

套餐 **人4**

套餐 **B4**

套餐 **C4** Set Menu

潮州精选拼盘

Teochew Classic Platter (五香枣/潮州普宁豆腐/猪脚冻/潮式生捞海蜇) (Deep Fried 'Ngoh Hiang' / Teochew 'Puning' Beancurd / Pig Trotter Terrine / Chilled Marinated Jellyfish)

> 金汤蟹肉翅 Shark's Fin in Golden Superior Soup with Crab Meat

咸蛋金沙大明虾球 Shelled King Prawn Wok Fried with Golden Salted Egg

> 鲍汁花胶花菇扒菠菜 Fish Maw Braised with Shiitake Mushroom and Spinach in Abalone Sauce

潮州鸭粒菜脯炒饭 Fried Rice with Diced Duck and Preserved Radish Teochew Style

福果绿豆爽 Teochew 'Tau Suan' with Gingko Nuts

共4位用 **\$298** For 4 pax

潮州精选拼盘

Teochew Classic Platter (五香枣/猪脚冻/海鲜豆腐卷/潮式生捞海蜇) Deep Fried 'Ngoh Hiang' / Pig Trotter Terrine / Crispy Fried Beancurd Rolls Stuffed with Prawns / Chilled Marinated Jellyfish)

干贝蟹肉海皇翅 Braised Shark's Fin Soup with Conpoy and Crab Meat

> 卤鸭拼豆干 Braised Duck with Beancurd

鲍汁五头鲍鱼花胶扒西兰花 5-Head Abalone Braised with Fish Maw and Broccoli in Abalone Sauce

X.O. 酱海鲜面薄 Wok Fried 'Mee Pok' with X.O. Sauce

金瓜福果芋泥 Yam Paste with Pumpkin and Gingko Nut

共4位用 **\$368** For 4 pax

潮州精选拼盘

Teochew Classic Platter (卤鸭/五香枣/猪脚冻/虾丸) (Braised Duck / Deep Fried 'Ngoh Hiang' / Pig Trotter Terrine / Deep Fried Prawn Ball)

金汤潮州炖鲍翅 Shark's Fin in Golden Superior Soup Teochew Style

> 蟹皇扒翡翠豆腐 Home-made Vegetable Skin Beancurd Braised with Crab Meat and Crab Roe

> 鲍汁脆皮海参扣花菇 Crispy Fried Sea Cucumber and Shiitake Mushroom in Abalone Sauce

龙虾泡饭 Lobster and Rice Boiled in Superior Broth

> 雪蛤芋泥 Yam Paste with Hashima

共4位用 For 4 pax **\$638** 套餐 A6

潮州精选拼盘

Teochew Classic Platter (五香枣/潮州普宁豆腐/猪脚冻/潮式生捞海蜇) (Deep Fried 'Ngoh Hiang' / Teochew 'Puning' Beancurd / Pig Trotter Terrine / Chilled Marinated Jellyfish)

> 金汤蟹肉翅 Shark's Fin in Golden Superior Soup with Crab Meat

咸蛋金沙大明虾球 Shelled King Prawn Wok Fried with Golden Salted Egg

> 潮汕老菜脯蒸午鱼笋 Threadfin Steamed with Aged Preserved Radish Teochew Style

鲍汁花胶花菇扒菠菜 Fish Maw Braised with Shiitake Mushroom and Spinach in Abalone Sauce

潮州鸭粒菜脯炒饭 Fried Rice with Diced Duck and Preserved Radish Teochew Style

福果绿豆爽 Teochew 'Tau Suan' with Gingko Nuts

共6位用 **\$468** For 6 pax

套餐 B6

潮州精选拼盘

Teochew Classic Platter (五香枣/猪脚冻/海鲜豆腐卷/潮式生捞海蜇) Deep Fried 'Ngoh Hiang' / Pig Trotter Terrine / Crispy Fried Beancurd Rolls Stuffed with Prawns / Chilled Marinated Jellyfish)

干贝蟹肉海皇翅 Braised Shark's Fin Soup with Conpoy and Crab Meat

> 卤鸭拼豆干 Braised Duck with Beancurd

菜脯蒸笋壳 'Soon Hock' (Marble Goby)

'Soon Hock' (Marble Goby)
Steamed with Preserved Radish

鲍汁五头鲍鱼花胶扒西兰花 5-Head Abalone Braised with Fish Maw and Broccoli in Abalone Sauce

X.O. 酱海鲜面薄 Wok Fried 'Mee Pok' with X.O. Sauce

金瓜福果芋泥 Yam Paste with Pumpkin and Gingko Nut

> 共6位用 For 6 pax **\$608**

套餐 **C6** Set Menu

潮州精选拼盘

Teochew Classic Platter (卤鸭/五香枣/猪脚冻/虾丸)

(Braised Duck / Deep Fried 'Ngoh Hiang' / Pig Trotter Terrine / Deep Fried Prawn Ball)

金汤潮州炖鲍翅 Shark's Fin in Golden Superior Soup Teochew Style

蟹皇扒翡翠豆腐 Home-made Vegetable Skin Beancurd Braised with Crab Meat and Crab Roe

> 潮州蒸鲳鱼 Teochew Steamed Pomfret

鲍汁脆皮海参扣花菇 Crispy Fried Sea Cucumber and Shiitake Mushroom in Abalone Sauce

龙虾泡饭 Lobster and Rice Boiled in Superior Broth

> 雪蛤芋泥 Yam Paste with Hashima

> > 共6位用 For 6 pax **\$1088**



套餐 A8 | A10

潮州精选拼盘

Teochew Classic Platter (五香枣/潮州普宁豆腐/猪脚冻/潮式生捞海蜇) (Deep Fried 'Ngoh Hiang' / Teochew 'Puning' Beancurd / Pig Trotter Terrine / Chilled Marinated Jellyfish)

> 金汤蟹肉翅 Shark's Fin in Golden Superior Soup with Crab Meat

咸蛋金沙大明虾球 Shelled King Prawn Wok Fried with Golden Salted Egg

> 潮汕老菜脯蒸午鱼笋 Threadfin Steamed with Aged Preserved Radish Teochew Style

普宁豆酱走地鸡 Teochew 'Puning' Fermented Bean Chicken

鲍汁花胶花菇扒菠菜 Fish Maw Braised with Shiitake Mushroom and Spinach in Abalone Sauce

潮州鸭粒菜脯炒饭 Fried Rice with Diced Duck and Preserved Radish Teochew Style

福果绿豆爽 Teochew 'Tau Suan' with Gingko Nuts

共8位用 **\$688** For 8 pax

潮州精选拼盘

Teochew Classic Platter (五香枣/猪脚冻/海鲜豆腐卷/潮式生捞海蜇) Deep Fried 'Ngoh Hiang' / Pig Trotter Terrine / Crispy Fried Beancurd Rolls Stuffed with Prawns / Chilled Marinated Jellyfish)

干贝蟹肉海皇翅 Braised Shark's Fin Soup with Conpoy and Crab Meat

> 卤鸭拼豆干 Braised Duck with Beancurd

菜脯蒸笋壳 'Soon Hock' (Marble Goby) Steamed with Preserved Radish

风味葫芦花 Crispy Zucchini Flower with Pepper and Spiced Salt

> 鲍汁五头鲍鱼花胶扒西兰花 5-Head Abalone Braised with Fish Maw and Broccoli in Abalone Sauce

X.O. 酱海鲜面薄 Wok Fried 'Mee Pok' with X.O. Sauce

金瓜福果芋泥 Yam Paste with Pumpkin and Gingko Nut

套餐 **C8 C10**—

潮州精选拼盘 **Teochew Classic Platter** (卤鸭/五香枣/猪脚冻/虾丸) (Braised Duck / Deep Fried 'Ngoh Hiang' / Pig Trotter Terrine / Deep Fried Prawn Ball)

金汤潮州炖鲍翅 Shark's Fin in Golden Superior Soup **Teochew Style**

解皇扒翡翠豆腐 Home-made Vegetable Skin Beancurd Braised with Crab Meat and Crab Roe

> 潮州蒸鲳鱼 **Teochew Steamed Pomfret**

鲍汁脆皮海参扣花菇 Crispy Fried Sea Cucumber and Shiitake Mushroom in Abalone Sauce

龙虾泡饭 Lobster and Rice Boiled in Superior Broth

> 雪蛤芋泥 Yam Paste with Hashima

我们的食物可能含有或接触过(包含但不局限于)牛奶,鸡蛋,鱼,贝类,坚果,花生,小麦和大豆。如果您有任何担忧,请与我们的服务员联系。中国茶品及花生均为收费项目,如您并不需要茶品及/或花生,请通知我们的服务员。 服务费与消费税另计。Our food may contain or come into contact with (but not limited to) milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soybeans, Please speak to our service staff if you have any concerns. Chinese Tea and peanuts are chargeable, please let our staff know if you would prefer not to have one/both served to you. Prices are subject to service charge and prevailing GST.