

潮樂軒

Paradise Teochew Restaurant

Table: Time:

Taken By:

蒸点心

STEAMED DIM SUM



A1 鱼翅灌汤饺
Double-boiled Shark's Fin
Dumpling Soup
\$15.80 ()



A5 蜜汁叉烧包
Steamed BBQ Honey
Pork Bun (3pc)
\$9.80 ()



A9 瑶柱荷香珍珠鸡
Steamed Glutinous Rice
with Chicken wrapped in
Lotus Leaf (2pc)
\$8.80 ()



A2 黑松露叉烧包
Steamed Black Truffle
Char Siew Bun (3pc)
\$11.80 ()



A6 榄菜水晶饺
Steamed Dumpling with
Preserved Olive Vegetable (3pc)
\$8.80 ()



A10 潮州粉粿
Steamed Dumpling in
Teochew Style (3pc)
\$7.80 ()



A3 笋尖虾饺
Steamed Prawn Dumpling
'Ha Kao' (4pc)
\$9.80 ()



A7 金牌流沙包
Steamed Molten Salted
Egg Yolk Bun (3pc)
\$8.80 ()



A11 香芋豆豉蒸排骨
Steamed Spare Rib with
Black Bean and Diced Yam
\$8.80 ()



A4 香菇鱼子蒸烧卖
Steamed Pork Dumpling
'Siew Mai' (4pc)
\$9.80 ()



A8 潮式糯米卷
Steamed Glutinous Rice
Roll in Teochew Style (3pc)
\$8.80 ()



A12 豉汁蒸凤爪
Steamed Chicken Claw
with Black Bean Sauce
\$7.80 ()

煎焗美点

FRIED / BAKED DIM SUM



A13 鲜虾腐皮卷
Deep-fried Prawn
in Beancurd Skin Roll (3pc)
\$9.80 ()



A14 沙律明虾饺
Deep-fried Prawn Dumpling
with Salad Sauce (3pc)
\$8.80 ()



A15 香煎萝卜糕
Pan-fried Radish
Cake (3pc)
\$8.80 ()

潮式卤味

TEOCHEW BRAISED SPECIALTIES



B1 卤香爱尔兰肥鸭片
Braised Sliced
Irish Fat Duck
\$108.80 /whole ()
\$55 /half ()
\$30 /regular ()



B3 潮式卤味三拼盘
Teochew Style Braised
Trio Combination Platter
\$44.80 ()



B4 潮式卤味双拼盘
Teochew Style Braised
Duo Combination Platter
\$38.80 ()



B2 卤香鸡蛋 (一粒)
Braised Egg (1pc)
\$2.80 ()

- 可选 Choice of:
- () 卤香鸭片
Braised Sliced Duck
(爱尔兰肥鸭 / 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

- 可选 Choice of:
- () 卤香鸭片
Braised Sliced Duck
(爱尔兰肥鸭 / 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

开胃小食

TEASE YOUR PALATE



B5 潮式冻黄膏蟹
Teochew Style
Chilled Yellow Roe Crab
\$15 ()
每100克 Per 100g



B9 XO酱萝卜糕
XO Carrot Cake
\$16.80 ()



B13 肉松脆茄子
Crisp-fried Eggplant
tossed with Pork Floss
\$16.80 ()



B6 手打潮州蟹枣
Handmade Crab
Meat Roll (4pc)
\$20.80 ()



B10 椒盐香脆白饭鱼
Crispy Whitebait tossed
with Salt and Pepper
\$16.80 ()



B14 脆皮金砖豆腐
Crispy Golden Tofu
\$16.80 ()



B7 手打潮州虾丸
Handmade Prawn
Ball (4pc)
\$18.80 ()



B11 黄金炸鱼皮
Crisp-fried Fish Skin tossed
with Salted Egg Yolk
\$16.80 ()



B15 豉油皇豆根
Wok-fried Bean Dough
with Superior Soya Sauce
\$16.80 ()



B8 潮式传统汕头五香肉枣
Handmade Traditional
Pork Roll (4pc)
\$14.80 ()



B12 鲍汁凤爪
Stewed Chicken Claw
in Abalone Sauce
\$16.80 ()

田园青蔬

VEGETABLE



B16 鲜百合白果潮有机素
Stir-fried Fresh Lily Bulb
and Gingko Nut with
Organic Broccoli
\$36.80 ()



B17 潮樂軒小炒皇
Paradise Teochew Stir-fried
Assorted Vegetable
\$36.80 ()

B18 上汤金银蛋浸苋菜
Poached Chinese Spinach
with Egg Trio in Superior Stock
\$28.80 ()



B19 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 ()



B20 潮式半煎煮豆腐
Teochew Style Stewed
Pan-fried Tofu (4pc)
\$31.80 ()

粉面、饭、潮式粥

NOODLE, RICE AND TEOCHEW PORRIDGE



B21 XO酱开边波士顿龙虾焖面卜
Stewed "Mee Pok"
with Boston Lobster
in XO Sauce
\$42.80 ()



B26 XO酱茄子肉碎炒面卜
Wok-fried "Mee Pok"
with Eggplant and Minced
Meat in XO Sauce
\$30.80 ()



B22 潮式海鲜脆米鱼汤泡饭
Teochew Style Poached Rice
with Seafood in Fish Broth
\$52.80 ()

B27 鲜鱼片粥
Sliced Fish Porridge
(per person)
\$18.80 ()



B28 潮式蚝仔肉碎粥
Minced Pork and Oyster
Teochew Porridge
(per person)
\$12.80 ()



B23 海鲜炒饭
Fried Rice with Seafood
\$34.80 ()



B24 沙爹美国肥牛河粉
Braised "Hor Fun"
with US Marbled Beef
in Satay Sauce
\$38.80 ()



B25 玉兰菜圃炒河粉
Wok-fried "Hor Fun"
with Kai Lan and
Preserved Turnip
\$28.80 ()

B29 潮式方鱼肉碎粥
Minced Pork and Dried
Flat Fish Teochew Porridge
(per person)
\$12.80 ()