

MONSIEUR WONG'S

ESTABLISHED SINCE 1981

We Offer The Finest Chinese Cuisine Prepared with the freshest ingredients and no MSG added. Enjoy!

DINNER FOR ONE..... 25

Spring Roll (1) or Egg Roll (1)
Lemon Chicken
Cantonese Beef Chop Suey
Ginger Beef
Special Fried Rice

DINNER FOR TWO..... 49

Spring Rolls (2) or Egg Rolls (2)
Cantonese House Chow Mein
Lemon Chicken
Special Fried Rice

DINNER FOR FOUR..... 89

Spring Rolls (4) or Egg Rolls (4)
Salt & Pepper Prawns
Lemon Chicken
Ginger Beef
Cantonese House Chow Mein
Special Fried Rice

GOURMET DINNER FOR TWO..... 75

Pork Dumplings
Lobster & Prawn Chow Mein
Black Pepper Chicken with Dry Spinach
Special Fried Rice

GOURMET DINNER FOR FOUR..... 140

Pork Dumplings
Lobster Chow Mein (2 tails)
Black Pepper Chicken with Dry Spinach
Special Fried Rice
Salt & Pepper Prawns
Ginger Beef

DINNER FOR SIX..... 125

Spring Rolls (6) or Egg Rolls (6)
Salt & Pepper Prawns
Cantonese House Chow Mein
Beef & Broccoli
Sweet & Sour Boneless Pork
Lemon Chicken
Ginger Beef
Special Fried Rice

DINNER FOR EIGHT..... 160

Spring Rolls (8) or Egg Rolls (8)
Cantonese House Chop Suey
Salt & Pepper Prawns (Spicy)
Lemon Chicken
Ginger Beef
Sweet & Sour Boneless Pork
Special Fried Rice
Beef & Broccoli
Shanghai Noodle
Chicken & Bean Sprout Chow Mein

APPETIZERS

Egg Roll 3.5
Spring Roll..... 3.5
Pork Dumplings..... 12
Dry Ribs 15

Deep Fried Won Tons 12
(Served with sweet chilli sauce)
Spicy BBQ Pork 13
Spicy Won Ton 12
Steamed won ton in soy chili sauce

SOUP

Wall Won Ton Soup With Satay..... 18
Hot & Sour Soup..... 16
Small Won Ton Soup 6.5
Wall Won Ton Soup 18

HOUSE SPECIALTIES

Black Pepper Chicken with Dry Spinach..... 18
Served with steamed rice
Beef Satay with Dry Spinach 18
Served with steamed rice
Salt & Pepper Prawns & Squid..... 18
Black Pepper Chicken On Shanghai Noodles..... 17
Chicken or Beef Chow Mein On Crispy Noodles 17
Tender chicken, bean sprouts, green & red peppers, wok fried and put on top of crispy noodles
Wong's Boneless Ribs..... 17
Tender boneless pork fried in Wong's style Peking Sauce
Szechuan Fried Rice (Spicy)..... 16
Onion, tomato, eggs, Szechuan spice shrimp, chicken & pork

FRIED RICE

Chicken, Beef, Pork or Mushroom Fried Rice.... 15
Vegetable Fried Rice 15
Shrimp Fried Rice..... 16
Special Fried Rice..... 16
Shrimp, chicken, pork
Szechuan Fried Rice (Spicy) 16
Shrimp, chicken, pork, diced onion & diced tomato
Curried Chicken or Beef 17
With vegetable on rice
Steamed Rice..... 3

CANTONESE STYLE CHOP SUEY

Chicken, Beef or Pork Chop Suey 17
Vegetable Chop Suey..... 16
Prawn Chop Suey 18
House Special Chop Suey 18
Chicken, pork and shrimp sautéed with mushrooms and Chinese greens
Seafood Chop Suey..... 20
Prawns, scallops and squid

CHICKEN

Black Pepper Chicken with Dry Spinach..... 18
Black Pepper Chicken on Shanghai Noodle 17
Sweet and Sour Chicken Balls 17
Chicken with Broccoli 17
Almond Guy Ding..... 17
Tender chicken, fried with diced vegetables and almonds
Curried Chicken 17
Moo Goo Guy Pan..... 17
Filet of chicken, fried with mushrooms and vegetables
Lemon Chicken 17
Orange Chicken 17
Salt & Pepper Chicken 17

BEEF

Fried Shredded Ginger Beef..... 17
Beef with Broccoli 17
Beef with Black Pepper Sauce on Broccoli..... 17
Beef with Bok Choy..... 17
Beef with Tomato..... 17
Beef With Green Pepper In Black Bean Sauce.. 17
Beef with Pea Pod..... 17
Curried Beef 17

PORK

Sweet and Sour Spareribs 16
Dry Spareribs 16
Honey Garlic Spareribs 16
Sweet and Sour Boneless Pork..... 16
Salt & Pepper Boneless Ribs 16

CANTONESE STYLE CHOW MEIN (STIR-FRY ON NOODLES)

Chicken, Beef or Pork Chow Mein..... 17
Vegetables Chow Mein 16
Seafood Chow Mein 20
With prawns, scallops and squid
House Special Chow Mein 18
Chicken, pork, prawns, mushrooms, and mixed greens on a bed of pan fried noodles
Prawns Chow Mein 18
Curried Fried Noodles..... 17
With shrimp, pork
Chicken or Beef with Satay on Noodle..... 17
Fried beef or chicken and mixed vegetables with satay on a bed of egg noodles
Shanghai Noodles 17
Lobster & Shrimp Chow Mein (one tail)..... 39

SEAFOOD

Salt & Pepper Squid..... 18
Salt & Pepper Prawns 18
Prawns in Black Bean Sauce..... 18
Curried Prawns..... 18
Fried Garlic Prawns with Broccoli 18
Fried Garlic Prawns with Pea Pods 18
Scallops with Pea Pods..... 20
Black Pepper Lobster & Shrimp Sizzle (one tail) 39

EGG FOO YOUNG

Chicken, Beef, or Pork Egg Foo Young..... 17
Vegetable Egg Foo Young..... 17
Special Egg Foo Young..... 18
Shrimp, chicken, pork

TOFU

Tofu with Mixed Vegetables..... 16
Salt and Pepper Tofu..... 16

*Prices do not include GST

PATIO PARTIES

Inquire about our private patio parties

WE CATER

For functions of all sizes

GIFT CARDS

Ask your server

Tiffany's MORE THAN A STEAK HOUSE

APPETIZERS

MUSHROOM OSCAR Crab meat, baby shrimps, on top of sautéed mushrooms in a béarnaise sauce	13
BACON WRAPPED SCALLOPS Served with cocktail sauce	13
JALAPEÑO CHEDDAR CHICKEN BALLS	14
LEMON PEPPER BONELESS RIBS	13
VEAL MEATBALLS Marinara sauce, grated parmesan	13
POKE TUNA Cold smoked Ahi Tuna marinated in ginger soya & sesame served with wonton crisps	15
STEAMED MUSSELS Garlic steamed Atlantic mussels in a wine broth	16
BEEF CARPACCIO - KOBE STYLE Thinly sliced prime sirloin beef, quick seared, aged sweet soya sauce, onion, capers, lemon and cilantro	14
SALT & PEPPER SQUID OR SHRIMP Served with chili garlic dipping	17
BREADED PICKLE SPEARS Brined pickles cut into thin wedges and lightly coated with a tangy dill breading	11
HOUSE STYLE PRAWNS (MINIMUM ORDER OF 10) Lightly breaded with our own spices- quick fried	1.50/EA
COCONUT SHRIMP Served with sweet coconut dipping	12
CREOLE PRAWNS Sautéed in a spicy herb butter with onion & tomato, served with garlic toast	11
CLASSIC ESCARGOT In a white wine garlic herb butter & mozzarella cheese. Served with garlic toast	12
PORK DUMPLINGS Oriental Style stuffed pork dumplings	12
DEEP FRIED WON TON WITH SWEET CHILLI SAUCE	12
THAI SPRING ROLLS (6) Served with sweet & spicy plum sauce	10
BASKET OF CHEESE TOAST & GARLIC TOAST	12
NACHOS Extra cheese \$3, add beef \$4	18
CHICKEN WINGS Hot or Salt and Pepper	15
POTATO SKINS	13
1/2 RACK OF LAMB Tender roasted herb marinated lamb, sweet & tasty. Served with mint sauce	36
CHARCUTERIE BOARD A selection of Artisanal meats and cheeses, almonds, stone ground mustard	33
APPETIZER PLATTER House style prawns, lemon pepper boneless ribs, hot wings, pork dumplings and spring rolls	61

SOUP

BAKED SWEET FRENCH ONION	10
LOBSTER BISQUE with Puff Pastry	14

ASIAN

TERIYAKI CHICKEN RICE BOWL Grilled chicken, wok fried vegetables	17
CUBED TERIYAKI STEAK NOODLE BOWL Grilled sirloin steak on top of wok fried vegetables and egg noodle	22
LOBSTER SIZZLE Lobster and prawns, green & red pepper, onion & broccoli, stir fried in our house sauce, served on a sizzling platter with rice pilaf	42

* Please note that not all ingredients are listed. Please inform your server of any special allergy or dietary concerns.

SALADS

Add Grilled Chicken \$5	Add Grilled Prawns \$8
WEDGE SALAD Iceberg lettuce, diced tomato, bacon bits with house dressing	12
CAESAR SALAD Romaine, roasted garlic dressing, croutons and parmesan	12
BEEFSTEAK TOMATO & BERMUDA ONION Crumbled Feta Cheese, extra virgin olive oil and balsamic glaze	15
TIFFANY'S CHOPPED SALAD Gathered greens layered with roast chicken, fresh avocado, aged cheddar, chopped egg, crumbled feta cheese and finished with house dressing	18
BACON WRAPPED SCALLOPS CAESAR SALAD	19
ORIENTAL CHICKEN SALAD	18

BURGERS/SANDWICHES

CHEDDAR BACON BURGER Aged cheddar, smoked bacon, mayonnaise, ketchup, mustard	18
CRISPY CHICKEN SANDWICH Spicy panko-crust chicken, Swiss cheese, mayonnaise, lettuce, tomato, pickle and onion	18
MONTE CRISTO Ham, chicken and Swiss cheese between bread and dipped in egg grilled to perfection	18
CLASSIC CLUBHOUSE Toasted to perfection and piled high with ham, shaved chicken, cheddar and Swiss cheeses with smoked bacon, lettuce, tomato and mayonnaise	18
STEAK SANDWICH WITH FRIES	22

PIZZA

LOBSTER PIZZA A crisp, thin-crust pizza topped with langostino lobster meat, melted mozzarella & cheddar cheese, fresh tomato and cilantro	18
CHICKEN & BACON PIZZA A crisp, thin-crust pizza topped with chicken, bacon, melted mozzarella & cheddar cheese, fresh tomato and cilantro	17

SEAFOOD / PASTA

TIGER PRAWNS LINGUINE Tossed in pesto sauce with, tomatoes, mushrooms, garlic olive oil and white wine	24
LOBSTER LINGUINE Tossed in pesto sauce with tomatoes, mushrooms, garlic olive oil and white wine, served with a lobster tail	40
SAUTÉED SCALLOPS Sautéed in garlic butter, champagne, tomatoes and lemon served with white rice	39
LOBSTER RAVIOLIS & SAUTÉED PRAWNS Lobster stuffed raviolis, olive oil, light mushroom cream sauce, cilantro and toasted garlic bread	32
TWIN LOBSTER TAILS	69
JUMBO JUMBO KING CRAB LEG (1 1/4 LBS MORE OR LESS)	125
THREE CHEESE CHICKEN FETTUCCINE A blend of three cheese tops off a rich mix of fettuccine, grilled chicken and alfredo sauce. Served with garlic toast	21
HARBOR LOBSTER BAKE Lobster tail, roasted with shrimps, sea scallops, mussels and tomatoes served over linguini in a garlic and white wine broth	49
BAKED FILET OF SALMON Glazed with house bernaïse, served with steamed rice	31
CAJUN SALMON & PRAWNS Simply baked & glazed with cajun bernaïse, served with steamed rice	36

STEAK

TIFFANY'S IS PROUD TO SERVE CANADIAN ANGUS AAA STEAKS!

BLUE RARE - Bright red inside, seared on the outside
RARE - Cool red center
MEDIUM RARE - Warm red center, pink toward the outside
MEDIUM - Light pink throughout
MEDIUM WELL - Light pink in the center only
WELL - Cooked thoroughly, no pink

TIFFANY'S FAMOUS SPECIAL

RIB EYE PLATTER FOR 2 The Joy of Sharing

20oz Rib Eye, lobster tail, tiger prawns, sauteed mushrooms, vegetables & garlic roasted potatoes, served on a big platter for sharing.

110

8oz SIRLOIN STEAK Served with mushrooms	29
SIRLOIN OSCAR Sweet lump crab meat & prawns, glazed with béarnaise sauce	41
NEW YORK & PRAWNS Glazed with house bernaïse	46
NEW YORK (10oz)	39
BLACKENED NEW YORK STEAK 10 oz New York steak blackened with Cajun spices	39
NEW YORK PEPPERCORN SIZZLE Classic Dish, 10oz of new york steak topped with creamy peppercorn sauce, served on a sizzling platter	42
FILET MIGNON (8oz)	55
20oz LOUISIANA RIB EYE STEAK Brushed with roasted garlic oil and Cajun spices, the juiciest steak there is	60

Add on :	One Lobster Tail	35
	Oscar Topping	12
	Prawns	8

RACK OF LAMB DINNER Tender roasted herb marinated lamb, sweet & tasty. Served with mint jelly or mint sauce	Half Rack 40 / Full Rack 65
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PORK CHOPS Creamy mushroom sauce	28
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CHICKEN

CHICKEN OSCAR Tender chicken breast, sweet lump crab meat, prawns glazed with béarnaise sauce	32
CHICKEN PARMIGIANA Lightly breaded chicken breast, grilled to golden brown, topped with mariana sauce and melted cheese, served with linguine	28
CHICKEN SUPREME Lightly breaded chicken breast sautéed to a golden crisp, creamy mushroom sauce	26
BLACKENED CHICKEN W/ CREOLE PRAWNS Blackened chicken breast with prawns sautéed in spicy herb butter	32
CHICKEN PICCATA Chicken breast sautéed with lemon caper sauce, served with linguine pasta	26
CHICKEN & PRAWNS Lightly breaded chicken breast sauteed to a golden crisp with tiger prawns, glazed with bernaïse sauce	32

* All steak and chicken entrées, include vegetables of the day & choice of one side.

* Price does not include GST

SIDE ORDERS

MAC & CHEESE	10
STUFFED BAKED POTATO WITH TOPPING	10
VEGETABLE OF THE DAY	5
SAUTEED MUSHROOMS	8
ONE SKEWER OF PRAWNS	8
ONE LOBSTER TAIL	35
OSCAR TOPPING	12
STEAMED BROCCOLI WITH BEARNAISE SAUCE	8
FRIES	7

DESSERTS & SPECIAL TREATS

CRÈME BRULE WITH BERRIES	12	SPANISH COFFEE (2oz)	14
CHEESE CAKE Please ask your server for details	12	Served with Brandy, Kahlua whipped cream and a sugared rim	
STICKY TOFFEE PUDDING WITH RUM SAUCE Flamed with Grand Marnier liqueur	15	TIFFANY'S COFFEE (2oz)	14
FRESH STRAWBERRIES & ICE CREAM Flamed with Grand Marnier liqueur (1oz)	16	Served with Baileys, Kahlua, Sambuca, whipped cream and a sugared rim	