

百樂
潮州

PAK LOH CHIU CHOW



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。

Pak Loh Chiu Chow, a pioneer in Chiu Chow cuisine, has been serving loyal customers for over 55 years since the establishment of their first restaurant in Causeway Bay in 1967. Providing exquisite dining ambience, freshness and friendly service. Compared to the majority of Chinese food, Chiu Chow style is a healthier option as many of the dishes are poached, steamed, and cooked with less oil. From the time of its first opening, Pak Loh Chiu Chow now has a number of branches situated in Hong Kong.



8301
滷水骨香鵝肉拼盆
Chiu Chow Soyed Goose
Meat Platter



8677
海參炆鵝掌
Braised Sea Cucumber
with Goose Web

8301
滷水骨香鵝肉拼盆
Chiu Chow Soyed Goose Meat Platter

\$228

8201
潮州凍大紅蟹
Chiu Chow Flower Crab (Served Chilled)

時價
Seasonal Price

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)

\$480

8427
花膠燉北菇湯 (每位)
Double-boiled Fish Maw Soup with Mushroom
(Per Person)

\$490

8677
海參炆鵝掌 (每位)
Braised Sea Cucumber with Goose Web (Per Person)

\$198

8207
胡椒粉焗肉蟹煲 (約1斤)
Baked Crab with Vermicelli and Pepper in Casserole
(Approximately 1 Catty)

\$698

8203

欖菜百合炒蝦球

Sautéed Prawn with Lily Bulbs and Preserved Vegetables

\$448

8829

芋茸香酥鴨 (6件)

Deep-fried Duck with Mashed Taro (6 Pieces)

\$188

8920

手打魚蛋津菜煲

House-made Fishball with Chinese Cabbage in Pot

\$168

8466

頭抽煎鯧魚片

Pan-fried Sliced Pomfret in Soy Sauce

\$368



8466

頭抽煎鯧魚片

Pan-fried Sliced Pomfret in
Soy Sauce

8207
胡椒粉絲焗肉蟹煲
Baked Crab with Vermicelli
and Pepper in Casserole



圖片只供參考
Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感，落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies

魚翅

SHARK'S FIN



8609
紅燒潮州中鮑翅
Braised Chiu Chow Shark's Fin

- 8601
招牌潮州大魚翅 (每位) \$480
Signature Shark's Fin (Chiu Chow Special)
(Per Person)
- 8603
紅燒金山大鮑翅 (每位) \$780
Braised Supreme Shark's Fin (Per Person)
- 8606
清湯腿片大鮑翅 (每位) \$780
Double-boiled Supreme Shark's Fin with Jinhua Ham
in Clear Broth (Per Person)
- 8605
肘子燉頂大鮑翅 (六位用 / 請預訂) \$4,880
Double-boiled Supreme Shark's Fin and Ham Hock
in Soup (For 6 Persons / Advance Order Required)
- 8607
特選紅燒海虎翅 (每位) \$1,080
Braised Premium Tiger Shark's Fin Soup (Per Person)
- 8604
鮮蟹肉乾撈潮州翅 (每位) \$880
Braised Chiu Chow Shark's Fin with Fresh Crab Meat
(Per Person)
- 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) 時價
Braised Shark's Fin with Pig's Stomach Choose from
Supreme Shark's Fin (Large / Medium) or Chiu Chow Shark's Fin
(Min. 4 Orders / Advanced Order Required) Seasonal Price
- 8609
紅燒潮州中鮑翅 (每位) \$380
Braised Chiu Chow Shark's Fin (Per Person)

圖片只供參考
Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感, 落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies

魚翅

SHARK'S FIN

8608
胡椒荷包豬肚翅
Braised Shark's Fin with
Pig's Stomach



8610

原盅雞燉翅 (每位)

Double-boiled Shark's Fin with Chicken in Soup
(Per Person)

\$380

8611

菜膽燉鮑翅 (每位)

Double-boiled Shark's Fin with Chicken and
Cabbage in Soup (Per Person)

\$380

8602

竹笙雞燉翅 (每位)

Double-boiled Shark's Fin with Chicken and Bamboo
Pith (Per Person)

\$380

8613

花膠海皇翅 (每位)

Double-boiled Shark's Fin with Fish Maw in Soup
(Per Person)

\$280



8610

原盅雞燉翅

Double-boiled Shark's Fin
with Chicken in Soup

圖片只供參考
Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感, 落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies

招牌鮑魚

ABALONE



8665

23頭禾麻乾鮑魚

Stewed Japan Dried Oma
Abalone in Oyster Sauce
(23 Heads)

圖片只供參考
Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge

如有食物敏感, 落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies

8661	蠔皇原隻六頭湯鮑魚 (每隻) Stewed Superior Abalone in Oyster Sauce (6 Heads) (Per piece)	\$198
8662	蠔皇原隻三頭湯鮑魚 (每隻) Stewed Superior Abalone in Oyster Sauce (3 Heads) (Per piece)	\$330
8663	蠔皇原隻二頭湯鮑魚 (每隻) Stewed Superior Abalone in Oyster Sauce (2 Heads) (Per piece)	\$580
8664	蠔皇原隻一頭湯鮑魚 (每隻) Stewed Superior Abalone in Oyster Sauce (1 Head) (Per piece)	\$980
8665	23頭禾麻乾鮑魚 (每隻) Stewed Japan Dried Oma Abalone in Oyster Sauce (23 Heads) (Per piece)	\$580
8666	19頭禾麻乾鮑魚 (每隻) Stewed Japan Dried Oma Abalone in Oyster Sauce (19 Heads) (Per piece)	\$780
8668	28頭日本溏心吉品乾鮑魚 (每隻) Stewed Yoshihama Abalone in Oyster Sauce (28 Heads) (Per piece)	\$1,280
8669	22頭日本溏心吉品乾鮑魚 (每隻) Stewed Yoshihama Abalone in Oyster Sauce (22 Heads) (Per piece)	\$2,480
8671	18頭日本溏心吉品乾鮑魚 (每隻) Stewed Yoshihama Abalone in Oyster Sauce (18 Heads) (Per piece)	\$3,680

8675
 蝦籽脆皮海參伴柚皮 (每位) \$180
 Braised Crispy Sea Cucumber in Shrimp Roe with
 Pomelo Peel and Shrimp Roe (Per Person)

8676
 鮑汁海參伴花膠 (每位) \$580
 Braised Sea Cucumber and Fish Maw in Abalone Sauce
 (Per Person)

8677
 海參炆鵝掌 (每位) \$198
 Braised Sea Cucumber with Goose Web (Per Person)

8678
 遼參炆花膠 (每位) \$680
 Braised Superior Sea Cucumber with Fish Maw
 (Per Person)

8680
 鮑汁花膠公扒 - 足三兩 (每件) \$998
 Braised Supreme Fish Maw in Abalone Sauce - 3 Taels
 (Per Piece)

8682
 鮑汁炆極品花膠皇 - 足五兩 (每件) \$1,480
 Braised Superior Fish Maw in Abalone Sauce - 5 Taels
 (Per Piece)

自選配搭 Optional Supplements:

- 。 厚菇 Black Mushroom \$18
- 。 鵝掌 Goose Web \$60
- 。 花膠 Fish Maw \$480
- 。 美鮑片 Sliced Abalone \$120
- 。 潮式炆柚皮 Chiu Chow Style Braised Pomelo Peel \$38
- 。 關東刺參 Kanto Sea Cucumber \$400
- 。 海參 Sea Cucumber \$150
- 。 遼參 Superior Sea Cucumber \$280

圖片只供參考
 Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
 Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
 如有食物敏感, 落單前請先跟職員溝通
 Please inform our staff before you order if you have food allergies

8641
招牌紅燒官燕盞 (每位) \$580
Signature Braised Supreme Bird's Nest
(Per Person)

8642
杏汁金腿燉官燕盞 (每位) \$480
Double-boiled Supreme Bird's Nest with Chinese
Ham in Almond Juice (Per Person)

8643
雞茸扒燕窩 (每位) \$380
Braised Bird's Nest with Minced Chicken (Per Person)

8644
素菜羹燕窩 (每位) \$380
Braised Bird's Nest Soup with Vegetable (Per Person)



8682
鮑汁炆極品花膠皇
Braised Superior Fish Maw in
Abalone Sauce



8641
招牌紅燒官燕盞
Signature Braised Supreme
Bird's Nest



8301
滷水骨香鵝肉拼盆
Chiu Chow Soyed Goose
Meat Platter

圖片只供參考
Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感，落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies

8301
滷水骨香鵝肉拼盆 \$228
Chiu Chow Soyed Goose Meat Platter

8334
滷水鵝掌翼拼鵝片 (小份 / 例) \$268
Soyed Goose Web, Wings and Sliced Goose Meat
(Small / Regular)

8303 / 8304
骨香鵝肉片豆腐 (小份 / 例) \$188 / \$228
Soyed Goose Meat with Bean Curd (Small / Regular)

8329 / 8340
淨鵝肉片豆腐 (小份 / 例) \$218 / \$268
Sliced Boneless Soyed Goose Meat with Bean Curd
(Small / Regular)

8306
滷水鵝掌翼豆腐 (小份 / 例) \$228
Soyed Goose Webs and Wings with Bean Curd
(Small / Regular)

8332 / 8335
滷水潮州大鵝粉肝 (小份 / 例) \$218 / \$368
Soyed French Goose Liver (Small / Regular)



8332 / 8335
滷水潮州大鵝粉肝
Soyed French Goose Liver

8323 / 8324

揀手鹹蛋 / 滷水日本雞蛋 (每隻)

\$20

Salted Egg / Soyed Egg (Per piece)

8325 / 8326

潮州椒醬肉 (小份 / 例)

\$108 / \$148

Stir-fried Diced Pork, Bean Curd and Bell Pepper in
Chiu Chow Style (Small / Regular)

8327 / 8328

潮州鹹雞 (半隻 / 一隻)

\$228 / \$398

Salty Chicken Chiu Chow Style (Half / Whole)

8307 / 8308

滷水 (單拼\雙拼\小份\雙拼後每加一拼)

單拼 Single

\$188

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

雙拼 Combo

\$218

。滷水鴨舌 Soyed Duck's Tongue

小份 Small

\$148

。滷水豬大腸 Soyed Pig's Intestine

每加一拼

。滷水豬腩肉 Soyed Pig's Belly

Additional Item

\$30

。滷水鵝腸 Soyed Goose Intestine

。滷水鵝頭頸 Soyed Goose Head & Neck

。滷水墨魚片 Soyed Sliced Cuttlefish



8327 / 8328

潮州鹹雞

Salty Chicken

Chiu Chow Style

8201
潮州凍大紅蟹
Chiu Chow Flower Crab
(Served Cold)



圖片只供參考
Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感，落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies

8201	潮州凍大紅蟹 Chiu Chow Flower Crab (Served Chilled)	時價 Seasonal Price
8205	潮州金衣焗大花蝦 (兩隻起 / 每隻) Chiu Chow Baked King Prawn with Salty Egg (Min. 2 Orders)	\$158
8206	頭抽煎封大花蝦 (兩隻起/每隻) Pan-fried King Prawn with Soy Sauce (Min. 2 Orders)	\$158
8209	翡翠油泡蝦球 Deep-fried Prawn with Seasonal Vegetables	\$448
8203	欖菜百合炒蝦球 Stir-fried Prawn with Preserved Vegetables and Fresh Lily	\$448
8204	薑蔥炒肉蟹 (約1斤) Fried Crab with Spring Onions and Sliced Ginger (Approximately 1 Catty)	\$698



8202
潮式糯米炒肉蟹
Chiu Chow Fried Crab with
Glutinous Rice



8209
翡翠油泡蝦球
Deep-fried Prawn with
Seasonal Vegetables



8215
金華灼嚮螺蓋
Poached Sliced Whelk
with Ham

- 8202
潮式糯米炒肉蟹 (約1斤) \$698
Chiu Chow Fried Crab with Glutinous Rice
(Approximately 1 Catty)
- 8207
胡椒粉絲焗肉蟹煲 (約1斤) \$698
Baked Crab with Vermicelli and Pepper in Casserole
(Approximately 1 Catty)
- 8208
避風塘炒肉蟹 (約1斤) \$698
Stir-fried Crab with Garlic and Chili
(Approximately 1 Catty)
- 8215
金華灼嚮螺蓋 時價
Poached Sliced Whelk with Ham Seasonal Price
- 8703
清蒸東星斑 時價
Steamed Garoupa Seasonal Price
- 8194
上湯焗開邊龍蝦仔伴伊麵 (兩位起) \$318
Baked Half Baby Lobster with E-Fu Noodle and
Chicken Broth (Min. 2 orders)
- 8195
牛油焗開邊龍蝦仔伴伊麵 (兩位起) \$318
Baked Half Baby Lobster with E-Fu Noodle and
Butter (Min. 2 orders)

圖片只供參考
Photos for reference only

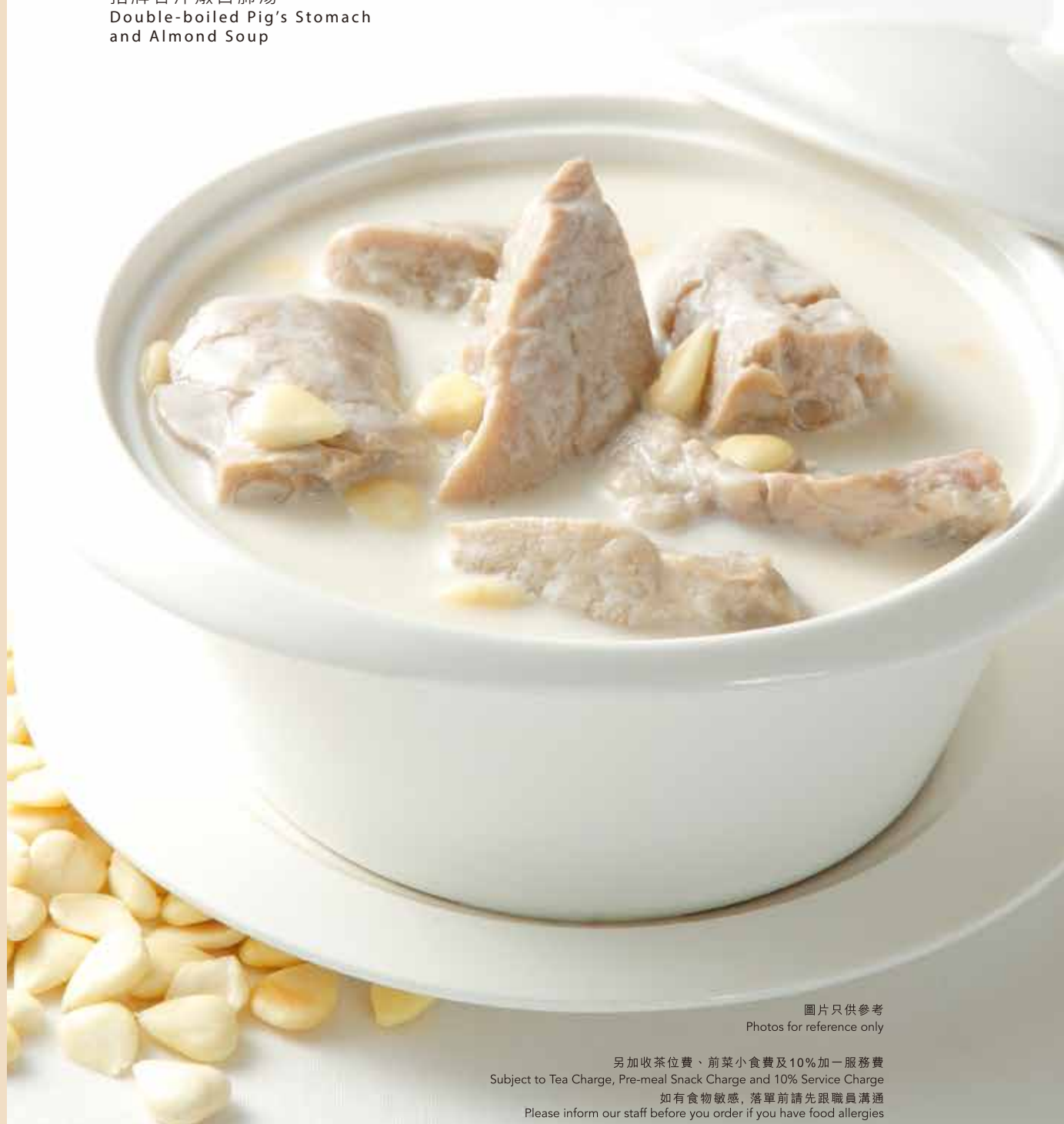
另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感，落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies

湯

· 羹

SOUPS & BROTHS

8410/8411
招牌杏汁燉白肺湯
Double-boiled Pig's Stomach
and Almond Soup



圖片只供參考
Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感，落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies

8407 / 8408	胡椒鹹菜豬肚湯 (每位 / 例) Double-boiled Pig's Stomach and Salted Vegetables Soup (Per Person / Regular)	\$80 / \$228
8410 / 8411	招牌杏汁燉白肺湯 (每位 / 例) Double-boiled Pig's Lung and Almond Soup (Per Person / Regular)	\$98 / \$328
8402	太極素菜羹 Puréed Vegetable Soup with Egg White	\$188
8406	紫菜手打魚蛋湯 House-made Fish Balls & Seaweed in Soup	\$168
8401	淮杞燉鮮螺頭湯 (二位用) Doubled-boiled Sliced Whelk with Medlar in Soup (For 2 Persons)	\$298
8418	是日精選燉湯 Soup of the Day	\$328
8427	花膠燉北菇湯 (每位) Double-boiled Fish Maw Soup with Mushroom (Per Person)	\$490
8403	荷包鹹菜白鱈湯 (每位 / 請預定) Double-boiled Soup with White Eel wrapped with Preserved Vegetables (Per Person / Advance Order Required)	\$150
8404	杏汁荷包雞湯 (六位用 / 請預定) Double-boiled Soup with Chicken wrapped with Preserved Vegetables in Almond Juice (Per Person / Advance Order Required)	\$780

8462

梅子明爐烏魚

Steamed Grey Mullet with
Plum Sauce





8461
黃油烏頭魚飯
Steamed Grey Mullet with
Pu Ning Soya Bean Sauce

8461
黃油烏頭魚飯 \$228
Steamed Grey Mullet with Pu Ning Soya Bean Sauce

8472
潮式馬友魚飯 \$398
Steamed Threadfin with Pu Ning Soya Bean Sauce

8486 / 8487
蒜子鹹菜煮白鱈球 (小份 / 例) \$238 / \$328
Braised White Eel with Preserved Vegetable and
Garlic (Small / Regular)

8479 / 8480
豉汁蒸金錢鱈 (小份 / 例) \$218 / \$298
Steamed Eel with Black Bean Sauce (Small / Regular)

8477 / 8478
梅子豉汁蒸白鱈片 (小份 / 例) \$218 / \$298
Steamed Sliced White Eel with Plum in Black Bean
Sauce (Small / Regular)

8462
梅子明爐烏魚 (每條) \$288
Steamed Grey Mullet with Plum Sauce (Per Piece)

圖片只供參考
Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感，落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies



8466
頭抽煎鯧魚片
Pan-fried Sliced Pomfret in
Soy Bean Sauce

8463
檸檬茄子蒸烏魚
Steamed Grey Mullet with Salted Lemon \$158

8466
頭抽煎鯧魚片
Pan-fried Sliced Pomfret in Soy Sauce \$368

8465
欖菜馬蹄炒鯧魚片
Sautéed Sliced Pomfret with Preserved Vegetable
and Water Chestnut \$368

8229
中芹海蜇炒鯧魚片
Sautéed Sliced Pomfret with Leaf Celery and
Marinated Jellyfish \$368

8476
半煎煮牙帶魚
Chiu Chow Style Hair-tail (Half Pan-fried Half Poached) \$168

圖片只供參考
Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感，落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies

8469 / 8470

椒鹽九肚魚 (小份 / 例)

Deep-fried Jiu Du Fish with Spiced Salt (Small / Regular)

\$108 / \$168

8473 / 8474

椒鹽鮮魷 (小份 / 例)

Deep-fried Cuttlefish with Spiced Salt (Small / Regular)

\$118 / \$178

8832 / 8833

椒鹽白飯魚 (小份 / 例)

Deep-fried Silver Fish with Spiced Salt (Small / Regular)

\$108 / \$168

8709 / 8710

金沙涼瓜炸魚皮 (小份 / 例)

Deep-fried Crispy Fish Skin coated with Salted Egg
(Small / Regular)

\$108 / \$168

8851 / 8852

豉油皇鹹豬肉鮮魷魚 (小份 / 例)

Braised Squid and Pork with Supreme Soy Sauce
(Small / Regular)

\$138 / \$198



8832 / 8833
椒鹽白飯魚
Deep-fried Silver Fish
with Spiced Salt



8469 / 8470
椒鹽九肚魚
Deep-fried Jiu Du Fish
with Spiced Salt

汕頭特式

SHANTOU SPECIALS

8821 / 8822

椒鹽潮州魚蛋

Deep-fried Fish Ball with Spiced Salt





8825 / 8826
潮州炸雙棗
Deep-fried Prawn and
Crab Meat Ball

8811 / 8812

香麻涼伴海蜇 (小份 / 例)
Marinated Cold Jellyfish (Small / Regular)

\$108 / \$168

8821 / 8822

椒鹽潮州魚蛋 (小份 / 例)
Deep-fried Fish Ball with Spiced Salt (Small / Regular)

\$128 / \$178

8823 / 8824

繡球龍鬚鮮蝦丸 (四粒 / 另加每粒)
Deep-fried Fresh Shrimp Ball (4 Pieces / Extra Piece)

\$240 / \$60

8825 / 8826

潮州炸雙棗 (四對 / 另加每對)
Deep-fried Prawn and Crab Meat Ball
(4 Pairs / Extra Piece)

\$160 / \$40

8829

芋茸香酥鴨 (六件)
Deep-fried Duck with Mashed Taro (6 Pieces)

\$188

圖片只供參考
Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感, 落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies

8830 / 8831

龍鬚發菜卷 (四件/ 另加每件)

Deep-fried Crispy Noodle Roll stuffed with Minced
Shrimp, Pork and Fat Choy (4 Pieces/ Extra Piece)

\$220 / \$55

8701 / 8702

普寧蘿蔔灌漿 (四件/ 另加每件)

Deep-fried Bean Curd Roll stuffed with Radish
(4 Pieces/ Extra Piece)

\$140 / \$35

8707

龍鬚子母中蝦 (兩隻起/每隻)

Deep-fried Sea Prawn wrapped with Crispy Noodle
(Min. 2 Orders/ Per Piece)

\$128

8711 / 8712

潮陽炸芋絲卷 (四件/另加每件)

Deep-fried Shredded Taro Roll (4 Pieces / Extra Piece)

\$140 / \$35

8813

酸甜窩貼蝦多士 (六件)

Deep-fried Shrimp Toast with Sweet and Sour
Sauce (6 pieces)

\$298



8701 / 8702

普寧蘿蔔灌漿

Deep-fried Bean Curd Roll stuffed
with Radish

8707

龍鬚子母中蝦

Deep-fried Sea Prawn wrapped
with Crispy Noodle



圖片只供參考
Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感，落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies

潮汕風味煲

CHAOSHAN POT



8924
清湯蘿蔔牛腩煲
Poached Beef Brisket
and Raddish in Soup



8920
手打魚蛋津菜煲
House-made Fish Ball
with Cabbage in Pot



8921
漁香茄子煲
Stewed Eggplant
with Minced Pork
in Pot

圖片只供參考
Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感，落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies

8925	鮑汁炆花生鳳爪煲 Braised Chicken Feet and Peanut with Abalone Sauce in Pot	\$168
8914	薑蔥爆海參花膠煲 Sautéed Sea Cucumber & Fish Maw with Spring Onions & Ginger in Pot	\$728
8920	手打魚蛋津菜煲 House-made Fish Ball with Cabbage in Pot	\$168
8921	漁香茄子煲 Stewed Eggplant with Minced Pork in Pot	\$148
8922	火腩炆春菜煲 Stewed Roast Pork with Leaf Mustard in Pot	\$168
8924	清湯蘿蔔牛腩煲 Poached Beef Brisket and Raddish in Soup	\$328
8923	蝦子炆柚皮煲 Braised Pomelo Peel with Shrimp Roe in Pot	\$198
8926	胡椒粉絲焗海鮮煲 Braised Assorted Seafood with Pepper and Vermicelli in Pot	\$498

圖片只供參考
Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感，落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies

招牌小菜

HOUSE SPECIAL



8881 / 8882
潮州香煎蠔烙
Pan-fried Baby Oysters
Omelette

8937
潮式紅炆四喜魚鰾 \$ 388
Braised Fish Maw Chiu Chow Style

8940 / 8941
招牌乳香骨 (小份 / 例) \$ 128 / \$ 178
Deep-fried Marinated Ribs (Small / Regular)

8939
招牌鮮菠蘿咕嚕肉 \$ 228
Sweet and Sour Pork with Pineapple

8889 / 8890
欖菜肉碎四季豆 (小份 / 例) \$ 108 / \$ 168
Sauteéd Green Bean with Minced Pork and Preserved
Vegetable (Small / Regular)

8944 / 8945
潮州梅糕一字排骨 (小份 / 例) \$ 148 / \$ 198
Braised Pork Spare Ribs in Chiu Chow Plum Sauce
(Small / Regular)

8935 / 8936
紅燒豆腐 (小份 / 例) \$ 128 / \$ 178
Braised Bean Curd with Minced Pork in Brown Sauce
(Small / Regular)

8893 / 8894
潮州炸豆腐 (小份 / 例) \$ 98 / \$ 138
Deep-fried Bean Curd Chiu Chow Style
(Small / Regular)

8881 / 8882

潮州香煎蠔烙 (小份 / 例)
Pan-fried Baby Oysters Omelette (Small / Regular)

\$128 / \$168

8851 / 8852

金瓜九肚魚烙 (小份 / 例)
Pan-fried Bombay Duck Fish and Pumpkin Omelette
(Small / Regular)

\$128 / \$178

8853 / 8854

香煎鮮蝦蘿蔔烙 (小份 / 例)
Pan-fried Shrimp and Radish Omelette
(Small / Regular)

\$118 / \$168

8885 / 8886

菜脯肉碎煎蛋 (小份 / 例)
Scrambled Egg with Mince Pork and Preserved
Radish (Small / Regular)

\$118 / \$168



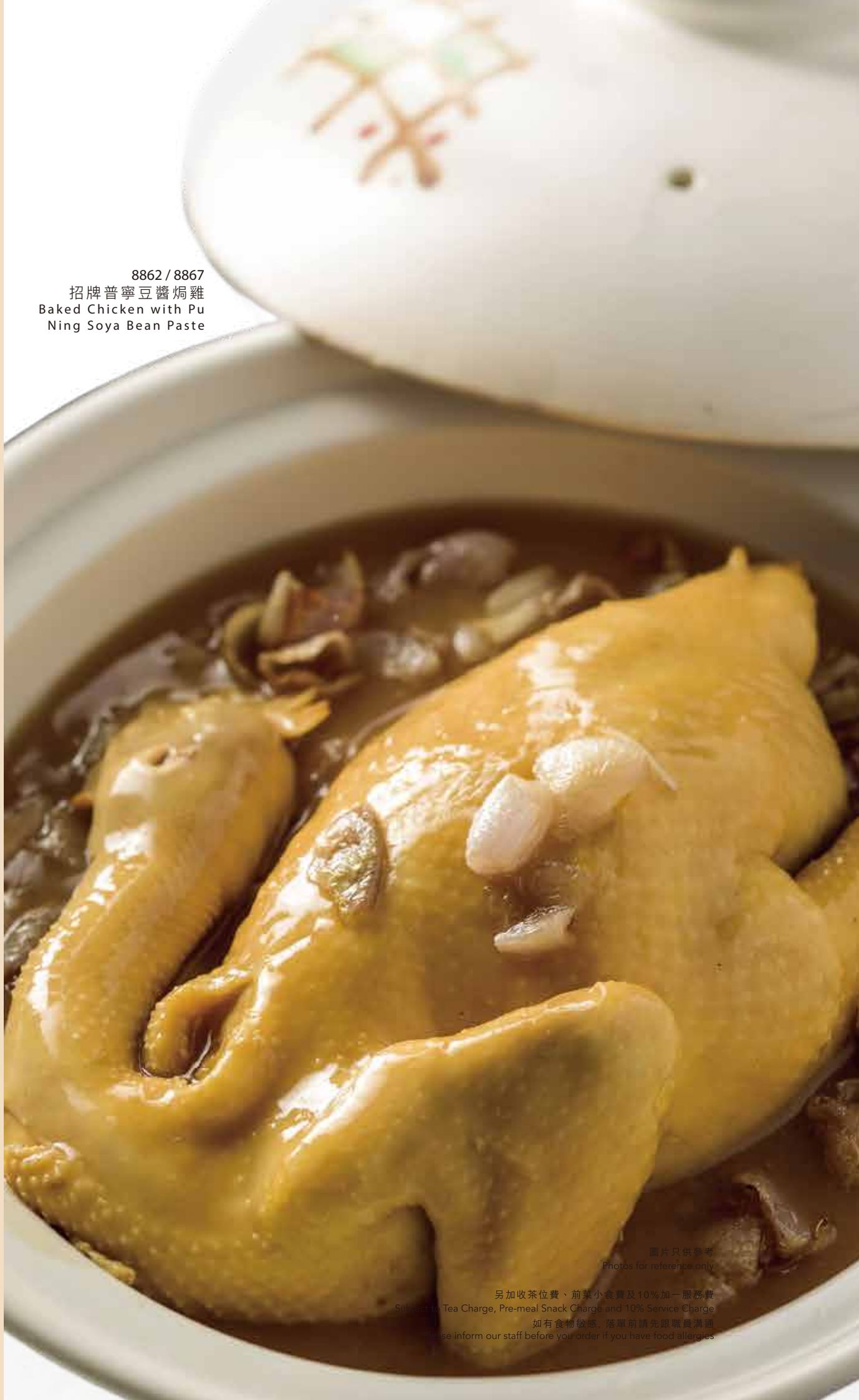
8889/ 8890

欖菜肉碎四季豆
Sautéed Green Bean
with Minced Pork and
Preserved Vegetable8939
招牌鮮菠蘿咕嚕肉
Sweet and Sour Pork
with Pineapple圖片只供參考
Photos for reference only另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感, 落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies

家禽 · 牛肉

POULTRY & BEEF

8862 / 8867
招牌普寧豆醬焗雞
Baked Chicken with Pu
Ning Soya Bean Paste



圖片只供參考
Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感，落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies

8865	脆皮炸乳鴿 (每隻) Deep-fried Pigeon (Each)	\$118
8861	碧綠川椒雞球 Stir-Fried Chicken with Sichuan Peppercorn and Crispy Loosestrife	\$188
8862 / 8867	招牌普寧豆醬焗雞 (半隻 / 一隻) Baked Chicken with Pu Ning Soya Bean Paste (Half / Whole)	\$338 / \$628
8863 / 8866	川椒炸子雞 (半隻 / 一隻) Deep-fried Chicken with Chinjew Sauce (Half / Whole)	\$338 / \$628
8864 / 8871	菊花石榴雞 (四粒 / 另加每粒 - 請預定) Steamed Diced Chicken wrapped with Egg White (4 Pieces/ Extra piece - Advance Order Required)	\$240 / \$60
8868	潮式脆皮薑米雞 (每隻 - 請預定) Deep-fried Chicken with Ginger (Per Piece - Advance Order Required)	\$798
8869	紅燒八寶糯米鴨 (每隻 - 請預定) Braised Duck Stuffed with Glutinous Rice in Brown Sauce (Per Piece - Advanced Order Required)	\$798
8870	潮式煙燻鴨 (每隻 - 請預定) Smoked Duck in Chiu Chow Style (Per Piece - Advanced Order Required)	\$698
8931	沙爹牛肉炒芥蘭 Stir-fried Beef and Chinese Kale in Satay Sauce	\$198
8932	中式牛柳 Cantonese Fillet Steak	\$198
8853 / 8854	雜菌蒜片炒牛柳粒 (小份 / 例) Stir-fried Mixed Mushroom with Diced Beef (Small / Regular)	\$138 / \$198



8934
金牌梅菜扣肉
Braised Pork Belly with
Preserved Vegetable

- | | | |
|------|---|-------|
| 8917 | 拍蒜鹹豬肉炒菜心
Stir-fried Pork with Choy Sum and Garlic | \$178 |
| 8934 | 金牌梅菜扣肉
Braised Pork Belly with Preserved Vegetable | \$168 |
| 8957 | 肉碎魚鰾煮紹菜
Braised Fish Maw with Minced Pork and Chinese
Cabbage | \$348 |
| 8951 | 瑤柱扒四寶菜
Stewed Assorted Vegetable with Conpoy | \$188 |
| 8954 | 腿茸炆津白菜
Braised Chinese Cabbage with Minced Ham | \$168 |

8952

金銀蛋時蔬

Poached Seasonal Vegetable with Salty & Preserved Egg

\$158

8953

蒜子上湯浸時蔬

Poached Seasonal Vegetable with Garlic

\$158

8950

方魚炒芥蘭片

Fried Kale with Dried Flatfish

\$148



8950
方魚炒芥蘭片
Fried Kale with Dried
Flatfish



8953
蒜子上湯浸時蔬
Poached Seasonal
Vegetable with Garlic

圖片只供參考
Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感，落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies

8255
草菇天河素菜羹 (每位) \$78
Straw Mushroom with Vegetable Soup (Per Person)

8955
清炒時蔬 (蒜茸 / 豆醬) \$138
Stir-fried Seasonal Vegetable (Garlic / Soya Bean Paste)

8265
鮮百合炒什菌 \$178
Stir-fried Assorted Mushrooms with Fresh Lily

8257
翡翠欖菜蒸豆腐 \$158
Steamed Bean Curd with Preserved Vegetable

8257
翡翠欖菜蒸豆腐
Steamed Bean Curd with
Preserved Vegetable



8919
竹筴草菇炆豆腐
Braised Tofu with
Bamboo Fungus and
Straw Mushroom

圖片只供參考
Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感，落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies



8258
拍蒜蕃茄炒蛋
Scrambled Egg with
Tomato

8919
竹筴草菇炆豆腐
Braised Tofu with Bamboo Fungus and Straw
Mushroom \$198

8918
南乳粉絲上素煲
Braised Assorted Vegetables with Fermented Tofu in
Pot \$168

9003
欖菜馬蹄炒涼瓜
Sautéed Bitter Melon with Preserved Vegetable and
Water Chestnut \$158

8258
拍蒜蕃茄炒蛋
Scrambled Egg with Tomato \$148

粥粉麵飯

CONGEE, NOODLES, RICE

8263 / 8264
糖醋伊麵
Pan-fried Crispy Noodle served
with Sugar and Vinegar



圖片只供參考
Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感，落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies



8269 / 8270
 欖菜肉碎炒飯
 Fried Rice with Minced Pork
 and Preserved Vegetable



8262
 潮州炒麵線
 Chiu Chow Fried
 Thread Noodle

8265

上湯龍蝦仔焗伊麵

\$638

Baked Baby Lobster with E-fu Noodle and Chicken
 Broth

9001 / 9002

鮮菠蘿滷水鵝肝炒飯 (小份 / 例)

\$248 / \$328

Fried Rice with Marinated Foie Gras and Pineapple
 (Small / Regular)

8263 / 8264

糖醋伊麵 (例 / 小份 / 煎雙面另加)

\$168 / \$128 / \$30

Pan-fried Crispy Noodle served with Sugar and
 Vinegar (Regular / Small / Pan-fried Double Side)

8269 / 8270

欖菜肉碎炒飯 (小份 / 例)

\$118 / \$168

Fried Rice with Minced Pork and Preserved Vegetable
 (Small / Regular)

8262

潮州炒麵線

\$168

Chiu Chow Fried Thread Noodle

8267 / 8268

潮州炒飯 (小份 / 例)

\$118 / \$168

Chiu Chow Fried Rice (Small / Regular)

8248 / 8249

潮州炒河粉 (小份 / 例)
Fried Flat Rice Noodles in Chiu Chow Style
(Small / Regular)

\$118 / \$168

8421 / 8422

瑤柱蛋白炒飯 (小份 / 例)
Fried Rice with Conpoy & Egg White (Small / Regular)

\$148 / \$228

8450

金瑤鼓油皇炒麵
Stir-Fried Noodles with Conpoy in Supreme Soy
Sauce

\$188

8282

沙爹牛肉炒河粉
Fried Flat Rice Noodle with Beef in Satay Sauce

\$198

8421 / 8422
瑤柱蛋白炒飯
Fried Rice with Conpoy &
Egg White



8282
沙爹牛肉炒河粉
Fried Flat Rice Noodle
with Beef in Satay Sauce

圖片只供參考
Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感，落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies



8284 / 8294
潮州蠔仔泡粥
Baby Oyster and Minced
Pork Congee



8288 / 8289
潮州手打魚蛋粉
Hand-made Fish Ball with
Noodles

8284 / 8294

潮州蠔仔泡粥 (每碗 / 每窩)

Baby Oyster and Minced Pork Congee (Small Bowl / Pot)

\$88 / \$258

8287 / 8297

鮮鯧魚片泡粥 (每碗 / 每窩)

Sliced Pomfret Congee (Small Bowl / Pot)

\$98 / \$288

8293 / 8298

方魚肉碎泡粥 (每碗 / 每窩)

Dried Fish and Minced Pork Congee
(Small Bowl / Pot)

\$88 / \$258

8288 / 8289

潮州手打魚蛋粉 (每碗 / 每窩)

Hand-made Fish Ball with Noodles (Small Bowl / Pot)

\$88 / \$258

7286 / 7287

上湯冬菇菜遠粉麵 (每碗 / 每窩)

Noodles with Vegetables in Soup (Small Bowl / Pot)

\$88 / \$258

8687 / 8689

絲苗白飯 / 潮州白粥

Steamed Rice / Congee

\$20



8361
鴛鴦水晶飽
Steamed Sweet Crystal
Dumpling

- | | |
|--|-------|
| 8361
鴛鴦水晶飽 (豆沙 / 蓮茸 - 六件)
Steamed Sweet Crystal Dumpling
(Red Bean Paste / Lotus Seed Paste - 6 Pieces) | \$68 |
| 8646
冰花燉官燕盞 (每位)
Double-Bolied Supreme Bird's Nest in Sweet Soup
(Per person) | \$480 |
| 8647
杏仁茶燉官燕盞 (每位)
Double-bolied Supreme Bird's Nest in Sweet Almond
Soup (Per person) | \$480 |
| 8648
芋香燉燕窩 (每位)
Double-Bolied Supreme Bird's Nest in Sweet Taro
Soup (Per person) | \$380 |
| 8649
椰汁燉燕窩 (每位)
Double-bolied Supreme Bird's Nest in Coconut Milk
(Per person) | \$380 |

- 8370
潮州返沙芋條 (8條 / 另加每件)
Deep-fried Taro coated with Crispy Sugar
(8 Pieces / Extra Piece) \$158 / \$20
- 8392
蛋白杏仁茶
Almond Cream with Egg White \$68
- 8368
福果芋泥
Sweetened Mashed Taro with Gingko \$65
- 8380
蛋白杏仁茶芋泥
Sweetened Mashed Taro with Almond Cream & Egg
White \$68
- 8366
清心丸綠豆爽
Sweetened Pearl Dumpling Soup with Mung Bean \$62



8366
清心丸綠豆爽
Sweetened Pearl
Dumpling Soup with
Mung Bean



8368
福果芋泥
Sweetened Mashed
Taro with Gingko

圖片只供參考
Photos for reference only

另加收茶位費、前菜小食費及10%加一服務費
Subject to Tea Charge, Pre-meal Snack Charge and 10% Service Charge
如有食物敏感, 落單前請先跟職員溝通
Please inform our staff before you order if you have food allergies

9953	濃香鐵觀音 (每位) Tieguanyin (Heavily Scented - Per Person)	\$40
9954	清香鐵觀音 (每位) Tieguanyin (Lightly Scented - Per Person)	\$40
9955	牡丹白茶 (每位) White Peony Tea (Per Person)	\$40
9956	紅螺茶 (每位) Hongluo (Chinese Black Tea - Per Person)	\$40
9957	碧螺春綠茶 (每位) Biluochun (Chinese Green Tea - Per Person)	\$40
9958	普洱 (每位) Puer (Per Person)	\$40

8688	中國茗茶、水 (每位) Chinese Tea, Hot Water (Per Person)	\$22
9975	杭州菊花 (每位) Chrysanthemum Tea (Per Person)	\$28
8683	自來紅酒、洋酒、中國酒開瓶費 (每瓶) Corkage Fee (Per Bottle)	\$250
8686	餐前鹹菜小食 (每碟) House Snacks (Per Dish)	\$20
8684	生日蛋糕切餅費 (每個) Cake Cutting Fee (Each)	\$250
8125	合時生果 (每位) Seasonal Fruit Platter (Per Person)	\$50

