



Menu of 1st to 31st October

SHARE PLATES 分甘同味

Thai Roasted Beef Salad 泰式烤牛肉沙拉 🌶️🥜 / \$24

Garlic, Shallots, Cilantro, Cherry Tomatoes, Cashew Nuts, Fish Sauce, Thai Chili, Lime Juice, Mint

Smoked Salmon Salad with Waffle Strips 烟熏三文鱼沙拉配华夫条 / \$25

Waffle Strips, Mixed Greens, , Extra Virgin Olive Oil, Hollandaise Sauce

Patatas Bravas 西班牙辣味炸薯块 🌶️ / \$22

Calabrian Chili Peppers, Mayonnaise, Italian Herbs, Tomato Sauce

Spanish Garlic Shrimp 西班牙蒜香虾 🦐 / \$19

Pacific White Shrimp, Garlic, Olive Oil, Smoked Paprika, Lemon

Chili Octopus Carpaccio 八爪鱼薄片 🌶️ / \$19

Yuzu Orange Vinaigrette, Grapefruit, Olive Oil, Chili Flakes

Plum Chicken Wings 话梅鸡翅 / \$22

Plum Powder, Plum Maple Syrup

Beef Carpaccio 生牛肉薄片 / \$26

Beef Tenderloin, Olive Oil, Truffle Oil, Arugula, Capers, Cheese, Sherry Wine Vinegar, Yuzu Pepper Sauce

Calamari 鲜炸鱿鱼 / \$19

Green Onion, Chilli Pepper, Tartar Sauce

Mussels or Clams & Frites 炒青口/蜆与薯条 🦐 / \$28

Garlic, Shallot, White Wine, Fries

BC Local Oysters 本地刺身蚝 🦐 / \$21 (6pcs) \$40 (12pcs)

Ponzu Sauce, Lemon

Mediterranean Spicy Squid 地中海辣鱿鱼 🌶️ / \$28

Squids, Thai Chili, Garlic, Tomato-Bell Pepper Sauce, Fennel, Arugula, Olives, Cherry Tomatoes, Olive Oil

Seafood Platter 海鲜拼盘 🦐 / \$68 (Available from Friday to Sunday)

Fresh Oyster (8pcs), Shrimps, Mussels, Clams, Abalones, House-made Soy Sauce, Cocktail Sauce, Ponzu Sauce



Vegetarian



Nuts



Pork



shellfish



Spicy



Menu of 1st to 31st October

BRUNCH PLATE 能量早餐系列

Add on \$12 to create
your own Brunch Set

1. House Clam Chowder /
Salad
2. Chef's select Dessert

Little Karp's Big Plate 小鲤鱼早午餐 🐟 / \$22

Thick-cut Bacon, Potatoes, Mix Greens, Focaccia, Yogurt
Two Eggs with style of : Sunny side up, Over Easy, Poached, Scramble

Chicken Waffles 华夫饼和炸鸡 🍗 / \$26

Mix Greens, Cherry Tomatoes, Hollandaise Sauce, Maple Syrup,
House-made Hot Sauce (Mild Spicy)

Smoked Duck Breast Skillet 烟燻鸭胸小煎锅 / \$26

Potatoes, Onions, Bell Pepper, Mushroom and Topped with Two Sunny Side Up Eggs

Vegetarian Shakshuka 田园北非蛋 🌿 / \$24

Eggs, Garlic Bread, Mix Bell Peppers, Mushroom, Smoked Paprika, Onion, Tomato Sauce
+ Sausage 🌭 \$5

Smoked Beef Brisket with Hash & Eggs

烟熏牛胸肉配薯丁太阳蛋 / \$28

Toast Bread, Potatoes, Onion, Pepper

French Toast 法式奶香吐司 / \$24

Mixed Berries, Whip Cream, Syrup

EGG BENEDICT 营养均衡的班尼蛋

*Poached eggs on Focaccia, covered with hollandaise sauce and
served with mix greens, potatoes and yogurt.*

Smoked Duck Breast 烟燻鸭胸班尼蛋 / \$24

Smoked Salmon 烟燻三文鱼班尼蛋 / \$25

Seafood Mix 杂锦海鲜班尼蛋 🦞 / \$24

Scallops, Shrimps, Octopus



Menu of 1st to 31st October

SOUP 汤

Add on \$12 to create
your own Brunch Set

1. House Clam Chowder /
Salad
2. Chef's select Dessert

Lobster Bisque & Housemade Wonton 龙虾湯配云吞 🦞 / \$16
Cream, Lingcod Wonton, Corn, Shitake Mushroom, Bokchoy, Green Onion

Clam Chowder 奶油周打蚬汤 🦞 / \$12
Onion, Garlic, Carrot, Celery, Rice Cracker, Cream

LUNCH STYLE MAIN 午膳时光

Spaghetti Bolognese 肉酱意面 / \$26
Ground Beef, Tomato Sauce, Parmesan Cheese

Steak & Frites with Salad 牛排配薯条沙拉 / \$38
8oz Steak, Sunny Side up Egg, Chimichurri Sauce

Truffle Wild Mushroom Risotto 奶香野蘑菇意大利饭 🌿 / \$28
Truffle Sauce, Seasonal Mushroom, Cream, Garlic

Spaghetti Frutti Di Mare 白葡萄酒海鲜意大利面 🦞 / \$28
Mussels, Clams, Shrimps, Garlic, Tomatoes, Parsley, White Wine

Fish en Papillote 纸包鱼 / \$33
Chinese Cabbage, Fennel, Tomatoes, Asparagus, Lemon, Parsley, Garlic Butter

SIDES

Truffle Fries with Cheese 松露芝士薯条 / \$14

Bacon 培根 / \$8

Garlic Bread (4pcs) 蒜蓉面包 / \$6

Smoked Salmon 煙燻三文魚 / \$8

Lobster Meat 龙虾肉 / \$16

🌿 Vegetarian 🥜 Nuts 🐷 Pork 🦞 shellfish 🌶️ Spicy