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**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 (潮樂轩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

豉油皇豆根 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)



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** 



花腋虫草炖鸡汤 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



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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

#### 红烧黑脉焖澳洲5头鲍

Braised 5-Head Australian Abalone in Abalone Sauce with Braised Kurobuta Pork \$48.80 per piece



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**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

鲍汁花胲皇 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 per person

> 百花酿剌参 Braised Sea Cucumber stuffed with Prawn Paste in Abalone Sauce \$78.80 per piece

顶汤扒花胲 Braised Deluxe Fish Maw in Superior Stock \$69.80 per piece



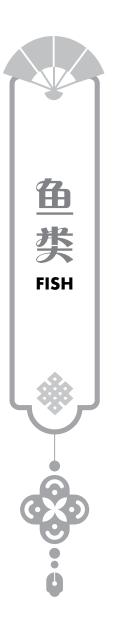
鲍汁花胶 Braised Deluxe Fish Maw in Abalone Sauce \$39.80 per person

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 売 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

价格未包括服务费 (堂食) 与消费税。Prices are subject to service charge (dine-in) and prevailing GST.



**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 粉丝焗	Stewed with Vermicelli in Black and White Pepper
黄金焗	Tossed with Salted Egg Yolk
西施炒蟹肉 鱼子酱	Stir-fried with Crab Meat and Caviar
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



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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
潮洲川椒	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)

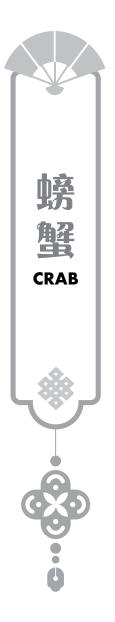
ハ宝炒虾球 Stir-fried Prawn with Assorted Vegetable and Cashew Nut \$39.80 (regular)

> 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)



**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** 



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

烹调方式	<b>Methods of Preparation</b>
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



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蟲草花古法蒸鳕鱼件 Steamed Cod Fillet with Cordycep 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





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)**

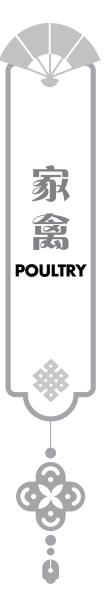
> > **咕噜肉** Crispy Sweet and Sour Pork **\$33.80 (regular)**

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)





潮式芋头炊鸭煲 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)

> **咕噜鸡球** 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)



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 Gingko Nut with Organic Broccoli \$36.80 (regular)

潮樂轩小炒皇 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)** 

瑶柱虾籽大芥菜 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헜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

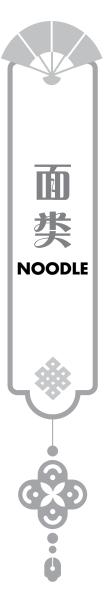
\$24.80 (regular)

鱼腐鱼鳔焖津日菜鱼汤煲

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)





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ト Stewed "Mee Pok" with Boston Lobster in XO Sauce \$42.80 (regular)

> 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 (regular)

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 per person

扬洲炒饭 Yang Zhou Fried Rice **\$32.80 per person** 

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**



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 / 青萍果 Freshly Squeezed Fruit Juice (Orange / Watermelon / Green Apple) **\$9.50 per glass** 

> 包制凉茶 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 pint

鸭屎香 / 方红袍 / 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