

Savour Vaughan
a celebration of fine flavours



Ambassador Chinese Cuisine

STARTER

Steamed Dim Sum Duo

Crystal Shrimp Dumpling (2 pcs) AND Steamed Pork & Shrimp Siu Mai (2 pcs)

OR

Vegetarian Spring Rolls (2 pcs)

Served with String Bean Salad in a Mandarin-Dijon Vinaigrette

OR

Hot & Sour Soup, Hong Kong Style

Our classic hot & sour soup with Scallop, Shrimp and Bean Curd

ENTREES

Szechuan Spicy Shrimps

Shrimps sautéed with Celery and Walnuts

OR

Honey Pepper Beef Tenderloin Dices

Wok-fried with Dried Figs, Bell Peppers and Broccoli

OR

3-kinds of Mushrooms and Tofu Stir-fry (Vegetarian)

King, Enoki & Shiitake Mushrooms stir-fried with Baby Pok Choy in a Black Bean Sauce

OR

Sweet & Sour Chicken

Breaded Boneless Chicken glazed with Sweet and Sour Sauce, wok-fried with Pineapples and Bell Peppers

All of the above Entrees served with...

Jasmine Rice

OR

Vegetarian Chow Mein

Egg Noodles wok-fried with Soy, Onion and Bean Sprouts

DESSERT

Classic Sesame Balls

Deep-fried, filled with Ginger and Lotus Seed Paste

OR

Steamed Egg Custard Rolls

Spongy Chinese Egg Cakes layered with Egg Custard

OR

Mango Pudding

Prix Fixe- \$15 Per Person

(excluding beverages, taxes and gratuities)



espresso.com®

VECCHIA ROMAGNA



AMARO MONTENEGRO



NORDA
ACQUA MINERALE NATURALE



Ambassador Chinese Cuisine

STARTER

Amuse Bouche

Vegetarian Spring Roll (1 pc). A Crispy Spring Roll filled with Assorted Mushrooms

APPETIZERS

Crispy Crab Claw

Wrapped with Shrimp Mousse, served with String Bean Salad in a Mandarin-Sesame Vinaigrette
OR

Hot & Sour Vegetarian Soup, Hong Kong Style

Classic hot & sour soup with Seasonal Vegetables and Bean Curd
OR

Ambassador's Special Golden Peking Duck Rolls

Filled with Peking Duck, Scallions, Cucumbers and Hoi Sin Peanut Sauce, served on Iceberg Lettuce Leaves

ENTREES

Ginger & Scallion Lobster (Whole)

Lobster wok-baked with Supreme Sauce
OR

Cantonese Style Beef Tenderloin

Served with Onions in a Sweet Tomato Sauce
OR

Ambassador's Signature Roast Duck

Served with Special Soy and Plum Sauce
OR

Sweet & Sour Chicken

Breaded Boneless Chicken glazed with Sweet and Sour Sauce, wok-fried with Pineapples and Bell Peppers

All of the above Entrées served with...

Seasonal Vegetables Stir-fry AND

Ginger Fried Rice With Egg, Parsley and Goji Berries OR

Singapore Fried Vermicelli (Vegetarian) Sautéed with Curry, Onion, Celery and Bell Peppers

DESSERT

Chilled Lychee and Tapioca Soup

With Fresh Fruit and Milk
OR

Mango Pudding

OR

Classic Sesame Balls Deep-fried, filled with Ginger and Lotus Seed Paste

Prix Fixe- \$35 Per Person

(excluding beverages, taxes and gratuities)



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