

六大承传韩江风味

SIX CREATION DISHES

荷包猪肚翅 (8两翅)

Double-boiled Shark's Fin with Pork Tripe in Thickened Broth (8 Taels)

MOP

2,000

原条骨香鲷鱼卷

Pan-fried Pomfret Fillet Rolled with Mushroom and Yunnan Ham

1,680

萝卜糕炒花蟹

Wok-fried Whole Flower Crab with Turnip Cake

时价 / Market Price

剁椒蒸鲷鱼

Steamed Pomfret with Chopped Chili

428

荷包发财鳝 (必须提前二十四小时预订)

Double-boiled River Eel Wrapped with Pickled Cabbage and Ham
(Pre-order at least 24 hours)

400

黄金绣球伊面

Fried Crispy Noodles Coated with Shrimp Mousse

128

 辛辣
Spicy

如对任何食物有过敏反应，请於点餐前通知服务团队。
Please inform the service team of any food allergy dietary requirements prior to ordering.

所有价格均以澳门币计算，并附加10%服务费。
All prices in MOP are subject to 10% service charge.

原条骨香鲷鱼卷
Pan-fried Pomfret Fillet Rolled with
Mushroom and Yunnan Ham



荷包发财鳝
Double-boiled River Eel Wrapped with
Pickled Cabbage and Ham



剁椒蒸鲷鱼
Steamed Pomfret with Chopped Chili





蚝皇原只十五头吉品鲍
Braised Whole Yoshihama
Abalone in Oyster Sauce
(40g)

十大经典名菜

TOP TEN CHIU CHOW CLASSICS

MOP

蚝皇原只十五头吉品鲍

每只 / Per Piece 2,988

Braised Whole Yoshihama Abalone in Oyster Sauce (40g)

日本鲍鱼远近驰名，百乐名厨以日本溏心吉品鲍鱼，配合上等材料精心制作，需经慢火炆煮一天至软滑。由厨师为贵宾即席烹调，是一道不容错过的菜式。



招牌潮州大鱼翅
Signature Shark's Fin Soup
in Chiu Chow Style

招牌潮州大鱼翅

每位 / Per Person 450

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。

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十大经典名菜

TOP TEN CHIU CHOW CLASSICS



MOP

潮州冻大花蟹

Chilled Whole Flower Crab in Chiu Chow Style

潮州冻花蟹中外闻名，本公司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。

时价 / Market Price

头抽煎鲷鱼片

Pan-fried Pomfret Fillet in Supreme Soy Sauce

一级英鲷起肉切片，配合极品头抽。英鲷肉质鲜美，头抽豆味香浓，选料恰当，加上厨师精湛的烹调技巧，成为难得的绝配。

298

卤水杂锦拼盘

Marinated Meat Combination

用香气四溢、令人垂涎的潮州卤水秘制多种食材拼合而成。

238

潮州蚝仔烙

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和烹煎，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。

138

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潮州冻大花蟹
Chilled Whole Flower Crab
in Chiu Chow Style



卤水杂锦拼盘
Marinated Meat
Combination



潮州蚝仔烙
Pan-fried Baby
Oyster Omelet



绍菜煮鱼鳔鱼丸
Braised Fish Maw and
Fish Mousse with Tianjin
Cabbage in Soup



碧绿川椒鸡球
Sautéed Chicken Fillet
with Sichuan Pepper Sauce



十大经典名菜

TOP TEN CHIU CHOW CLASSICS

MOP

绍菜煮鱼鳔鱼丸

Braised Fish Maw and Fish Mousse 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。

158

碧绿川椒鸡球

Sautéed Chicken Fillet with Sichuan Pepper Sauce

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

158

潮州炸双枣

Deep-fried Shrimp Mousse with Pork and Water Chestnut, Accompanied by Deep-fried Shrimp Mousse with Crabmeat wrapped in Bean Curd Sheet

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

138

金牌杏汁炖猪肺汤

Double-boiled Pork Lung Soup with Almond Cream

猪肺先清洗干净，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。

98

潮州炸双枣
Deep-fried Shrimp Mousse with Pork
and Water Chestnut, Accompanied
by Deep-fried Shrimp Mousse with
Crabmeat wrapped in Bean Curd Sheet



金牌杏汁炖猪肺汤
Double-boiled Pork Lung Soup
with Almond Cream





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餐前小食

APPETIZERS

	MOP
蒜片烧牛柳粒 Wok-fried Beef Tenderloin with Sliced Garlic	98
白焗鲜墨鱼片 Poached Sliced Fresh Cuttlefish	88
鲍鱼汁焖凤爪 Braised Chicken Feet with Abalone Sauce	78
海蜇手撕鸡 Shredded Chicken and Jellyfish Flavored with Sesame Oil	78
椒盐九肚鱼 Crispy Bombay Duck Flavored with Spicy Salt	68
椒盐鲜珠蚝 Crispy Baby Oyster Flavored with Spicy Salt	68
麻辣猪耳仔  Marinated Pork Ear with Sichuan Pepper Sauce	68
潮州椒酱肉  Braised Diced Pork, Bean Curd and Preserved Turnip with Chili Sauce	58

 辛辣
Spicy

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椒盐鲜珠蚝
Crispy Baby Oyster Flavored
with Spicy Salt



卤水鲍鱼（三头）
Marinated Abalone
(200g)



骨香鹅肉片
Marinated Sliced Goose Meat

潮州卤水

CHIU CHOW MARINATED DISHES



MOP

卤水鲍鱼（三头）
Marinated Abalone (200g)

每只/ Per Piece 780

卤水鹅掌翼拼鹅片

Marinated Goose Webs, Wings and Sliced Goose Meat

238

骨香鹅肉片

Marinated Sliced Goose Meat

198

卤水鹅掌翼

Marinated Goose Webs and Wings

198

卤水鸭舌

Marinated Duck Tongue

188

卤水猪大肠

Marinated Pork Intestine

138

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潮州卤水

CHIU CHOW MARINATED DISHES

	MOP
卤水鹅头颈 Marinated Goose Head and Neck	128
卤水五花肉 Marinated Pork Belly	108
卤水猪耳 Marinated Pork Ear	108
卤水法国鹅肝 Marinated Goose Liver	每件 / Per Piece 98
卤水牛腱 Marinated Beef Shank	88



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卤水法国鹅肝
Marinated Goose Liver



潮州四喜拼盘

CHIU CHOU SPECIAL COMBINATION

MOP

锦绣四拼盘

Chiu Chow Special Appetizer Assortment Platter

528

拼盘可选以下四款

4 Choices of the following

椒盐九肚鱼

Crispy Bombay Duck Flavored with Spicy Salt

椒盐潮州鱼丸

Crispy Fish Mousse Flavored with Spicy Salt

普宁炸豆腐

Deep-fried Bean Curd

芋蓉香酥鸭

Deep-fried Duck Fillet with Mashed Taro

酥炸蟹枣

Deep-fried Shrimp Mousse with Crabmeat wrapped in Bean Curd Sheet

绣球鲜虾丸

Deep-fried Shrimp Mousse with Croutons

鲜炸虾枣

Deep-fried Shrimp Mousse with Pork 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

甜酸裸肉

Sweet and Sour Pork Filled with Taro and Water Chestnut

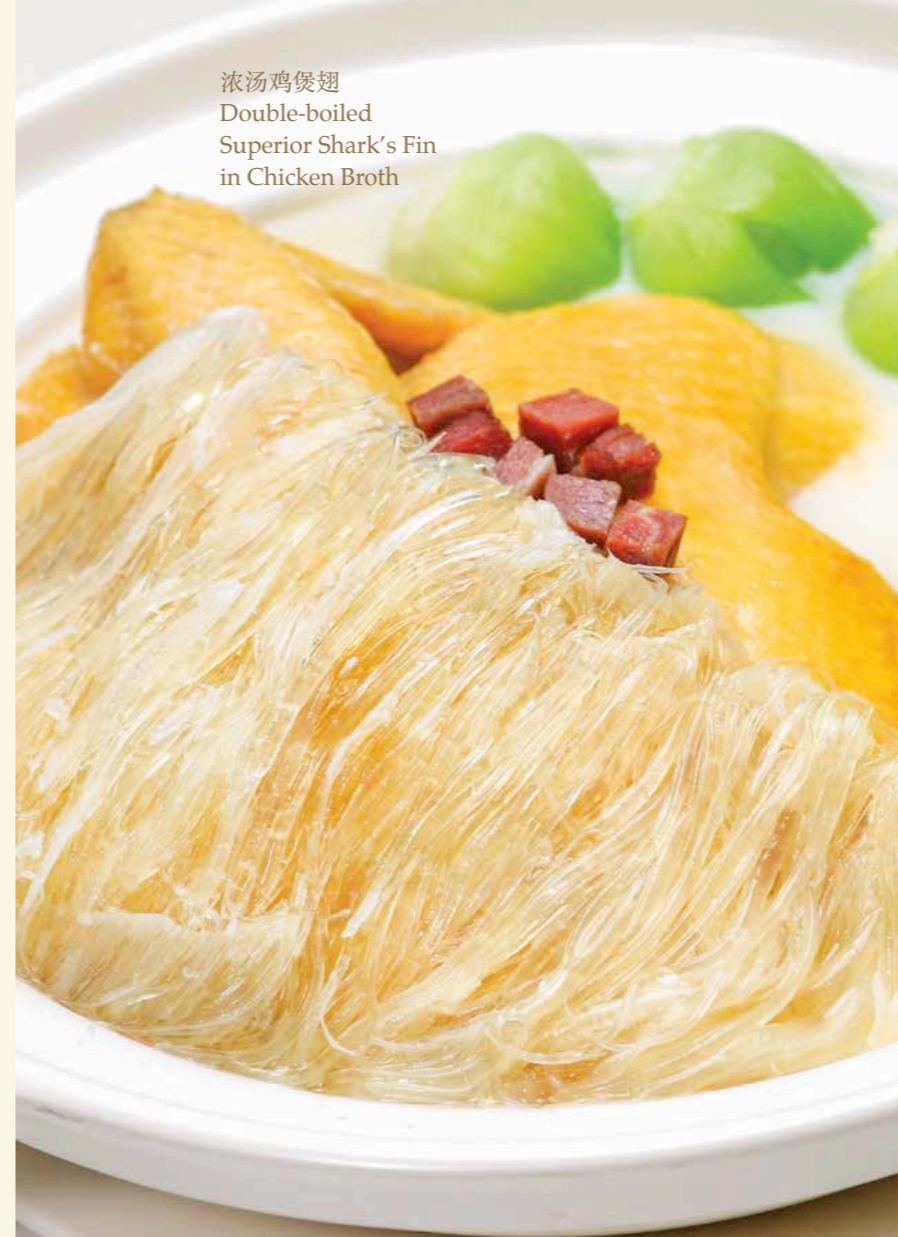
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鱼翅

SHARK'S FIN

	MOP
浓汤鸡煲翅 Double-boiled Superior Shark's Fin in Chicken Broth	1,888
红烧佛跳墙 Braised Shark's Fin with Fish Maw, Abalone and Conpoy in Abalone Sauce	每位 / Per Person 988
高汤海虎翅 Double-boiled Supreme Shark's Fin in Thickened Broth	每位 / Per Person 988
潮式干捞大鲍翅 Dry braised Superior Shark's Fin	每位 / Per Person 988
红烧大鲍翅 Braised Superior Shark's Fin in Abalone Sauce	每位 / Per Person 888
高汤腿片大鲍翅 Double-boiled Superior Shark's Fin with Yunnan Ham in Thickened Broth	每位 / Per Person 888
原盅竹笙鸡炖翅 Double-boiled Shark's Fin with Bamboo Pith in Chicken Broth	每位 / Per Person 338

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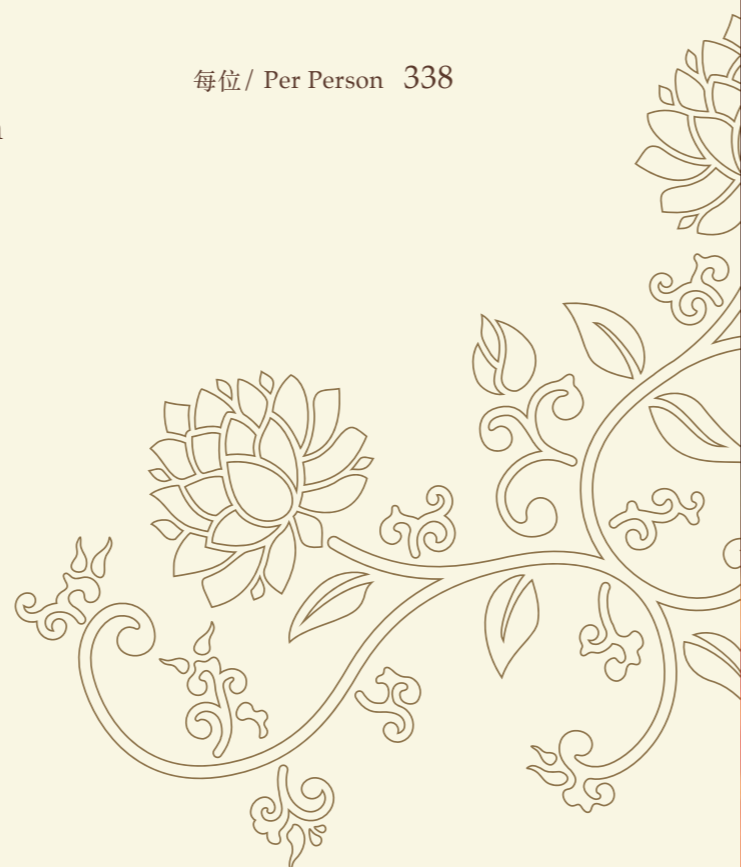
浓汤鸡煲翅
Double-boiled
Superior Shark's Fin
in Chicken Broth



红烧佛跳墙
Braised Shark's Fin with Fish Maw,
Abalone and Conpoy
in Abalone Sauce



高汤腿片大鲍翅
Double-boiled Superior
Shark's Fin with Yunnan Ham
in Thickened Broth





杏汁瑶柱炖花胶
Double-boiled Fish Maw
and Conpoy with Almond Cream



咸菜胡椒炖猪肚
Double-boiled Pork Tripe with
Salted Vegetables

汤

SOUPS



MOP

杏汁瑶柱炖花胶

Double-boiled Fish Maw and Conpoy with Almond Cream

每位 / Per Person 338

淮杞鸡脚炖螺头

Double-boiled Sea Whelk with Chicken Feet and Chinese Herbs

每位 / Per Person 88

咸菜胡椒炖猪肚

Double-boiled Pork Tripe with Salted Vegetables

每位 / Per Person 88

 厨师推介
Chef Recommendation

所有价格均以澳门币计算，并附加10%服务费。
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燕窝

BIRD'S NEST

	MOP
红枣炖官燕 Double-boiled Superior Bird's Nest with Red Dates	每位 / Per Person 528
冰花炖官燕 Double-boiled Superior Bird's Nest with Rock Sugar	每位 / Per Person 528
椰汁炖官燕 Double-boiled Superior Bird's Nest in Coconut Juice	每位 / Per Person 528
杏汁蛋白炖官燕 Double-boiled Superior Bird's Nest with Almond Cream and Egg White	每位 / Per Person 528
红烧官燕盏 Braised Superior Bird's Nest in Brown Sauce	每位 / Per Person 528

所有价格均以澳门币计算，并附加10%服务费。
All prices in MOP are subject to 10% service charge.



红烧官燕盏
Braised Superior Bird's Nest
in Brown Sauce



冰花官燕盏
Double-boiled Superior
Bird's Nest in Rock Sugar

原只南非鲜鲍鱼 (三头)
Braised Whole South African Abalone
(200g)



鲍鱼、花胶

ABALONE, FISH MAW

	MOP
原只花胶公 Braised Whole Fish Maw	每件 / Per Piece 4,280
原只吉品鲍 (十八头) Braised Whole Yoshihama Abalone (33g)	每只 / Per Piece 2,688
原只南非鲜鲍鱼 (三头) Braised Whole South African Abalone (200g)	每只 / Per Piece 1,480
原只澳洲鲍鱼 (两头) Braised Whole Australian Abalone (300g)	每只 / Per Piece 680
原只澳洲鲍鱼 (六头) Braised Whole Australian Abalone (100g)	每只 / Per Piece 288

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鲍鱼、花胶、海参

ABALONE, FISH MAW, SEA CUCUMBER



MOP

辽参扒花胶

Braised Kanto Sea Cucumber with Fish Maw

每位 / Per Person 888

海参鹅掌煲

Braised Sea Cucumber and Goose Web

480

小麦烩辽参

Braised Sea Cucumber with Oatmeal

每位 / Per Person 298

百乐一品煲

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

298

鹅掌炆鲍角

Braised Sliced Abalone with Goose Web

每位 / Per Person 288

辽参扒花胶
Braised Kanto Sea Cucumber
with Fish Maw



鹅掌炆鲍角
Braised Sliced Abalone
with Goose Web



海参鹅掌煲
Braised Sea Cucumber
and Goose Web



百乐一品煲
Braised Sea Cucumber,
Fish Maw, Seafood and
Chicken Fillet
in Casserole



 厨师推介
Chef Recommendation

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清蒸东星斑
Steamed Spotted Garoupa
with Soy Sauce

游水海鲜

LIVE SEAFOOD

MOP

老鼠斑

Pacific Garoupa

时价 / Market Price

东星斑

Spotted Garoupa

时价 / Market Price

老虎斑

Tiger Garoupa

时价 / Market Price

龙利

Sole

时价 / Market Price

鲜鲍鱼

Fresh Abalone

时价 / Market Price

澳洲龙虾

Australian Lobster

时价 / Market Price

花蟹

Flower Crab

时价 / Market Price

海虾或基围虾

Prawns or Shrimps

时价 / Market Price

建议烹调方法 SUGGEST COOKING METHODS :

清蒸 Steamed with Soy Sauce

潮式蒸 Chiu Chow Style Steamed with Salted Ham and Celery

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 Chiu Chow Style Simmered with Turnip and Celery in Casserole

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海鲜小菜

SEAFOOD DISHES

潮州烧响螺

Chiu Chow Style Grilled Sea Whelk

金华灼响螺片

Poached Sliced Sea Whelk in Thickened Broth

MOP

时价 / Market Price

时价 / Market Price

所有价格均以澳门币计算，并附加10%服务费。
All prices in MOP are subject to 10% service charge.



金华灼响螺片
Poached Sliced Sea Whelk
in Thickened Broth



霸王炒虾球
Sautéed Prawns with Spring Onion,
Garlic and Dried Chili



海鲜小菜

SEAFOOD DISHES

霸王炒虾球

Sautéed Prawn with Spring Onion, Garlic and Dried Chili

鱼籽赛螃蟹

Scrambled Egg White with Crabmeat Topped with Tobikko

翡翠油泡带子

Sautéed Scallop with Ginger, Garlic and Seasonal Vegetable

普宁豆酱葱度炒虾球

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

MOP

328

288

288

248

翡翠油泡带子
Sautéed Scallop with Ginger,
Garlic and Seasonal Vegetables



鱼籽赛螃蟹
Scrambled Egg White with Crabmeat
Topped with Tobikko



 辛辣
Spicy

所有价格均以澳门币计算，并附加10%服务费。
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海鲜小菜

SEAFOOD DISHES

干烧明虾球

Sautéed Prawns with Tomatoes in Hot and Sour Sauce

MOP

248

豉油皇煎或蒜蓉焗大虾 (两只起)

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

每只 / Per Piece 168

杏香炸蟹钳

Deep-fried Crab Claws Coated with Shrimp Mousse and Almond

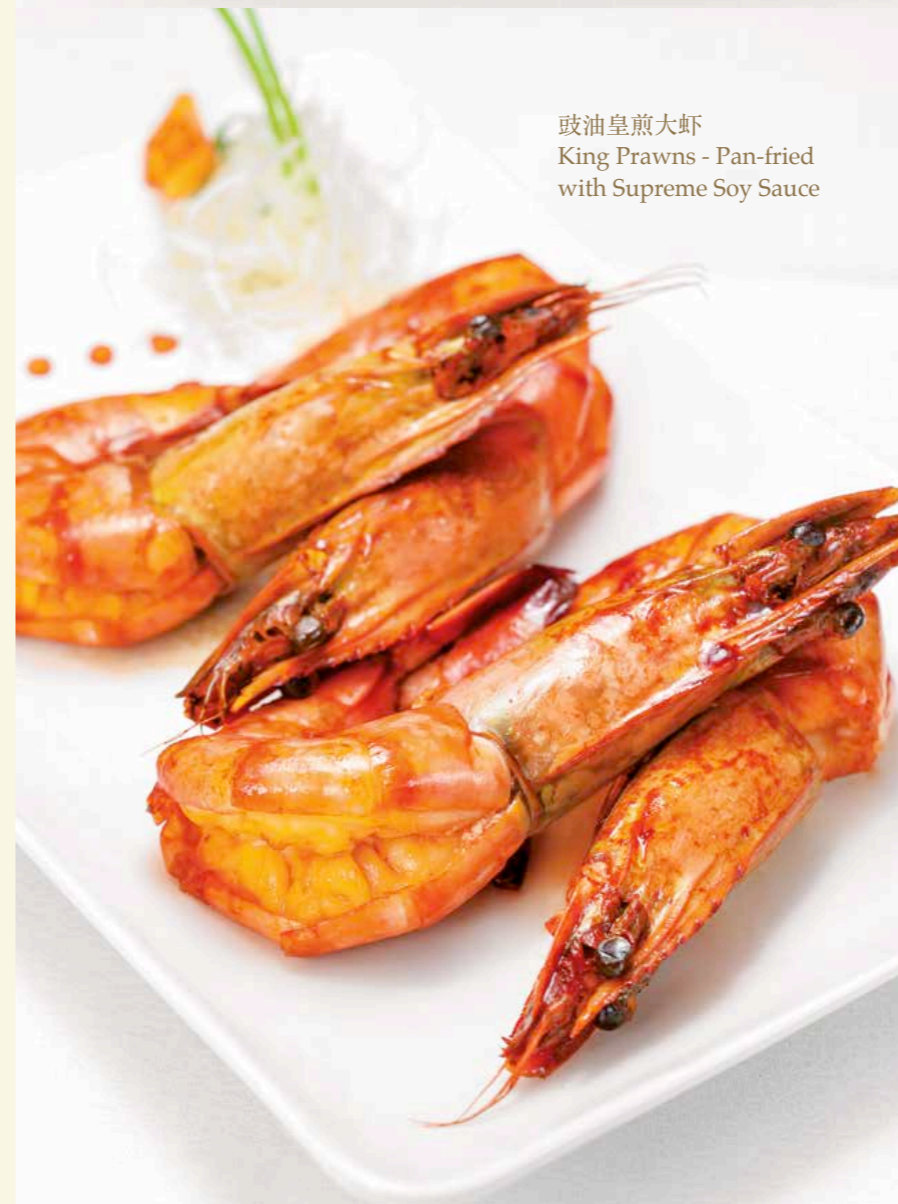
160

 辛辣
Spicy

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All prices in MOP are subject to 10% service charge.x



干烧明虾球
Sautéed Prawns with
Tomatoes in Hot and Sour Sauce



豉油皇煎大虾
King Prawns - Pan-fried
with Supreme Soy Sauce



杏香炸蟹钳
Deep-fried Crab Claws Coated with
Shrimp Mousse and Almond



一帆风顺
Sautéed Sole Fillet
with Supreme
Soy Sauce



萝卜半煎煮立鱼
Simmered Snapper and Celery
with Pu Ning Bean Paste

鱼类美食

FISH SPECIALTIES



MOP

一帆风顺

Sautéed Sole Fillet with Supreme Soy Sauce

1,380

凉瓜焖斑头腩

Braised Garoupa with Bitter Gourd

288

萝卜半煎煮立鱼

Simmered Snapper and Celery with Pu Ning Bean Paste

288

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鱼类美食

FISH SPECIALTIES



粗粮煮鳝肚

Braised Eel Maw with Cereals and Taro

豉汁梅子蒸蟠龙鳝

Steamed River Eel with Plum and Black Bean Sauce

豆酱薑絲蒸黄花鱼

Steamed Yellow Croaker with Bean Curd and Ginger

老干妈爆鳝球

Stir-fried Eel with Chili Sauce

MOP

288

268

268

268



辛辣
Spicy



厨师推介
Chef Recommendation

所有价格均以澳门币计算，并附加10%服务费。
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粗粮煮鳝肚
Braised Eel Maw
with Cereals and Taro



豆酱薑絲蒸黄花鱼
Steamed Yellow Croaker
with Bean Curd and Ginger



老干妈爆鳝球
Stir-fried Eel
with Chili Sauce



鲜鲍鱼焗农家鸡
Braised Chicken with
Fresh Abalone

家禽

POULTRY

MOP

鲜鲍鱼焗农家鸡
Braised Chicken with Fresh Abalone

半只 / Half 368

招牌普宁豆酱焗鸡 
Baked Chicken with Pu Ning Bean Paste

半只 Half / 壹只 Whole 158 / 298



招牌普宁豆酱焗鸡
Baked Chicken with
Pu Ning Bean Paste

 厨师推介
Chef Recommendation

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家禽

POULTRY

当红炸子鸡
Crispy Fried Chicken

半只 Half / 壹只 Whole 168 / 288

MOP

北菇鹅掌煲
Braised Goose Web with Black Mushrooms in Casserole

208

芋蓉香酥鸭
Deep-fried Duck Fillet with Mashed Taro

148



当红炸子鸡
Crispy Fried Chicken



北菇鹅掌煲
Braised Goose Web
with Black Mushrooms
in Casserole



芋蓉香酥鸭
Deep-fried Duck Fillet
with Mashed Taro

所有价格均以澳门币计算，并附加10%服务费。
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羊肚菌炒牛柳粒
Sautéed Beef Tenderloin with
Morel Mushrooms and Pepper



肉类

MEAT DISHES

羊肚菌炒牛柳粒

Sautéed Beef Tenderloin with Morel Mushrooms and Pepper

MOP

298

京葱木耳炒肥牛

Stir-fried Sliced Beef with Spring Onion and Black Fungus

228

鲜菇咸骨芥菜煲

Braised Salted Pork Ribs with Mustard Greens and Mushrooms

188

京葱木耳炒肥牛
Stir-fried Sliced Beef with
Spring Onion and Black Fungus



所有价格均以澳门币计算，并附加10%服务费。
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肉类

MEAT DISHES



亚妈萝卜春菜煲

Braised Spring Cabbage with Turnip and Pork Ribs in Casserole

鱼香茄子煲

Braised Eggplant with Minced Pork and Salty Fish in Casserole

菜脯肉碎煎蛋

Pan-fried Minced Pork Omelet with Preserved Turnip

MOP

138

128

128



亚妈萝卜春菜煲
Braised Spring Cabbage with
Turnip and Pork Ribs in Casserole

 厨师推介
Chef Recommendation


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方鱼香菇芥兰
Sautéed Kale with Dried Fishes
and Mushrooms



蔬菜

SEASONAL VEGETABLES

	MOP
瑶柱蛋白时蔬 Braised Seasonal Vegetables with Conpoy and Egg White	168
手打鱼丸津菜煲  Braised Home-made Fish Balls with Tianjin Cabbage	148
方鱼香菇芥兰 Sautéed Kale with Dried Fishes and Mushrooms	138
高汤珍菌浸菜苗 Poached Vegetables and Mushrooms in Thickened Broth	128

 厨师推介
Chef Recommendation

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蔬菜

SEASONAL VEGETABLES

翡翠百合果仁木耳

Sautéed Fresh Lily Bulbs, Nuts, Black Fungus and Vegetables

MOP

148

南乳干炒粗斋

Braised Vegetables, Mushrooms and Fungus with Red Bean Paste

128

竹笙鼎湖上素

Sautéed Fungus, Bamboo Pith and Seasonal Vegetables

128

虫草花鲜枝竹浸木耳

Poached Cordyceps Flowers and Black Fungus with Bean Curd Sheet in Broth

128

素菜
Vegetarian

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虫草花鲜枝竹浸木耳
Poached Cordyceps Flowers
and Black Fungus with
Bean Curd Sheet in Broth





砂锅焗芋头饭
Baked Fried Rice with Shrimps, Minced
Pork and Taro in Casserole



榄菜肉碎炒河粉
Fried Rice Noodle
with Minced Pork and
Preserved Olive Vegetables

粥粉面饭

CONGEE, NOODLES AND RICE

	MOP
鲍汁瑶柱焗饭 Baked Fried Rice with Conpoy and Abalone Sauce	178
砂锅焗芋头饭 🍳 Baked Fried Rice with Shrimps, Minced Pork and Taro in Casserole	148
潮州招牌炒饭 Fried Rice with Shrimps, Salted Ham and Mushrooms	138
干煎糖醋面 Crispy Noodle with Sugar and Vinegar	138
沙爹牛肉炒河粉 Fried Rice Noodle with Beef in Satay Sauce	138
家乡炒面线 Fried Noodle with Cuttlefish, Salted Pork, Chives and Mushrooms	128
潮州炒粗面 Chiu Chow Style Fried Egg Noodle with Shrimps and Shredded Pork	128
玉兰菜甫炒米粉 🌿 Fried Rice Vermicelli with Preserved Turnip and Kale	128
榄菜肉碎炒河粉 Fried Rice Noodle with Minced Pork and Preserved Olive Vegetables	128



厨师推介
Chef Recommendation



素菜
Vegetarian

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粥粉面饭

CONGEE, NOODLES AND RICE

MOP

鲍鱼肉碎泡粥

Congee with Minced Pork and Abalone

每位 / Per Person 138

鲳鱼片泡粥

Congee with Sliced Pomfret

每位 / Per Person 88

方鱼肉碎泡粥

Congee with Minced Pork and Dried Fish

每位 / Per Person 68

蚝仔肉碎泡粥

Congee with Baby Oysters and Minced Pork

每位 / Per Person 68

潮州鱼丸河粉

Noodle Soup with Hand-made Fish Balls

每位 / Per Person 68

 厨师推介
Chef Recommendation

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鲍鱼肉碎泡粥
Congee with Minced Pork
and Abalone

潮州鱼丸河粉
Noodle Soup with Hand-made
Fish Balls



蚝仔肉碎泡粥
Congee with Baby Oysters
and Minced Pork

翻沙芋件
Deep-fried Sweetened Taro



糕烧三宝 (地瓜、芋头、福果)
Pastries Combination with
Sweet Potato, Taro and Gingko



鸳鸯水晶包
Steamed Crystal Dumplings Filled
with Red Bean and Lotus Seed Paste



黄金炸油粿
Crispy Sweet Potato
Dumpling



甜品、点心

DESSERTS AND DIM SUM

MOP

翻沙芋件 128
Deep-fried Sweetened Taro

糕烧三宝 (地瓜、芋头、福果) 🍴 128
Pastries Combination with Sweet Potato, Taro and Gingko

蛋白杏仁茶 58
Sweetened Almond Cream with Egg White

杨枝甘露 38
Chilled Sago Cream with Mango and Pomelo

香芒布丁 38
Mango Pudding

鸳鸯水晶包 38
Steamed Crystal Dumpling Filled with Red Bean and Lotus Seed Paste

黄金炸油粿 33
Crispy Sweet Potato Dumpling

栗茸香芒卷 33
Mango and Chestnut Sticky Rice Roll

煎潮州酒壳粿 33
Pan-fried Sweetened Chiu Chow Dumpling

福果绿豆汤 33
Sweetened Green Bean Soup with Gingko

福果香甜芋泥 🍴 33
Sweetened Mashed Taro with Gingko

潮州清甜汤 33
Sweetened Snow Fungus Soup with Gingko

🍴 厨师推介
Chef Recommendation

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中国茗茶

PREMIUM TEA

	MOP
15年陈年普洱茶 15-year old Pu'er Tea	128
云南极品功夫红茶 Yunnan Supreme Black Tea	128
潮安乌岵单巖 Chaoan Mountain Wudong Mono Species Tea	128
浓香大红袍 Fragrant Dahongpao Tea	128
杭州狮峰山明前龙井 Mingqian Longjing Tea of Shifeng Mountain	108
浓香铁观音 Fragrant Tie Guan Yin Tea	98
花旗参乌龙茶 American Ginseng Oolong Tea	98
御品碧螺春 Imperial Biluochun Tea	88
茉莉花茶 Jasmine Tea	68
高级白牡丹 Exclusive White Peony Tea	58

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