



## Clubone Cafe Huì Suố Yĩ Hào Menu

https://menulist.menu 8260 Westminster Hwy #1450, Richmond, Canada (+1)6043707055,(+1)6042703881





The Card of Clubone Cafe Huì Suǒ Yī Hào from Richmond includes about **84** different menus and drinks. On average, you pay for a dish / drink about CA\$15. What <u>K Cheung</u> likes about Clubone Cafe Huì Suǒ Yī Hào: Ordered the Lobster dinner combo. Like most restaurant adding noodle to the lobster cost extra. The crispy vermicelli is on point a bit on the oily side though. The chicken is flavourful and tender. Really liked the stir fried Chinese cauliflower too. Will come back for dinner. They have got lots of good value combos. <u>read more</u>. Clubone Cafe Huì Suǒ Yī Hào from Richmond is a <u>relaxed coffee house</u>, where you can enjoy a snack or cake with a *warm coffee or a hot chocolate*, The successful fusion of different meals with fresh and occasionally daring ingredients is highly valued by the customers - a nice example of Asian Fusion. **meals are prepared typically in the Asian style**, and you can look forward to the scrumptious typical <u>seafood</u> cuisine.

## Clubone Cafe Huì Suố Yĩ Hào Menu



**CA\$14** 

#### **Main courses**

**RIBS** 

#### Vegetarian

**CAULIFLOWER** 

#### Lamm & Hähnchen

**SWEET AND SOUR** 

#### Tapas

**EGGPLANT** 

#### Chinesische Spezialitäten

**PEKING DUCK** 

#### Sweets & Ice

**COOKIES** 

#### Meats

**PORK RIBS** 

## Coffee

**COFFEE** 

## Restaurant Category

**DESSERT** 

#### **HOTPOT**煲仔

GINGER ONION BEEF CLAY POT JIĀNG CŌNG NIÚ RÒU BĀO CA\$28

PAN FRIED HALIBUT WITH
PRESERVED MEAT LÀ WÈI HĀ LÌ CA\$27
BÁ BĀO

# These types of dishes are being served

**NOODLES** 

**LOBSTER** 

**SALAD** 

**SWEET AND SOUR PORK** 

## Congee 粥

| C1. PLAIN GINGKO CONGEE YÍN<br>XÌNG ZHŌU                              | CA\$9  |
|---|--------|
| C7. VEGETARIAN CONGEE SHŪ<br>CÀI ZHŌU                                 | CA\$12 |
| C4. ORGANIC SQUASH WITH<br>MINCED FISH CONGEE NÁN GUĀ<br>YÚ RŌNG ZHŌU | CA\$12 |
| C5. ASSORTED SEAFOOD<br>CONGEE SHĒNG GŬN HĂI XIĀN<br>ZHŌU             | CA\$14 |
| C6 BONELESS CHICKEN   |        |

## Special 特色

**CONGEE JĪ SĪ ZHŌU** 

| STIR FRIED CHINESE<br>CAULIFLOWER WITH<br>PRESERVED MEAT LÀ WÈI CHẮO<br>TÁI WĀN HUĀ CÀI | CA\$27 |
|---|--------|
| HOT AND SPICY BAKED TILAPIA<br>SHUľ ZHŮ YÚ  | CA\$38 |
| SPECIAL WONTON SOUP WITH<br>CHICKEN ZHĀO PÁI YÚN TŪN JĪ                                 | CA\$35 |
| BIG BOWL SPICY CHICKEN DÀ<br>PÁN JĪ   | CA\$38 |
| BASA FISH FILLET WITH<br>PICKLED VEGETABLE ZHĀO PÁI<br>SUĀN CÀI YÚ                      | CA\$36 |

#### Dishes are prepared with

**DUCK** 

## Clubone Cafe Huì Suố Yĩ Hào Menu



**CA\$9** 

CHICKEN
BEEF
PORK MEAT
MEAT

Specialty Noodle & Rice 粉面

F4. SOY SAUCE CHOW MEIN SHÌ
YÓU CHẮO MIÀN

FRIED FLAT RICE NOODLE WITH
BEEF GÀN CHẮO NIÚ HÉ

F1. CLUB ONE HOUSE SEAFOOD
NOODLE HUÌ SUỐ YĪ HÀO HẮI
XIĀN CHẮO MIÀN

F5. STIR-FRIED FLAT RICE
NOODLE WITH SOY SAUCE SHÌ
CA\$15

YÓU CHẮO HÉ FĚN

F6. FRIED FLAT RICE NOODLE
WITH MEAT BLACK PEPPER HĒI CA\$23
JIĀO RÒU SĨ CHẮO HÉ FĚN

F2. VERMICELLI IN SOUP WITH
PORK SALTED VEGGIE XIÁN CÀI CA\$13
ZHŪ RÒU TĀNG MĬ FĚN

F3. FLAT RICE NOODLE IN SOUP
WITH PORK SALTED VEGGIE CA\$13
XIÁN CÀI ZHŪ RÒU TĀNG HÉ FĚN

Popular Items



STEAMED PRAWN DUMPLINGS (HAR GOW) (SMALL PLATE) CA\$11 HUÌ SUŎ XIĀ JIĂO HUÁNG

**CA\$11** 

STICKY RICE WRAPS WITH
DRIED SCALLOPS (SMALL
PLATE) YÁO ZHÙ NUÒ MỈ JĪ
CHICKEN FEET IN SPECIAL

SAUCE (LARGE) JĪN JIÀNG CA\$10 ZHĒNG FÈNG ZHĂO

RICE FLOUR ROLLS WITH BEEF CILANTRO (SMALL PLATE) XIĀNG QIÀN NIÚ RÒU CHÁNG (MEDIUM) HÁO HUÁNG CHĀ SHĀO CA\$9 BĀO 42. SESAME SEED BALLS WITH

41. BAKED EGG CUSTARD TARTS

(MEDIUM) SŪ PÍ DÀN TÀ

STEAMED BBQ PORK BUNS

42. SESAME SEED BALLS WITH BLACK SESAME PASTE (LARGE) CA\$10 MÁ RÓNG JIĀN DUĪ ZĬ

32. FRIED EGGPLANTS STUFFED WITH SHRIMP PASTE (LARGE) CA\$10 BĂI HUĀ NIÀNG JIĀ ZI

SHANGHAI DUMPLINGS (XIAO LONG BAO) (SMALL PLATE) NÁN CA\$11 XIÁNG XIĂO LÓNG BĀO

C2. CENTURY EGGS WITH LEAN PORK CONGEE PÍ DÀN SHÒU RÒU CA\$9 ZHŌU

Featured Items 招牌

K1. HOUSE SPECIALTY EMPRESS
CHICKEN (HALF) GUÌ FĒI JĪ CA\$26
(BÀN)

K14. RICE ROLL IN SIZZLING POT
WITH BEEF BRISKET NIÚ NĂN CA\$13
CHÁNG FĚN BĀO

K13. SAUTÉED BEEF WITH
GINGER GREEN ONION, JIĀNG CA\$17

GINGER GREEN ONION JIĀNG CA\$17 CŌNG NIÚ RÒU

K12. BLACK PEPPER BEEF CUBES WITH EGGPLANT SHĀO CA\$17 ZHĪ JIĀ ZI NIÚ LIŬ LÌ

K16. SWEET SOUR PORK TIÁN SUĀN ZHŪ RÒU CA\$17

K9. DEEP-FRIED SQUID TENTACLES SŪ ZHÀ YÓU YÚ XŪ CA\$15

K6. HALIBUT BRAISED WITH GINGER, SCALLION SOY SAUCE CA\$17

K4. SMOKE MARINATED FISH CA\$13

K8. DEEP-FRIED SALMON FILLET XIĀNG JIĀN SĀN WÉN YÚ

# Clubone Cafe Huì Suò Yī Hào Menu



| K3. CUCUMBER MARINATED IN<br>AGE VINEGAR CHÉN CÙ PĀI<br>HUÁNG GUĀ                        | CA\$11 | RICE IN CASSEROLE WITH<br>SPARERIBS CHICKEN FEET<br>(DISH) FÈNG ZHẮO PÁI GỬ FÀN              | CA\$11 |
|--|--------|--|--------|
| K19. PORK STOMACH WITH<br>PICKLED VEGGIE HOT POT SUĀN<br>CÀI ZHŪ DÙ BĀO                  | CA\$17 | STEAMED CHICKEN WITH GINGER<br>BUNS (MEDIUM) JÌN JIĀNG JĪ ZĬ<br>BĀO                          | CA\$9  |
| K17. SAUTÉED TAIWANESE<br>CAULIFLOWER WITH CURED<br>MEAT LÀ RÒU CHẮO TÁI WĀN<br>CÀI HUĀ  | CA\$17 | RICE FLOUR ROLLS WITH<br>ASSORTED MUSHROOM (SMALL<br>PLATE) SĀN GŪ HUÁ CHÁNG<br>FĚN          | CA\$11 |
| K15. RICE ROLL IN SIZZLING POT<br>WITH SPARERIBS PÁI GŬ CHÁNG<br>FĚN BĀO                 | CA\$13 | RICE IN CASSEROLE WITH<br>SALTED FISH PORK (DISH) LÍNG<br>YÚ RÒU PIÀN FÀN                    | CA\$11 |
| K18. SAUTÉED PORK STOMACH<br>WITH BLACK PEPPER HĒI JIĀO<br>ZHŪ DÙ                        | CA\$17 | BAKED TAPIOCA PUDDING<br>(LARGE) MĚI SHÌ ZHĪ SHÌ JÚ NUÒ<br>MĬ                                | CA\$13 |
| K7. SPICY SLICED FISH IN CHILI<br>BROTH SHUĬ ZHŬ YÚ                                      | CA\$15 | WILD RICE FLOUR ROLLS WITH<br>PRAWNS (SMALL PLATE) XIĀN<br>XIĀ HUÁ CHÁNG FĚN                 | CA\$11 |
| <b>Dim sum</b> 点心  |        | 40. CHINESE DONUT (SMALL) YÓU<br>TIÁO  | CA\$7  |
| 47. CHILLED GELATIN WITH LYCHEE OSMANTHUS (MEDIUM) GŎU QĬ GUÌ                            | CA\$9  | 37. BEEF WITH SCALLION WRAP<br>(SMALL PLATE) JĪNG CŌNG NIÚ<br>JUĂN BĬNG                      | CA\$11 |
| HUĀ GĀO RICE IN CASSEROLE WITH   |        | 45. DEEP-FRIED EGG PUFFS<br>(LARGE) YÒU MÌ TIÁN DÀN SÀN                                      | CA\$10 |
| CHICKEN CHINESE SAUSAGE<br>(DISH) LÀ CHÁNG JĪ RÒU FÀN                                    | CA\$11 | STEAMED SPARERIBS WITH<br>SQUASH (LARGE) NÁN GUĀ<br>ZHĒNG PÁI GŬ                             | CA\$10 |
| 43. STEAMED COCONUT MILK<br>SPONGE CAKE (SMALL PLATE)<br>YĒ XIĀNG MĂ LÁI GĀO             | CA\$11 | SCALLOPS WITH PRAWN<br>DUMPLINGS (SMALL PLATE) DÀI   | CA\$12 |
| DEEP-FRIED FRESH PRAWN<br>BEAN CURD WRAPS (SMALL<br>PLATE) RÌ SHÌ XIĀN XIĀ FŬ PÍ<br>JUĂN | CA\$11 | ZI XIĀN XIĀ JIĂO<br>STEAMED BEEF BALLS WITH<br>TANGERINE PEEL (LARGE) CHÉN<br>PÍ NIÚ RÒU QIÚ | CA\$10 |
| 31. BAKED BBQ PORK PUFF<br>PASTRY (MEDIUM) CHĀ SHĀO SŪ<br>BĬNG                           | CA\$9  | 28. RICE FLOUR ROLLS WRAP<br>WITH CHINESE DONUT (SMALL<br>PLATE) RÒU SŌNG ZHÀ LIẮNG          | CA\$11 |
| 35. PAN FRIED DAIKON CAKE<br>(LARGE) XIĀNG JIĀN LUÓ BO<br>GĀO                            | CA\$10 | 34. FRIED DUMPLINGS WITH<br>DRIED SHRIMP PORK (LARGE)<br>ĀN XIĀ XIÁN SHUĬ JIĂO               | CA\$10 |
| 33. FRIED TOFU STUFFED WITH<br>SHRIMP PASTE (LARGE) BẮI HUĀ<br>NIÀNG DÒU FỬ              | CA\$10 | 38. DEEP-FRIED GARLIC PRAWN<br>SPRING ROLLS (SMALL PLATE)<br>SUÀN XIĀNG XIĀ CHŪN JUẮN        | CA\$11 |

# Clubone Cafe Huì Suò Yī Hào Menu



## Clubone Cafe Huì Suò Yī Hào

8260 Westminster Hwy #1450, Richmond, Canada

**Opening Hours:** 

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*≩*gallery image