



## 頂級潮菜 創自六七

百樂潮州始於一九六七年，迄今歷史已逾半世紀，獲獎無數，以提供全港最正宗潮州菜，傳揚潮州文化為己任。百樂堅守「創新而不忘本」，由食材、調味料，以至烹調手法，皆忠於傳統原味。潮州菜的烹調方法多用湯煮、清蒸、少油，與其他中國菜系相比，為更健康的選擇。我們相信美味來自新鮮的食材，由各本地農場精挑上乘材料，令貴客可充分體會潮州菜的精髓和滋味。

冬菜  
Preserved Vegetables



麻葉  
Jute Leaves



XO醬  
XO Sauce



川椒油  
Sichuan Pepper Oil



韭菜鹽水  
Chives Brine



胡椒粉油  
Pepper Oil



# 潮州醬料

## CHIU CHOW CONDIMENTS

圖片只供參考 不作個別供應  
Photos for Reference Only  
Not Available for Individual Servings

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潮州甜醬

Chiu Chow Sweet Plum Sauce



潮州辣椒油

Chiu Chow Chili Oil



沙爹醬

Satay Sauce



蒜泥白醋

Garlic Vinegar



烏欖

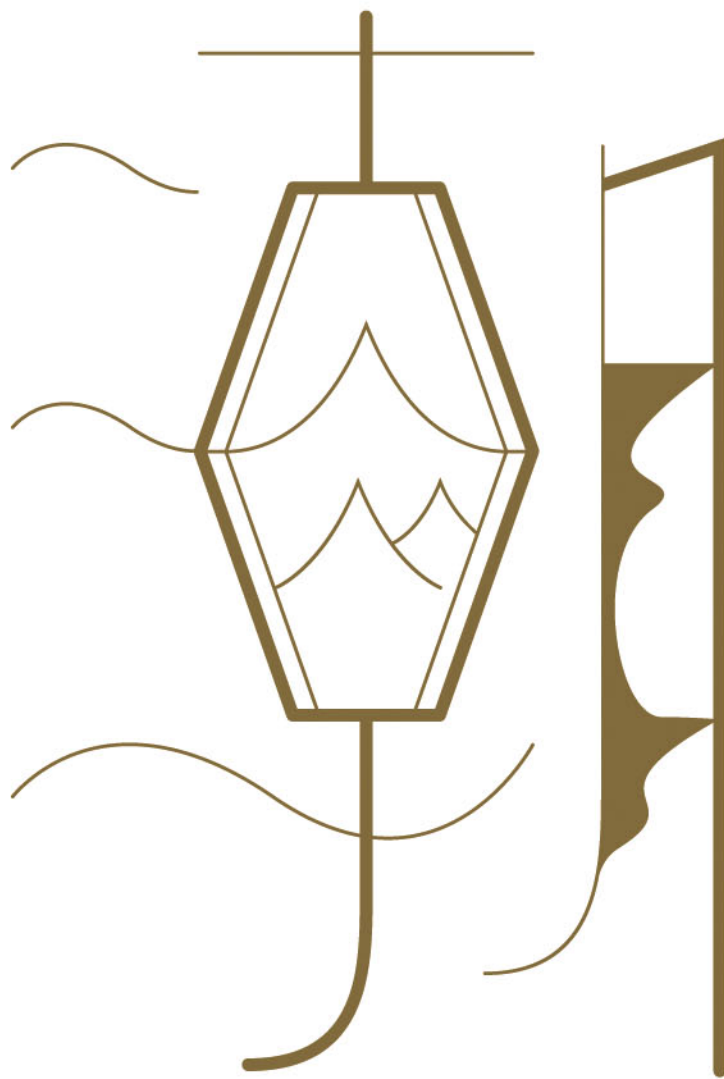
Black Olives



青欖

Green Olives





## 鮮而不腥

手工細緻，追求食材原鮮

紅蟹是中國十大名蟹之一，捕捉自南中國海、粵東、粵西及珠江三角洲的海域。每天新鮮烹調，肉質清甜、潔白爽嫩。



8201

潮州凍大紅蟹（時價）

Chiu Chow Flower Crab

(Served chilled - Seasonal Price)

8301



滷水鵝肉拼盤 (例)  
Soyed Goose Meat Platter (Regular)

\$ 198

8601



招牌潮州大魚翅 (每位)  
Signature Chiu Chow Special Shark Fin in  
Broth of Chicken, Pork and Jinhua Ham

\$ 420

8215



金華灼嚮螺盞 (時價)  
Poached Sliced Whelk with Jinhua Ham (Seasonal Price)

多謝加一服務費、茶芥及前菜小食費  
Subject to 10% Service Charge, Tea Charge and Snack Charge

十大名菜

TEN CHIU CHOW CLASSICS

8713



二十三頭禾麻乾鮑魚伴鵝掌 (每位)

\$ 600

Stewed Dried Oma Abalone (23/Catty) with Goose Web  
in Oyster Sauce (Per person)

8202



潮式糯米炒肉蟹 (約一斤 / 每隻)

\$ 520

Chiu Chow Fried Crab with Glutinous Rice  
(Approx 1 catty per piece) (Per piece)

8466



頭抽煎鯧魚片 (例)

\$ 268

Pan-fried Sliced Pomfret in Supreme Soy Sauce

多謝加一服務費、茶芥及前菜小食費  
Subject to 10% Service Charge, Tea Charge and Snack Charge

8931



沙爹牛肉炒芥蘭 (例)

\$148

Stir-fried Beef with Chinese Kale in Satay Sauce (Regular)

8861



碧綠川椒雞球 (例)

\$138

Stir-fried Chicken with Sichuan Peppercorn and Crispy Loosestrife (Regular)

8263 / 8264

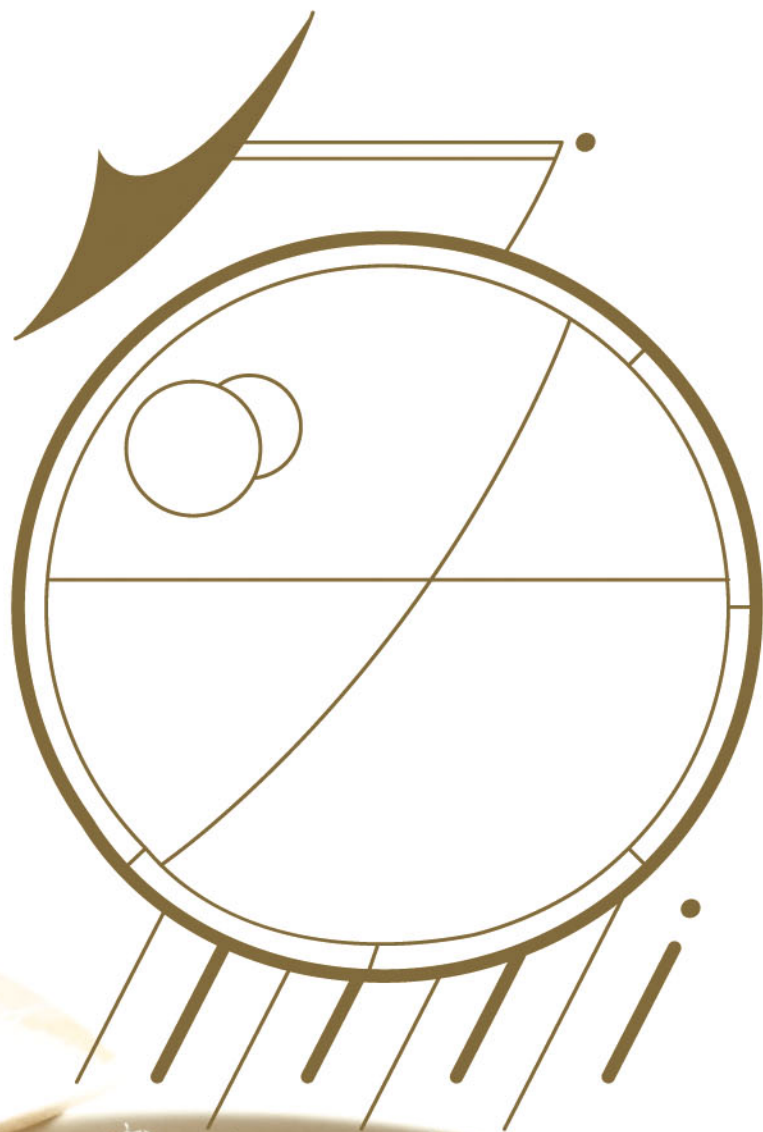


糖醋伊麵 (例 / 小份 / 煎雙面另加)

\$138 / 108 / +30

Pan-fried Crispy E-Fu Noodles served with Sugar and Vinegar (Regular/Small/Additional Charge for Pan-Fried Double Side)

多謝加一服務費、茶芥及前菜小食費  
Subject to 10% Service Charge, Tea Charge and Snack Charge



## 濃而不膩

上等魚翅膠質重，含豐富蛋白質  
等營養成份

招牌潮州紅燒大魚翅 配以金華火腿、老雞、排骨、豬手等上料  
文武火炆數小時至軟滑香濃，帶來濃而不膩的口感。





# 魚翅

## SHARK FIN

多謝加一服務費、茶芥及前菜小食費  
Subject to 10% Service Charge, Tea Charge and Snack Charge

8601	招牌潮州大魚翅 (每位) Signature Chiu Chow Special Shark Fin in Broth of Chicken, Pork and Jinhua Ham (Per person)	420
8603	紅燒金山大鮑翅 (每位) Braised Supreme Shark Fin from United States (Per person)	620
8606	清湯腿片大鮑翅 (每位) Double-boiled Supreme Shark Fin with Jinhua Ham in Clear Broth (Per person)	620
8605	肘子燉頂大鮑翅 (六位用／請預訂) Double-boiled Supreme Shark Fin and Ham Hock in Soup (For 6 persons, please order in advance)	3800
8607	特選紅燒海虎翅 (每位) Braised Premium Tiger Shark Fin Soup (Per person)	820
8608	胡椒荷包豬肚翅 (可自選魚翅品種，大鮑翅／ 中鮑翅或潮州翅。四位起／請預訂) Braised Shark Fin with Pig's Stomach (min. 4 orders) Please order in advance. Choose the type of Shark Fin: Supreme Shark Fin (Large / Medium) or Chiu Chow Shark Fin	



8601

# 魚翅

## SHARK FIN

8615	8613	8602	8611	8610	8609
芙蓉炒桂花翅 (足四兩翅) (例) Stir-fried Shark Fin 152g (4 taels) with Scrambled Egg (Regular)	花膠海皇翅 (每位) Double-boiled Shark Fin with Fish Maw in Soup (Per person)	竹筴雞燉翅 (每位) Bamboo Pith, Shark Fin with Chicken in Soup (Per person)	菜膽燉鮑翅 (每位) Double-boiled Shark Fin with Chicken & Cabbage in Soup (Per person)	原盅雞燉翅 (每位) Double-boiled Shark Fin with Chicken in Soup (Per person)	紅燒中鮑翅 (每位) Braised Supreme Shark Fin (Per person)
980	198	300	300	300	300



8610



8613

多謝加一服務費、茶芥及前菜小食費  
Subject to 10% Service Charge, Tea Charge and Snack Charge



## 嫩而不生

潮州菜中的上品菜餚

含有豐富的蛋白質和碳水化合物，具有滋陰、清熱、  
補脾益腎、降血壓及明目等功效



8665

# 招牌鮑魚

ABALONE



8666	8665	8664	8663	8662	8661
十九頭日本禾麻乾鮑魚 (每隻) Stewed Dried Oma Abalone in Oyster Sauce (19/Catty)	二十三頭禾麻乾鮑魚 (每隻) Stewed Dried Oma Abalone (23/Catty) in Oyster Sauce	蠔皇原隻一頭湯鮑魚 (每隻 / 可兩位用) Stewed Superior Abalone in Oyster Sauce (1/Catty) (Available for sharing between 2 persons)	蠔皇原隻二頭湯鮑魚 (每隻) Stewed Superior Abalone in Oyster Sauce (2/Catty)	蠔皇原隻三頭湯鮑魚 (每隻) Stewed Superior Abalone in Oyster Sauce (3/Catty)	蠔皇原隻六頭湯鮑魚 (每隻) Stewed Superior Abalone in Oyster Sauce (6/Catty)
780	580	980	580	330	198

8666



多謝加一服務費、茶芥及前菜小食費  
Subject to 10% Service Charge, Tea Charge and Snack Charge

# 招牌鮑魚

ABALONE

8668	二十八頭日本澹心吉品乾鮑魚 (每隻) Stewed Yoshihama Abalone in Oyster Sauce (28 / Cattiy)	880
8669	二十二頭日本澹心吉品乾鮑魚 (每隻) Stewed Yoshihama Abalone in Oyster Sauce (22 / Cattiy)	1980
8671	十八頭日本澹心吉品乾鮑魚 (每隻) Stewed Yoshihama Abalone in Oyster Sauce (18 / Cattiy)	2880
8674	鵝掌炆美鮑片 (每位) Braised Sliced Abalone with Goose Web (Per person)	150
8681	海參炆美鮑片 (每位) Braised Sliced Abalone with Sea Cucumber (Per person)	220

8713



多謝加一服務費、茶芥及前菜小食費  
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# 海參／花膠

SEA CUCUMBER / FISH MAW



8677	海參炆鵝掌 (每位) Braised Sea Cucumber with Goose Web (Per person)	170	鵝掌 Goose Web	50
8678	遼參炆花膠 (每位) Braised Superior Sea Cucumber with Fish Maw (Per person)	600	花膠 Fish Maw	390
8680	鮑汁花膠公扒 (足三兩／每件) Braised Supreme Fish Maw in Abalone Sauce (3 taels. Per piece)	988	美鮑片 Sliced Abalone	100
8682	鮑汁炆極品花膠皇 (足五兩／每件) Braised Supreme Fish Maw in Abalone Sauce (5 taels. Per piece)	1380	潮式炆柚皮 Chiu Chow Style Braised Pomelo Peel	30
			關東刺參 Japanese Kanto Sea Cucumber	360
			海參 Sea Cucumber	120
			遼參 Premium Sea Cucumber	240

自選配搭  
Optional Supplements:

多謝加一服務費、茶芥及前菜小食費  
Subject to 10% Service Charge, Tea Charge and Snack Charge

# 燕窩

## BIRD'S NEST

多謝加一服務費、茶芥及前菜小食費  
Subject to 10% Service Charge, Tea Charge and Snack Charge

8641 招牌紅燒官燕盞 (每位)  
Signature Braised Supreme Bird's Nest (Per person)

560

8647 燉燕窩 (雞茸 / 冰花 / 杏汁 / 椰汁)  
Double-boiled Bird's Nest (Choice of Pureed Chicken / Sweet Soup /  
Almond Juice / Coconut Juice)

300

8644 燉官燕盞 (雞茸 / 冰花 / 杏汁 / 椰汁)  
Double-boiled Supreme Bird's Nest (Choice of Pureed Chicken / Sweet Soup /  
Almond Juice / Coconut Juice)

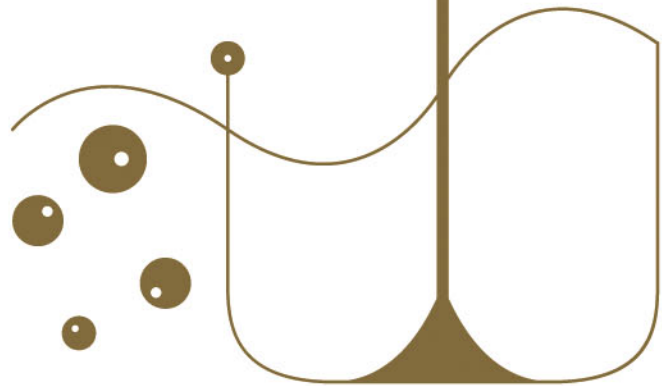
420



8682



8641



## 原始潮味

享譽五十多載『鎮店之寶』

滷水桶經漫長歲月，肉類和香料每天不斷翻滾更新，味道不可同日而語。醇鮮味濃，就是潮州滷水的要求。



8301



# 潮州滷水

## CHIU CHOW MARINADE

多謝加一服務費、茶芥及前菜小食費  
Subject to 10% Service Charge, Tea Charge and Snack Charge



8325	8323	8332	8305	8303	8302	8301
8326	8324	8335	8306	8304		
潮州椒醬肉 (例／小份) Stir-fried Diced Pork, Bean Curd and Bell Pepper in Chiu Chow Style (Regular / Small)	揀手鹹蛋／滷水蛋 (每隻) Salted Egg/Soyed Egg (Per piece)	滷水法國鵝肝 (例／小份) Soyed French Goose Liver (Regular / Small)	滷水鵝掌翼豆腐 (例／小份) Soyed Goose Web and Wings with Bean Curd (Regular/Small)	骨香鵝肉片豆腐 (例／小份) Sliced Soyed Goose Meat with Bean Curd (Regular / Small)	滷水掌翼拼鵝片 (例) Soyed Goose Web, Wings and Sliced Goose Meat (Regular)	滷水鵝肉拼盆 (例) Chiu Chow Soyed Goose Meat Platter (Regular)
98 / 78	15	258 / 148	178 / 138	198 / 148	218	198



8332



# 潮州滷水

CHIU CHOW MARINADE

多謝加一服務費、茶芥及前菜小食費  
Subject to 10% Service Charge, Tea Charge and Snack Charge

8307  
8308

滷水（單拼／雙拼／小份）  
雙拼後每加一拼

Soyed Items (Single / Combo / Small) /  
Each Additional Item on Top of the Combo

- 滷水鴨舌  
Soyed Duck Tongue
- 滷水豬大腸  
Soyed Pork Intestine
- 滷水豬腩肉  
Soyed Pork Belly
- 滷水鵝腸  
Soyed Goose Intestine
- 滷水鵝頭頸  
Soyed Goose Head and Neck
- 滷水墨魚片  
Soyed Sliced Cuttlefish



8307 / 8308

128  
/  
158  
/  
88  
/  
+20



8307 / 8308

# 潮州名鮮

## FRESH SEAFOOD

多謝加一服務費、茶芥及前菜小食費  
Subject to 10% Service Charge, Tea Charge and Snack Charge



8215

金華灼嚮螺盞 (時價)  
Poached Sliced Whelk with Jinhua Ham (Seasonal Price)

✓



8202

8202

潮式糯米炒肉蟹 (約一斤 / 每隻)  
Chiu Chow Fried Crab with Glutinous Rice (Approx 1 Catty, Per piece)

520



8206

頭抽煎封大花蝦 (兩隻起 / 每隻)  
Pan-Fried King Prawn with Supreme Soy Sauce (Min. 2 orders)

128

8205

潮式金衣焗大花蝦 (兩隻起 / 每隻)  
Chiu Chow Baked King Prawn with Salty Egg (Min. 2 orders)

128



8201

8201

潮州凍大紅蟹 (時價)  
Chiu Chow Flower Crab (Served Chilled - Seasonal price)

✓

# 潮州名鮮

## FRESH SEAFOOD

8203	8195	8194	8704	8703
雞油花雕蒸大紅蟹 (時價) Steamed Flower Crab with Egg White and Chinese Hua Diao Wine (Seasonal Price)	芝士牛油焗龍蝦仔伴伊麵 (兩位起 / 半隻) Baby Lobster Baked with Cheese and Butter with E-fu Noodles (Min. 2 orders/Half)	上湯焗龍蝦仔伴伊麵 (兩位起 / 半隻) Baby Lobster Baked with Chicken Broth with E-fu Noodles (Min. 2 orders/Half)	冬菜蒸方利 (時價) Steamed Macao Sole with Preserved Vegetables (Seasonal Price)	清蒸東星斑 (時價) Steamed Leopard Coral Grouper (Seasonal Price)

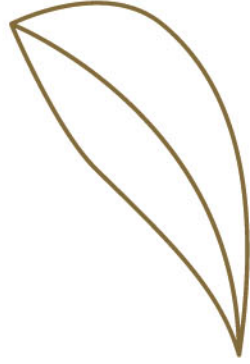
198

198

8206



多謝加一服務費、茶芥及前菜小食費  
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## 原汁原味

「清、酸、辣、鮮」，保留原味

潮州菜湯羹種類不多，但各款都富有特色，「清、酸、辣、鮮」，保留原味，突出多樣變化，嗜之刺激味蕾也會跳舞。



8402



8410

# 湯／羹

## SOUPS AND BROTHS



8427	8418	8401	8406	8402	8410 8411	8407 8408
梅子肉碎九肚魚湯 (例)	是日精選燉湯 (例)	淮杞燉鮮螺頭湯 (二位用)	紫菜手打魚蛋湯	太極素菜羹	招牌杏汁燉白肺湯 (例/每位)	胡椒鹹菜豬肚湯 (例/每位)
Double-boiled Bombay Duck Fish, Minced Pork and Plum Soup (Regular)	Soup of the Day (Regular)	Double-boiled Sliced Whelk with Medlar in Soup (for 2 persons)	Handmade Fish Ball with Seaweed in Soup	Pureed Vegetable Soup with Egg White	Double-boiled Pig's Lung with Almond Soup (Regular/Per person)	Double-boiled Pig's Stomach & Salted Vegetable Soup (Regular/Per person)
128	268	200	128	118	268 / 88	198 / 68

8406



8407



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# 魚類

FISH

多謝加一服務費、茶芥及前菜小食費  
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8476	8466	8463	8462	8477 8478	8479 8480	8486
半煎煮黃花魚 (每條) Chiu Chow Style Yellow Croaker (Half Pan-fried, Half Poached)	頭抽煎鰻魚片 Pan-fried Sliced Pomfret in Supreme Soy Sauce	檸檬蒸烏魚 (例) Steamed Water Goby with Salted Lemon	梅子明爐烏魚 (每條) Steamed Water Goby in Plum Sauce	梅子豉汁蒸白鱈片 (例/小份) Steamed Sliced Eel with Plum in Soy Sauce (Regular /Small)	豉汁蒸金錢鱔 (例/小份) Steamed Eel with Black Bean Sauce (Regular /Small)	梅子明爐蟠龍白鱈 (例) Steamed Eel in Plum Sauce(Regular)
238	268	108	220	228 / 158	228 / 158	268



8462



8468

# 魚類

FISH

8709				8832	8473	8469	
8710	8708	8465	8833	8474	8470	8468	
豉油皇煎銀鱈魚 (例)	避風塘炒鱈魚腩 (例)	欖菜炒鯧魚片 (例)	椒鹽白飯魚 (例 / 小份)	椒鹽鮮魷 (例 / 小份)	椒鹽九肚魚 (例 / 小份)	豉油皇煎銀鱈魚 (例)	
Deep-fried Crispy Fish Skin coated with Salted Egg (Regular / Small)	Stir-fried Cod Belly with Crispy Garlic and Spiced Salt (Regular)	Stir-fried Sliced Pomfret with Preserved Olive (Regular)	Deep-fried Ice Fish with Spiced Salt (Regular / Small)	Deep-fried Squid with Spiced Salt (Regular / Small)	Deep-fried Bombay Duck Fish with Spiced Salt (Regular / Small)	Pan-fried Cod Fish with Supreme Soy Sauce (Regular)	

108	178	268	108	108	108	318
/			/	/	/	
78			78	78	78	



8701



8469

	8851	
	8852	
	8710	
豉油皇鹹豬肉魷魚 (例 / 小份)		
Braised Squid and Pork with Supreme Soy Sauce		
枝竹炆鱈魚腩 (例)		
Braised Cod Belly with Dried Bean Curd Stick (Regular)		
	128	
	/	
	88	
	178	

多謝加一服務費、茶芥及前菜小食費  
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# 汕頭特式

## SHANTOU SPECIAL

多謝加一服務費、茶芥及前菜小食費  
Subject to 10% Service Charge, Tea Charge and Snack Charge

8716	8701	8830	8825	8823	8821
8717	8702	8831	8826	8824	8822
煎五香糯米卷 (四件 / 另加每件) Pan-fried Spiced Glutinous Rice Roll (4 pieces / Extra piece)	普寧蘿蔔灌漿 (四件 / 另加每件) Deep-fried Bean Curd Roll stuffed with Radish (4 pieces / Extra piece)	龍鬚發菜卷 (四粒 / 另加每粒) Deep-fried Crispy Noodle Roll stuffed with Minced Shrimps, Pork and Fat Choy (4 pieces / Extra piece)	潮州炸雙棗 (四粒 / 另加每粒) Deep-fried Crab Meat Ball and Shrimp Ball (4 pieces / Extra piece)	繡球炸鮮蝦丸 (四粒 / 另加每粒) Deep-fried Fresh Shrimp Ball (4 pieces / Extra piece)	椒鹽潮州魚蛋 (例 / 小份) Deep-fried Fish Ball with Spiced Salt (Regular / Small)
80 / 20	88 / 22	160 / 40	120 / 30	160 / 40	108 / 78
			8711 8712	8705 8706	8707
			潮陽炸芋絲卷 (四件 / 另加每件) Deep-fried Shredded Taro Roll (4 pieces each / Extra piece)	椒鹽鮮炸蠔珠 (例 / 小份) Deep-fried Baby Oyster with Spiced Salt (Regular / Small)	龍鬚子母中蝦 (兩隻起 / 每隻) Deep-fried Sea Prawn wrapped with Crispy Noodle (Per piece / Min. 2 orders)
			88 / 22	108 / 78	88



# 潮汕風味煲

## CHAOSHAN POT

8923	8924	8922	8921	8920	8914	8925
蝦子炆柚皮煲 Slow Cooked Dried Shrimp Roe and Pomelo Peel in Pot	清湯蘿蔔牛腩煲 Poached Beef Brisket and Radish in Soup	火腩炆春菜煲 Stewed Roast Pork with Leaf Mustard in Pot	漁香茄子煲 Stewed Eggplant with Minced Pork in Pot	手打魚蛋津菜煲 House-made Fish Ball with Cabbage in Pot	薑蔥爆海參花膠煲 Braised Sea Cucumber and Fish Maw with Spring Onion and Ginger in Pot	鮑汁炆花生鳳爪煲 Braised Chicken Feet and Peanuts in Abalone Sauce
128	198	108	108	128	498	128

8921



多謝加一服務費、茶芥及前菜小食費  
Subject to 10% Service Charge, Tea Charge and Snack Charge

# 招牌小菜

## HOUSE SPECIAL



多謝加一服務費、茶芥及前菜小食費  
Subject to 10% Service Charge, Tea Charge and Snack Charge

8851	8881	8893	8889	8883	8885
8852	8882	8894	8890	8884	8886
菜脯肉碎煎蛋 (例／小份) Scrambled Egg with Minced Pork and Preserved Radish (Regular / Small)	潮州香煎蠔烙 (例／小份) Pan-fried Baby Oyster Omelette (Regular / Small)	潮州炸豆腐 (例／小份) Deep-fried Bean Curd in Chiu Chow Style (Regular / Small)	欖菜肉碎四季豆 (例／小份) Sautéed Minced Pork and Olives with Green Beans (Regular / Small)	白飯魚煎蛋 (例／小份) Scrambled Egg with Ice Fish (Regular / Small)	菜脯肉碎煎蛋 (例／小份) Scrambled Egg with Minced Pork and Preserved Radish (Regular / Small)
108 / 78	108 / 78	98 / 68	108 / 78	108 / 78	108 / 78

8881



8889



味

8853	8932	8855	8931	8864	8863	8862	8861
8854				8871			
雜菌蒜片炒牛柳粒 (例／小份) Stir-fried Mixed Mushroom with Diced Beef (Regular / Small)	中式牛柳 Cantonese Fillet Steak	沙爹牛肉灼銀芽 Poached Mung Bean Sprouts and Beef with Satay Sauce	沙爹牛肉炒芥蘭 Stir-fried Beef and Chinese Kale in Satay Sauce	菊花石榴雞 (四粒／再加每粒) Steamed Diced Chicken, Jinhua Ham, Conpoy, Lotus and Mushroom wrapped with Egg White Skin (4 pieces / Extra piece)	川椒炸子雞 (半隻) Deep-fried Crispy Skin Chicken with Sichuan Peppercorn (Half)	招牌普寧豆醬焗雞 (半隻) Special Baked Chicken with Puning Bean Sauce (Half)	碧綠川椒雞球 Stir-fried Chicken with Sichuan Peppercorn and Crispy Loosestrife
168 / 108	148	148	148	200 / 50	238	210	138



8939



8861

家禽

POULTRY

多謝加一服務費、茶芥及前菜小食費  
Subject to 10% Service Charge, Tea Charge and Snack Charge

# 潮州小炒

## WOK DISHES



8934	8917	8936	8939	8940 8941	8937	8944 8945
梅菜扣肉 Braised Pork Belly with Preserved Vegetable	鹹豬肉炒有機菜心 Stir-fried Salted Pork with Organic Choy Sum	紅燒豆腐 Braised Bean Curd with Minced Pork in Brown Sauce	菠蘿咕嚕肉 Sweet and Sour Pork with Pineapple	招牌乳香骨 (例 / 小份) Deep-fried Soy Marinade Ribs (Regular / Small)	生煎鹹魚肉餅 (四件) Pan-fried Salted Fish and Pork Patty (4 pieces)	和味香橙排骨 (例 / 小份) Stir-fried Pork Ribs in Fresh Orange Sauce (Regular / Small)
108	108	108	138	138 / 98	128	138 / 98

8934



8940



多謝加一服務費、茶芥及前菜小食費  
Subject to 10% Service Charge, Tea Charge and Snack Charge

# 健康素食

## VEGETARIAN DISHES

8956	涼瓜煎雞蛋 Scrambled Egg with Bitter Gourd	98
8918	南乳上素煲 Braised Assorted Vegetable with Fermented Bean Sauce in Pot	128
8919	竹笙炆豆腐 Braised Bamboo Pith with Bean Curd	138
8257	欖菜蒸豆腐 Steamed Bean Curd with Preserved Olive	98
8265	鮮百合炒雜菌 Stir-fried Mixed Mushroom with Fresh Lily	108
8955	清炒時蔬 Stir-Fried Seasonal Vegetable	98
8255	草菇天河素菜羹 (每位) Straw Mushroom with Vegetable Soup (Per person)	68



多謝加一服務費、茶芥及前菜小食費  
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# 精選小菜

## SELECTED DISHES

多謝加一服務費、茶芥及前菜小食費  
Subject to 10% Service Charge, Tea Charge and Snack Charge

8950	8954	8951	8953	8952	8716 8717
方魚炒芥蘭片 Stir-fried Kale with Dried Flatfish	腿茸炆津白菜 Stewed Bak Choi with Minced Ham	瑤柱扒四寶菜 Stewed Assorted Vegetable (4 Kinds) with Conpoy	蒜子上湯浸時蔬 Poached Seasonal Vegetable with Garlic in Soup	金銀蛋時蔬 Poached Seasonal Vegetable with Salted Egg and Preserved Egg	翡翠金瓜烙 (例／小份) Pan-fried Pumpkin and Assorted Vegetable Omelette (Regular / Small)
108	108	138	108	108	108 / 78



8953



8951

# 粥粉麵飯

CONGEE / NOODLES / RICE

8250	8421 8422	8249 8248	8247 8246	8267 8268	8262	8269 8270	8263 8264
	金瑤鼓油皇炒麵 (例)	潮州炒河粉 (例 / 小份)	蟹籽海皇炒飯 (例 / 小份)	潮州炒飯 (例 / 小份)	潮州炒麵線	欖菜肉碎炒飯 (例 / 小份)	糖醋伊麵 (例 / 小份 / 煎雙面另加)
148	148 / 98	118 / 88	138 / 108	118 / 88	118	118 / 88	138 / 108 / +30
	Stir-fried Noodles with Conpoy in Supreme Soy Sauce (Regular)	Fried Flat Rice Noodles in Chiu Chow Style (Regular / Small)	Fried Rice with Crab Roe and Seafood (Regular / Small)	Chiu Chow Fried Rice with Egg, Shrimps, Pork and Spring Onion (Regular / Small)	Chiu Chow Fried Thread Noodles	Fried Rice with Minced Pork and Preserved Olive (Regular / Small)	Pan-fried Crispy E-Fu Noodles served with Sugar and Vinegar (Regular / Small / Additional Charge for Pan-fried Doubled Side)

8262



8421



多謝加一服務費、茶芥及前菜小食費  
Subject to 10% Service Charge, Tea Charge and Snack Charge



# 粥粉麵飯

CONGEE / NOODLES / RICE

多謝加一服務費、茶芥及前菜小食費  
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8282	沙爹牛肉炒河粉	148
	Fried Flat Rice Noodles with Beef in Satay Sauce	
8284	潮州蠔仔泡粥 (每碗 / 每窩)	68
8294	Baby Oyster and Minced Pork Congee (Per bowl / Per pot)	204
8287	鮮鯧魚片泡粥 (每碗 / 每窩)	68
8297	Sliced Pomfret Congee (Per bowl / Per pot)	204
8293	方魚肉碎泡粥 (每碗 / 每窩)	68
8298	Dried Flatfish and Minced Pork Congee (Per bowl / Per pot)	204
8289	潮州手打魚蛋粉 (每碗 / 每窩)	68
8288	House-made Chiu Chow Fish Ball Noodles in Soup (Per bowl / Per pot)	204
7286	上湯菜蕙粉麵 (每碗 / 每窩)	48
7287	Seasonal Vegetable and Noodles in Soup (Per bowl / Per pot)	144
8687	絲苗白飯 / 潮州白粥	15
8689	Steamed Rice / Chiu Chow Congee	



8293



8282



# 茶類及其它類別

DRINKS / OTHERS

8125	合時生果 (每位) Seasonal Fruit Platter (Per person)	40
8684	生日蛋糕切餅費 (每個) Cake Cutting Service (Each)	200
8686	餐前鹹菜小食 (每碟) House Snacks (Per Dish)	16
8683	自來紅白酒、中國酒、洋酒開瓶費 (每瓶) Corkage (Per bottle)	200
9975	杭州菊花 (每位) Hangzhou Chrysanthemum Tea (Per person)	22
8688	中國茗茶、水 (每位) Chinese Tea and water (Per person)	20

## 美味新推介 Popular

多謝加一服務費及附加費每位二十元 (包括茗茶、熱水、加菊花須另加四元)  
Subject to 10% Service Charge & Cover Charge of \$20 per person (Includes Tea & Hot Water. Extra \$4 will be charged for Chrysanthemum.)  
圖片只供參考  
Photos for Reference Only

多謝加一服務費、茶芥及前菜小食費  
Subject to 10% Service Charge, Tea Charge and Snack Charge

有機中國茶

ORGANIC CHINESE TEA

9953	濃香鐵觀音(每位) Tieguanyin (Heavily Scented)(Per person)	30
9954	清香鐵觀音(每位) Tieguanyin (Lightly Scented)(Per person)	30
9955	牡丹白茶(每位) White Peony Tea (Per person)	30
9956	紅螺茶(每位) Hongluo (Chinese Black Tea)(Per person)	30
9957	碧螺春綠茶(每位) Biluochun (Chinese Green Tea)(Per person)	30
9958	普洱(每位) Pu'er(Per person)	30

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