN)
- 8) FILET OF SOLE WITH SWEET & SOUR SAUCE
- 9) MUSHROOM & EGG FRIED RICE (VEGETARIAN)
- 10) GOOD LUCK YEE MEIN (VEGETARIAN)
- 11) SESAME SEED BALLS & JELLY CAKES (VEGETARIAN)

Lim Collection

ASIAN CANADIAN
WRITERS' WORKSHOP'S
HARVEY LOWE DINNER
NOVEMBER 1, 2003

WINES OF THE EVENING

(WHITE) SAUVIGNON BLANC, ROBERT MONDAVI
— CALIFORNIA \$25.75 (INCLUDING TAXES)

(RED) VALPOLICELLA, FOLONARI
— ITALY \$25.75 (INCLUDING TAXES)

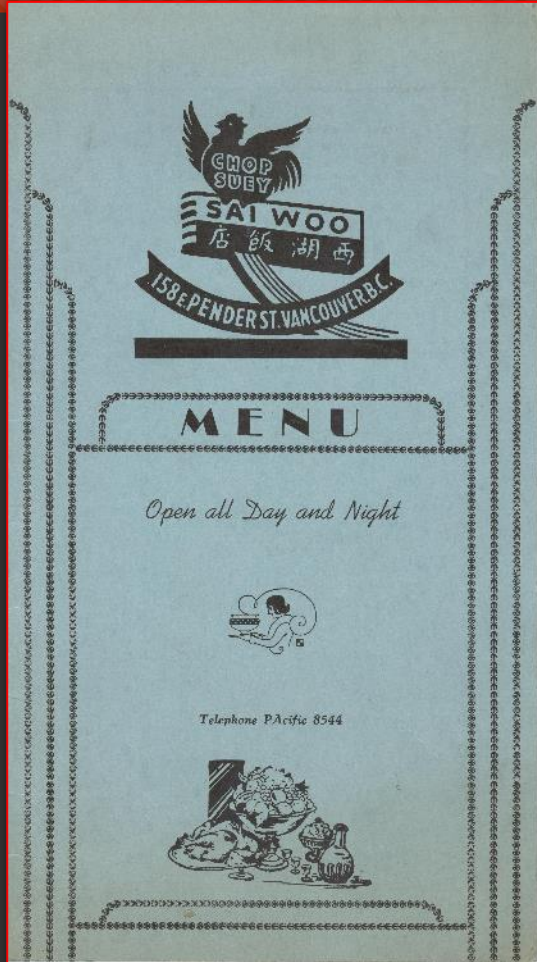
酒
家

The
Flamingo
CHINESE
RESTAURANT

7510 CAMBIE STREET, VANCOUVER
3469 FRASER STREET, VANCOUVER

紅
鶴

Sai Woo - Past



SESAME SEED Per Dish.....10

SOUPS 湯水類	
1. Chicken Consomme05 滑 湯
2. Watercress Soup30 西洋菜湯
3. Chop Suey Soup30 什 碎 湯
4. Chinese Melon Soup30 瓜 湯
5. Chinese Green Vegetables30 芥 菜 湯
6. Green Peas and Egg Soup40 石 豆 蛋 花 湯
7. Bean Cake with Pork Soup30 豆 腐 豬 肉 湯
8. Mushroom Soup with Eggs60 毛 菇 蛋 湯
CHOP SUEY 什 碎 類	
9. Chinese Chop Suey with Pork.....	.40 豬 肉 什 碎
11. American Chop Suey with Pork.....	.40 花 蓮 什 碎
12. Beef Chop Suey40 牛 肉 什 碎
13. Sliced Fish Chop Suey60 魚 片 什 碎
Pineapple Chop Suey80 菠 蘿 什 碎
14. Mushroom Chop Suey with Pork80 毛 菇 豬 什 碎
15. Mushroom Chop Suey with Chicken	1.10 毛 菇 雞 什 碎
16. Shrimp Chop Suey80 蝦 仁 什 碎
17. Oysters Chop Suey60 蚌 仔 什 碎
18. Spring Chicken Chop Suey.....	.80 雞 片 什 碎
19. Diced Almond Chicken Chop Suey..	1.10 香 仁 雞 丁
Pineapple Chicken Chop Suey	1.25 菠 蘿 雞 什 碎
CHOW MEIN 炒 麵 類	
20. Chow Mein40 炒 麵
21. Chow Mein, Chinese Style.....	.80 唐 人 炒 麵
22. Mushroom Chow Mein.....	.80 毛 菇 炒 麵
23. Shrimp Chow Mein80 蝦 肉 炒 麵
PORK SPARE RIBS 排 骨 類	
24. Sweet and Sour Pork Spare Ribs50 甜 酸 排 骨
25. Breaded Dry Pork Spare Ribs50 干 炸 排 骨
Currie Pork Spare Ribs60 茄 子 排 骨
26. Garlic Sauce Pork Spare Ribs50 蒜 茸 排 骨
27. Pineapple Sweet & Sour Spare Ribs	1.25 菠 蘿 甜 酸 排 骨
28. Pickle Sweet & Sour Spare Ribs	1.25 什 碎 排 骨
29. Sweet and Sour Pork (Boneless)	1.25 甜 酸 豬 肉
MEAT AND VEGETABLES 炒 菜 類	
30. Fried Chinese Sausages and Greens40 臘 腸 炒 菜
31. Fried Greens and Beef40 牛 肉 炒 菜
32. Fried Bean Cake and Roast Pork40 梅 菜 豆 腐
33. Fried Greens and Pork40 豬 肉 炒 菜
34. Tomatoes and Beef on Lettuce75 茄 子 牛 肉
35. Fried Green Peppers and Beef75 青 椒 牛 肉
36. String Beans and Pork75 豇 豆 豬 肉
37. Fried Mushrooms with Gravy75 炒 湯 毛 菇
38. Fried Bean Sprouts with Beef40 芽 菜 牛 肉
39. Fried Plain Greens30 炒 淨 菜

If wished, please make arrangements with the waiter for so much per person so that we could serve you Special Fine Chinese Dishes.

ALL DISHES SERVE CHINESE STYLE

SEA FOODS 海 鮮 類	
40. Fried Sliced Fish with Greens60 魚 片 炒 菜
41. Fried Sliced Fish with Bean Sprouts60 魚 片 炒 菜
42. Dry Breaded Oysters80 干 炸 蚌 球
43. Sweet and Sour Fish (Boneless)	1.60 干 炸 蚌 球
44. Dry Breaded Shrimp (shelled)	1.60 干 炸 蝦 球
45. Fried Prawns with Red Sauce (with shell)80 沙 大 蝦 球
46. Pot Fried Prawns with Onions80 干 煎 炒 蝦 球
47. Breaded Shrimp with Vegetable	1.85 白 沙 炒 蝦 球
48. Steamed Whole Rock Cod80 白 沙 炒 魚
49. Fried Sturgeon with Greens80 白 沙 炒 魚
50. Barbecued Rock Cod with Tomato Sauce	1.50 紅 燒 石 斑
EGG FOO-YONG 鷄 蛋 類	
51. Roast Pork Omelette40 插 蛋 卷
52. Egg Foo-Yong40 美 美 蛋 卷
53. Oyster Omelette60 美 美 蛋 卷
54. Green Peas Omelette60 美 美 蛋 卷
55. Shrimp Omelette75 美 美 蛋 卷
56. Chicken Omelette75 美 美 蛋 卷
CHOICE CHICKEN DISHES 鷄 類	
57. Deep Fried Chicken Liver and Giblets75 炸 肝 腎
58. Deep Fried Chicken Wings	1.10 紅 燒 雞 翼
59. Breaded Chicken with Crushed Almonds	1.85 香 仁 炸 雞
60. Sweet and Sour Chicken	1.85 甜 酸 炸 雞
61. Pot Fried Chicken	1.85 炸 雞 片
62. Sliced Chicken with Mushrooms	2.25 毛 菇 雞 片
63. Sliced Chicken with Pineapples	2.25 菠 蘿 雞 片
64. Breaded Chicken with Tomatoes	1.85 茄 子 炸 雞
FRIED RICE 炒 飯 類	
65. Fried Rice40 炒 飯
66. Fried Rice with Shrimps80 蝦 肉 炒 飯
67. Fried Rice with Mushrooms80 毛 菇 炒 飯
68. Currie Fried Rice60 茄 子 炒 飯
69. Steamed Rice (per bowl)10 白 飯
NOODLES 水 麵	
70. Noodles, Small Bowl30 小 水 麵
71. Roast Pork Noodles30 滷 肉 水 麵
72. Noodles, Large Bowl40 大 水 麵
73. Roast Duck Noodles60 大 鴨 水 麵
COLD DISHES 凍 肉 類	
74. Roast Lean Pork40 插 火 肉
75. Barbecue Pork40 火 肉
76. Plain Boiled Chicken60 白 切 雞
77. Barbecue Duck60 火 鴨
78. Barbecue Chicken60 燒 雞

Let us cook some of this food for you to take home. It will be well appreciated by those who could not come.

Sai Woo - Identity



Sai Woo - Present

SUM \$6

BOTTLES OF WINE



WELCOME

INNER PEACE

Dine casually in the lap of luxury. Sai Woo is gorgeous, spacious, and comfortable with seating for 113 plus room for 75 more downstairs in Woo Bar. Vancity Buzz mentions Sai Woo as "Best New Restaurant Design."

KITCHEN

CULINARY EXCELLENCE

Sai Woo was born from a passion for food, fusing modern cuisine with traditional Asian recipes and fresh local ingredients to create culinary delights evocative of both Vancouver's food history and future. Bon appetit!

ENJOY

WOO BAR

Nestled beneath Sai Woo in Chinatown's underground is Woo Bar, one of Vancouver's coolest spots and serving top-shelf liquors and quality local purveyors. Barkeep Dave Truscott serves up the best the city has to offer. Cheers!

SAI WOO

HOME

FOOD & DRINK

WOO TALKS



FRESH. DELICIOUS. EASY.
FUN.

ASIAN CASUAL EATS AND COCKTAILS

2016 <http://saiwoo.ca/lunch/>

Questions?

