
Providential 9 Menu

ADDRESS : CA ONTARIO, 8425 WOODBINE AVE UNIT A MARKHAM, L3R 2P4, CANADA

PHONE : +1 905-305-1338

OPENING TIMES : 09:00 AM - 10:00 PM

STEAMED DIM SUM

Caviar Foie Gras Prawn Minced Pork Sui Mai	CA\$8.24	King Prawn Har Gow	CA\$8.24
Seafood Birds Nest Dumpling In Soup	CA\$14.29	Fish Maw Prawn	CA\$10.11
Beef Ball Preserved Orange Peel Water Chestnut	CA\$7.14		

PAN FRIED DIM SUM

Baked Bbq Pork Bun	CA\$10.11	Deep Fried Assorted Meat Dumplings	CA\$6.04
Crispy Squid Tentacles Oat Bran	CA\$14.29	Baked Barbecue Pork Pastry Abalone Sauce Dried Pinapple	CA\$8.24
Crispy Short Ribs Honey Lemon Sauce	CA\$14.29		

STEAMED RICE ROLL

Shrimp Veggie Rice Roll	CA\$8.24	Perigord Black Truffle Beef Rice Roll	CA\$10.11
Mixed Mushrooms Rice Roll	CA\$8.24	Crispy Rice Net Shrimp Rice Roll	CA\$10.11
Steamed Plain Rice Roll	CA\$7.14		

CONGEE

Cheston Pumpkin Chinese Yam Millet Gruel	CA\$10.11	Preserved Egg Sliced Fish Meat Paste Congee	CA\$14.29
Plain Congee	CA\$6.04	Fresh Abalone With Free Rang Chinken Congee	CA\$15.39

CONGEE

Crispy Deep Fried Dough Stick Dount	CA\$3.85		
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DESSERT

Mango Glutinous Flour Dumpling	CA\$8.24	Baked King Durian Pastry	CA\$10.11
Fried Sesame Glutinous Ball Filled W Salty Egg Yolk	CA\$7.14	Cantonese Sponge Cake	CA\$8.24
Fresh Birds Nest Milk Tart	CA\$14.29		

DINNER VEGETABLE

Poached Loofahs Dry Shrimp Supreme Soup	CA\$28.60	Braised Bean Curd Morels Shitake Mushroom Seasonal Vegetable	CA\$30.80
Sauteed Mix Vegetable Mushrooms Bamboo Fungus	CA\$28.60	Sauteed Snow Pea Leaves Fish Maw	CA\$52.80
Sauteed French Beans Minced Pork Olive Leaves Pickles	CA\$24.20		

DINNER MAIN

Fried Rice Olive Leaves Pickle Vegetable Minced Pork	CA\$24.20	Fried Rice Egg White Conpoy Ginger	CA\$28.60
Fried Rice Salted Fish Chicken	CA\$28.60	Fried Rice Mix Vegetable Brown Rice	CA\$24.20
Fried Rice Conpoy Shrimp	CA\$28.60		

DINNER SEAFOOD

Strifried Sea Cucumber Intestine Mix Seasonal Vegetable Mushroom Xo Chili Sauce	CA\$52.80	Sauteed Prawns Scallops Morels Mix Seasonal Vegetable	CA\$47.30
Sauteed Egg Whites Scallops Broccoli	CA\$33.00	Deep Fried Oysters Egg Yolk	CA\$39.60
Panfried Yellow Fin Grouper Fillet Seasonal Vegetable 8pcs	CA\$55.00		

DINNER MEAT

Deep Fried Pork Pinapple Sweet Sour Sauce	CA\$24.20	Stir Fried Pork Jowl Meat Xo Chili Sauce XO	CA\$28.60
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DINNER MEAT

Deepfried Pork Ribs Plum Sauce	CA\$28.60	Deepfried Pork Ribs Minced Olive Honey Sauce	CA\$28.60
Panfried Angus Beef Tenderloin Mustard Sauce	CA\$33.00		

Objective Review

Tucked away at 8425 Woodbine Ave Unit A in Markham, Ontario, Providential 9 is one of those rare dining gems that blend tradition and refinement in every dish. When you sit down and open the **Providential 9 Menu**, it feels like stepping into a culinary story told through the language of authentic Cantonese dim sum. The variety is impressive, the presentation is elegant, and the flavors stay with you long after the last bite.

The **Steamed Dim Sum** section sets the tone with perfection. The Caviar Foie Gras Prawn Minced Pork Sui Mai () is a must-try-each bite bursts with a rich umami flavor, harmonizing the luxurious foie gras with the ocean-fresh prawn and pork. The King Prawn Har Gow () is delicately wrapped in a translucent skin that reveals plump, juicy shrimp inside, offering a satisfying snap at first bite. For those who crave something more comforting, the Seafood Bird’s Nest Dumpling in Soup () delivers warmth and sophistication with its aromatic broth. The Beef Ball with Preserved Orange Peel and Water Chestnut () is delightfully bouncy, enhanced by a citrusy note that cuts through the richness. This part of the menu alone proves why Providential 9 is loved by dim sum aficionados across Ontario.

If you prefer something with a bit of crunch, the **Pan-Fried Dim Sum** section won’t disappoint. The Baked BBQ Pork Bun () is a fan favorite-its golden, flaky top gives way to sweet, savory char siu filling. The Deep-Fried Assorted Meat Dumplings () are crispy pockets of flavor, while the Crispy Squid Tentacles with Oat Bran () add a creative twist with texture and spice. For something truly indulgent, try the Baked Barbecue Pork Pastry with Abalone Sauce and Dried Pineapple ()-a complex mix of sweet, savory, and buttery layers. The Crispy Short Ribs with Honey Lemon Sauce () round out the section beautifully, blending tangy citrus and fragrant sesame over tender beef ribs.

Next comes the **Steamed Rice Roll** , a highlight for those who love silky textures. The Shrimp & Veggie Rice Roll () offers a refreshing balance of flavor, while the Perigord Black Truffle Beef Rice Roll () takes luxury up a notch with earthy truffle notes. The Mixed Mushroom Rice Roll () caters perfectly to vegetarians, and the Crispy Rice Net Shrimp Roll () introduces a delightful contrast of crunch and smoothness. Even the simplest Plain Rice Roll () reveals the chef’s mastery of texture and timing.

No Cantonese meal feels complete without a comforting bowl from the **Congee** section. The Chestnut Pumpkin Chinese Yam Millet Gruel () is naturally sweet and nourishing-perfect for colder days. For seafood lovers, the Preserved Egg and Sliced Fish Meat Paste Congee () is rich and flavorful, while the Fresh Abalone with Free-Range Chicken Congee () feels like a taste of luxury in a bowl. Add a side of Crispy Deep-Fried Dough Stick () for that classic texture contrast.

To end on a sweet note, the **Dessert** section of the Providential 9 Menu deserves special mention. The Mango Glutinous Flour Dumpling () bursts with tropical freshness, while the Baked King Durian Pastry () offers that unmistakable rich aroma durian lovers crave. The Fried Sesame Glutinous Ball with Salty Egg Yolk () combines nutty and savory-sweet notes in one bite, and the Cantonese Sponge Cake () is soft, fragrant, and nostalgic. For a luxurious finale, the Fresh Bird’s Nest Milk Tart () is light, silky, and exquisite-a perfect ending to an unforgettable meal.

Providential 9 doesn’t just serve food-it crafts experiences that celebrate Cantonese culinary artistry. From the first sip of tea to the last spoonful of dessert, the **Providential 9 Menu** delivers authenticity, creativity, and comfort in perfect harmony.

