

十大经典名菜

TOP TEN CHIU CHOW CLASSICS



原条骨香鲷鱼卷

1,680

Pan-fried Pomfret Fillet Rolled with Carrot and Mushroom

选用一级鹰鲷，配合极品头抽。鹰鲷肉质鲜美，头抽豆味香浓，加上厨房精湛的烹调技巧，成为难得的绝配。



招牌潮州大鱼翅

每位 / Per Person

Signature Shark's Fin Soup in Chiu Chow Style

潮州翅选用上等五洋片，翅质粗大。厨师用老鸡、金华火腿、唐排及其他配料与鱼翅一起烹煮八小时。鱼翅特别软滑，翅汁香浓醇厚。

海虎翅

988

Supreme Shark's Fin

五洋片

450

Superior Shark's Fin



潮州冻大花蟹

时价 / Market Price

Chiu Chow Style Chilled Flower Crab

潮州冻花蟹中外闻名，餐厅选用肉身结实靓花蟹，由地道潮州名厨用心主理，口味格外清鲜甜美，食时如加入镇江醋更加美味。



卤水杂锦拼盘

238

Chiu Chow Style Marinated Meat Platter

用香气四溢、令人垂涎的潮州卤水秘制多种食材拼合而成。

自选三款

Choice of 3

鹅片

Goose Meat

猪耳

Pork Ear

猪颈肉

Pork Neck

鹅肾

Goose Kidney

五花肉

Pork Belly

牛腱

Beef Shank

墨鱼片

Cuttlefish

猪大肠

Pork Intestine

鸭舌

Duck Tongue



潮州蚝仔烙

138

Pan-fried Baby Oyster Omelet

选用汕头一级新鲜珍珠蚝，并用正宗潮州上好薯粉混合烹煎，香软黏而不腻，外脆内软。加上鱼露的鲜味和胡椒粉，更加带出蚝仔的鲜甜，食时还流出蚝仔鲜美的肉汁，令人回味。



绍菜煮鱼鳔鱼丸

168

Braised Fish Maw and Fish Balls with Tianjin Cabbage in Soup

绍菜清鲜软滑，鱼鳔滋补养阴，鱼蛋由百乐厨师亲手制造，充满鱼香，爽口弹牙。这道菜配合得恰到好处，老少咸宜。



碧绿川椒鸡球

168

Sautéed Chicken Fillet with Sichuan Pepper Sauce

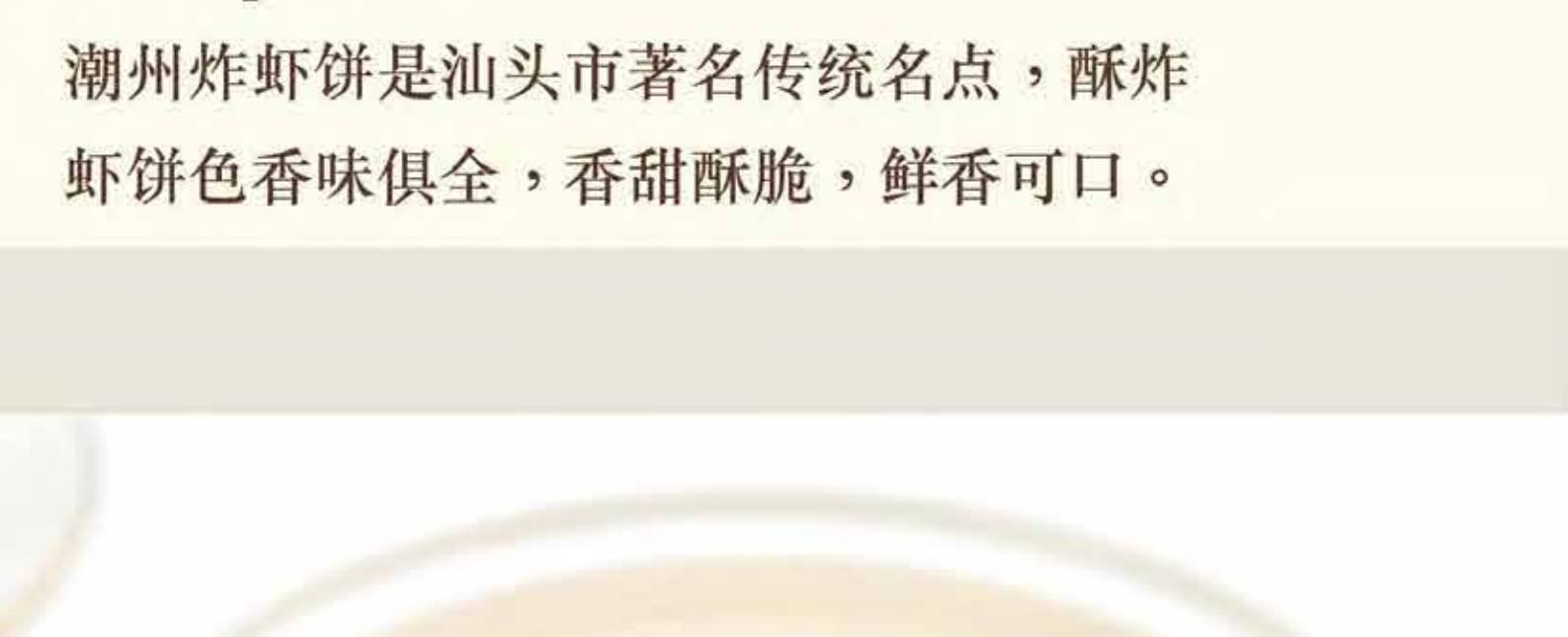
选用新鲜鸡起肉，配合特制的川椒酱和厨师精湛的烹调工艺，以翠绿晶莹的珍珠菜衬托，令人垂涎欲滴。

潮州炸双枣

138

Deep-fried Pork Shrimp Mousse and Crabmeat Shrimp Mousse Wrapped in Bean Curd Skin

双枣是指虾枣和蟹枣，外表造成大枣的形状，故名双枣。品尝时加上潮州甜酱，格外美味。是一道著名的潮州菜式。

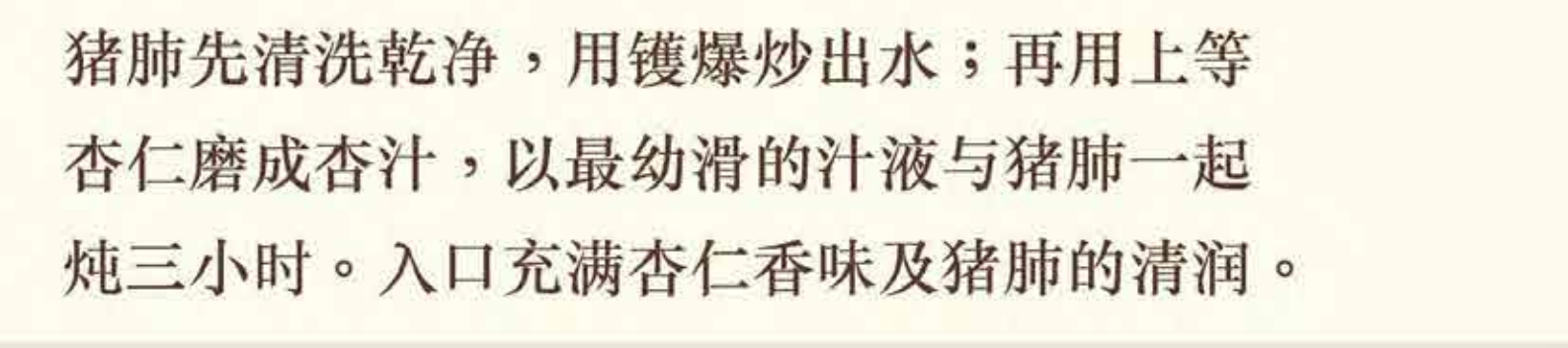


潮式炸虾饼

138

Chiu Chow Style Deep-fried Shrimp Cake

潮州炸虾饼是汕头市著名传统名点，酥炸虾饼色香味俱全，香甜酥脆，鲜香可口。



金牌杏汁炖猪肺汤

98

Double-boiled Pork Lung Soup with Almond Cream

猪肺先清洗乾净，用镬爆炒出水；再用上等杏仁磨成杏汁，以最幼滑的汁液与猪肺一起炖三小时。入口充满杏仁香味及猪肺的清润。

餐前小食

APPETIZERS



普宁炸豆腐 98

Deep-fried Pu Ning Bean Curd

蒜片烧牛柳粒 98

Wok-fried Beef Tenderloin with Sliced Garlic



干炸粿肉 98

Deep-fried Pork Filled with
Taro and Water Chestnut



白焗鲜墨鱼片 88

Poached Sliced Fresh Cuttlefish

虎皮尖椒 78

Pan-seared Green Pepper with
Black Bean Paste

椒盐九肚鱼 68

Crispy Bombay Duck Flavored with
Spicy Salt

麻辣猪耳仔  68

Marinated Pork Ear with
Sichuan Pepper Sauce



鲍鱼汁焖凤爪 88

Braised Chicken Feet with Abalone Sauce

香麻脆海蜇 78

Marinated Jellyfish with Sesame Oil



椒盐鲜珠蚝 68

Crispy Baby Oyster Flavored with Spicy Salt

芥末冻云耳 68

Tossed Black Fungus with Wasabi Dressing

手拍黄瓜 68

Tossed Cucumber with Sesame Oil Dressing

潮州椒酱肉  58

Chiu Chow Style Braised Diced Pork,
Bean Curd and Preserved Turnip with
Chili Sauce

潮州卤水

CHIU CHOW MARINATED MEAT



卤水鲍鱼 (三头)

每只 / Each 780

Marinated Abalone (3 head)



骨香鹅肉片

198

Marinated Sliced Goose Meat

卤水鹅掌翼

198

Marinated Goose Webs and Wings

卤水鸭舌

188

Marinated Duck Tongue

卤水猪大肠

138

Marinated Pork Intestine

卤水鹅头颈

128

Marinated Goose Head and Neck

卤水五花肉

108

Marinated Pork Belly

卤水猪耳

108

Marinated Pork Ear



卤水鹅肝

每件 / Per Piece 98

Marinated Goose Liver

卤水牛腱

88

Marinated Beef Shank

潮州四喜拼盘

CHIU CHOW SPECIAL PLATTER



锦绣四拼盘

528

Chiu Chow Appetizer Platter

自选 4 款

Choice of 4

椒盐九肚鱼

Crispy Bombay Duck Flavored
with Spicy Salt

椒盐潮州鱼丸

Crispy Fish Ball Flavored with Spicy Salt

普宁炸豆腐

Deep-fried Pu Ning Bean Curd

芋蓉香酥鸭

Deep-fried Duck Fillet with Mashed Taro

酥炸蟹枣

Deep-fried Crabmeat Shrimp Mousse
Wrapped in Bean Curd Skin

绣球鲜虾丸

Deep-fried Shrimp Mousse with Croutons

鲜炸虾枣

Deep-fried Pork Shrimp Mousse and
Water Chestnut

香麻脆海蜇

Marinated Jellyfish with Sesame Oil

卤水猪耳

Marinated Pork Ear

卤水鹅肉片

Marinated Sliced Goose Meat

川椒鸡球

Sautéed Chicken Fillet with Sichuan Pepper Sauce

玻璃虾球

Sautéed Prawns with Crystal Sauce

油泡鲜带子

Sautéed Scallops with Crushed Ginger and Garlic

X.O. 酱花枝片

Sautéed Sliced Cuttlefish with X.O. Chili Sauce

甜酸粿肉

Sweet and Sour Pork Filled with Taro and
Water Chestnut

鱼翅

SHARK'S FIN



荷包猪肚翅 (8 两) (需三天前预订) 2,000

Double-boiled Shark's Fin with
Pork Tripe in Superior Broth (8 Taels)
(3 days advance order)



浓汤鸡煲翅 1,888
(自选鲍翅或五洋片)

Double-boiled Shark's Fin in Chicken Broth
(Choice of Supreme Shark's Fin or
Superior Shark's Fin)



红烧佛跳墙 每位 / Per Person 988

Braised Shark's Fin with Fish Maw, Abalone,
Sea Cucumber and Conpoy in Abalone Sauce

高汤海虎翅 每位 / Per Person 988

Double-boiled Supreme Shark's Fin
in Superior Broth

潮式干捞大鲍翅 每位 / Per Person 988

Dry-braised Supreme Shark's Fin

红烧大鲍翅 每位 / Per Person 888

Braised Supreme Shark's Fin in Abalone Sauce



高汤腿片大鲍翅 每位 / Per Person 888

Double-boiled Supreme Shark's Fin
with Yunnan Ham in Superior Broth

原盅竹笙鸡炖翅 每位 / Per Person 368

Double-boiled Shark's Fin with
Bamboo Pith in Chicken Broth

汤

SOUPS



杏汁瑶柱炖花胶 每位 / Per Person 348

Double-boiled Fish Maw and
Conpoy with Almond Cream

黑松露太极羹 每位 / Per Person 108

Braised Black Truffle Soup with Bean Curd

淮杞鸡脚炖螺头 每位 / Per Person 88

Double-boiled Sea Whelk Soup
with Chicken Feet and Chinese Herbs



咸菜胡椒炖猪肚 🍴 每位 / Per Person 88

Double-boiled Pork Tripe Soup
with Salted Vegetables

燕窝

BIRD'S NEST



官燕

Bird's Nest

每位 / Per Person 528

红枣

Red Dates

椰汁

Coconut Milk

杏汁蛋白

Almond Cream and Egg White



冰花

Rock Sugar



红烧

Abalone Sauce

金汤蟹肉

Pumpkin Puree and Crabmeat

鲍鱼

ABALONE



原只窝麻鲍 (十五头) 时价 / Market Price

Braised Whole Omazaki Abalone (15 head)

原只吉品鲍 (十五头) 时价 / Market Price

Braised Whole Yoshihama Abalone (15 head)



原只南非鲜鲍鱼 (三头) 每只 / Each 1,480

Braised Whole South African Abalone (3 head)

原只澳洲鲜鲍鱼 (两头) 每只 / Each 680

Braised Whole Australian Abalone (2 head)

鲍鱼，花胶，海参

ABALONE, FISH MAW, SEA CUCUMBER



辽参扒花胶

每位 / Per Person 888

Braised Kanto Sea Cucumber and Fish Maw

原件花胶扒

每件 / Per Piece 680

Braised Whole Fish Maw



海参鹅掌煲

480

Braised Sea Cucumber and
Goose Web in Casserole



百乐一品煲 🍲

308

Braised Sea Cucumber, Fish Maw,
Seafood and Chicken Fillet in Casserole

小麦烩辽参

每位 / Per Person 298

Braised Sea Cucumber with Oatmeal



鹅掌炆鲍角

每位 / Per Person 288

Braised Sliced Abalone and Goose Web

游水海鲜

LIVE SEAFOOD



老鼠斑

时价 / Market Price

Pacific Grouper

瓜子斑

时价 / Market Price

Red Flag Grouper



东星斑

时价 / Market Price

Spotted Grouper

龙利

时价 / Market Price

Sole

象拔蚌

时价 / Market Price

Geoduck

鲜鲍鱼

时价 / Market Price

Fresh Abalone

澳洲龙虾

时价 / Market Price

Australian Lobster

花蟹

时价 / Market Price

Flower Crab

海虾或基围虾

时价 / Market Price

Prawns or Shrimps

建议烹调方法

SUGGESTED COOKING METHODS

清蒸

Steamed with Soy Sauce

潮式蒸

Steamed with Pu-Ning Bean Paste

花雕蛋白蒸

Steamed with Egg White and Vintage Chinese Wine

上汤豆酱焗

Baked with Pu Ning Bean Paste in Superior Soup

芝士焗

Baked with Cheese

豉椒炒

Wok-fried with Chili and Black Bean Sauce

姜葱炒

Wok-fried with Ginger and Spring Onion

潮式萝卜煮

Simmered with Turnip and Celery

潮州烧响螺

时价 / Market Price

Chiu Chow Style Grilled Sea Whelk



金华灼响螺片


时价 / Market Price

Poached Sliced Sea Whelk in Superior Broth

海鲜小菜

SEAFOOD DISHES



霸王炒虾球 

328

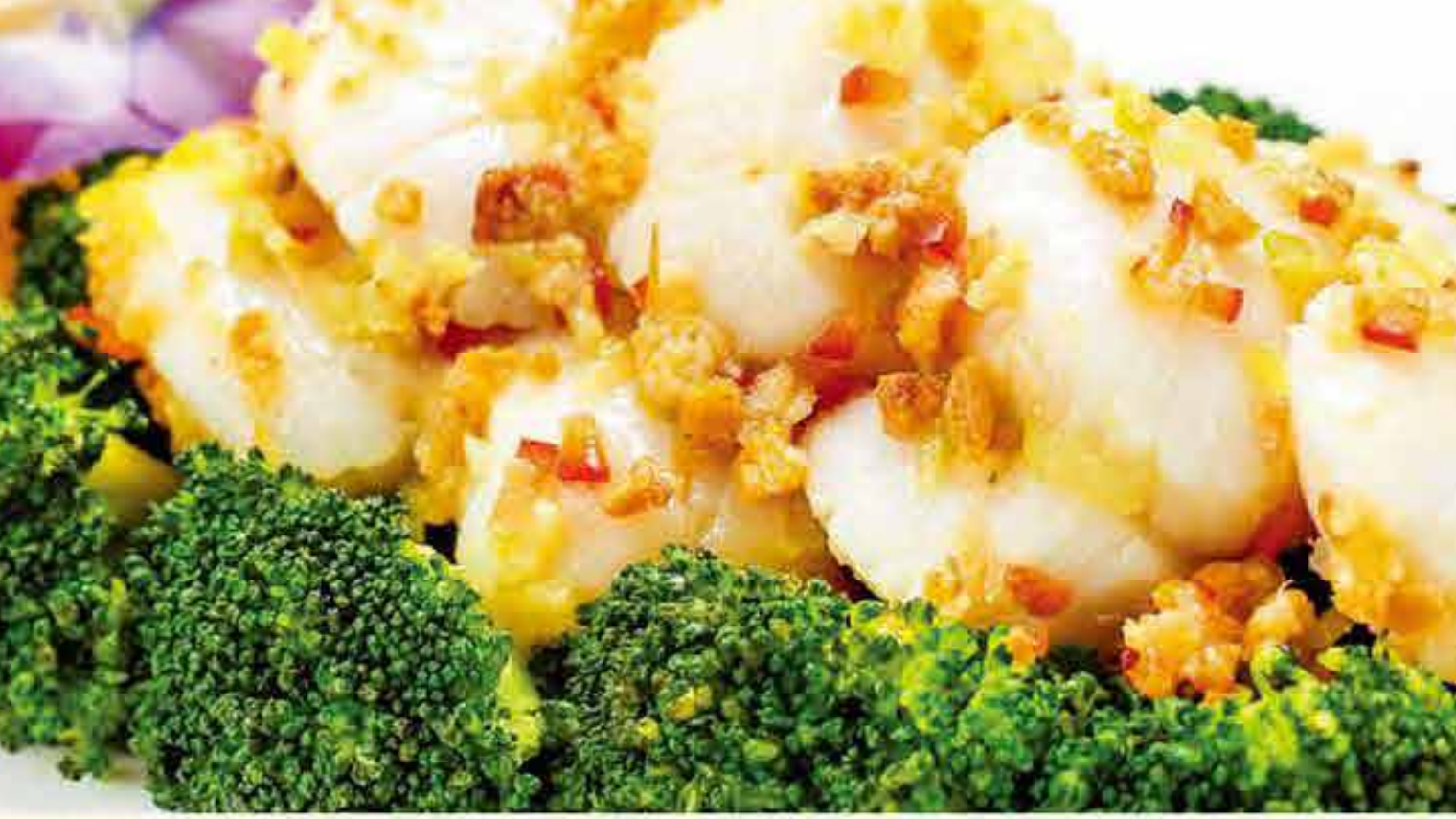
Sautéed Prawns with Spring Onion,
Garlic and Dried Chili



飞鱼子赛螃蟹

288

Scrambled Egg White with Crabmeat
Topped with Tobikko



翡翠油泡带子

288

Sautéed Scallops with Ginger,
Garlic and Seasonal Vegetables

普宁豆酱葱度炒虾球

248

Sautéed Prawns with Spring Onion
and Ginger in Pu Ning Bean Paste



百乐虾仁炒农场蛋 

248

Wok-fried Shrimps with Farm Egg



姜葱焗珠蚝鱼鳔

288

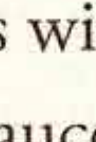
Braised Fish Maw and Baby Oyster
with Ginger and Spring Onion



芥末沙律虾球

248

Deep-fried Prawns with Wasabi Mayonnaise

干烧明虾球 

248

Sautéed Prawns with Hot and
Sour Tomato Sauce



豉油皇煎或

每只 / Per Piece 168

蒜蓉焗大虾 (两只起)

King Prawn Pan-fried with Supreme Soy Sauce or
Baked with Garlic (Minimum Order: 2 Pieces)



杏香炸蟹钳 (两只起)

每只 / Per Piece 48

Deep-fried Crab Claw Coated with Shrimp
Mousse and Almond (Minimum Order: 2 Pieces)

鱼类美食

FISH SPECIALTIES



一帆风顺

1,380

Sautéed Sole Fillet with Supreme Soy Sauce

油浸笋壳 

588

Oil-poached Marble Goby



萝卜半煎煮鱾鱼

308

Pan-fried and Braised Snapper and Turnip with Pu Ning Bean Paste

头抽煎鲷鱼片

298

Pan-fried Pomfret Fillet with Supreme Soy Sauce

鲜茄咸菜煮斑头腩

288

Braised Grouper with Salted Vegetables and Tomatoes



潮式瑶柱鱼肚煮胜瓜

288

Chiu Chow Style Braised Fish Maw with Conpoy and Luffa Melon

酸菜梅子蒸蟠龙鳝

268


Steamed River Eel with Pickled Plum and Pickled Vegetables

豆酱姜丝蒸黄花鱼

268

Steamed Yellow Croaker with Pu Ning Bean Paste and Ginger



老干妈爆鳝球 

268

Stir-fried Eel with Lao Gan Ma Chili Sauce

家禽

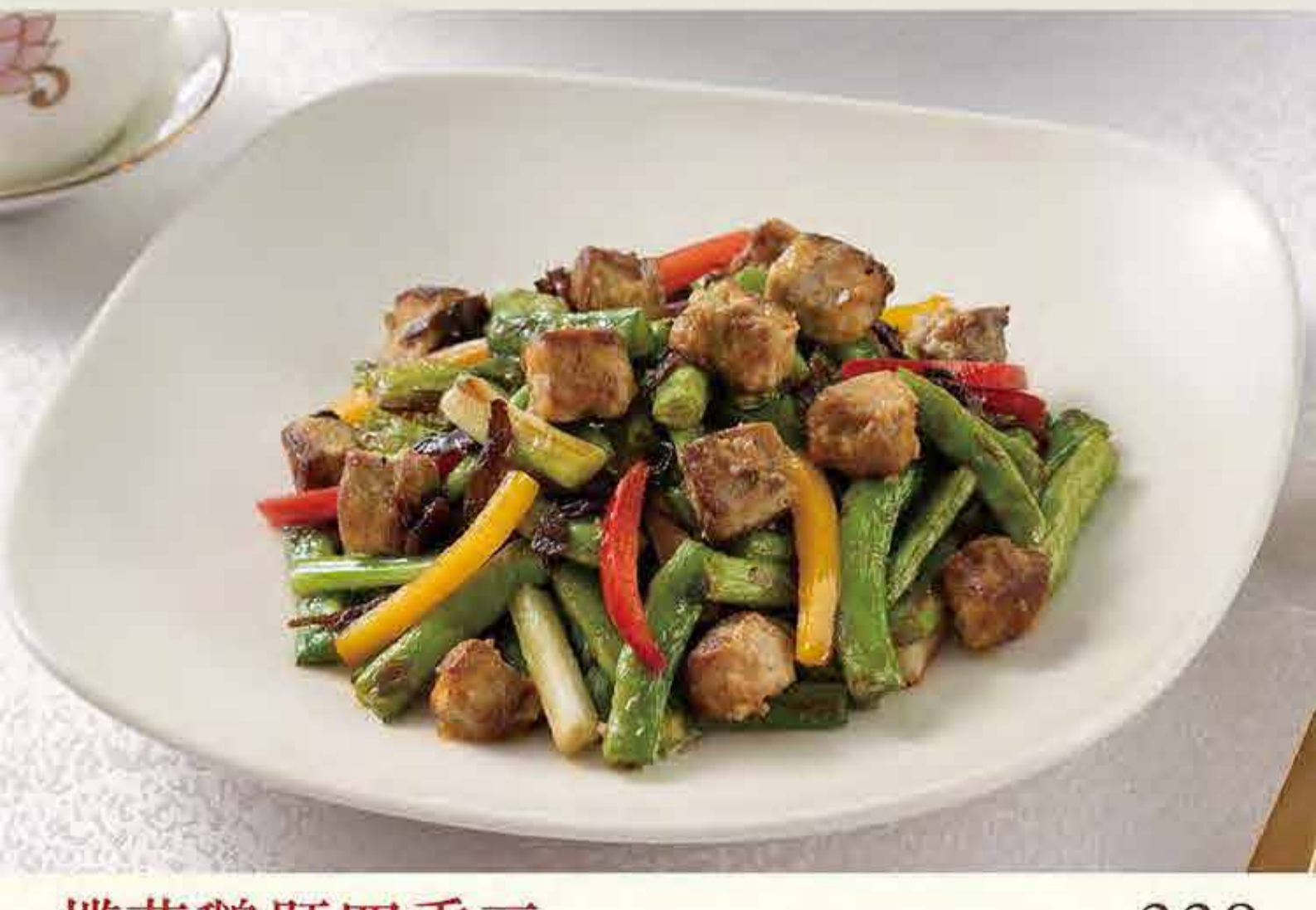
POULTRY



鲜鲍鱼焗农家鸡

半只 / Half 368

Braised Chicken with Fresh Abalone



榄菜鹅肝四季豆

338

Stir-fried String Beans with Goose Liver and Preserved Olive Vegetables



招牌普宁



半只 Half / 壹只 Whole

豆酱焗鸡

168 / 308

Baked Chicken with Pu Ning Bean Paste



芝麻炸子鸡

半只 Half / 壹只 Whole

Crispy Fried Chicken

168 / 308

with Sesame

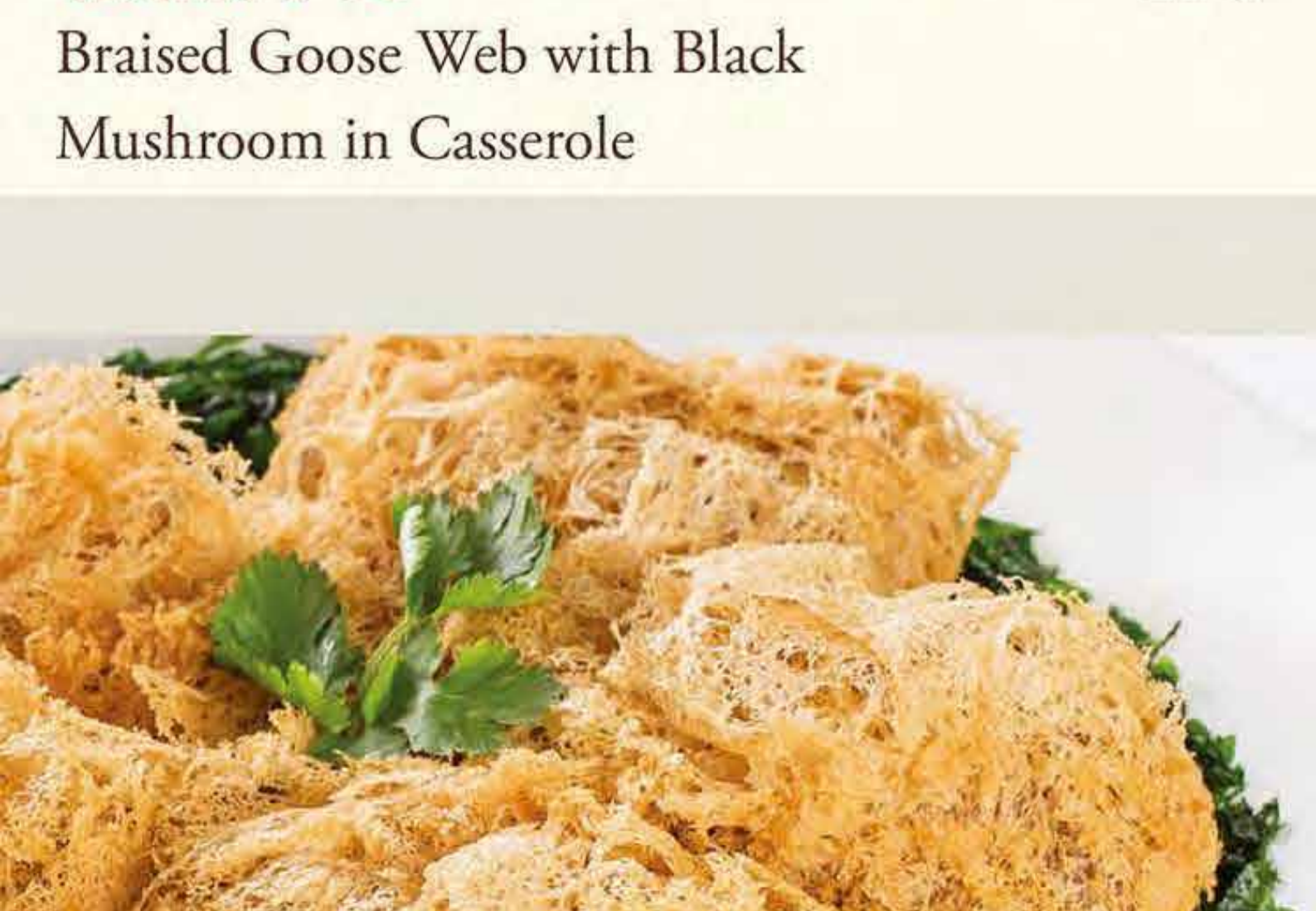


北菇鹅掌煲

208

Braised Goose Web with Black

Mushroom in Casserole



芋蓉香酥鸭

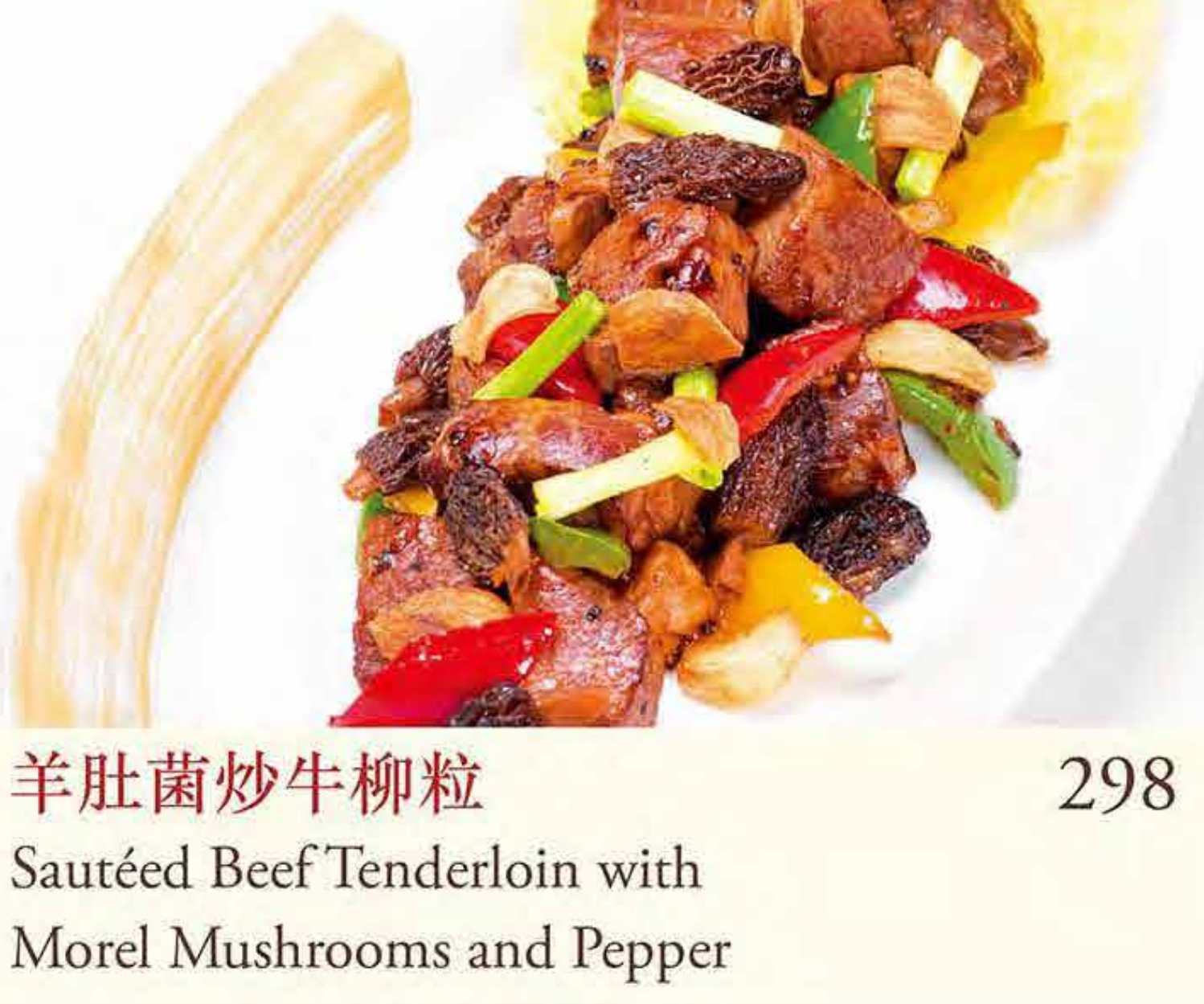
148

Deep-fried Duck Fillet Wrapped

with Mashed Taro

肉类

MEAT



羊肚菌炒牛柳粒

298

Sautéed Beef Tenderloin with Morel Mushrooms and Pepper



四喜豆腐煲

288

Braised Bean Curd with Prawns, Fresh and Dried Cuttlefish, Chicken Fillet in Casserole

咸鱼蒸手剁肉饼

238

Steamed Pork Patty with Salted Fish



京葱木耳炒肥牛

228

Stir-fried Sliced Beef with Spring Onion and Black Fungus

鲜菇咸骨芥菜煲

188

Braised Salted Pork Ribs with Mustard Greens and Mushrooms in Casserole



潮式凉瓜皮木耳煮咸肉

188

Chiu Chow Style Braised Salted Pork with Bitter Gourd and Black Fungus

韭菜花豆腐炒咸肉

188

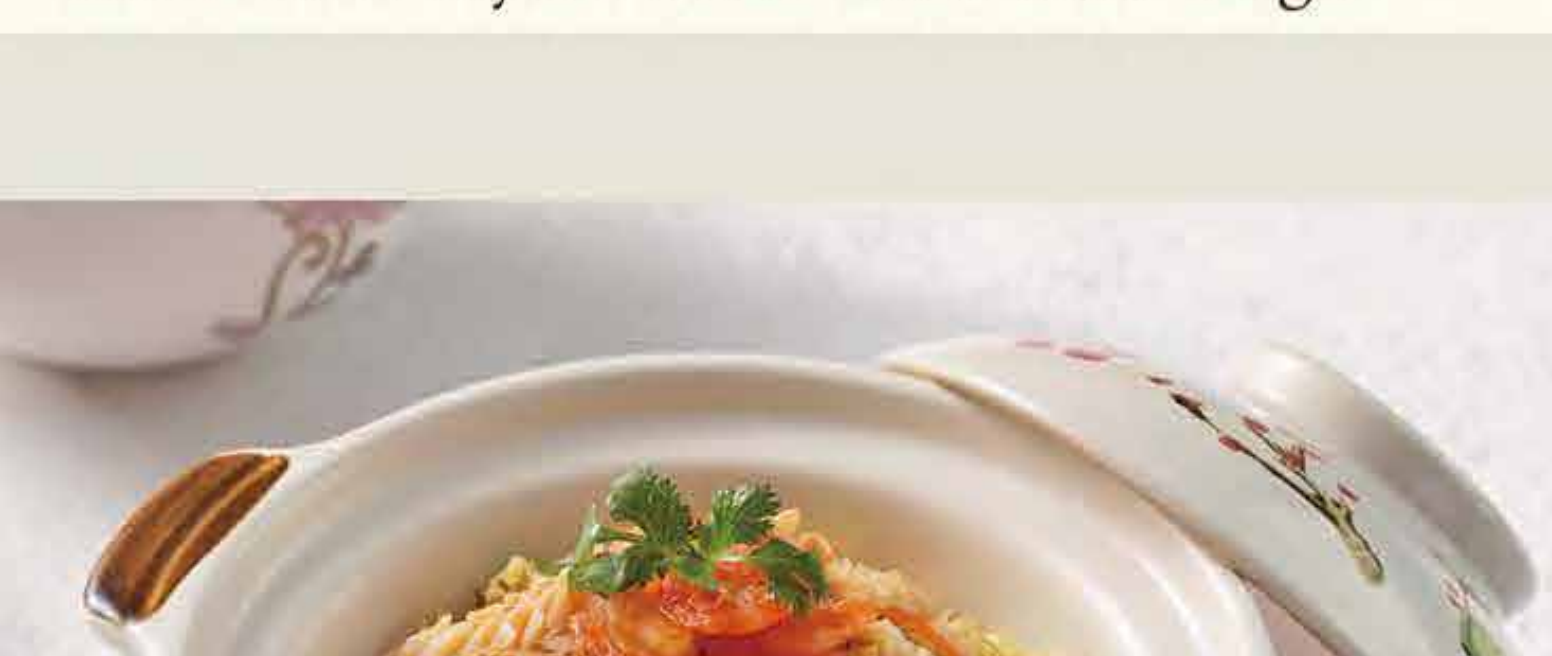
Stir-fried Salted Pork with Garlic Chives and Bean Curd



潮式焖姜鸭

238

Chiu Chow Style Braised Duck with Ginger



海味干捞银丝煲

168

Stir-fried Bean Sprout with Dried Seafood in Casserole



金不换豆酱茄子煲

148

Braised Eggplant with Basil and Pu Ning Bean Paste in Casserole



亚妈萝卜春菜煲

138

Braised Spring Cabbage with Turnip and Pork Ribs in Casserole

菜脯肉碎煎蛋

128

Pan-fried Minced Pork Omelet with Preserved Turnip

蔬菜

SEASONAL VEGETABLES



虾干啫啫芥兰煲

168

Sautéed Kale with Dried Shrimp in Casserole



金腿瑶柱烩绍菜

168

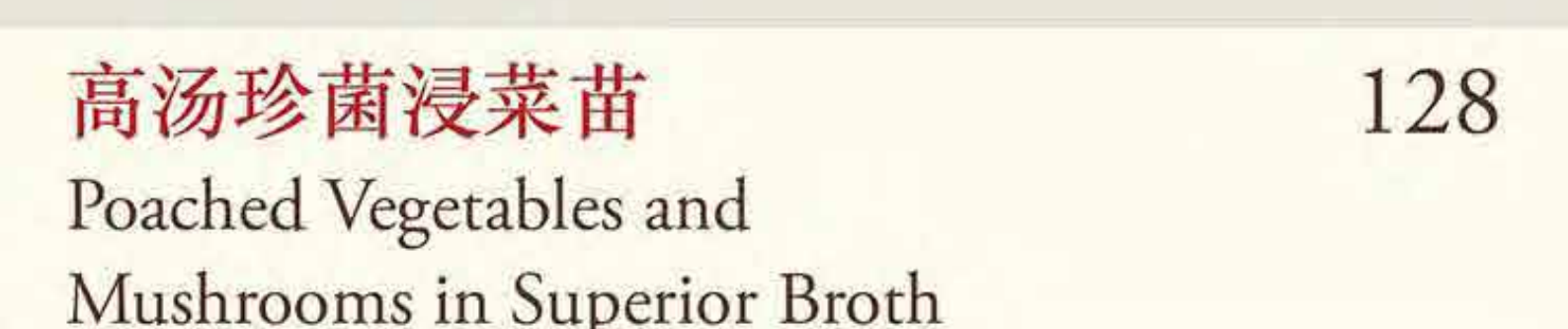
Braised Tianjin Cabbage with Conpoy and Chinese Ham



方鱼香菇芥兰

138

Sautéed Kale with Dried Fish and Mushrooms



高汤珍菌浸菜苗

128

Poached Vegetables and Mushrooms in Superior Broth



香菜萝卜丝炒吊片

148

Stir-fried Turnip with Dried Cuttlefish

翡翠百合果仁木耳

148

Sautéed Fresh Lily Bulb, Nuts, Black Fungus and Vegetables

南乳乾炒粗斋

128

Braised Vegetables, Mushrooms and Fungus with Fermented Red Bean Curd



虫草花鲜枝竹浸木耳

128

Poached Cordyceps Flower and Black Fungus with Bean Curd Skin in Broth

粥粉面饭

RICE, NOODLES & CONGEE



锅烧鲍粒瑶柱炒饭

268

Baked Fried Rice with Diced

Abalone and Abalone Sauce

黑松露带子炒饭

178

Fried Rice with Scallops and Black Truffles



砂锅焗芋头饭

148

Baked Fried Rice with Shrimps,

Minced Pork and Taro in Casserole

潮州招牌炒饭

138

Fried Rice with Shrimps, Chinese

Ham and Cabbage

乾煎糖醋面

138

Chiu Chow Style Crispy Noodles

served with Sugar and Vinegar

* 制作需时 40 分钟

* 40 mins for preparation

沙爹牛肉炒河粉

138

Fried Rice Noodles with Beef in

Satay Sauce

潮州佬炒河

128

Fried Rice Noodles with

Seafood and Pork in Satay Sauce



家乡炒面线

128

Fried Noodles with Cuttlefish,

Salted Pork, Chives and Mushrooms

潮州炒粗面

128

Chiu Chow Style Fried Egg Noodles

with Shrimps and Shredded Pork

玉兰菜甫炒米粉

128

Fried Rice Vermicelli with

Preserved Turnip and Kale



鲍鱼肉碎泡粥

每位 / Per Person 138

Congee with Minced Pork and Abalone

鲳鱼片粥

每位 / Per Person 88

Congee with Sliced Pomfret

潮州戏棚粥

每位 / Per Person 88

Congee with Shredded Goose Meat,

Dried Cuttlefish and Fish

瑶柱三丝粥

每位 / Per Person 88

Congee with Conpoy,

Dried Cuttlefish and Mushrooms

潮安汤面线

每位 / Per Person 78

Noodle Soup with Shredded

Dried Cuttlefish and Minced Pork

方鱼肉碎粥

每位 / Per Person 68

Congee with Minced Pork and Dried Fish



潮州鱼丸粉

每位 / Per Person 68

Noodle Soup with Handmade Fish Balls

甜品点心

DESSERTS AND DIM SUM



翻沙芋件

Deep-fried Sweetened Taro

* 制作需时 40 分钟

* 40 mins for preparation

138

蛋白杏仁茶

Sweet Almond Cream with Egg White

58

香芒布丁

Mango Pudding

38

鲜淮山福果绿豆汤

Green Bean Sweet Soup with

Ginkgo and Yam

38

黄金炸油粿

Crispy Sweet Potato Dumplings

33

福果香甜芋泥 🍵

Sweetened Mashed Taro with Ginkgo

33



羔烧三宝 (蕃薯、芋头、福果) 🍵

Pastries with Sweet Potato,

Taro and Ginkgo

128

杨枝甘露

Chilled Sago Cream with Mango and Pomelo

38

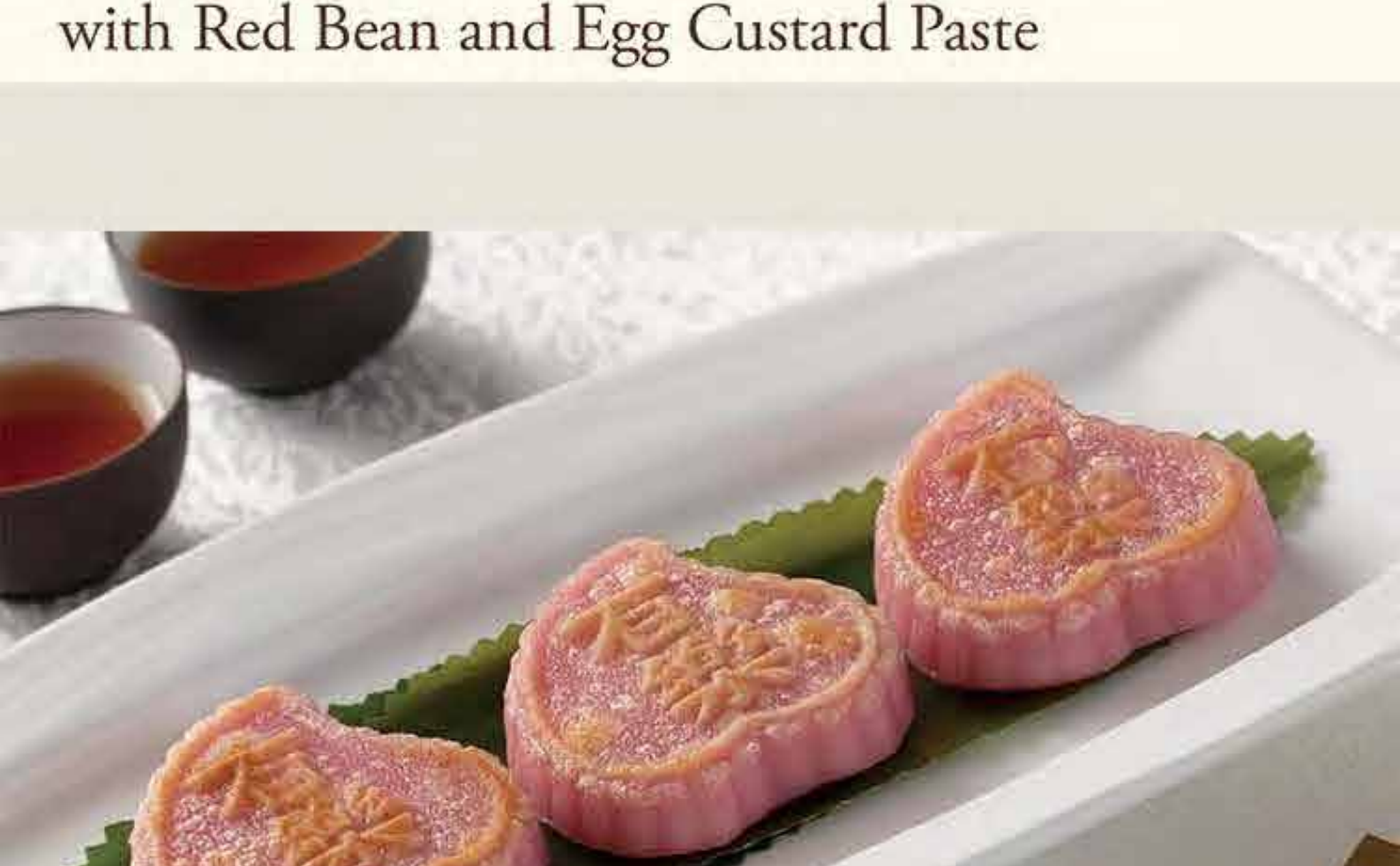


鸳鸯水晶包

Steamed Crystal Dumplings Filled

with Red Bean and Egg Custard Paste

38



潮州红桃粿

Chiu Chow Style Pan-fried Glutinous

Rice Dumplings with Crushed Peanut

38

奶黄香芒卷

Mango and Egg Custard Sticky Rice Rolls

33

潮州清甜汤

Snow Fungus Sweet Soup with Ginkgo

33

🍵 厨师推介

Chef's Recommendation

🌶️ 辛辣

Spicy

🌿 素菜

Vegetarian

