

甄选

套餐

SET MENU

全聚德

QJD PEKING DUCK TORONTO

- SINCE 1864 -



4人套餐

SET FOR
4 PEOPLE



A

\$298 CAD

·盛世牡丹烤鸭

QJD Premium 'Peony Duck' Set

·芥末鸭掌

Duck Web in Mustard Sauce

·乾隆白菜

Chinese cabbage Dressed with Sesame Paste, Honey, and Vinegar

·茅台东坡肉2例

Braised Pork Belly with Premium Chinese Liquor (2)

·松露酱芦笋虾球

Prawns and Asparagus in Truffle Paste

·蟹黄豆腐

Simmered Tofu with Crab Roe

·清炒豆苗

Sautéed Snow Pea Sprouts

·宫廷点心双拼（豌豆黄，芸豆卷）

Chinese Imperial Pastry Combination

B

\$398 CAD

·盛世牡丹烤鸭

QJD Premium 'Peony Duck' Set

·麻辣鸭膀丝

Spicy Shredded Duck Wings

·菠菜花生

Blanched Spinach and Fried Peanuts

·官府鲍鱼捞饭4位

Tan's Cuisine Style Braised Abalone and Rice (4)

·椰香咖喱虾

Shrimp with Crispy Rice Crust in Homemade Curry Sauce

·京味干炸丸子

Peking Style Deep-Fried Pork Meat Balls

·银杏芦笋百合

Sautéed Ginkgo, Asparagus and Lily Bulbs

·宫廷点心双拼（豌豆黄，芸豆卷）

Chinese Imperial Pastry Combination

C

\$498 CAD

·盛世牡丹烤鸭

QJD Premium 'Peony Duck' Set

·红油生态鸡

Steamed Organic Chicken with Red Chili Sauce

·羽衣甘蓝营养沙拉

Nutritious Salad Dressed With House-Made Sauce

·宫廷御制翡翠羹4位

Chinese Imperial Soup with Chopped Cucumber (4)

·温哥华蟹炒年糕

Stir-Fried Rice Cake with Vancouver Crab

·金牌松鼠鱼

Signature Crispy Fish in Sweet and Sour Sauce

·府膳羊排

Imperial Grilled Lamb Rack

·小鸭酥（6）

Duckling-Shaped Pastry Stuffed With Date Paste (6)



6人套餐

SET FOR
6 PEOPLE



A

\$479 CAD

·盛世牡丹烤鸭

QJD Premium 'Peony Duck' Set

·茅台蛋黄鸭卷

Mao-tai Marinated Duck Meat and Egg Yolk Roll

·桂花山药

Chinese Yam with Osmanthus Sauce

·酸椒秋葵

Braised Okra in Pickled Chili Sauce

·罐烩鸭舌乌鱼蛋汤6位

Cuttlefish Roe and Duck Tongue Soup (6)

·金牌松鼠鱼

Signature Crispy Fish in Sweet and Sour Sauce

·金银蒜粉丝蒸开边虾

Steamed Prawns with Garlic and Vermicelli

·京味干炸丸子

Peking Style Deep-Fried Pork Meat Balls

·红楼茄鲞

Fragrant Eggplants with Assorted Nuts

·宫廷点心双拼（豌豆黄，芸豆卷）

Chinese Imperial Pastry Combination

B

\$598 CAD

·盛世牡丹烤鸭

QJD Premium 'Peony Duck' Set

·白菜丝拌海蜇

Marinated Jellyfish and Chinese cabbage In Vinaigrette

·羽衣甘蓝营养沙拉

Nutritious Salad Dressed With House-Made Sauce

·蜜汁枣酿凉瓜

Bitter Melon Stuffed With Date in Honey Sauce

·虫草花响螺炖竹丝鸡6位

Silky Chicken Stew with Cordyceps Flower (6)

·葱烧海参

Braised Sea Cucumber with Scallions

·清蒸青斑

Steamed Green Bass

·湖南椒香老虎虾

House Spicy Tiger Prawn in Hunan Style

·黑椒牛柳

Sautéed Beef Filet with Black Pepper

·小鸭酥（6）

Duckling-Shaped Pastry Stuffed With Date Paste (6)

C

\$698 CAD

·盛世牡丹烤鸭

QJD Premium 'Peony Duck' Set

·芥末鸭掌

Duck Web in Mustard Sauce

·五彩拌金银拌时蔬

Mixed Fresh Vegetables Salad

·菠菜花生

Blanched Spinach and Fried Peanuts

·国宴开水白菜6位

State Banquet Style Chinese cabbage Soup (6)

·美极龙虾（5 Lbs.）

Stir-Fried Lobster With Maggie Sauce (5 Lbs.)

·金牌松鼠鱼

Signature Crispy Fish in Sweet and Sour Sauce

·京城红袍牛筋

Peking Style Braise Beef Tendon with Spicy Sauce

·龙虾膏炒饭

Fried Rice with Lobster's Roe and Tomalley

·上汤金丝冬瓜

Braised Winter Melon in Tan's Cuisine Style Broth

·小鸭酥（6）

Duckling-Shaped Pastry Stuffed With Date Paste (6)



8人套餐

SET FOR
8 PEOPLE



A

\$698 CAD

·盛世牡丹烤鸭

QJD Premium 'Peony Duck' Set

·芥末鸭掌

Duck Web in Mustard Sauce

·老北京熏鸡卷

Traditional Beijing Style Smoked Chicken and Tofu Sheet Roll

·桂花山药

Chinese Yam with Osmanthus Sauce

·酸椒秋葵

Braised Okra in Pickled Chili Sauce

·花旗参响螺炖竹丝鸡8位

Silky Chicken Stew with American Ginseng (8)

·温哥华蟹炒年糕

Stir-Fried Rice Cake with Vancouver Crab

·山东家乡功夫烧黄鱼

Braised Yellow Croaker in Shandong Style

·蜜汁酥皮大虾

Crispy Prawns in Honey Sauce

·美极牛柳粒

Sautéed Diced Beef Filet with Maggie Sauce

·炙子羊肉

Traditional Stir-Fried Barbecue Lamb with Green Onion and Coriander

·皇子菇扒豆苗

Sautéed Pea Sprouts with King Oyster Mushroom

·豌豆黄 (8) & 芸豆卷 (8)

Split Pea Cakes (8) & Kidney Bean Rolls (8)



8人套餐

SET FOR
8 PEOPLE



B

\$888 CAD

·盛世牡丹烤鸭

QJD Premium 'Peony Duck' Set

·盐水鸭肝

Salty Duck Liver

·老店酱牛肉

Time-Honored Braised Beef Shank

·羽衣甘蓝营养沙拉

Nutritious Salad Dressed With House-Made Sauce

·蜜汁枣酿凉瓜

Bitter Melon Stuffed With Date in Honey Sauce

·浓汤鱼肚鲍丝羹8位

Fish Maw Soup with Shredded Abalone (8)

·美极龙虾 (6 Lbs.)

Stir-Fried Lobster with Maggie Sauce (6 Lbs.)

·金牌松鼠鱼

Signature Crispy Fish with Sweet and Sour Sauce

·炙子羊肉

Traditional Stir-Fried Barbecue Lamb with Green Onion and Coriander

·红楼茄鲞

Fragrant Eggplants with Assorted Nuts

·宫保鸡丁

Kung Pao Chicken

·龙虾膏炒饭

Fried Rice with Lobster's Roe and Tomalley

·清炒豆苗

Sautéed Snow Pea Sprouts

·小鸭酥 (8)

Duckling-Shaped Pastry Stuffed With Date Paste (8)



8人套餐

SET FOR
8 PEOPLE



C

\$1098 CAD

·盛世牡丹烤鸭

QJD Premium 'Peony Duck' Set

·老醋蜇头

Marinated Jellyfish in Vinegar Sauce

·桃仁肘花

Sliced Pork Hock with Walnut

·羽衣甘蓝营养沙拉

Nutritious Salad Dressed With House-Made Sauce

·菠菜花生

Blanched Spinach and Fried Peanuts

·金汤小米煨海参8位

Tan's Cuisine Style Millet Congee with Sea Cucumber (8)

·美极龙虾 (6.5 Lbs.)

Stir-Fried Lobster with Maggie Sauce (6.5 Lbs.)

·清蒸青斑

Steamed Green Bass

·孔府酒香牛肉4例

Liquor Aroma Braised Beef (4)

·松茸鲜鲍丁

Stir-Fried Matsutake Mushroom, Asparagus and Fresh Abalone Dices

·府膳羊排

Imperial Grilled Lamb Rack

·龙虾膏炒饭

Fried Rice with Lobster's Roe and Tomalley

·银杏芦笋百合

Sautéed Ginkgo, Asparagus and Lily Bulbs

·小鸭酥 (8)

Duckling-Shaped Pastry Stuffed With Date Paste (8)



10人套餐

SET FOR
10 PEOPLE



A

\$788 CAD

·盛世牡丹烤鸭

QJD Premium 'Peony Duck' Set

·红油生态鸡

Steamed Organic Chicken with Red Chili Sauce

·老醋蜆头

Marinated Jellyfish in Vinegar Sauce

·羽衣甘蓝营养沙拉

Nutritious Salad Dressed With House-Made Sauce

·桂花山药

Chinese Yam with Osmanthus Sauce

·温哥华蟹炒年糕

Stir-Fried Rice Cake with Vancouver Crab

·金银蒜粉丝蒸开边虾 (10)

Steamed Prawns with Garlic and Vermicelli (10)

·山东家乡功夫烧黄鱼

Braised Yellow Croaker in Shandong Style

·葱烧海参

Braised Sea Cucumber with Scallions

·府膳羊排

Imperial Grilled Lamb Rack

·姜葱爆生蚝

Stir-Fried Oyster with Ginger & Green Onion

·美极牛柳粒

Sautéed Diced Beef Filet with Maggie Sauce

·蟹黄豆腐

Simmered Tofu with Crab Roe

·皇子菇扒豆苗

Sautéed Pea Sprouts with King Oyster Mushroom

·豌豆黄 (10) & 芸豆卷 (10)

Split Pea Cakes (10) & Kidney Bean Rolls (10)



10人套餐

SET FOR
10 PEOPLE



B

\$1098 CAD

·盛世牡丹烤鸭

QJD Premium 'Peony Duck' Set

·盐水鸭肝

Salty Duck Liver

·白菜丝拌海蜇

Marinated Jellyfish and Chinese cabbage in Vinaigrette

·五彩拌金银时蔬

Mixed Fresh Vegetables Salad

·桂花山药

Chinese Yam with Osmanthus Sauce

·松茸鸭舌贝丝羹10位

Braised Duck Tongue Soup with Matsutake and Shredded Scallop (10)

·美极龙虾 (6 Lbs.)

Stir-Fried Lobster With Maggie Sauce (6 Lbs.)

·清蒸青斑

Steamed Green Bass

·鲟龙筋烩海参

Braised Sturgeon Bone Marrow with Sea Cucumber

·府膳羊排

Imperial Grilled Lamb Rack

·翰林蟹黄鱼肚

Tan's Cuisine Style Stewed Fish Maw with Crab Meat

·黑椒牛柳

Sautéed Beef Filet with Black Pepper

·红楼茄鲞

Fragrant Eggplants with Assorted Nuts

·龙虾膏炒饭

Fried Rice with Lobster's Roe and Tomalley

·清炒豆苗

Sautéed Snow Pea Sprouts

·小鸭酥 (10)

Duckling-Shaped Pastry Stuffed With Date Paste (10)



10人套餐

SET FOR
10 PEOPLE



C

\$1398 CAD

·盛世牡丹烤鸭

QJD Premium 'Peony Duck' Set

芥末鸭掌

Duck Web in Mustard Sauce

桃仁肘花

Sliced Pork Hock with Walnut

羽衣甘蓝营养沙拉

Nutritious Salad Dressed With House-Made Sauce

菠菜花生

Blanched Spinach and Fried Peanuts

阿拉斯加帝王蟹 (7 Lbs.)

Alaskan king crab (7 Lbs.)

蟹腿-蒜蓉粉丝蒸

Claws: Steamed With Garlic and Vermicelli

蟹身-美极

Body: Stir-Fried with Maggie Sauce

蟹膏-炒饭

Roe and Tomalley: Fried Rice

金牌松鼠鱼

Signature Crispy Fish in Sweet and Sour Sauce

京城红袍牛筋

Peking Style Braise Beef Tendon with Spicy Sauce

炙子羊肉

Traditional Stir-Fried Barbecue Lamb with Green Onion and Coriander

黑胡椒三葱爆鸭胗

Braised Duck Gizzard with Leeks, Onion and Crispy Red Onion in Black Pepper Sauce

夏果炒鲜带

Sautéed Fresh Scallop with Ginkgo

丁府宫保虾球

Kung Pao Shrimps

银杏芦笋百合

Sautéed Ginkgo, Asparagus and Lily Bulbs

小鸭酥 (10)

Duckling-Shaped Pastry Stuffed with Date Paste (10)

豌豆黄 (10)

Split Pea Cakes (10)



14人套餐

SET FOR
14 PEOPLE



A

\$1688 CAD

·盛世牡丹烤鸭两套

QJD Premium 'Peony Duck' Set (2)

·芥末鸭掌

Duck Web in Mustard Sauce

·白菜丝拌海蜇

Marinated Jellyfish and Chinese cabbage in Vinaigrette

·老北京熏鸡卷

Traditional Beijing Style Smoked Chicken
and Tofu Sheet Roll

·羽衣甘蓝营养沙拉

Nutritious Salad Dressed with House-Made Sauce

·桂花山药

Chinese Yam with Osmanthus Sauce

·酸椒秋葵

Braised Okra in Pickled Chili Sauce

·滋补龙筋汤14位

Stewed Sturgeon Marrow Soup (14)

·龙腾四海-姜葱龙虾 (7.5 Lbs.)

Lobster [QJD Signature Larger Size Lobster
without Shell] (7.5 Lbs.)

·清蒸青斑

Steamed Green Bass

·葱烧海参

Braised Sea Cucumber with Scallions

·豉汁蒸野生白鳢

Steamed White Eel with Black Bean Sauce

·姜葱爆生蚝

Stir-Fried Oyster with Ginger & Green Onion

·美极牛柳粒

Sautéed Diced Beef Filet with Maggie Sauce

·炙子羊肉

Traditional Stir-Fried Barbecue Lamb with Green
Onion and Coriander

·翰林蟹黄鱼肚

Tan's Cuisine Style Stewed Fish Maw with Crab Meat

·黑胡椒三葱爆鸭胗

Braised Duck Gizzard with Leeks, Onion and Crispy
Red Onion in Black Pepper Sauce

·湘潭秘制腊肉

Stir-Fried House-Made Smoked Pork Belly in Spicy Sauce

·龙虾膏炒饭

Fried Rice with Lobster's Roe and Tomalley

·清炒豆苗

Sautéed Snow Pea Sprouts

·小鸭酥 (14)

Duckling-Shaped Pastry Stuffed With Date Paste (14)

·豌豆黄 (14) & 芸豆卷 (14)

Split Pea Cakes (14) & Kidney Bean Rolls (14)



14人套餐

SET FOR
14 PEOPLE



B

\$2188 CAD

·盛世牡丹烤鸭两套

QJD Premium 'Peony Duck' Set (2)

·芥末鸭掌

Duck Web in Mustard Sauce

·冰火熏鲳

Deep Fried Smoked Fish in Sweet Soy Sauce

·海派叉烧

Slow-Cook Shanghai Style Roasted Pork

·羽衣甘蓝营养沙拉

Nutritious Salad Dressed With House-Made Sauce

·菠菜花生

Blanched Spinach and Fried Peanuts

·乾隆白菜

Chinese cabbage Dressed With Sesame Paste, Honey, and Vinegar

·浓汤鱼肚鲍丝羹14位

Fish Maw Soup with Shredded Abalone (14)

·阿拉斯加帝王蟹 (7 Lbs.)

Alaskan king crab (7 Lbs.)

·蟹腿-蒜蓉粉丝蒸

Claws: Steamed With Garlic and Vermicelli

·蟹身-美极

Body: Stir-Fried with Maggie Sauce

·蟹膏-炒饭

Roe and Tomalley: Fried Rice

·鲟龙筋烩海参

Braised Sturgeon Bone Marrow with Sea Cucumber

·湖南椒香老虎虾 (14)

House Spicy Tiger Prawn in Hunan Style (14)

·响油鳝糊

Scalded Shredded Eel with Boiling Oil

·金牌松鼠鱼

Signature Crispy Fish in Sweet and Sour Sauce

·奇妙辣子羊肉粒

Aromatic Spicy Diced Lamb

·京城红袍牛筋

Peking Style Braise Beef Tendon with Spicy Sauce

·黑胡椒三葱爆鸭胗

Braised Duck Gizzard with Leeks, Onion and Crispy Red Onion in Black Pepper Sauce

·芫爆肚丝

Sautéed Pork Tripe Shredded With Coriander

·银杏芦笋百合

Sautéed Ginkgo, Asparagus and Lily Bulbs

·小鸭酥 (14)

Duckling-Shaped Pastry Stuffed With Date Paste (14)

·豌豆黄 (14) & 芸豆卷 (14)

Split Pea Cakes (14) & Kidney Bean Rolls (14)



14人套餐

SET FOR
14 PEOPLE



C

\$2688 CAD

·盛世牡丹烤鸭

QJD Premium 'Peony Duck' Set

·全聚德珍品-30g鱼子酱烤鸭

QJD Premium Roast Duck with 30g Caviar Set

·芥末鸭掌

Duck Web in Mustard Sauce

·红油生态鸡

Steamed Organic Chicken with Red Chili Sauce

·老店酱牛肉

Time-Honored Braised Beef Shank

·五彩拌金银拌时蔬

Mixed Fresh Vegetables Salad

·桂花山药

Chinese Yam with Osmanthus Sauce

·翡翠凉皮

Rice Noodle Dressed With Spicy and Sesame Paste

·红烧金山勾翅14位

Braised Superior Fin (14)

·阿拉斯加帝王蟹 (7 Lbs.)

Alaskan king crab (7 Lbs.)

·蟹腿-蒜蓉粉丝蒸

Claws: Steamed With Garlic and Vermicelli

·蟹身-美极

Body: Stir-Fried with Maggie Sauce

·蟹膏-炒饭

Roe and Tomalley: Fried Rice

·葱烧海参

Braised Sea Cucumber with Scallions

·清蒸青斑

Steamed Green Bass

·府膳羊排

Imperial Grilled Lamb Rack

·松茸鲜鲍丁

Stir-Fried Matsutake Mushroom, Asparagus and Fresh Abalone Dices

·毛氏绝味腊牛肉

Hunan Style Spicy House-Made Smoked Beef in Spicy Sauce

·松露酱芦笋虾球

Prawns and Asparagus in Truffle Paste

·江南八宝酱丁

Stir-Fried Diced Pork, Chicken, Shrimp and Assorted Vegetable in Sweet Soybean Sauce

·京味干炸丸子

Peking Style Deep-Fried Pork Meat Balls

·上汤金丝冬瓜

Braised Winter Melon in Tan's Cuisine Style Broth

·小鸭酥 (14)

Duckling-Shaped Pastry Stuffed With Date Paste (14)

·豌豆黄 (14) & 芸豆卷 (14)

Split Pea Cakes (14) & Kidney Bean Rolls (14)

