

# 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..... 26

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

## DINNER FOR TWO..... 50

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

## DINNER FOR FOUR..... 99

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..... 80

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

## GOURMET DINNER FOR FOUR..... 150

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

## DINNER FOR SIX..... 140

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..... 180

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..... 13  
Dry Ribs ..... 16

Deep Fried Won Tons ..... 13  
(Served with sweet chilli sauce)  
Spicy BBQ Pork ..... 14  
Spicy Won Ton ..... 13  
Steamed won ton in soy chili sauce

## SOUP

Wall Won Ton Soup With Satay..... 19  
Hot & Sour Soup..... 17  
Small Won Ton Soup ..... 6.5  
Wall Won Ton Soup ..... 19

## HOUSE SPECIALTIES

Black Pepper Chicken with Dry Spinach..... 19  
Served with steamed rice  
Beef Satay with Dry Spinach ..... 19  
Served with steamed rice  
Salt & Pepper Prawns & Squid..... 19  
Black Pepper Chicken On Shanghai Noodles..... 18  
Chicken or Beef Chow Mein On Crispy Noodles ..... 18  
Tender chicken, bean sprouts, green & red peppers, wok fried and put on top of crispy noodles  
Wong's Boneless Ribs..... 18  
Tender boneless pork fried in Wong's style Peking Sauce  
Szechuan Fried Rice (Spicy)..... 17  
Onion, tomato, eggs, Szechuan spice shrimp, chicken & pork

## FRIED RICE

Chicken, Beef, Pork or Mushroom Fried Rice.... 16  
Vegetable Fried Rice ..... 16  
Shrimp Fried Rice..... 17  
Special Fried Rice..... 17  
Shrimp, chicken, pork  
Szechuan Fried Rice (Spicy) ..... 17  
Shrimp, chicken, pork, diced onion & diced tomato  
Curried Chicken or Beef ..... 18  
With vegetable on rice  
Steamed Rice..... 3

## CANTONESE STYLE CHOP SUEY

Chicken, Beef or Pork Chop Suey ..... 18  
Vegetable Chop Suey..... 17  
Prawn Chop Suey ..... 19  
House Special Chop Suey ..... 19  
Chicken, pork and shrimp sautéed with mushrooms and Chinese greens  
Seafood Chop Suey..... 21  
Prawns, scallops and squid

## CHICKEN

Black Pepper Chicken with Dry Spinach..... 19  
Black Pepper Chicken on Shanghai Noodle ..... 18  
Sweet and Sour Chicken Balls ..... 18  
Chicken with Broccoli ..... 18  
Almond Guy Ding..... 18  
Tender chicken, fried with diced vegetables and almonds  
Curried Chicken ..... 18  
Moo Goo Guy Pan..... 18  
Filet of chicken, fried with mushrooms and vegetables  
Lemon Chicken ..... 18  
Orange Chicken ..... 18  
Salt & Pepper Chicken ..... 18

## BEEF

Fried Shredded Ginger Beef..... 18  
Beef with Broccoli ..... 18  
Beef with Black Pepper Sauce on Broccoli..... 18  
Beef with Bok Choy..... 18  
Beef with Tomato..... 18  
Beef With Green Pepper In Black Bean Sauce.. 18  
Beef with Pea Pod..... 18  
Curried Beef ..... 18

## PORK

Sweet and Sour Spareribs ..... 17  
Dry Spareribs ..... 16  
Honey Garlic Spareribs ..... 17  
Sweet and Sour Boneless Pork..... 17  
Salt & Pepper Boneless Ribs ..... 17

## CANTONESE STYLE CHOW MEIN (STIR-FRY ON NOODLES)

Chicken, Beef or Pork Chow Mein..... 18  
Vegetables Chow Mein ..... 17  
Seafood Chow Mein ..... 21  
With prawns, scallops and squid  
House Special Chow Mein ..... 19  
Chicken, pork, prawns, mushrooms, and mixed greens on a bed of pan fried noodles  
Prawns Chow Mein ..... 19  
Curried Fried Noodles..... 18  
With shrimp, pork  
Chicken or Beef with Satay on Noodle..... 18  
Fried beef or chicken and mixed vegetables with satay on a bed of egg noodles  
Shanghai Noodles ..... 18  
Lobster & Shrimp Chow Mein (one tail)..... 43

## SEAFOOD

Salt & Pepper Squid..... 19  
Salt & Pepper Prawns ..... 19  
Prawns in Black Bean Sauce..... 19  
Curried Prawns..... 19  
Fried Garlic Prawns with Broccoli ..... 19  
Fried Garlic Prawns with Pea Pods ..... 19  
Scallops with Pea Pods..... 21  
Black Pepper Lobster & Shrimp Sizzle (one tail) 43

## EGG FOO YOUNG

Chicken, Beef, or Pork Egg Foo Young..... 18  
Vegetable Egg Foo Young..... 18  
Special Egg Foo Young..... 19  
Shrimp, chicken, pork

## TOFU

Tofu with Mixed Vegetables..... 17  
Salt and Pepper Tofu..... 17

\*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

<b>MUSHROOM OSCAR</b> Crab meat, baby shrimps, on top of sautéed mushrooms in a béarnaise sauce	<b>14</b>
<b>BACON WRAPPED SCALLOPS</b> Served with cocktail sauce	<b>14</b>
<b>LEMON PEPPER BONELESS RIBS</b>	<b>15</b>
<b>VEAL MEATBALLS</b> Marinara sauce, grated parmesan	<b>14</b>
<b>POKE TUNA</b> Cold smoked Ahi Tuna marinated in ginger soya & sesame served with wonton crisps	<b>16</b>
<b>STEAMED MUSSELS</b> Garlic steamed Atlantic mussels in a wine broth	<b>16</b>
<b>BEEF CARPACCIO - KOBE STYLE</b> Thinly sliced prime sirloin beef, quick seared, aged sweet soya sauce, onion, capers, lemon and cilantro	<b>14</b>
<b>SALT &amp; PEPPER SQUID OR SHRIMP</b> Served with chili garlic dipping	<b>18</b>
<b>BREADED PICKLE SPEARS</b> Brined pickles cut into thin wedges and lightly coated with a tangy dill breading	<b>12</b>
<b>HOUSE STYLE PRAWNS (MINIMUM ORDER OF 10)</b> Lightly breaded with our own spices- quick fried	<b>1.50/EA</b>
<b>COCONUT SHRIMP</b> Served with sweet coconut dipping	<b>13</b>
<b>CREOLE PRAWNS</b> Sautéed in a spicy herb butter with onion & tomato, served with garlic toast	<b>12</b>
<b>CLASSIC ESCARGOT</b> In a white wine garlic herb butter & mozzarella cheese. Served with garlic toast	<b>13</b>
<b>PORK DUMPLINGS</b> Oriental Style stuffed pork dumplings	<b>13</b>
<b>DEEP FRIED WON TON WITH SWEET CHILLI SAUCE</b>	<b>12</b>
<b>THAI SPRING ROLLS (6)</b> Served with sweet & spicy plum sauce	<b>11</b>
<b>BASKET OF CHEESE TOAST &amp; GARLIC TOAST</b>	<b>13</b>
<b>NACHOS</b> Extra cheese \$4 add beef \$5	<b>19</b>
<b>CHICKEN WINGS</b> Hot or Salt and Pepper	<b>16</b>
<b>POTATO SKINS</b>	<b>13</b>
<b>1/2 RACK OF LAMB</b> Tender roasted herb marinated lamb, sweet & tasty. Served with mint sauce	<b>36</b>
<b>CHARCUTERIE BOARD</b> A selection of Artisanal meats and cheeses, almonds, stone ground mustard	<b>33</b>
<b>APPETIZER PLATTER</b> House style prawns, lemon pepper boneless ribs, hot wings, pork dumplings and spring rolls	<b>63</b>

## SOUP

<b>BAKED SWEET FRENCH ONION</b>	<b>11</b>
<b>LOBSTER BISQUE</b> with Puff Pastry	<b>15</b>

## ASIAN

<b>TERIYAKI CHICKEN RICE BOWL</b> Grilled chicken, wok fried vegetables	<b>18</b>
<b>CUBED TERIYAKI STEAK NOODLE BOWL</b> Grilled sirloin steak on top of wok fried vegetables and egg noodle	<b>25</b>
<b>LOBSTER SIZZLE</b> Lobster and prawns, green & red pepper, onion & broccoli, stir fried in our house sauce, served on a sizzling platter with rice pilaf	<b>42</b>

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

## SALADS

Add Grilled Chicken <b>\$5.50</b>	Add Grilled Prawns <b>\$9</b>
<b>WEDGE SALAD</b> Iceberg lettuce, diced tomato, bacon bits with house dressing	<b>13</b>
<b>CAESAR SALAD</b> Romaine, roasted garlic dressing, croutons and parmesan	<b>13</b>
<b>BEEFSTEAK TOMATO &amp; BERMUDA ONION</b> Crumbled Feta Cheese, extra virgin olive oil and balsamic glaze	<b>16</b>
<b>TIFFANY'S CHOPPED SALAD</b> Gathered greens layered with roast chicken, fresh avocado, aged cheddar, chopped egg, crumbled feta cheese and finished with house dressing	<b>20</b>
<b>BACON WRAPPED SCALLOPS CAESAR SALAD</b>	<b>20</b>
<b>ORIENTAL CHICKEN SALAD</b>	<b>20</b>

## BURGERS/SANDWICHES

<b>CHEDDAR BACON BURGER</b> Aged cheddar, smoked bacon, mayonnaise, ketchup, mustard	<b>20</b>
<b>CRISPY CHICKEN SANDWICH</b> Spicy panko-crust chicken, Swiss cheese, mayonnaise, lettuce, tomato, pickle and onion	<b>20</b>
<b>MONTE CRISTO</b> Ham, chicken and Swiss cheese between bread and dipped in egg grilled to perfection	<b>20</b>
<b>CLASSIC CLUBHOUSE</b> Toasted to perfection and piled high with ham, shaved chicken, cheddar and Swiss cheeses with smoked bacon, lettuce, tomato and mayonnaise	<b>20</b>
<b>STEAK SANDWICH WITH FRIES</b>	<b>24</b>

## PIZZA

<b>LOBSTER PIZZA</b> A crisp, thin-crust pizza topped with langostino lobster meat, melted mozzarella & cheddar cheese, fresh tomato and cilantro	<b>22</b>
<b>CHICKEN &amp; BACON PIZZA</b> A crisp, thin-crust pizza topped with chicken, bacon, melted mozzarella & cheddar cheese, fresh tomato and cilantro	<b>20</b>

## SEAFOOD / PASTA

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

## 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**

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

<b>Add on :</b>	<b>One Lobster Tail</b>	<b>35</b>
	<b>Oscar Topping</b>	<b>15</b>
	<b>Prawns</b>	<b>9</b>

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

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

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

\* Price does not include GST

## SIDE ORDERS

<b>MAC &amp; CHEESE</b>	<b>10</b>
<b>STUFFED BAKED POTATO WITH TOPPING</b>	<b>10</b>
<b>VEGETABLE OF THE DAY</b>	<b>6</b>
<b>SAUTEED MUSHROOMS</b>	<b>8</b>
<b>ONE SKEWER OF PRAWNS</b>	<b>9</b>
<b>ONE LOBSTER TAIL</b>	<b>35</b>
<b>OSCAR TOPPING</b>	<b>15</b>
<b>STEAMED BROCCOLI WITH BEARNAISE SAUCE</b>	<b>8</b>
<b>FRIES</b>	<b>8</b>

## DESSERTS & SPECIAL TREATS

<b>CRÈME BRULE WITH BERRIES</b>	<b>13</b>	<b>SPANISH COFFEE (2oz)</b>	<b>16</b>
<b>CHEESE CAKE</b> Please ask your server for details	<b>13</b>	Served with Brandy, Kahlua whipped cream and a sugared rim	
<b>STICKY TOFFEE PUDDING WITH RUM SAUCE</b> Flamed with Grand Marnier liqueur	<b>16</b>	<b>TIFFANY'S COFFEE (2oz)</b>	<b>16</b>
<b>FRESH STRAWBERRIES &amp; ICE CREAM</b> Flamed with Grand Marnier liqueur (1oz)	<b>16</b>	Served with Baileys, Kahlua, Sambuca, whipped cream and a sugared rim	