

點心 DIM SUM

樓號：
經手人：



百樂潮州酒家
Pak Lok Chiu Chow Restaurant

香港銅鑼灣勿地臣街1號時代廣場10樓1002號舖
Shop 1002, 10/F, Times Square, 1 Matheson Street, Causeway Bay, HK

百樂潮州 Pak Lok Chiu Chow



時菜 VEGETABLE — 甜品 DESSERT

廚芥蘭
C Chinese Kale

廚菜心
C Chai Sum

味



高蓮子棗皇糕
L Steamed Red Date Pudding with Lotus Seed

高杏仁紅豆糕
L Steamed Red Bean and Almond Cream Pudding

高蛋白杏仁茶
L Almond & Egg White Cream

高清心丸綠豆爽
L Sweetened Mung Bean & Jelly Soup

極福果芋泥
P Sweetened Mashed Taro with Gingko



高鴛鴦水晶包(六件)
L Steamed Crystal Dumpling Stuffed with Sweetened Red Bean Paste and Custard (6pcs)

高潮州炸油粿
L Chiu Chow Deep-fried Sweet Potato Dumpling

煎炸品 DEEP & PAN-FRIED

起香煎蘿蔔糕
S Pan-fried Radish Cake

高潮式煎韭菜粿
L Pan-fried Chiu Chow Chinese Chive Dumpling

中鮮蝦芋絲春卷
M Crispy Shrimp & Taro Spring Roll

中雪影叉燒焗包
M Baked Snow Mountain BBQ Pork Bun

中蠔皇鮮竹卷
M Steamed Bean Curd Roll with Oyster Sauce

高巧手蘿蔔絲酥
L Deep-fried Shredded Radish Pastry

中金珠鹹水角
M Deep-fried Dumpling stuffed with Minced Pork

高木魚釀炸茄子
L Deep-fried Eggplant Stuffed with Dace and Skiplack Tuna



味

\$108 原隻鮑魚雞粒酥(兩件)
Baked Abalone & Diced Chicken Puff (2pcs)



腸粉 STEAMED RICE ROLL

高爽滑牛肉腸
L Steamed Beef Rice Roll

高香茜叉燒腸
L Steamed BBQ Pork & Coriander Rice Roll

中蔥花軟腸粉
M Mashed Red Bean Pancake

極脆皮蝦腸
P Steamed Rice Roll stuffed with Crispy Shrimp Spring Roll

廚翡翠帶子腸
C Steamed Scallops and Vegetable Rice Roll



粥品 CONGEE

極生菜牛肉球粥(碗)
P Beef Ball and Chinese Lettuce Congree (per bowl)

極菜芯粒排骨粥(碗)
P Diced Chai Sum and Pork Ribs Congree (per bowl)

極瑤柱福果白粥(碗)
P Congee with Dried Scallop and Fungus (per bowl)

極鮮菇雞球粥(碗)
P Diced Chicken and Mushroom Congree (per bowl)

上湯小吃 SOUP BITE

廚紫菜魚蛋魚片
C Fish Ball & Sliced Fish Cake with Seaweed In Soup

廚上湯脆炸魚皮
C Crispy Fish Skin with Soup

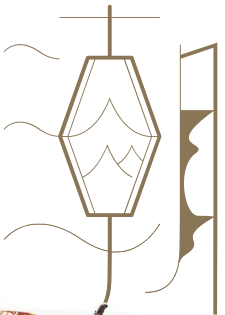
廚菜苗鳳城水餃
C Poached Cantonese Pork Shrimp & Pea Sprout Dumpling

美味新推介 起 \$32 中 \$38 高 \$48 極 \$58 廚 \$68
味 Popular

如落單超過二十分鐘，請向部長查詢跟進，謝謝。
Please let us know if your order has been proceeded for more than 20 mins.

另收茶芥、前菜小食費及加一服務費
Tea Charge, Pre-meal Snack Charge & 10% Service Charge apply

如有更改、恕不另行通知
Items & prices are subject to change



- 廚 脆皮皇子乳鴿(隻)
C Crispy Roast Baby Pigeon
- \$78 金沙炸魚皮 (小碟)
Crispy Deep-fried Fish Skin coated with Salted Egg (small)



- \$138 滷水獅頭鵝肝(小碟)
Soyed slow-cooked Foie Gras (small)
- \$148 骨香滷水鵝肉(小碟)
Soyed Goose Meat (small)
- \$78 滷水豬蹄(小碟)
Soyed Pig's Trotter (small)
- 高 滷水雞蛋豆腐(小碟)
L Soyed Egg & Tofu (small)
- \$78 滷水墨魚片豆腐(小碟)
Soyed Cuttlefish & Tofu (small)



- 廚 糕燒蕃薯芋頭(甜)
C Syrup-poached Sweet Potato & Taro
- 廚 蜜汁燒雞翼(小碟)
C Honey-glazed Chicken Wings (small)
- \$78 椒鹽九肚魚(小碟)
C Deep-fried Bombil Duck Fish with Spiced Salt (small)
- 廚 風味魷魚鬚(小份)
C Crispy Fried Squid (small)
- \$108 糖醋伊麵(小份)
C Pan-fried Crispy E-Fu Noodles served with Sugar & Vinegar (small)



- \$248 (中午價) 鮮烺馬友魚飯
Poached Threadfin
- \$198 (中午價) 鮮烺黃花魚飯
Poached Yellow Croaker

- \$78 和味香橙排骨(小份)
C Stir-fried Pork Ribs with Fresh Orange Sauce (small)
- 廚 鹹菜福果炆豬肚(小份)
C Braised Pork Trip with Salt-pickled Cabbage & Gingko (small)
- 廚 涼瓜黃豆排骨煲(小份)
C Braised Pork Ribs with Bitter Melon and Soy Bean in Pot (small)
- 廚 韭菜煮豬紅(小份)
C Poached Leek & Pig Blood Curd (small)
- 廚 魚湯鮮菌浸水瓜(小份)
C Poached Luffa & Mushroom in Fish Soup (small)
- 廚 潮州煎五香糯米卷(小份)
C Pan-fried Gutinous Rice Rolls with Five Spices (small)
- \$78 清湯蘿蔔牛腩煲(小份)
C Poached Beef Brisket & Radish in Soup (small)
- \$98 雜菌蒜片炒牛柳粒(小份)
C Stir-fried diced Beef with Mixed Mushroom (small)
- \$78 雜菌XO醬炒腸粉(小份)
C Stir-fried Steamed Rice Roll with Mixed Mushroom in XO Sauce (small)

蒸點 STEAMED

- 高 蟹棒綿花雞
L Steamed Fish Maw and Chicken with Crab Stick in Soup
- \$128 魚翅灌湯餃
C Steamed Shark's Fin Dumpling in Soup



- 高 蟹籽鮮蝦燒賣
L Steamed Pork & Shrimp Dumpling with Crab Roe



- 高 雜醬蒸金錢肚
L Steamed Honeycomb Tripe with Chiu Chow Sauce
- 高 XO醬蒸鳳爪
L Steamed Chicken Feet in XO Sauce
- 高 豉汁蒸排骨
L Steamed Pork Rib in Black Bean Sauce
- 中 時菜牛肉球
M Steamed Beef Balls with Vegetables
- 中 旺菜鯪魚球
M Steamed Dace Ball and Peking Cabbage
- 中 懷舊馬拉糕
M Cantonese Sponge Cake
- 起 潮式糯米卷
S Steamed Glutinous Rice Roll
- 中 蜜汁叉燒包
M Steamed Honey-glazed BBQ Bun
- 高 流沙奶皇包
L Steamed Sweet Custard Bun
- 高 鮮蝦瑤柱菜苗餃
L Steamed Shrimps and Compou Dumpling with Sprout

- 高 潮式蒸荀粿
L Steamed Bamboo Shoot Dumpling



- 中 潮州蒸粉粿
M Steamed Chiu Chow Pork Dumpling with Peanut & Dried Shrimp



- 極 百樂蝦餃皇
P Steamed Fresh Prawn Dumpling

