



龙马精神 (潮州捞生)
Teochew Style Yu Sheng
\$74.80 (serves 5)
\$99.80 (serves 10)

堆金积玉 (鲍鱼捞生)
Abalone Yu Sheng
\$82.80 (serves 5)
\$108.80 (serves 10)

七彩捞生 (素食捞生)
Vegetarian Yu Sheng
\$70.80 (serves 5)
\$78.80 (serves 10)

花开富贵 (潮樂軒10头鲍鱼盆菜)
10-Head Abalone Treasure Pot
\$378 (serves 5)
\$698 (serves 10)



潮式烧乳猪

Teochew Style Roasted Suckling Pig

\$198 (half)

\$388 (whole)

潮式冻黄膏蟹

Teochew Style Chilled Yellow Roe Crab

\$15 per 100g

手打潮州蟹枣 (4粒)

Handmade Crab Meat Roll (4pc)

\$20.80 per serving

手打潮州虾丸 (4粒)

Handmade Prawn Ball (4pc)

\$18.80 per serving

潮式传统汕头五香肉枣 (4粒)

Handmade Traditional Pork Roll (4pc)

\$14.80 per serving

XO酱萝卜糕

XO Carrot Cake

\$16.80 per serving

脆盐水豆腐

Crisp-fried Salted Tofu

\$14.80 per serving



鲍汁凤爪

Stewed Chicken Claw in Abalone Sauce

\$16.80 per serving

椒盐香脆白饭鱼

Crispy Whitebait tossed with Salt and Pepper

\$16.80 per serving

椒盐白花枝

Crispy Squid tossed with Salt and Pepper

\$17.80 per serving

肉松脆茄子

Crisp-fried Eggplant tossed with Pork Floss

\$16.80 per serving

黄金炸鱼皮

Crisp-fried Fish Skin tossed with Salted Egg Yolk

\$16.80 per serving

脆皮金砖豆腐

Crispy Golden Tofu

\$16.80 per serving

豉油皇豆棍

Wok-fried Bean Dough with Superior Soya Sauce

\$16.80 per serving



卤香爱尔兰肥鸭片
Braised Sliced Irish Fat Duck
\$30 (regular)
\$55 (half)
\$108.80 (whole)

卤香分蹄
Braised Sliced Pork Knuckle
\$20.80 per serving

卤香五花肉
Braised Sliced Pork Belly
\$16.80 per serving

卤香大肠
Braised Pig's Intestine
\$20.80 per serving

卤香猪耳
Braised Pig's Ear
\$16.80 per serving

卤香墨鱼片
Braised Sliced Octopus
\$19.80 per serving

卤香鸭翼
Braised Duck Wing
\$16 per serving

卤香豆腐
Braised Tofu
\$6 per serving

卤香鸡蛋 (1粒)
Braised Egg (1pc)
\$2.80 per piece

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潮式卤味三拼盘

Teochew Style Braised Trio Combination Platter

\$44.80 (regular)

潮式卤水双拼盘

Teochew Style Braised Duo Combination Platter

\$38.80 (regular)

卤味选择

Choice of Braised Specialties

卤香爱尔兰肥鸭

Braised Irish Fat Duck

卤香鸭翼

Braised Duck Wing

卤香五花肉

Braised Sliced Pork Belly

卤香大肠

Braised Pig's Intestine

卤香猪耳

Braised Pig's Ear

卤香墨鱼片

Braised Sliced Octopus

卤香豆腐

Braised Tofu

卤香鸡蛋

Braised Egg

卤水法国鹅肝
(预定)

Braised French Foie Gras
(Advance Order)

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浓鸡汤胡椒猪肚酿翅 (预定)(3位起)
Double-boiled Superior Chicken Broth
with Shark's Fin and Pig's Stomach
(Advance Order) (minimum 3 persons)
加Additional **\$7** 每位/per person

潮州砂煲翅
Teochew Style Braised Shark's Fin in Casserole

原盅鸡炖翅
Double-boiled Chicken Soup with Shark's Fin

翅骨汤炖翅
Double-boiled Shark's Cartilage Soup with Shark's Fin

红烧鱼翅
Braised Shark's Fin

甫鱼鲜蟹肉干捞鱼翅伴上汤
Stir-fried Shark's Fin with Crab Meat served
with Superior Broth

鱼翅选择 Choice of Shark's Fin

至尊海虎翅 (预定) **\$238 per person (100g)**
Supreme Needle Shark's Fin
(Advance order)

大排翅 **\$158 per person (120g)**
Premium Shark's Fin

中鲍翅 **\$69.80 per person (75g)**
Superior Shark's Fin

潮式炸大排翅
Teochew Style Crisp-fried Premium Shark's Fin
\$158 per person

榄油桂花炒鱼翅
Stir-fried Shark's Fin with Shredded Egg and Olive Oil
served with Fresh Lettuce
\$88 (regular)

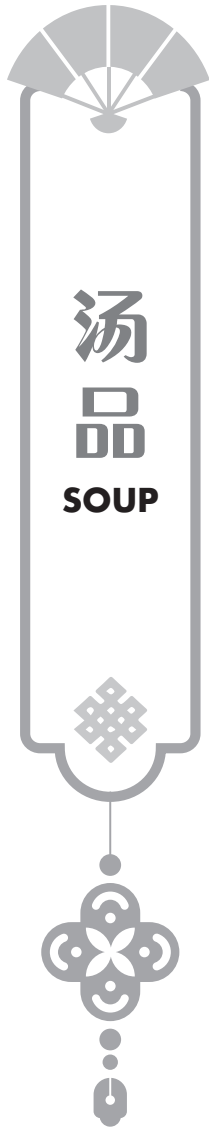


西施玉燕 (150克)
Stir-fried Supreme Bird's Nest
with Egg White (150g)
\$78 per person

高汤炖官燕 (150克)
Double-boiled Supreme Bird's Nest
with Superior Broth (150g)
\$78 per person

红烧官燕 (150克)
Braised Imperial Bird's Nest
with Brown Sauce (150g)
\$78 per person

鲜蟹皇蟹肉烩官燕 (150克)
Braised Supreme Bird's Nest
with Fresh Crab Meat and Crab Roe (150g)
\$78 per person



花胶虫草炖鸡汤

Double-boiled Chicken Soup
with Fish Maw and Cordyceps Flower

\$56.80 per person

北菇炖花胶汤

Double-boiled Fish Maw Soup with Mushroom

\$47.80 per person

花胶翅骨汤

Shark's Cartilage Soup with Fish Maw

\$47.80 per person

螺片炖鸡汤

Double-boiled Chicken Soup with Sea Whelk

\$33.80 per person

双宝翅骨汤

Shark's Cartilage Soup with Mushroom
and Bamboo Pith

\$29.80 per person

鲜蟹肉鱼鳔羹

Dried Fish Maw Thick Soup with Fresh Crab Meat

\$24.80 per person

胡椒咸菜炖猪肚汤

Double-boiled Pig's Stomach Soup
with Salted Vegetable

\$16.80 (per person)

\$52 (per pot)

鲜蟹肉粟米羹

Sweet Corn Thick Soup with Fresh Crab Meat

\$23.80 per person

干贝猪肚鸡汤

Pig's Stomach stuffed with Chicken in Chicken Soup

\$118 per serving



招牌鲍汁澳洲干鲍

Signature Braised Australian Dried Abalone in Abalone Sauce

7头 7-Head

\$398.00 per piece

10头 10-Head

\$268.00 per piece

鲍汁南非15头干鲍

Braised 15-Head South African Dried Abalone
in Abalone Sauce

\$182 per piece

鲍汁原只墨西哥2头鲍

Braised 2-Head Mexican Abalone
in Abalone Sauce

\$203 per piece

鲍汁墨西哥鲍脯

Braised Mexican Sliced Abalone
in Abalone Sauce

\$69.80 per piece

鲍汁原只澳洲3头鲍

Braised 3-Head Australian Abalone
in Abalone Sauce

\$69.80 per piece

鲍汁原只澳洲5头鲍

Braised 5-Head Australian Abalone
in Abalone Sauce

\$39.80 per piece

红烧黑豚焖澳洲5头鲍

Braised 5-Head Australian Abalone
in Abalone Sauce with Braised Kurobuta Pork

\$48.80 per serving



红烧佛跳墙 (5头鲍鱼、鲍翅、海参、花胶、干贝)

Braised "Buddha Jump Over the Wall"

(5-Head Abalone, Shark's Fin, Sea Cucumber,
Fish Maw, Conpoy)

\$148 per person

鲍汁花胶皇

Braised Premium Fish Maw in Abalone Sauce

\$152.80 per person

鲍汁原条日本刺参

Braised Japanese Sea Cucumber in Abalone Sauce

\$76.80 per person

葱烤虾籽海参

Stewed Sea Cucumber with Dried Shrimp and Scallion

\$34.80 per person

鲍汁脆皮海参

Crisp-fried Sea Cucumber with Abalone Sauce

\$34.80 per person

黑白胡椒粉丝焖鹅掌 (4只)

Stewed Goose Web with Vermicelli in Black and White Pepper (4pc)

\$82.80 (regular)

百花酿刺参

Braised Sea Cucumber stuffed with
Prawn Paste in Abalone Sauce

\$78.80 per piece

顶汤扒花胶

Braised Deluxe Fish Maw in Superior Stock

\$69.80 per piece



鲍汁花胶

Braised Deluxe Fish Maw in Abalone Sauce

\$39.80 per person

鲍汁猪婆海参

Braised Superior Sea Cucumber in Abalone Sauce

\$34.80 per person

鲍汁鹅掌

Braised Goose Web in Abalone Sauce

\$18.80 per person

鲍汁原粒干贝

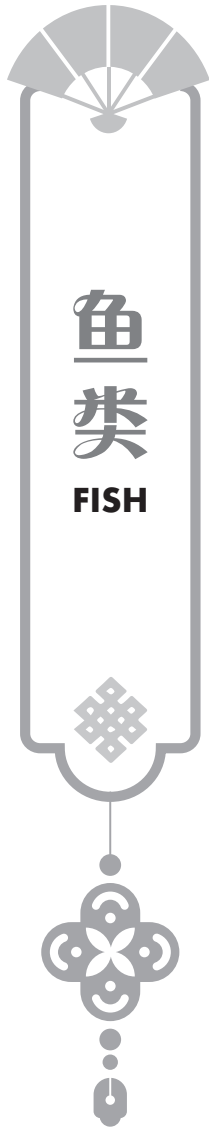
Braised Whole Conpoy in Abalone Sauce

\$9 per piece

鲍汁原只日本花菇

Braised Whole Japanese Mushroom
in Abalone Sauce

\$7 per piece



野生忘不了 (预定)
Wild Empurau Fish (Advance Order)
\$78 per 100g

多宝鱼 (预定)
Turbot Fish (Advance Order)
\$22 per 100g

野生黑金巴丁
Wild Platinum Patin Fish
\$58 per 100g

老鼠斑
Humpback Grouper
\$42 per 100g

东星斑
Coral Grouper
\$26 per 100g

笋壳
Marble Goby
\$15 per 100g

黄花鱼
Yellow Croaker (1.4kg)
\$178 per piece

烹调方式

Methods of Preparation

清蒸	Steamed with Superior Soya Sauce
潮式蒸	Steamed in Teochew Style
蒜香豆根蒸	Steamed with Garlic and Beancurd Skin
砂煲生焖	Stewed in Casserole
半煎煮	Pan-fried and Braised
油浸	Crisp-fried with Superior Soya Sauce
两味 (椒盐、油浸)	Two Styles (Tossed with Salt and Pepper, Crisp-fried with Superior Soya Sauce)
陈年老菜圃蒸	Steamed with Aged Preserved Turnip
剁椒蒸	Pickled Diced Chilli



澳洲龙虾

Australian Lobster

时价 **Seasonal Price**

竹龙虾

Bamboo Lobster

\$22 per 100g

波士顿龙虾

Boston Lobster

\$20 per 100g

烹调方式

Methods of Preparation

刺身

Sashimi

堂灼

Poached and served
with Superior Soya Sauce

花雕鸡油蒸

Steamed with Chinese Wine and Egg White

上汤焗

Stewed in Superior Broth

潮式方鱼焗

Braised with Dried Flat Fish in Teochew Style

姜葱焗

Stir-fried with Ginger and Spring Onion

黑白胡椒

Stewed with Vermicelli in Black

粉丝焗

and White Pepper

黄金焗

Tossed with Salted Egg Yolk

西施炒蟹肉

Stir-fried with Crab Meat and Caviar

鱼子酱

煎萝卜糕上汤

Stewed with Pan-fried Radish Cake
in Superior Broth

上汤芝士焗

Stewed with Cheese in Superior Broth

椒盐

Tossed with Salt and Pepper



游水生中虾 (300克起)

Live Prawn (min. 300g)

\$14.80 per 100g

烹调方式

Methods of Preparation

蒜茸粉丝蒸

Steamed with Minced Garlic and Vermicelli

黑白胡椒粉丝焗

Stewed with Vermicelli in Black and White Pepper

潮州川椒

Stir-fried with Szechuan Peppercorn in Teochew Style

椒盐

Tossed with Salt and Pepper

麦片

Tossed with Cereal

黄金焗

Tossed with Salted Egg Yolk

堂灼

Poached and served with Superior Soya Sauce

潮式方鱼焗

Stewed with Dried Flat Fish in Teochew Style

避风塘炒

Stir-fried with Garlic and Spices

潮式川椒虾球

Stir-fried Prawn with Szechuan Peppercorn in Teochew Style

\$39.80 (regular)

八宝炒虾球

Stir-fried Prawn with Assorted Vegetable and Cashew Nut

\$39.80 (regular)

西兰花炒虾球

Stir-fried Prawn with Broccoli

\$39.80 (regular)

沙律虾球

Crisp-fried Prawn tossed with Mayonnaise

\$39.80 (regular)

金沙虾球

Crisp-fried Prawn tossed with Salted Egg Yolk

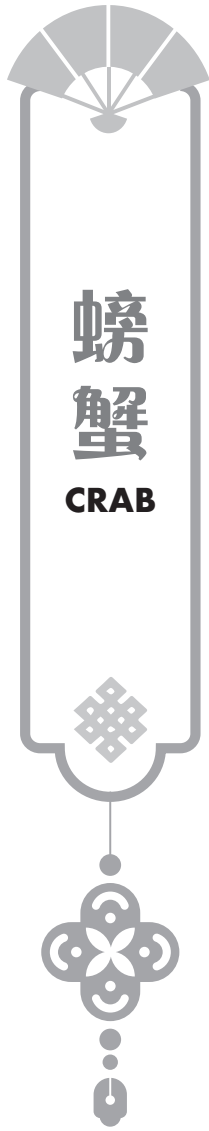
\$39.80 (regular)

黑松露炒虾球

Stir-fried Prawn with Truffle

\$39.80 (regular)

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阿拉斯加蟹

Alaskan Crab

时价 **Seasonal Price**

斯里兰卡螃蟹 (预定)

Sri Lankan Crab (Advance Order)

\$15.80 per 100g

烹调方式

Methods of Preparation

冻食 (预定)

Served Chilled (Advance Order)

花雕鸡油蒸

Steamed with Chinese Wine and Egg White

星洲辣椒

Singapore Style Chilli

黑胡椒炒

Stir-fried with Black Pepper

姜葱焗

Stir-fried with Ginger and Spring Onion

黄金焗

Tossed with Salted Egg Yolk

避风塘炒

Stir-fried with Garlic and Spices

潮式冻黄膏蟹

Teochew Style Chilled Yellow Roe Crab

\$15 per 100g

潮式膏蟹蒸肉饼

Teochew Style Steamed Yellow Roe Crab with Minced Pork

\$15.80 per 100g

炸馒头 (4粒起)

Deep-fried Mantou (min. 4pc)

\$1.60 per piece

蒸馒头 (4粒起)

Steamed Mantou (min. 4pc)

\$1.60 per piece



加拿大象拔蚌 (预定)
Canadian Geoduck (Advance Order)
时价 **Seasonal Price**

烹调方式	Methods of Preparation
刺身	Sashimi
堂灼	Poached and served with Superior Soya Sauce
松菇炒条	Stir-fried with Shimeji Mushroom
XO酱芦笋炒	Stir-fried with Asparagus in XO Sauce

苏格兰竹蚌 (预定)
Scottish Bamboo Clam (Advance Order)
\$24.80 per piece

烹调方式	Methods of Preparation
蒜茸粉丝蒸	Steamed with Minced Garlic and Vermicelli
XO酱芦笋炒	Stir-fried with Asparagus in XO Sauce



虫草花古法蒸鳕鱼件
Steamed Cod Fillet with Cordyceps Flower
in Traditional Style
\$49.80 (regular)

煎焗鳕鱼件
Pan-fried Cod Fillet
\$49.80 (regular)

米汤煮鳕鱼球
Poached Cod Fillet in Rice Broth
\$49.80 (regular)

榄菜炒鳕鱼球
Stir-fried Cod Fillet with Preserved Olive Vegetable
\$49.80 (regular)

XO酱芦笋带子
Stir-fried Scallop with Asparagus in XO Sauce
\$64.80 (regular)

红烧鲜虾鱼鳔豆腐煲
Braised Prawn and Dried Fish Maw with Tofu in Casserole
\$54.80 (regular)

砂煲咸菜番茄鲳鱼件
Braised Pomfret Fillet with Tomato
and Salted Vegetable in Casserole
\$52 (regular)

潮式干煎鲳鱼件
Pan-fried Pomfret Fillet in Teochew Style
\$52 (regular)

花雕鸡油蒸蟹肉蛋白
Steamed Crab Meat with Egg White and Chinese Wine
\$18 per person

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牛、猪肉类

BEEF
AND
PORK



香煎海盐A4日本和牛排 (100克)
Pan-fried Japanese A4 Wagyu Beef Steak
with Sea Salt (100g)

\$78 per person

红烧美国肥牛肋骨
Braised US Angus Beef Short Rib

\$28.80 per person

蒜片A4日本和牛肉粒
Stir-fried Japanese A4 Wagyu Beef Cube with Garlic Flake
\$148 (regular)

黑椒A4日本和牛肉粒
Stir-fried Japanese A4 Wagyu Beef Cube with Black Pepper
\$148 (regular)

沙爹酱炒美国肥牛
Stir-fried US Angus Beef in Satay Sauce
\$43.80 (regular)

真菌炒美国肥牛
Stir-fried US Angus Beef with Mushroom
\$43.80 (regular)

咕嚕肉
Crispy Sweet and Sour Pork
\$33.80 (regular)

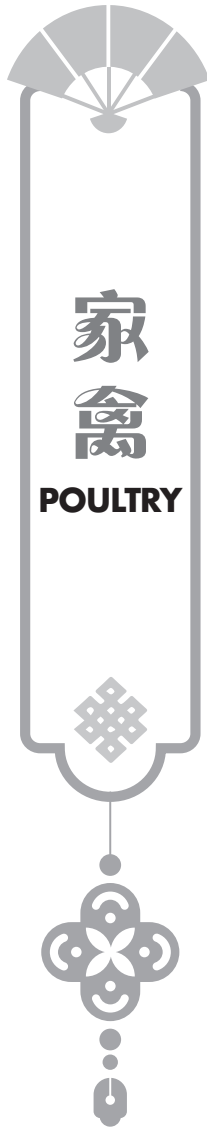
京葱烧汁煎黑豚肉粒
Stir-fried Diced Kurobuta Pork Cube with Japanese BBQ Sauce
\$46.80 (regular)

当归黑豚肉
Stewed Kurobuta Pork with Dang Gui
\$28.80 per person

潮式椒酱肉粒
Teochew Style Stir-fried Pork Cube with Spicy Sauce
\$32.80 (regular)

咸鱼茸蒸金钱肉
Steamed Minced Pork with Minced Salted Fish
\$30.80 (regular)

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潮式芋头焗鸭煲

Teochew Style Stewed Duck with Yam in Casserole

\$50 (half)

\$98 (whole)

鲜果鹅肝片皮鸡

Sliced Crisp-fried Chicken served with
Sliced Foie Gras and Assorted Fresh Fruit

\$48 (half)

\$96 (whole)

盐香鸡

Roasted Fragrant Salted Chicken

\$35 (half)

\$68 (whole)

炸子鸡

Roasted Crispy Chicken

\$35 (half)

\$68 (whole)

家乡豆酱焗鸡

Teochew Style Stewed Chicken in Bean Sauce

\$35 (half)

\$68 (whole)

腰果川椒鸡球

Stir-fried Chicken Fillet with Cashew Nut and Szechuan Peppercorn

\$33.80 (regular)

咕嚕鸡球

Stir-fried Chicken with Sweet and Sour Sauce

\$33.80 (regular)

盐烧鹌鹑

Salt-baked Quail

\$28 (regular)

芋茸香酥鸭

Crisp-fried Duck with Mashed Yam

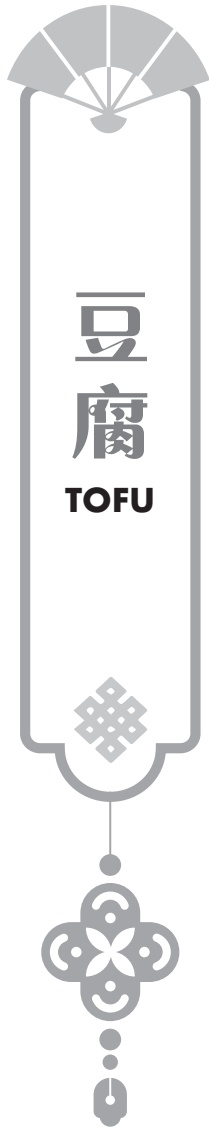
\$44.80 (regular)

黄椒酱蒸鸡件

Steamed Chicken with Yellow Pepper Sauce

\$68 (regular)

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蟹肉扒翡翠菠菜豆腐
Braised Crisp-fried Spinach Tofu with Crab Meat
\$18.80 per person

海参粒焖豆腐煲
Stewed Diced Sea Cucumber with Tofu in Casserole
\$43.80 (regular)

潮式半煎煮豆腐 (4片)
Teochew Style Stewed Pan-fried Tofu (4pc)
\$31.80 (regular)

红烧菠菜豆腐扒野菌 (4片)
Braised Spinach Tofu with Assorted Mushroom (4pc)
\$31.80 (regular)

番茄豆腐有机花菜
Stewed Tofu and Organic Cauliflower
with Tomato in Casserole
\$34.80 (regular)



鲜百合白果炒有机素

Stir-fried Fresh Lily Bulb and Ginkgo Nut
with Organic Broccoli

\$36.80 (regular)

潮樂軒小炒皇

Paradise Teochew Stir-fried Assorted Vegetable

\$36.80 (regular)

上汤金银蛋浸苋菜

Poached Chinese Spinach with Egg Trio in Superior Stock

\$28.80 (regular)

瑶柱虾籽芥菜

Braised Mustard Green with Shredded Conpoy
and Shrimp Roe

\$32.80 (regular)

花菇扒双蔬

Braised Shiitake Mushroom with Assorted Vegetable

\$30.80 (regular)

榄菜肉碎四季豆

Stir-fried French Bean with Minced Pork
and Preserved Olive Vegetable

\$26.80 (regular)

咸鱼肉碎炆茄子

Stewed Eggplant with Minced Pork and Salted Fish

\$26.80 (regular)

蒜香炒时蔬

Stir-fried Seasonal Vegetable with Minced Garlic

\$24.80 (regular)

鱼腐鱼鳔焖津白菜鱼汤煲

Braised Mashed Fish Tofu and Dried Fish Maw
with Chinese Cabbage in Fish Broth

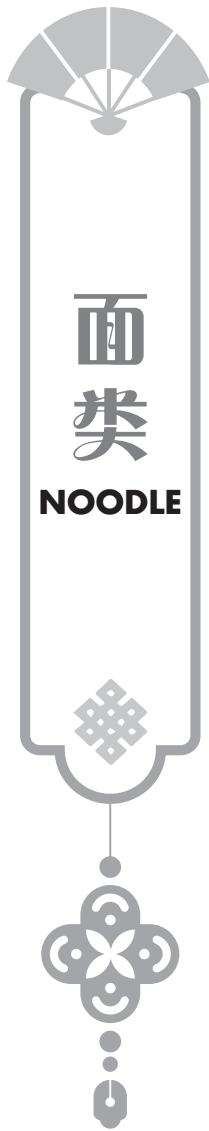
\$42.80 (Regular)

竹笙珍菌上素

Stir-fried Bamboo Fungus with
Assorted Mushroom and Seasonal Vegetable

\$30.80 (regular)

价格未包括服务费(堂食)与消费税。菜单上标明价格的份量为例,中份为1.5倍,大份为2倍。
Prices are subject to service charge (dine-in) and prevailing GST. Menu listed prices are for regular servings.
Prices for medium servings are at 1.5 times and large servings are at 2 times of the listed prices.



XO酱茄子肉碎炒面卜

Stir-fried "Mee Pok" with Minced Pork
and Eggplant in XO Sauce

\$30.80 (regular)

XO酱开边波士顿龙虾焖面卜

Stewed "Mee Pok" with Boston Lobster in XO Sauce

\$42.80 per person

开边波士顿龙虾姜葱焗伊府面

Stewed Ee-fu Noodle and Boston Lobster
with Ginger and Spring Onion

\$42.80 per person

潮式海鲜炒面线

Teochew Style Stir-fried "Mee Sua" with Seafood

\$34.80 (regular)

沙爹美国肥牛河粉

Braised "Hor Fun" with US Marbled Beef in Satay Sauce

\$38.80 (regular)

干炒美国肥牛河粉

Stir-fried "Hor Fun" with US Marbled Beef

\$38.80 (regular)

玉兰菜圃炒河粉

Wok-fried "Hor Fun" with Kai Lan and Preserved Turnip

\$28.80 (regular)

XO酱菜圃炒河粉

Stir-fried "Hor Fun" with Preserved Turnip in XO Sauce

\$30.80 (regular)

鲜菇干烧伊府面

Stir-fried Ee-fu Noodle with Fresh Mushroom

\$30 (regular)

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潮式海鲜脆米鱼汤泡饭

Teochew Style Poached Rice with Seafood in Fish Broth

\$52.80 (regular)

海鲜炒饭

Fried Rice with Seafood

\$34.80 (regular)

蛋白瑶柱炒饭

Fried Rice with Conpoy and Egg White

\$34.80 (regular)

潮式蚝仔肉碎粥

Minced Pork and Oyster Teochew Porridge

\$12.80 per person

潮式方鱼肉碎粥

Minced Pork and Dried Flat Fish Teochew Porridge

\$12.80 per person

15年老菜圃咸肉碧绿炒饭

Salted Pork Fried Rice with Vegetable and

15 Years Aged Preserved Turnip

\$34.80 (regular)

扬州炒饭

Yang Zhou Fried Rice

\$32.80 (regular)

鲜鱼片粥

Sliced Fish Porridge

\$18.80 per person

潮式虾膏粥

Teochew Style Prawn Roe Congee

\$78.80 (regular)

鲍汁干贝海鲜脆米烩饭

Braised Rice with Seafood and Conpoy
in Abalone Sauce topped with Crispy Rice

\$38.80 (regular)

粒粒香白饭

Fragrant White Rice

\$2 per serving

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桂花糕 (3件)

Chilled Osmanthus Cake (3pc)

\$6.80 per serving

冰花炖官燕 (热/冷)

Double-boiled Supreme Bird's Nest
with Rock Sugar (Hot / Chilled)

\$68.80 per person

龙眼杏仁豆腐

Chilled Almond Tofu with Longan

\$7.80 per person

杨枝甘露

Chilled Mango Sago with Pomelo

\$8.80 per person

福果甜芋泥

Mashed Yam with Gingko

\$8.80 per person

潮式清甜汤 (热/冷)

Teochew Style Sweet Soup (Hot / Chilled)

\$7.80 per person

福果绿豆爽

Tau Suan with Gingko

\$6.80 per person

炸煎堆

Crisp-fried Sesame Ball with Red Bean
and Lotus Paste Filling

\$10.80 per serving



普娜天然矿泉水

Acqua Panna Mineral Water

\$8.80 (750ml)

圣培露气泡水

San Pellegrino Sparkling Water

\$8.80 (750ml)

橙 / 西瓜 / 苹果

Freshly Squeezed Fruit Juice
(Orange / Watermelon / Green Apple)

\$9.50 per glass

自制凉茶

Homemade Herbal Drink

\$5.80 per glass

可乐 / 零度可乐 / 雪碧 / 苏打水

Coke / Coke Zero / Sprite / Soda Water

\$6.80 per can

嘉士伯啤酒

Carlsberg Pilsner

\$12 per can

嘉士伯醇滑啤酒

Carlsberg Smooth Draught

\$12.80 per can

康纳黑啤酒

Connor's Stout Porter

\$14.80 per can

鸭屎香 / 大红袍 / 顶级铁观音

Yashixiang Oolong Tea / Da Hong Pao / Premium Tie Guan Yin

\$4.80 per person

糯米沱普洱茶 / 熟普洱茶 / 菊普

Glutinous Rice Tea / Pu-Erh Tea / Chrysanthemum Pu-Erh Tea

\$3.90 per person

菊花

Chrysanthemum Tea

\$3.80 per person