

# 餐前小食

## Appetizer

醉香花雕乳鴿 (隻) Drunken pigeon with huadiao (piece)	128	涼拌火鴨絲 Shredded duck tossed with dressing	68	潮式鴿片紙米卷 Paper rice roll with goose meat	68
天潮醃司奄 Tian Chao marinated raw cockle	88	榨菜腎片 Gizzard with preserved pickle	68	明爐燒米鴨 Roasted duck	68
汾酒牛腩粒 Diced beef marinated with Shanxi Fenjiu liquor	88	椒鹽脆皮豆腐 Deep fried tofu with salt and chili	68	金牌蜜汁叉燒 Roasted BBQ pork	68
陳醋紅蜆頭 Marinated jelly fish with vinegar	88	醉香花雕雞 Drunken chicken	68	麻辣腎片 Gizzard in spicy sauce	68
夫妻肺片 Beef and ox tripe in chili sauce	68	麻辣牛腩 Beef shank in spicy sauce	68	麻辣豬耳 Pig ear in spicy sauce	68



天潮醃司奄  
Tian Chao marinated raw cockle



潮式鴿片紙米卷  
Paper rice roll with goose meat



金牌蜜汁叉燒  
Roasted BBQ pork

# 潮州打冷

## Chaozhou Cold Dishes

潮州凍紅蟹 Chaozhou cold crab	時價 Market Price	滷水鵝 (例) Marinated goose (portion)	88	滷水豬粉腸 Marinated pork tripe	62
大眼雞 (魚) Big eye (fish)	238	滷水鵝掌翼 Marinated goose web and wing	88	滷水牛腩 Marinated pork uterus	62
凍烏頭 Cold grey mullet	168	滷水牛腩 Marinated beef shank	62	滷水墨魚片 Marinated cuttlefish	48
凍馬友 Cold thread fin	168	滷水鵝頭 Marinated goose head	62	滷水墨魚爪 Marinated cuttlefish tentacles	48
天潮醃司奄 Tian Chao marinated raw cockle	88	滷水鵝腸 Marinated goose intestine	62	滷水雞蛋 Marinated egg	42
白灼花螺 Poached whelk	62	滷水五花腩 Marinated pork belly	62	滷水豆腐 Marinated tofu	42
滷水鵝片 Marinated goose meat	138	滷水豬耳 Marinated pork ears	62	滷水紅腸 Marinated sausage	42
滷水鵝拼盤 Marinated goose platter	138	滷水豬大腸 Marinated pork intestine	62		



潮州凍紅蟹  
Chaozhou cold crab



大眼雞 (魚)  
Big eye (fish)



滷水牛腩  
Marinated beef shank

# 粥麵飯

## Congee, Rice, Noodle

龍鳳海皇粥 (4位) Crab and shrimp congee (for 4 persons)	198	上湯波士頓龍蝦焗伊麵 Boston lobster in superior soup with E-Fu noodle	338	欖菜排骨陳村粉 Rice noodle with pork rib and preserved olive	118
生滾海蟹粥 (2位) Crab congee (for 2 persons)	160	豉汁味菜牛柳絲炒河 Stir fried rice noodle with beef tenderloin stripe and preserved pickle in black bean sauce	138	砂鍋芋頭焗絲苗 Steamed rice with diced taro in clay pot	138
生滾海蝦粥 (2位) Shrimp congee (for 2 persons)	118	欖菜肉鬆炒米粉 Stir fried vermicelli with minced pork and preserved olive	128	天潮海鮮皇炒絲苗 Tian Chao seafood fried rice	138
天潮砂鍋滑雞粥 (2-3位) Tian Chao chicken congee in clay pot (for 2-3 persons)	118	潮式糖醋麵 Pan fried crispy egg noodle served with sugar & vinegar	128	XO魷魚筒炒飯 Squid fried rice with XO sauce	168
皮蛋瘦肉粥 (2-3位) Congee with century egg and lean pork (for 2-3 persons)	118	招牌糖醋兩面黃 Signature crispy egg noodle served with sugar & vinegar	128	鮑汁章魚雞粒炒飯 Diced octopus and chicken fried rice with abalone sauce	138
蠔仔肉碎泡粥 (2-3位) Congee with baby oyster and minced pork (for 2-3 persons)	98			鮑魚飄香荷葉飯 (位) Stir fried rice with diced abalone in lotus leaf (each)	118



XO魷魚筒炒飯  
Squid fried rice with xo sauce



蠔仔肉碎泡粥  
Congee with baby oyster  
and minced pork



招牌糖醋兩面黃  
Signature crispy egg noodle  
served with sugar & vinegar



# 甜點

## Dessert

<p>☐ 冰花燉金絲燕窩 (位) 398 * 可原盅外賣 Double boiled Watkins bird's nest with sweet soup (each) * Take away is available</p>		<p>☐ 香芒凍布甸 (位) 38 Mango pudding (each)</p>		<p>紫水晶甜湯 33 Mashed taro dumpling with sweet soup</p>
<p>☐ 潮州翻砂芋 98 Sugar coated wok fried taro</p>		<p>香芒楊枝甘露 (位) 38 Chilled sago cream with mango and pomelo (each)</p>		<p>☐ 綠豆爽清心丸甜湯 (位) 30 Sweetened green bean soup with ginkgo (each)</p>
<p>環球鮮果拼盤 88 Fruit platter</p>		<p>☐ 福果甜芋泥 (位) 37 Sweetened mashed taro with ginkgo (each)</p>		<p>杞子桂花糕 28 Chilled osmanthus pudding topped with Chinese wolfberry</p>
<p>鴛鴦水晶包 48 Steamed sago dumpling</p>		<p>湯丸生磨合桃露 (位) 33 Walnut cream with glutinous dumpling (each)</p>		<p>芝麻卷 28 Black sesame roll</p>
<p>蓮蓉西米焗布甸 (位) 15分鐘 38 Sago pudding with lotus seed paste (each) 15 mins</p>		<p>蛋白生磨杏仁茶 (位) 33 Homemade sweetened almond cream with egg white (each)</p>		<p>紅豆鉢仔糕 28 Rice pudding with red bean</p>



潮州翻砂芋  
Sugar coated wok fried taro



鴛鴦水晶包  
Steamed sago dumpling



綠豆爽清心丸甜湯  
Sweetened green bean soup with ginkgo



# 魚翅

## Shark's Fin

蟹肉乾撈海虎翅 (位) Braised supreme shark's fin tossed with crab meat (each)	968	金腿紅燒大鮑翅 (位) Braised superior shark's fin in brown sauce (each)	688	紅燒蟹皇金勾翅 (位) Braised gold hook shark's fin soup with crab yolk in brown sauce (each)	438
金腿燉海虎翅 (位) Double boiled supreme shark's fin with Yunnan ham (each)	938	菜膽燉鮑翅 (位) Braised superior shark's fin soup with cabbage (each)	688	紅燒雞絲金勾翅 (位) Braised gold hook shark's fin soup with shredded chicken in brown sauce (each)	328
清湯燉海虎翅 (位) Double boiled soup with supreme shark's fin (each)	938	竹筴釀海虎翅 (位) Bamboo pith stuffed with supreme shark's fin (each)	568	潮州大魚翅 (位) Chaozhou style shark's fin (each)	268



竹筴釀海虎翅  
Bamboo pith  
stuffed with supreme shark's fin



# 游水海鮮

## Seafood

大紅蟹 (凍蟹 / 清蒸 / 雞油蛋白花雕蒸 / 蔥豉椒爆)  
Crab (Chilled / Steamed / Steamed with egg white and Huadiao / Stir fried with black bean and chili)

時價  
Market Price

澳洲龍蝦 (刺身 / 堂灼 / 清蒸 / 上湯 / XO醬 / 椒鹽)  
Australian lobster (Sashimi / Scalding / Steamed / Braised with superior soup / XO sauce / Deep fried with chili and salt)

時價  
Market Price

象拔蚌 (刺身 / 堂灼 / 油泡 / 豉椒)  
Geoduck (Sashimi / Scalding / Quick fried / Stir fried with black bean and chili)

時價  
Market Price

大響螺 (刺身 / 堂灼 / 油泡 / 白灼)  
Sea whelk (Sashimi / Scalding / Quick fried / Poached)

時價  
Market Price

長腳蟹 (帝王蟹) (清蒸 / 上湯焗 / 蒜香避風塘)  
King crab leg (Steamed / Braised with superior soup / Stir fried with chili and garlic)

時價  
Market Price

清蒸海上鮮 (東星斑 / 野生龍脷 / 老鼠斑)  
Steamed fish (Spotted garoupa / Sole / Humpback garoupa)

時價  
Market Price



潮州凍紅蟹  
Chaozhou cold crab




大響螺  
Sea whelk



東星斑  
Spotted garoupa

# 游水海鮮

## Seafood

 笋殼魚  
 (清蒸 / XO醬 / 豉椒 /  
 蒜茸蒸 / 油浸 / 水煮)  
 Sand goby  
 (Steamed / XO sauce /  
 Stir fried with black bean and chili /  
 Steamed with garlic / Quick fried /  
 Hot chili oil)


時價  
 Market Price

海蝦  
 (花雕蒸 / 上湯焗 / 黃金炒 /  
 清蒸 / 蒜茸蒸)  
 Prawn  
 (Steamed with Huadiao /  
 Braised with superior soup /  
 Stir fried with salted egg yolk /  
 Steamed / Steamed with garlic)

時價  
 Market Price

 富貴瀨尿蝦 (提前預訂)  
 (椒鹽 / 蒜香避風塘)  
 Mantis shrimp (advance order)  
 (Stir fried with chili and salt /  
 Stir fried with chili and garlic)

時價  
 Market Price

 烏耳白鱔  
 (蒜子花菇炆 / 豉汁蒸 /  
 原條蟠龍梅子蒸 / 潮式炆)  
 White eel  
 (Braised with Chinese mushroom and garlic /  
 Steamed with black bean / Steamed  
 with preserved plum / Chaozhou style braised)

時價  
 Market Price

東風螺 (提前預訂)  
 (燒酒 / 豉汁 /  
 白灼跟甜醬, 辣椒, 豉油)  
 Whelk (advance order)  
 (Cooked with chili and wine /  
 Stir fried with black bean /  
 Poached and served with sweet sauce,  
 chili and soy sauce)

時價  
 Market Price



油浸笋殼魚  
 Quick fried sand goby



豉汁蒸烏耳白鱔  
 Steamed white eel with black bean



辣酒煮東風螺  
 Cooked whelk with chili and wine



# 燕窩 Bird's Nest

花旗蔘金腿燉官燕盞 (位) Braised superior bird's nest soup with American ginseng and Yunnan ham (each)	468	紅燒蟹肉官燕盞 (位) Braised superior bird's nest soup with crab meat in brown sauce (each)	468	紅燒竹筍釀官燕盞 (位) Bamboo pith stuffed with bird's nest in brown sauce (each)	438
紅燒官燕盞 (位) Braised superior bird's nest soup in brown sauce (each)	468	清湯燉官燕盞 (位) Double boiled soup with superior bird's nest (each)	468	瑤柱雞絲燕窩羹 (位) Thick soup with superior bird's nest, conpoy and shredded chicken (each)	328



花旗蔘金腿燉官燕盞  
Braised superior bird's nest soup  
with American ginseng and Yunnan ham

# 鮑魚海味

## Abalone, Dried Seafood

蠔皇24頭吉品鮑魚 (位) 1388  
Braised Yoshihama abalone  
20 heads with oyster sauce (each)

蠔皇3頭南非鮮鮑魚 (位) 988  
Braised whole South African abalone  
3 heads with oyster sauce (each)

鮑汁花膠生扣鵝掌 (位) 468  
Braised fish maw and goose web  
with abalone sauce (each)

蠔皇2頭澳洲鮮鮑魚 (位) 368  
Braised whole Australian abalone  
2 heads with oyster sauce (each)

關東遼蔘生扣鵝掌 (位) 298  
Braised sea cucumber  
and goose web with abalone sauce (each)

蝦子蔥爆關東遼蔘 (位) 238  
Stir fried sea cucumber  
with shrimp roe and scallion (each)

蠔皇蝦子燒海蔘 (2-3位) 468  
Braised sea cucumber  
with shrimp roe (for 2-3 persons)



# 湯羹家禽時蔬

## Soup, Poultry, Vegetable

肘子北菇燉遼參 (位)	228	天潮片皮烤鴨 (二食)	398	時令蔬菜	88
Double boiled soup with sea cucumber, Chinese mushroom and pork (each)		<ul style="list-style-type: none"> <li>菜片鴨松</li> <li>銀芽炒鴨絲</li> <li>鴨絲炆伊麵</li> <li>豆腐滾鴨湯</li> <li>鴨絲炒麵</li> <li>涼瓜炆鴨件</li> </ul>		(上湯 / 蒜茸 / 清炒 / 薑汁 / XO醬)	
咸菜胡椒豬肚湯 (2-3位)	168	Tian Chao roasted duck (2 selections)		Seasonal vegetable	
Pig stomach soup with preserved pickle and peppercorn (for 2-3 persons)		<ul style="list-style-type: none"> <li>Minced duck</li> <li>Stir fried shredded duck with bean sprout</li> <li>Braised e-fu noodle with shredded duck</li> <li>Duck and tofu soup</li> <li>Stir fried noodle with shredded duck</li> <li>Braised duck with bitter melon</li> </ul>		(Braise / with superior soup / Stir fried with garlic / Stir fried / Stir fried with ginger sauce / Stir fried with XO sauce)	
南杏川貝燉鵪鶉 (位)	138			荷葉水蒸雞 (半隻)	168
Double boiled soup with partridge, sweet apricot kernel and fritillary bulb (each)				Tian Chao steamed chicken (half)	
瑤柱老雞燉響螺 (位)	138	蟲草花燉水鴨 (位)	138	老火例湯 (位)	68
Double boiled soup with conpoy, chicken and sea whelk (each)		Double boiled soup with tea duck and cordyceps flower (each)		Double boiled soup of the day (each)	



咸菜胡椒豬肚湯  
Pig stomach soup  
with preserved pickle and peppercorn



天潮片皮烤鴨  
Tian Chao roasted duck