

前菜, 小食	每份
<i>Appetiser</i>	<i>Per Portion</i>
酥炸虾枣/蟹枣 Deep-fried Prawn Ball and Crabmeat Ball	\$ 32.00
✦ 百花酿皮蛋 Deep-fried Century Egg stuffed with Shrimp Paste	\$ 12.80
✦ 椒盐白饭鱼 Deep-fried Whitebait with Pepper and Salt	\$ 12.80
香脆鱿鱼须 Crispy Squid	\$ 12.80
椒盐炸冬笋 Deep-fried Bamboo Shoot with Pepper and Salt	\$ 9.80
咸蛋鱼皮 Crispy Fish Skin with Salted Egg	\$ 9.80
泰式墨鱼捞粉皮 Chilled Squid with Flour Skin in Thai Style	\$ 12.80
手拍日本青瓜 Chilled Japanese Cucumber with Aged Vinegar	\$ 9.80
肉松炸茄子 Crispy Eggplant with Pork Floss	\$ 9.80
醋香云耳 Chilled Black Fungus with Aged Vinegar	\$ 9.80
豉油皇煎豆根 Pan-fried Beancurd Skin with Soya Sauce	\$ 9.80
葱油莴笋海蜇 Marinated Jelly Fish and Celtuce with Scallion Oil	\$ 12.80
✦ 生捞苏东 Steam Baby Squid with Garlic Sauce	\$ 22.00
✦ 避风塘软壳蟹 Deep Fried Soft Shell Crab with Fried Garlic	\$ 24.00
✦ 椒盐海参粒 Deep-fried Sea Cucumber Cube with Pepper and Salt	\$ 48.00

✦ 招牌菜 / Signature Dish

潮式卤水

Teochew Marinated Selections

每 100 克
Per 100gm

✦ 花雕冻羔蟹 (2 天前预定)
Chilled Full Cream Crab in Chinese 'Hua Tiao'
(2 days Advance order)

\$ 13.00

✦ 潮式冻羔蟹
Chilled Full Cream Crab in Teochew style

\$ 12.00

每份
Per Portion

卤水鸭片
Braised Sliced Duck

\$ 22.00

卤水大肠
Braised Sliced Intestine

\$ 18.00

卤水掌翼
Braised Duck Webs and Wings

\$ 16.00

卤水墨鱼
Braised Octopus

\$ 18.00

卤水豆腐
Braised Beancurd

\$ 8.00

潮式卤水拼盒
Braised Treasures Platter
三拼 Trio Combination

\$ 32.00

双拼 Duo Combination

\$ 26.00

✦ 招牌菜 / Signature Dish

烧味

Barbecued Selection

	整只	
	<i>Whole</i>	
当红片皮乳猪 (1 天前预定) Crispy Suckling Pig (<i>1-day Advance order</i>)	\$ 328.00	
	半只	整只
	<i>Half</i>	<i>Whole</i>
✦ 爱尔兰烧鸭 (2 天前预定) Roasted Irish Duck (<i>2 days Advance order</i>)	\$ 63.00	\$118.00
明炉烧鸭 Roasted Duck	\$ 50.00	\$98.00
北京片皮鸭 Peking Duck	\$ 50.00	\$98.00
	每份	
	<i>Per Portion</i>	
蜜汁叉烧 Honey-glazed Barbecued Pork	\$ 22.00	

✦ 招牌菜 / Signature Dish

鲍鱼, 海味类

Abalone, Dried Seafood

每位

Per Person

Seasonal Price

花胶皇

Premium Fish Maw

提前预定 (*Advance order*)

三头南非鲍

3 Head South Africa Abalone

\$ 68.00

红烧海参扣冬菇

Braised Sea Cucumber with Mushroom

\$ 22.00

✦ 鲍汁脆皮海参

Crispy Sea Cucumber with Abalone Sauce

\$ 28.00

✦ 家乡酿海参

Braised Home Style Sea Cucumber with Abalone Sauce

\$ 28.00

红烧刺参

Braised Prickly Sea Cucumber

Seasonal Price

鲍汁花胶

Braised Fish Maw with Abalone Sauce

Seasonal Price

鹅掌扣冬菇

Braised Goose Web with Mushroom

\$ 22.00

每份

Per Portion

✦ 粉皮鹅掌煲 (4 件)

Braised Goose Web with Flour Skin serve in Claypot (4 pcs)

\$ 56.00

✦ 招牌菜 / Signature Dish

潮式秘制生腌 (提前预定)

Teochew style Live Seafood (Order in Advance)

	每只 <i>Per Piece</i>
澳洲龙虾 Australian Lobster	Seasonal Price
濼尿虾 Mantis Prawn	\$ 30.00 (Min 6 pieces)
生蚝 Oyster	\$ 12.80 (Min 6 pieces)
生腌蟹 Raw Crab	\$15.00 per 100gm
	每份 <i>Per Portion</i>
海虾 Live Prawn	\$13.00 per 100gm (Min 600gm)
血蛤 Cockles	\$ 18.00

鱼翅, 汤, 羹类

Shark's Fins, Soups

每位

Per Person

红烧大鲍翅

Braised Supreme Shark's Fin

\$ 118.00

✦ 茶壶汤蟹肉干捞翅

Stir-fried Shark's Fin Soup with Crabmeat served in Teapot

\$ 68.00

石锅潮州翅

Braised Shark's Fin in Teochew style served in Stone Bowl

\$ 58.00

老牌蟹肉翅

Braised Shark's Fin with Crabmeat

\$ 38.00

鲨鱼骨炖花胶汤

Double-boiled Shark Cartilage with Fish Maw

\$ 38.00

石斛花胶炖鸡汤

Double-boiled Chicken Soup with Fish Maw

\$ 38.00

石锅蟹肉鱼鳔羹

Braised Fish Maw Soup with Crabmeat in Stone Bowl

\$ 38.00

四川酸辣汤

Hot and Sour Soup in Szechuan style

\$ 8.80

✦ 砂锅鸡煲翅 (4-6 位用)

Braised Shark's Fin with Chicken in Claypot (serves 4-6 persons)

1 天预定 (1-day Advance order)

\$ 268.00/pot

✦ 招牌原只猪肚鸡汤 (4-6 位用)

Pig's Stomach and Chicken in Pepper Soup (serves 4-6 persons)

1 天预定 (1-day Advance order)

\$ 128.00/pot

潮式芋头津白豆腐滚头腩汤 (4 位起)

Fish Head and Maw Soup with Yam, White Cabbage, Beancurd in Teochew style (min 4 person)

\$ 78.00/pot

老火汤 (4 位用)

Daily Soup (serves 4 persons)

\$ 38.00/pot

✦ 招牌菜 / Signature Dish

海鲜类 (2 天前预定) 每 100 克
Seafood (2 days Advance order) Per 100gm

阿拉斯加蟹 *Seasonal Price*
Alaska King Crab

澳洲龙虾 *Seasonal Price*
Australian Lobster

波斯顿龙虾 *Seasonal Price*
Boston Lobster

斯里兰卡大肉蟹 \$13.00 per 100gm
Sri Lankan Crab

烹调法

Choice of Cooking Style:

- a) 贰食 (椒盐蟹爪 / 西施松露油蟹肉)
Sautéed Crab Meat with Egg White / Deep Fried Crab Claw with Salt & Pepper
- b) 花雕蛋白蒸
Steamed with Chinese Wine and Egg White
- c) 本地辣椒煮
Local Chili Style
- d) 黑椒
Black Pepper
- e) 上汤方鱼焗
Baked with Superior Stock
- f) 粉丝焗
Baked with Vermicelli

象拔蚌 *Seasonal Price*
Geoduck

烹调法

Choice of Cooking Style:

- a) 刺身
Sashimi
- b) XO 酱炒
Stir-fried XO Sauce
- c) 过桥
Poached with Beansprout and Dough Fritter in Prawn Stock

海鲜类

Seafood

每位

Per Person

✦ 过桥竹蚌	\$ 24.00
Poached Bamboo Clam with Beansprout and Dough Fritter in Prawn Stock	
蒜蓉粉丝蒸竹蚌	\$ 18.00
Steamed Bamboo Clam with Garlic and Vermicelli	
豉油皇煎大虾皇	\$ 28.00
Pan-fried King Prawn with Superior Soya Sauce	
✦ 椒盐濑尿虾	<i>Seasonal Price</i>
Deep-fried Mantis Prawn with Salt and Pepper	
1天预定 (1-day Advance order)	
花甲胜瓜豆腐煲	\$ 28.00
Poached Beancurd with Clams and Melon	
姜葱炒啦啦	\$ 40.00
Wok-fried Clam 'La La' with Ginger and Spring Onion	
XO 酱炒啦啦	\$ 40.00
Wok-fried Clam 'La La' with XO Sauce	
	每 100 克
	<i>Per 100gm</i>
黄酒焗蟹	\$13.00
Baked Crab with Chinese Wine	
药膳花雕醉虾	\$11.00
Drunken Prawns	(Min 300gm)
✦ 菜脯蒸生虾	\$11.00
Steamed Live Prawns with Preserved Radish	(Min 300gm)
花雕蛋白蒸生虾	\$11.00
Steamed Live Prawns with Chinese Wine and Egg White	(Min 300gm)
麦片生虾	\$11.00
Deep Fried Live Prawn with Cereal	(Min 300gm)
✦ 壹仟家乡炒生虾	\$11.00
Stir Fried Live Prawn in Homemade Style	(Min 300gm)

✦ 招牌菜 / Signature Dish

鱼类
Fish

每 100 克
Per 100gm

忘不了 (提前预定)
Empurau (*Advance order*)

Seasonal Price

黑金巴丁皇 (提前预定)
Premium Patin (*Advance order*)

Seasonal Price

✦ 剁椒蒸 / *Steam with Sliced Chili*

东星斑
Coral Trout

\$ 20.00

笋壳鱼
Soon Hock

\$ 13.00

斗鲷
Pomfret

\$ 16.00

多宝鱼
Turbot Fish

\$ 18.00

烹调法
Choice of Cooking Style:

- a) 潮州蒸
Steamed Teochew Style
- b) 清蒸
Steamed with Superior Soya Sauce
- c) 指天椒豆酱蒸
Steamed with Chili and Bean Sauce
- d) 潮式半煎煮
Braised with Radish and Yellow Bean in Teochew style
- e) 蒜香菜脯蒸
Steamed with Preserved Vegetable and Crispy Garlic
- f) 咸菜番茄煮
Sautéed with Tomato and Preserved Vegetable
- g) 砂锅蒜子豆酱焗
Baked with Bean Sauce and Garlic Served in Claypot

海鲜类

Seafood

	每份 <i>Per Portion</i>
XO 酱路筍炒带子 Sautéed Scallop with Asparagus in XO Sauce	\$ 38.00
西施炒带子 Sautéed Scallop and Egg White	\$ 36.00
✦ 黄酒煮斑球 Slow cooked Grouper in Yellow Wine	\$ 38.00
✦ 石锅干煸斑球 Wok-fried Grouper in Hot Stone	\$ 38.00
韭黄炒虾球 Sautéed Prawns with Chives	\$ 36.00
金沙虾球 Baked Prawn with Salted Egg Yolk	\$ 36.00
青芥末虾球 Deep Fried Prawn with Wasabi Dressing	\$ 36.00
麦片炒虾球 Deep-fried Prawns with Cereal	\$ 36.00
✦ 鲜虾芋头烙 Pan-fried Yam Pancake with Prawns	\$ 26.00
蚝煎 Pan-fried Oyster Omelette	\$ 26.00

肉类 (猪, 牛, 鸡)	每份	
<i>Meat (Pork, Beef, Chicken)</i>	<i>Per Portion</i>	
琥珀蒜片牛柳粒 Sautéed Beef Cube with Sliced Garlic	\$ 36.00	
黑椒牛仔骨 Sautéed Beef Short Ribs with Black Pepper	\$ 32.00	
白松菇炒肥牛片 Sautéed Sliced Beef with Shimeji Mushroom	\$ 30.00	
京葱酱爆牛肉片 Sautéed Sliced Beef with Scallion	\$ 30.00	
豆豉干炒鸡球煲 Sautéed Chicken with Black Bean and Onion	\$ 24.00	
✦ 菠萝生炒骨 Sweet and Sour Pork Ribs and Pineapple	\$ 28.00	
京都江羊冲黑毛猪扒 Sautéed Kurobuta Pork with Chinese Style	\$ 28.00	
日本烧汁黑猪扒 Sautéed Kurobuta Pork with Japanese Barbeque Sauce	\$ 28.00	
宫保鸡球 Gong Bao Chicken	\$ 22.00	
	半只	整只
	<i>Half</i>	<i>Whole</i>
笼仔荷叶蒸鸡 Steamed Chicken with Lotus Leave in Basket	\$ 24.00	\$ 42.00
姜茸蒸甘榜鸡 Steamed Kampong Chicken with Minced Ginger	\$ 24.00	\$ 42.00
脆皮烧鸡 Roasted Chicken	\$ 22.00	\$ 40.00
✦ 古早乡味黄酒鸡 Home Cooked Chicken in Chinese Wine	\$ 38.00	\$ 60.00

✦ 招牌菜 / Signature Dish

豆腐, 菜类

Vegetables

每份

Per Portion

海鲜豆腐煲

Braised Beancurd with Seafood in Claypot

\$ 28.00

腐竹鲨鱼骨汤浸菠菜苗

Poached Seasonal Vegetable with Beancurd skin in Shark's Cartilage

\$ 28.00

✦ 自制菠菜豆腐

Braised Homemade Spinach Beancurd

\$ 22.00

方鱼炒芥兰

Sautéed Hong Kong Kailan with Dry Halibut Fish

\$ 24.00

梅菜肉松蒸芥兰

Steamed Hong Kong Kailan with Preserved Vegetable and Minced Pork

\$ 24.00

三蛋灼苋菜

Poached Spinach with 3 kinds of Egg

\$ 22.00

虾干咸菜浸时蔬

Poached Seasonal Vegetable with Salted Vegetable and Dried Shrimps

\$ 24.00

栗子焖大芥菜

Stewed Mustard Green with Chestnut in Claypot

\$ 22.00

生炒芥兰仔

Sautéed Kailan with Lard

\$ 22.00

✦ 雪菜炒莴笋

Sautéed Celtuce with Preserved Vegetable

\$ 24.00

✦ 啫啫芥兰煲

Sizzling Kailan in Claypot

\$ 24.00

✦ 招牌菜 / Signature Dish

粉, 面, 粥, 饭类

Rice and Noodle

	每份 <i>Per Portion</i>
鲍鱼三丝粥 (鲍鱼丝, 干贝丝, 鸡丝) Sliced Abalone Porridge (Sliced Abalone, Sliced Dried Scallop, Shredded Chicken)	\$ 16.00
鲳鱼片粥 Sliced Pomfret Porridge in Teochew Style	\$ 12.80
潮式蚝仔粥 Oyster Porridge in Teochew style	\$ 10.80
瑶柱蛋白炒饭 Fried Rice with Egg White and Dried Scallop	\$ 26.00
扬州炒饭 'Yang Chow' Fried Rice	\$ 24.00
香芋海鲜炒饭 Fried Rice with Seafood and Yam	\$ 26.00
金丝鹅肝炒饭 Fried Rice with Foie Gras	\$ 32.00
✦ 腊味煲饭 (4 位起) Claypot Rice with Waxed Meat (<i>Min 4 person</i>)	\$ 18.00/per person

✦ 招牌菜 / Signature Dish

粉, 面, 粥, 饭类

Rice and Noodle

	每份 <i>Per Portion</i>
赛螃蟹米粉 Fried Vermicelli with Egg White	\$ 22.00
家乡炒面线 Fried 'Mee Sua' with Seafood	\$ 28.00
野菌干烧伊面 Braised Ee-fu Noodle with Wild Mushroom	\$ 20.00
海参金菇焖伊面 Braised Ee-fu Noodle with Sea Cucumber and Mushroom	\$ 28.00
糖醋面 Teochew Crispy Noodle served with Black Vinegar and Sugar	\$ 20.00
豉油皇炒面 Fried Noodle with Superior Soya Sauce	\$ 20.00
✦ 壹仟镬气炒河粉 Stir-Fried Rice Noodle with Sausage and Dried Shrimps, Onion	\$ 30.00
✦ 玉兰菜脯炒河粉 Stir-Fried Rice Noodle with Preserved Radish and Kailan, Shrimps	\$ 24.00
干炒牛河 Stir-Fried Rice Noodle with Sliced Beef	\$ 28.00
XO 酱带子手拉面 Braised Hand Pulled Noodles with Scallop in XO Sauce	\$ 16.00/per person
✦ 猪油渣姜葱大虾皇手拉面 Braised King Prawn Hand Pulled Noodles with Ginger Onion and lard	\$ 28.00/per person

✦ 招牌菜 / Signature Dish

甜品

Dessert

	每位 <i>Per Person</i>
冰花炖燕窝 Double-boiled Bird's Nest with Crystal Sugar	\$ 78.00
✦ 返沙芋条 Sugar Coated Yam	\$ 20.00
福果豆爽 Sweetened Bean Paste with Ginkgo	\$ 5.80
生磨杏仁茶 Almond Cream	\$ 6.00
秘制龟苓膏 Chinese Herbal Jelly	\$ 6.00
香茅冻 Chilled Lemon Grass Jelly	\$ 6.00
潮州福果芋泥 Teochew Yam Paste with Ginkgo Nut	\$ 6.00
✦ 椰盅椰香露 / 椰香露 Coconut Jelly with Coconut / Coconut Jelly 提前预定 (<i>Advance order</i>)	\$12.80 / \$6.80

饮料

Beverages

Spirit

	Bottle
Martell Cordon Bleu	\$ 380.00
Chivas Regal 18 Years Old	\$ 220.00
Gun Powder, Irish Gin	\$ 150.00

Chinese Wine

Mao Tai 茅台	\$ 680.00
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Carbonated Beverages

	Per Can
Coke / Coke Light / Coke Zero	\$ 3.50
Soda Water	\$ 3.50
Ginger Ale	\$ 3.50
Sprite	\$ 3.50
Flavored Tonic	\$ 3.50

Chinese Tea

Pu Er Tea	\$ 3.00
Chrysanthemum Tea	\$ 3.00
Jasmine Tea	\$ 3.00
Tie Guan Yin	\$ 3.00

Fruit Juice

Apple Juice	\$ 8.00
Orange Juice	\$ 8.00