

## 餐前小食

# Appetisers

皮蛋酸姜 Century Egg w/ Preserved Ginger	\$7.00
卤水豆腐 Soya Beancurd	\$7.00
卤水鸭舌 Soya Duck Tongue	\$10.00
卤水掌翼 Special Soya Duck Web & Wing	\$12.00
麻辣鸭掌 Spicy Duck Web	\$9.00
香醋拍青瓜 Chilled Japanese Cucumber w/ Vinegar	\$8.00
冰镇凉瓜 Chilled Bittergourd	\$10.00
冰镇芥兰 Chilled Kai Lan Vegetable	\$10.00
秘制干层峰 Chilled Pig Ear	\$10.00
椒盐豆腐粒 Deep-fried Beancurd w/ Pepper & Salt	\$9.00
椒盐茄子 Deep-fried Egg Plant w/ Pepper & Salt	\$10.00
椒盐白饭鱼 Deep-fried Silver fish w/ Pepper & Salt	\$16.00
酥炸鱼皮 Deep-fried Fish Skin	\$12.00
潮州素鹅 House Special Mock Goose	\$12.00
虾子烧双菇 Fried Mushroom w/ Shrimps	\$20.00

# 鱼翅

## Shark's Fin



迷你佛跳墙

Mini Buddha Jump Over The Wall

\$78.00

每位 / Per Person

### 石窝大鲍翅

Superior Shark's Fin in Stone Bowl

\$78.00

### 鸡炖中鲍翅

Braised Superior Shark's Fin w/ Chicken Soup

\$58.00

### 桂花鱼翅

Fried Egg w/ Shark's Fin

\$28.00

### 干捞蟹肉鲍翅

Dried Shark's Fin w/ Crabmeat

\$78.00

### 蟹肉鱼翅

Braised Shark's Fin w/ Crabmeat

\$38.00

### 潮州鱼翅

Braised Shark's Fin Soup in Teochew Style

\$58.00

### 干贝鱼翅

Braised Shark's Fin w/ Dried Scallop

\$58.00

### 浓汤肘子鸡煲大鲍翅

Double-boiled Superior Shark's Fin Soup w/ Chicken Shoulder

10 Pax \$800.00

预定/Pre-order Required



### 宫廷鸡炖鲜鲍翅

Double-boiled Superior Shark's Fin Soup w/ Chicken  
\$58.00



### 红烧大鲍翅

Braised Superior Shark's Fin  
\$78.00

# 汤羹 Soup

老火例汤 Soup of The Day	Per Pax (Small)	\$8.00 \$32.00
紫菜海鲜汤 Assorted Seafood Soup	Per Pax	\$12.00
海味鱼鳔羹 Braised Fish Maw Soup w/ Sea Treasure Thick Soup	Per Pax	\$32.00
咸菜胡椒猪肚汤 Double-boiled Pig's Stomach w/ Salted Vegetable	Per Pax 预定/Pre-order Required	\$10.00
花胶炖鸡汤 Stewed Chicken w/ Fish Maw soup	Per Pax	\$28.00
花胶鲨鱼骨汤 Double Boiled Shark's Bone Soup w/ Fish Maw	Per Pax	\$28.00
椰盅炖花胶汤 Double Boiled Fish Maw Soup in Coconut	Per Pax 预定/Pre-order Required	\$32.00

# 鲍鱼, 海参, 鱼鳔

## Abalone, Sea Cucumber, Fish Maw

墨西哥二头鲍鱼 Braised Mexico Abalone (2 Head Type)	1 Pc	\$180.00
澳洲三头鲍鱼 Braised Australia Abalone (3 Head Type)	1 Pc	\$68.00
日本吉品鲍鱼 (预定/Pre-order Required) Dried Premium Japanese Abalone (30 Head Type)	1 Pc	\$98.00
海参焖鲍片 Braised Sea-cucumber w/ Sliced Abalone	Per Pax	\$28.00
海参焖鹅掌 Braised Sea-cucumber w/ Goose Web	Per Pax	\$24.00
北菇焖海参 Braised Sea-cucumber w/ Mushroom	Per Pax	\$20.00
红焖花胶 Braised Fish Maw w/ Brown Sauce	Per Pax	\$68.00
虾子极品海参 Braised Sea-cucumber w/ Premium shrimps	Per Pax	\$20.00
金龙船三宝 Kam Boat 3 Treasures	Per Pax	\$48.00



红烧刺参扒花胶  
Braised Sea cucumber & Fish Maw  
\$98.00



4头鲍鱼  
Braised Abalone (4 Head Type)  
\$48.00 Per Piece



# 鱼/龙虾 Fish/Lobster

澳洲龙虾刺身  
Australian Lobster Sashimi

时价 / Seasonal Price

潮式蒸红斑  
Steamed Red Garoupa in Teochew Style

时价 / Seasonal Price

清蒸多宝鱼  
Steamed Turbot Fish

**Per 100g**

\$20.00

潮式蒸龙虎斑  
Steamed Garoupa in Teochew Style

\$12.00

油浸苟壳鱼  
Deep Fried Soon Hock Fish In Light Soya Sauce

\$13.00

清蒸苟壳鱼  
Steamed Soon Hock Fish in Light Soya Sauce

\$13.00

鲍汁焖苟壳鱼  
Braised Soon Hock fish w/ Abalone Sauce

\$13.00

上汤焗波士顿龙虾  
Baked Boston Lobster in Superior Stock

时价 / Seasonal Price

蒜茸蒸波士顿龙虾  
Steamed Boston Lobster in Minced Garlic

时价 / Seasonal Price

潮式蒸鲳鱼  
Steamed Promfret in Teochew Style

时价 / Seasonal Price

姜茸蒸水果鱼  
Steamed Pa-Tin Fish w/ Minced Ginger

\$10.00

冻乌鱼  
Chilled Fresh Mullet Fish

Per Fish \$38.00

潮州盐焗乌鱼  
Baked Fresh Mullet Fish w/ Salt

Per Fish \$38.00

**欢迎预定 Available for Pre-order:**

青衣/东星斑/多宝鱼/石斑/水果鱼 Green Wrasse/Red Garoupa/Turbot/Garoupa/Pa-Tin

不同的煮法, 清询问服务员. For cooking methods, kindly approach our staff.

## 蔬菜豆腐

# Vegetable & Beancurd

上汤杞子苋菜 Boiled Local Spinach w/ Superior Stock	\$22.00
金银蛋灼时蔬 Poached Seasonal Vegetable w/ 3 kind of Eggs	\$24.00
北菇扒双蔬 Stewed Seasonal Vegetable w/ Mushroom in Oyster Sauce	\$24.00
瑶柱鸡粒焖豆腐 Stewed Chicken & Conpoy w/ Beancurd	\$22.00
酥炸百花豆腐 Deep-Fried Stuffed Beancurd w/ Pepper & Salt	(4pcs) \$22.00
蚬肉干烧茄子 Braised Egg Plant w/ Dried Shrimp Roe & Crab Meat	\$26.00
粉丝什菜煲 Stewed Mixed Vegetable w/ Vermicelli in Claypot	\$24.00
海鲜豆腐煲 Braised Beancurd w/ Seafood in Claypot	\$26.00
豉汁带子蒸豆腐 Steamed Scallop & Tofu in Black Bean Sauce	\$26.00
三宝豆腐 Braised Beancurd w / Assorted Seafood	\$22.00
露笋带子 Sauteed Scallop w/ Asparagus	\$40.00



## 精选小菜

# Specially Selected Small Dishes

菜甫肉碎煎蛋 Fried Egg w/ Salted Turnip & Minced Pork	\$18.00
榄菜肉碎四季豆 French Bean w/ Black Olive & Minced Pork	\$20.00
咸鱼冬菜蒸肉饼 Steamed Minced Pork w/ Salted Egg & Preserved Vegetable	\$22.00
香芋粒菠菜煲 Spinach w/ Taro in Claypot	\$20.00
带子干贝白菜 Braised Whole Scallop w/ Vegetable	\$38.00
银鱼煎蛋 Silver Fish Omelette	\$20.00
潮州蔬菜 Teochew Stewed Vegetable	\$26.00
雪菜炒虾丁 Stir-fried Shrimps w/ Preserved Vegetable	\$24.00
经典苦瓜煲 Braised Bittergourd Combo in Claypot	\$25.00
潮州小炒皇 Fried Vegetable in Shredded Meat	\$30.00
梅菜炒芥兰 Fried Kai Lan w/ Preserved Vegetable	\$22.00
潮州煎蚝烙 Oyster Omelette	\$22.00
鱼鳔豆腐煲 Stewed Beancurd w/ Fish Maw in Claypot	\$28.00
蒜片黑椒牛柳粒 Fried Diced Beef w/ Black Pepper & Sliced Garlic	\$32.00

# 特式饭面

## Rice and Noodle



波士顿龙虾伊面  
Braised Boston Lobster w/ Ee-Fu Noodle  
Seasonal Price



腊味荷叶饭  
Fried Rice w/ Chinese Sausages  
Wrapped in Lotus Leaf

海鲜炒面线	\$26.00
Wok-fried Seafood Mee Sua	
潮州干烧伊面	\$20.00
Teochew Crispy Noodle w/ sugar and Vinegar	
潮州炒饭	\$28.00
Teochew Style Fried Rice	
潮州砂锅香芋炒饭	\$28.00
Teochew Style Claypot Yam Fried Rice	
潮式炒面线	\$22.00
Wok-fried "Mee Sua" in Teochew Style	
双菇焖伊面	\$22.00
Braised Ee - Fu Noodle w / Mushroom	
豉油王炒面	\$16.00
Fried Noodle w/ Soya Sauce	
玉兰菜甫炒河粉	\$20.00
Fried Hor Fun w/ Green Kai Lan	
雪菜肉丝煎面	\$22.00
Pan-fried Noodles w/ Shredded Meat & Preserved Vegetable	
海鲜炒饭	\$28.00
Special Fried Rice w/ Seafood	
蚝仔肉碎粥	Per Pax \$13.00
Oyster Congee w/ Minced Pork	
方鱼肉碎粥	Per Pax \$13.00
Mixed Pork Congee	
榄菜肉碎粥	Per Pax \$13.00
Black Olive Minced Pork Congee	

# 甜品

## Dessert

Per Person

红莲炖燕窝 Double Boiled Bird's Nest w/ Red Date	\$62.00
红莲炖雪蛤 Double Boiled Hashima w/ Red Date	\$20.00
杏汁炖雪蛤 Double Boiled Hashima w/ Almond Cream	\$22.00
福果芋泥 Sweetened Taro Paste w/ Gingko Nuts	\$8.00
杏仁茶汤丸 Sweetened Almond Cream w/ Glutinous Rice Ball	\$8.50
生磨杏仁茶 Almond Cream	\$8.00
脆皮窝饼 Crispy Pancake	\$12.00
秘制龟苓膏 Chinese Herbs Pudding	\$6.00
芒果布丁 Mango Pudding	\$6.00
红莲桃胶 Homemade Sweet Soup w/ Peach Gum	\$8.00
芝麻流沙包 Steamed Custard & Black Sesame Paste Bun	\$6.90
蛋散 Crispy Egg Twist	\$6.80
寿桃 Longevity Bun (Pre-order Required)	Half Dozen \$6.00 One Lot \$38.00



杏汁燕窝  
Double Boiled Bird's Nest  
w/ Fresh Almond Cream  
\$62.00



滋润红莲炖雪蛤  
Double Boiled Hashima  
w/ Red Date  
\$20.00



## 精选菜肴

# Specially Selected Dishes



骨香多宝鱼      \$20.00/100gm  
Turbot Fish (2 Style)



龙虾刺身      Seasonal Price  
Lobster Sashimi



榄菜肉碎四季豆      \$20.00  
French Bean w/ Black Olive  
& Minced Pork



咸鱼蒸肉饼      \$22.00  
Steamed Minced Pork w/  
Salted Fish



滋补药材虾汤      Seasonal Price  
Boiled Prawn with Herb Soup



泰式炸苟壳鱼      \$13.00/100gm  
Deep Fried Soon Hock in Thai Style



脆皮烧鸡      \$42 Whole / \$24 Half  
Crispy Roasted Chicken



上汤蒜子时蔬      \$22.00  
Poached Vegetables w/ Garlic



# 潮州菜肴 Teochew Dishes



冻黄膏蟹      时价 / **Seasonal Price**  
Teochew Cold Crab



潮式蒸鲳鱼      时价 / **Seasonal Price**  
Steamed Pomfret in Teochew Style



红烧鲜鲍翅      \$78.00  
Braised Superior Shark's Fin



卤水拼盆      \$40.00  
Teochew Soyed Combination Platter



经典苦瓜煲      \$25.00  
Braised Bittergourd in Claypot



潮州蚝烙      \$22.00  
Oyster Omelette



酥炸蚧枣      \$20.00  
Deep Fried Crab Meat Ball



王兰菜甫炒河粉      \$20.00  
Fried Hor Fun w/ Green Kai Lan

# 潮州菜肴 Teochew Dishes



潮式卤水鸭 (Half) \$40 (Whole ) \$78  
Teochew Braised Duck



冻黄膏蟹 时价 /Seasonal Price  
Teochew Cold Crab



潮式素菜 \$26.00  
Teochew Stewed Vegetable



姜片炸田鸡 \$32.00  
Deep Fried Frog w/ Ginger



京都鱼片 \$26.00  
Sliced Fish w/ "Jin Du" Sauce



凉瓜煎肉饼 \$22.00  
Pan-fried Minced Pork w/  
Bitter Gourd



豉汁凉瓜炆米粉 \$20.00  
Braised Bee Hoon w/  
Bitter Gourd in Bean Sauce



潮州炒饭 \$28.00  
Teochew Fried Rice



## 厨师精选推介 Chef Recommendation



鲍汁凤爪 \$12.00  
Braised Chicken Feet w/  
Abalone Sauce



银鱼仔青龍菜 \$19.00  
Royale Chives w/  
Silver Fish



京式赛螃蟹 \$24.00  
Fish Meat w/ Egg White



瑤柱茄子煲 \$24.00  
Braised Egg Plant w/ Conpoy



千島汁鱼片 \$26.00  
Deep-fried Sliced Fish w/  
Thousand island Sauce



豉油王干煎虾 \$30.00  
Pan Fried Prawns w/ Bean Sauce



金沙软壳蚱 2Pcs \$20.00  
Deep Fried Soft Shell Crab  
w/ Salted Egg Yolk



上汤焗粉丝蚱煲 时价 / **Seasonal Price**  
Baked Crab w/ Vermicelli  
in Superior Stock

## 本期大推介 Recommendation



甘香啦啦 \$18.00  
La La w/ Spicy Sauce



大芥菜猪骨煲 (小) \$30.00  
Boiled Mustard Leaves  
in Pork Bone Soup



松鼠海斑鱼 时价 / **Seasonal Price**  
Deep Fried 'Squirrel' Garoupa Fish  
w/ Home-made Sauce



蒜茸剁椒蒸水果鱼 \$10/100g  
Steamed Pa Tin Fish w/  
Minced Garlic & Chilli



金沙白饭鱼 \$18.00  
Deep Fried Silver Fish w/  
Salted Egg Yolk



泰式猪手 (小) \$20.00  
Deep Fried Pig Trotters in Thai style



腐皮虾饼 (小) \$24.00  
Shrimp Paste in Bean Skin



芥兰炒双肠 (小) \$28.00  
Kai Lan w/ Chinese Sausages



## 精选小菜

# Specially Selected Small Dishes



虾酱鸡翼

Deep Fried Chicken Wing  
w/ Shrimp Sauce

\$10.00



椒盐金针菇

Deep Fried Golden  
Mushroom w/ Pepper & Salt

\$10.00



金沙炸鱼皮

Deep Fried Fish Skin  
w/ Salted Egg Yolk

\$20.00



碧绿川椒鸡

Stir-fried Chicken in  
“Chin Chew” Style

\$22.00



野菌自制豆腐

Braised Homemade Beancurd  
w/ Wild Mushroom

\$22.00



金银旦苋菜

Poached Chinese  
Spinach w/ 3 Kinds of Egg

\$24.00



萝卜牛腩煲

Beef Brisket in Claypot

\$28.00



芥兰炒牛肉

Sauteed Sliced Beef  
w/ Kai Lan

\$28.00



蟹肉大鲍翅

Braised Superior Shark's Fin  
Soup w/ Crab Meat

\$78.00

# Popular Picks



椒盐排骨皇  
DF Spare Ribs w/  
Pepper & Salt  
\$32.00++



黄金片皮鸭  
Peking Duck  
\$88.00++



菠萝咕嚕肉  
Sweet & Sour Pork  
\$24.00++



神戸牛柳粒  
Fried Cube Beef  
w/ Wagyu Sauce  
\$32.00++



椒盐鹌鹑  
Deep Fried Quail  
w/ Pepper & Salt  
\$20.00++ 2 Pcs



桂花炒海参  
Sea-cucumber w/ Egg  
\$40.00++

## Soup



花胶筒鲨鱼骨汤  
Double Boiled Shark's Bone  
Soup w/ Fish Maw  
\$28.00++



竹笙炖鸡汤  
Chicken Soup  
w/ Bamboo Pith  
\$15.00++



酸辣豆腐羹  
Hot & Sour Beancurd  
Thick Soup  
\$12.00++



# Vegetables



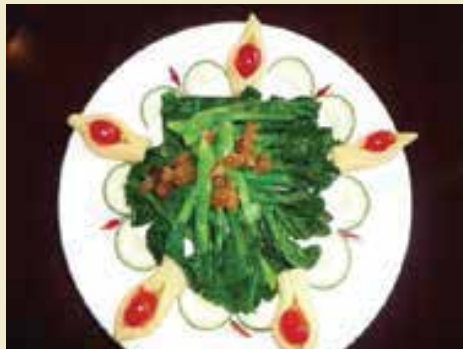
鲜腐竹白菜苗  
Fried Pak Choy Miu w/  
Fresh Beancurd Skin  
\$24.00++



金银旦灼时蔬  
Poached Vegetable w/  
3 Kinds of Egg  
\$24.00++



竹蚌炒白菜苗  
Fried Pak Choy Miu w/  
Bamboo Clam  
\$38.00++



咸鱼炒香港芥兰  
Fried Hong Kong  
Kai Lan w/ Salted Fish  
\$24.00++



枝竹羊腩煲  
Stewed Mutton in Claypot  
\$48.00++



鱼香茄子煲  
Stewed Egg Plant  
w/ Spicy Sauce  
\$24.00++

# Shark’s Fin



鱼翅石榴球  
Sharks’ Fin wrapped  
in Egg White  
\$28.00++



石窝海鲜翅  
Braised Shark’s Fin  
In Stone Bowl  
\$58.00++



鸡炖鲜鲍翅  
Double-boiled Superior  
Shark’s Fin Soup w/ Chicken  
\$58.00++

# Seafood



芥末虾球  
Wasabi Prawns  
\$36.00++



鸡油旦白蒸生虾  
Steamed Live Prawns  
w/ Egg White  
\$30.00++



麦片生虾  
Oat Cereal Prawns  
\$27.00++



粉丝虾煲  
Prawn w/ Vermicelli in Claypot  
\$30.00++



白灼生虾  
Boiled Live Prawns  
\$10.00 Per 100gm



千岛汁虾球  
Deep-fried Prawn Ball  
w/ Thousand Island Sauce  
\$36.00++



黑椒螃蟹  
Black Pepper Crab  
时价 / Seasonal Price



辣椒螃蟹  
Chilli Crab  
时价 / Seasonal Price



蒜茸蒸竹蚌  
Steamed Bamboo Clam  
in Minced Garlic  
\$16.00 Per Pc



# 海鲜类 Seafood



上汤焗龙虾  
Baked Lobster w/ Superior  
Stock  
时价 / **Seasonal Price**



清蒸龙虎班  
Steamed Garoupa in  
Hongkong Style  
\$12.00 Per 100g



清蒸苟壳鱼  
Steamed Soon Hock Fish  
\$13.00 Per 100g



鱼腐白菜苗  
Fish Tofu w/  
Pak Choy Miu  
\$22.00



醉灼生虾  
Drunken Live Prawns  
\$10.00 Per 100g



椒盐焗虾  
Deep Fried Prawns  
w/ Pepper & Salt  
\$10.00 Per 100g



金沙鱼腐  
Fish Tofu w/  
Salted Egg Yolk  
\$20.00



红烧鳄鱼尾  
Braised Crocodile Tail  
w/ Wild Mushroom  
\$16.00 /pc (Min.2)



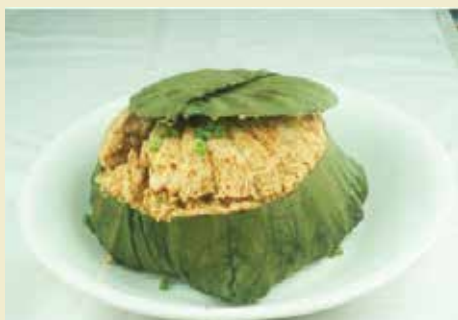
健康冰菜  
Healthy Ice Green  
\$18.00

# Rice & Noodles



大沃炆米粉

Braised "Bee Hoon" w/  
Seafood & Mixed Salted Fish  
**\$28.00++**



鲍汁荷叶饭

Fried Rice Wrapped in  
Lotus Leaf w/ Abalone Sauce  
**\$32.00++**



鲍鱼花菇捞面

Noodle w/ Abalone &  
Mushroom  
**\$19.80++**



凤尾虾滑蛋河粉

Braised Prawn Hor Fun  
**\$32.00++**



潮式炒面线

Wok-fried "Mee Sua"  
In Teochew Style  
**\$22.00++**



腊味砂煲饭

Chinese Sausages  
w/ Claypot Rice  
**\$64.00++**

# Seafood



上汤焗龙虾

Baked Lobster  
w/ Superior Stock

时价 /Seasonal Price



沙律鲜果龙虾

Salad Lobster  
w/ Fresh Fruits

时价 /Seasonal Price



油浸苟壳鱼

Deep Fried "Soon Hock" Fish  
**\$13.00++ Per 100gm**