




海鮮酒家

CHIUCHOW SEAFOOD RESTAURANT







潮州菜，簡稱潮菜，源自中國廣東的潮州。潮菜歷史悠久，肇始於漢唐，形成於宋，興於明，盛於清，經過千多年的不斷發展，名菜紛呈，使潮菜享譽海內外，聲名遠播，風靡世界。

潮海鮮酒家作為溫哥華地道的潮州食肆，會為大家提供最正宗的潮州菜，繼續傳承潮菜文化，堅持用潮州傳統食材配合烹飪藝術，探索創新，烹調出珍饈美味，富色、香、味、意、形的潮州菜式。我們並會以熱情周到的服務招待每一位顧客，使大家賓至如歸。

歡迎及多謝尊貴的您蒞臨潮海鮮酒家品嚐和欣賞我們的潮菜。

Chiu Chow cuisine originates from Chiu Chow in Guangdong, China. With a long history dating back to the Han and Tang dynasties, evolving during the Song, flourishing in the Ming, and reaching its peak in the Qing. After over a thousand years of continuous development, Chiu Chow cuisine boasts a variety of renowned dishes, earning acclaim both domestically and internationally, gaining widespread fame and popularity worldwide.

As an authentic Chiu Chow restaurant in Vancouver, **ChiuChow Seafood Restaurant** is committed to offering the most genuine Chiu Chow cuisine and preserving the cultural heritage of it. We adhere to using traditional Chiu Chow ingredients combined with culinary artistry, exploring innovation, and preparing exquisite dishes that embody the rich colour, aromas, flavours, meanings, and presentations of Chiu Chow cuisine. We warmly welcome and thank you for visiting ChiuChow Seafood Restaurant to savor and appreciate our Chiu Chow dishes. Our passionate and attentive service aims to make every guest feel at home.

Welcome and thank you for visiting **ChiuChow Seafood Restaurant**.



**廚師精選潮州推薦菜**  
Chef's Recommendation of Chiu Chow Cuisine



**潮州滷水雜錦拼盤**

CHIU CHOW STYLE MARINATED MEAT PLATTER

**\$39.80**

**招牌潮州魚翅**

SIGNATURE SHARK'S FIN SOUP IN CHIU CHOW STYLE

**\$88.00/位**

**招牌潮州素翅**

SIGNATURE IMITATION SHARK'S FIN SOUP IN CHIU CHOW STYLE

**\$28.80/位**

**潮州凍BC大蟹或皇帝蟹**

CHIU CHOW STYLE CHILLED DUNGENESS CRAB OR KING CRAB

MARKET PRICE 時價

**潮州炸雙棗(蝦棗/蟹棗)**

DEEP-FRIED SHRIMP MOUSSE WITH WATER CHESTNUTS AND SHRIMP MOUSSE WITH CRAB MEAT WRAPPED IN BEAN CURD SHEET

**\$43.80**

**韭黃白灼花枝片**

POACHED SLICED OF CUTTLEFISH WITH CHIVES

**\$46.80**

**潮州香煎蠔烙**

PAN-FRIED BABY OYSTER OMELET

**\$36.80**

**碧綠川椒雞**

STIR-FRIED CHICKEN SLICES IN SICHUAN PEPPER SAUCE

**\$32.80**

**潮州沙茶牛肉炒芥蘭**

STIR-FRIED SLICED OF BEEF AND KALE WITH SATAY SAUCE

**\$29.80**

**紹菜煮魚鰾墨魚丸**

BRAISED FISH MAW & CUTTLEFISH BALLS WITH TIANJIN CABBAGE

**\$43.80**

**普寧炸豆腐**

DEEP-FRIED PUNING TOFU

**\$22.80**

**潮式煎釀豆腐煲**

PAN-FRIED STUFFED TOFU IN CLAY POT

**\$26.80**

**乾煎糖醋麵**

CRISPY NOODLES ACCOMPANIED WITH SUGAR & VINEGAR

**\$29.80**

**太極護國菜羹**

MINCED CHICKEN & VEGETARIAN THICK SOUP

**\$38.80**

**金牌杏汁燉豬肺湯**

DOUBLE-BOILED PORK LUNG SOUP WITH ALMOND CREAM

**\$46.80**



**潮州滷味類**  
Chiu Chow Style Marinated Meat



**正宗滷水鵝片**

MARINATED GOOSE MEAT

(例牌/中/大) \$38.80/ \$46.80/ \$56.80

**正宗滷水鵝肉(連骨)**

MARINATED GOOSE MEAT (WITH BONE)

(例牌/半隻) \$36.80/ \$56.80

**正宗滷水鴨片**

MARINATED DUCK MEAT

(半隻/全隻) \$38.80/ \$72.80

**潮州滷水鵝肝(四件起計)**

MARINATED GOOSE LIVER (MINIMUM 4 PCS PER ORDER)

\$15/件(PC)

**潮州滷水鵝掌鵝翼(例牌)**

MARINATED GOOSE WEBS AND WINGS

\$26.80

**潮州滷水鵝掌(例牌)**

MARINATED GOOSE WEBS

\$28.80

**潮州滷水豬耳(例牌)**

MARINATED PIG'S EAR

\$19.80

**潮州滷水豬大腸(例牌)**

MARINATED PORK INTESTINE

\$22.80

**潮州滷水五花腩(例牌)**

MARINATED PORK BELLY

\$22.80

**潮州滷水溫泉蛋**

MARINATED SOFT-BOILED EGG

\$4.50/隻(PC)

**潮州滷水豆腐**

MARINATED TOFU

\$4.00/件(PC)

**潮州滷水雜錦拼盤**

CHIU CHOW STYLE MARINATED MEAT PLATTER

\$39.80





餐前小食  
Appetizers



酥炸普寧豆腐

DEEP-FRIED PUNING TOFU

\$22.80

香酥鮮蝦棗

DEEP-FRIED SHRIMP MOUSSE WITH WATER CHESTNUTS

\$19.80

酥炸鮮蟹棗

DEEP-FRIED SHRIMP MOUSSE WITH CRAB MEAT WRAPPED IN BEAN CURD SHEET

\$24.80

涼拌海蜇

MARINATED JELLYFISH

\$23.80

爽脆海蜇頭

MARINATED JELLYFISH HEAD

\$28.80

椒鹽排骨 (頭盤)

DEEP-FRIED PORK SPARERIBS IN SPICY ROCK SALT

\$19.80

麻辣小黃瓜

SMASHED CUCUMBER WITH SESAME OIL & CHILLI

\$18.80

涼拌秋葵

CHILLED OKRA WITH HOUSE DRESSING

\$18.80

金沙脆皮豆腐

DEEP-FRIED CRISPY MINI TOFU CUBES

\$16.80

蝦棗拼蟹棗

DEEP-FRIED SHRIMP MOUSSE WITH WATER CHESTNUTS & DEEP-FRIED SHRIMP MOUSSE WITH CRAB MEAT WRAPPED IN BEAN CURD SHEET

\$43.80

脆皮豬手 (辣)

CRISPY SKIN MARINATED PIG'S TROTTERS (SPICY)

\$18.80





游水海鮮  
Live Seafood



龍蝦 LOBSTER .....時價 SEASONAL PRICE

皇帝蟹 KING CRAB.....時價 SEASONAL PRICE

BC大肉蟹 DUNGENESS CRAB .....時價 SEASONAL PRICE

石斑 ROD COD .....時價 SEASONAL PRICE

白鱧 EEL .....時價 SEASONAL PRICE

建議烹調方法：  
CHOICE OF COOKING METHOD

清蒸/潮式蒸/花雕蛋白蒸/上湯焗/芝士焗/豉椒炒/薑蔥炒/潮式蘿蔔煮

STEAMED WITH SOY SAUCE/STEAMED WITH PUNNING BEAN PASTE/ STEAMED WITH EGG WHITE & AGED CHINESE WINE/BRAISED WITH SUPERIOR BROTH/ BAKED WITH CHEESE/ WOK-FRIED WITH CHILLI & BLACK BEAN SAUCE/ WOK-FRIED WITH GINGER & SPRING ONION/ SIMMERED WITH TURNIP & CELERY IN CHIU CHOW STYLE

魚類  
Fish

古法梅子蒸鱸魚

TRADITIONAL STEAMED POMFRET WITH PRUNE

\$44.80

豉油王煎封鱸魚

PAN-FRIED POMFRET WITH SOY SAUCE

\$42.80

涼瓜炆鱸魚

BRAISED POMFRET WITH BITTER GOURD

\$46.80

唐芹豆醬煮黃花魚

FRIED YELLOW CROAKER WITH CELERY BEAN PASTE

\$52.80

豉油王煎封黃花魚

PAN-FRIED YELLOW CROAKER WITH SOY SAUCE

\$49.80

古法梅子蒸烏頭

TRADITIONAL STEAMED FLATHEAD MULLET WITH PRUNE

\$46.80

咸檸檬蒸烏頭

STEAMED FLATHEAD MULLET WITH SALTED LEMON

\$46.80

凍食烏頭魚(魚飯)

CHIU CHOW DAA LAANG COLD FLATHEAD MULLET

\$42.80





海鮮  
Seafood



潮式油泡鮮魷

FRIED SQUID IN CHIU CHOW STYLE

\$29.80

椒鹽鮮魷

DEEP-FRIED SQUID IN SPICY ROCK SALT

\$29.80

韭黃白灼花枝片

POACHED SLICED OF CUTTLEFISH WITH CHIVES

\$46.80

黃金海蝦(連殼)

SIR-FRIED SHRIMP IN DUCK YOLK SAUCE (SHELL IN)

\$32.80

韭菜花炒蝦球

PAN-FRIED PRAWN WITH CHIVES

\$32.80

韭黃滑蛋炒蝦仁

SCRAMBLED EGG WITH SHRIMP & CHIVES

\$32.80

油炮帶子配黃金蝦

PAN-FRIED SCALLOP AND SALTED DUCK YOLK PRAWN

\$46.80

西蘭花炒帶子

SAUTEED SCALLOP WITH BROCCOLI

\$38.80

豉汁豆腐蒸帶子

STEAMED TOFU STUFFED WITH SCALLOP IN BLACK BEAN SAUCE

\$39.80

本地小青瓜煮花甲

BRAISED CLAMS WITH GREEN CUCUMBER

\$28.80

豉汁炒花甲

SAUTEED CLAMS IN BLACK BEAN SAUCE

\$28.80





**珍饈海味**  
Premium Delicacies



**紅燒佛跳牆**  
BRAISED SHARK'S FIN WITH FISH MAW, ABALONE, SEA CUCUMBER & DRIED SCALLOP  
\$48.80/位(PER PERSON)

**潮州紅燒翅**  
SIGNATURE SHARK'S FIN SOUP IN CHIU CHOW STYLE  
\$88/位(PER PERSON)

**潮州海味一品煲 (例)**  
BRAISED SEA CUCUMBER, FISH MAW, ABALONE & SEAFOOD IN A CASSEROLE  
\$98.80

**蠔皇原隻鮮鮑魚**  
BRAISED WHOLE ABALONE IN OYSTER SAUCE  
\$68/隻(PC)

**海參鵝掌煲 (例)**  
BRAISED SEA CUCUMBER AND GOOSE WEB IN A CASSEROLE  
\$78.80

**家禽**  
Poultry



**當紅炸子雞**  
DEEP-FRIED CRISPY SKIN CHICKEN  
\$58.80/隻 (WHOLE) \$36.80/半隻 (HALF)

**鍋燒糯米雞**  
ROASTED CHICKEN WITH GLUTINOUS RICE  
\$76.80/隻 (WHOLE) \$42.80/半隻 (HALF)

**家鄉鹹雞**  
HOUSE SPECIAL STEAMED CHICKEN  
\$58.80/隻 (WHOLE) \$36.80/半隻 (HALF)

**玫瑰豉油雞**  
SIMMERED CHICKEN IN SOY SAUCE  
\$58.80/隻 (WHOLE) \$36.80/半隻 (HALF)

**薑蔥霸王雞**  
STEAMED CHICKEN TOPPED WITH GINGER & GREEN ONION IN LIGHT SOY SAUCE  
\$62.80/隻 (WHOLE) \$38.80/半隻 (HALF)

**潮式川椒雞球**  
STIR-FRIED CHICKEN SLICES IN SICHUAN PEPPER SAUCE  
\$32.80

**檸檬雞**  
DEEP-FRIED CHICKEN WITH LEMON SAUCE  
\$28.80

**腰果雞丁**  
SAUTEED DICED CHICKEN WITH CASHEW & VEGETABLE  
\$26.80





北京片皮鴨 (二食)  
TRADITIONAL ROASTED PEKING DUCK (2 COURSES)  
\$88/隻 (WHOLE)

荔茸香酥鴨  
DEEP-FRIED DUCK FILLET STUFFED WITH MASHED TARO  
\$76.80/隻 (WHOLE) \$42.80/半隻 (HALF)

芋頭炆鴨  
BRAISED DUCK WITH TARO IN CLAY POT  
\$72.80/隻 (WHOLE) \$40.80/半隻 (HALF)



特色小炒  
Signature Dishes

潮州煎蠔烙  
PAN-FRIED BABY OYSTER OMELET  
\$36.80

鹹菜炒豬大腸  
STIR-FRIED PORK INTESTINE WITH PRESERVED VEGETABLE  
\$28.80

鹹菜炒豬肚  
STIR-FRIED SHREDDED PORK TRIPE WITH PRESERVED VEGETABLE  
\$28.80

潮汕梅糕一字骨  
PORK RIBS IN CHIU CHOW PLUM PASTE  
\$29.80

椒鹽一字骨  
PORK RIBS IN SPICY ROCK SALT  
\$29.80

汕頭小炒皇  
STIR-FRIED CHINESE CHIVES WITH DRIED SHRIMP, DRIED OYSTER & YAM BEAN  
\$28.80

潮式沙茶牛肉炒芥蘭  
STIR-FRIED SLICED OF BEEF AND KALE IN SATAY SAUCE  
\$31.80

芥蘭炒五花肉  
STIR-FRIED SLICED OF PORK BELLY WITH KALE  
\$28.80

鹹魚炒芥蘭  
STIR-FRIED KALE WITH SALTED FISH  
\$26.80

方魚肉碎炒芥蘭  
STIR-FRIED KALE WITH DRIED FLOUNDER & MINCED PORK  
\$26.80

欖菜肉碎炒涼瓜  
STIR-FRIED BITTER GOURD WITH MINCED PORK & OLIVE  
\$26.80

韭菜肉碎菜脯煎蛋  
OMELET WITH MINCED PORK, CHIVES & PRESERVED RADISH  
\$26.80





煲仔類  
Casserole

蘿蔔春菜排骨煲

BRAISED SPRING CABBAGE WITH TURNIP & PORK RIBS IN CLAY POT

\$28.80

家鄉涼瓜腩肉煲

CHIU CHOW STYLE BRAISED PORK BELLY WITH BITTER GOURD IN CLAY POT

\$29.80

潮式煎釀豆腐煲

PAN-FRIED STUFFED TOFU IN CLAY POT

\$28.80

茨實百合山藥煲

EURYALE SEED, LILY BUDS AND CHINESE YAM IN CLAY POT

\$26.80

春菜蘿蔔煮手打墨魚丸煲

SPRING CABBAGE, TURNIP & CUTTLEFISH BALL IN CLAY POT

\$29.80

鮮菇鹹骨芥菜煲

SALTED PORK RIBS, STRAW MUSHROOM & CHINESE MUSTARD GREENS IN CLAY POT

\$26.80

沙嗲牛肉粉絲煲

SLICED OF BEEF & VERMICELLI HOT POT (SATAY SAUCE)

\$29.80

沙嗲粉絲蝦煲

PRAWN & VERMICELLI HOT POT (SATAY SAUCE)

\$32.80

雜菜粉絲煲

MIXED VEGETABLE & VERMICELLI HOT POT

\$26.80

啫啫雞煲

SINGING CHICKEN HOT POT

\$29.80

鵝肝粉絲煲 (黑椒)

GOOSE LIVER WITH VERMICELLI HOT POT (BLACK PEPPER SAUCE)

\$39.80

大澳啫啫芥蘭煲

KALE WITH DRIED SHRIMP, MINCED PORK & SHRIMP PASTE HOT POT

\$29.80





湯類  
Soup



是日燉湯

SOUP OF THE DAY

\$15/位 (PER PERSON)

鹹檸檬燉鴨湯 (需預訂)

DOUBLE-BOILED DUCK & SALTED LEMON SOUP (PRE-ORDER)

\$68.80/四位用 (FOR 4)

太極護國菜羹

MINCED CHICKEN AND VEGETARIAN THICK SOUP

\$38.80

鹹菜胡椒豬肚湯

DOUBLE-BOILED PORK TRIPE WITH SALTED VEGETABLE SOUP

\$29.80

荷包白鱈湯 (需預訂)

LOTUS LEAVES WRAPPED EEL IN SOUP (PRE-ORDER)

時價(SEASONAL PRICE)/位 (PER PERSON)

紫菜手打墨魚丸湯

CUTTLEFISH BALL & DRIED PURPLE SEAWEED SOUP

\$29.80

紫菜肉碎湯

MINCED PORK AND DRIED PURPLE SEAWEED SOUP

\$26.80

酸辣湯

HOT AND SOUR SOUP

\$26.80

素菜羹

MIXED VEGETABLE SOUP

\$24.80

菜芯粒牛肉羹

MINCED BEEF & DICED VEGETABLE SOUP

\$27.80

海皇豆腐羹

MEDLEY OF SEAFOOD AND TOFU SOUP

\$29.80

雞茸粟米羹

CREAM OF CORN SOUP WITH MINCED CHICKEN

\$26.80

西湖牛肉羹

MINCED BEEF, CILANTRO AND EGG WHITE SOUP

\$27.80

金牌杏汁燉豬肺湯

DOUBLE-BOILED PORK LUNG SOUP WITH ALMOND CREAM

\$46.80





蔬菜類  
Vegetable

杞子鮮腐皮浸木耳

POACHED WOLFBERRY AND BLACK FUNGUS WITH BEAN CURD SHEET

\$28.80

高湯珍菌浸菜苗

POACHED VEGETABLES & MUSHROOM THICKENED BROTH

\$28.80

鮮蟹肉扒西蘭花

BRAISED BROCCOLI TOPPED WITH CRAB MEAT SAUCE

\$32.80

乾炒羅漢齋

BUDDHA'S DELIGHT

\$26.80

上湯浸菜芯

BRAISED VEGETABLE IN SUPERIOR BROTH

\$25.80

紅燒豆腐

BRAISED TOFU, CHINESE MUSHROOM & VEGETABLE

\$26.80

薑汁炒芥蘭

STIR-FRIED KALE IN GINGER SAUCE

\$25.80

乾煸四季豆

SICHUAN DRY-FRIED STRING BEANS

\$25.80

北菇扒芥菜膽

BRAISED VEGETABLE WITH CHINESE MUSHROOM

\$25.80

蒜蓉炒韭菜花

STIR-FRIED GARLIC CHIVES WITH MINCED GARLIC

\$25.80

瑤柱燴紹菜

BRAISED TIANJIN CABBAGE WITH DRIED SCALLOP

\$28.80





## 粥粉麵飯

Rice, Noodles & Congee

### 乾煎糖醋麵

CRISPY NOODLES ACCOMPANIED WITH SUGAR & VINEGAR

\$29.80

### 潮式沙茶牛肉炒河粉

CHIU CHOW STYLE FRIED RICE NOODLE WITH BEEF AND KALE IN SATAY SAUCE

\$31.80

### 菜脯芥蘭炒河/炒麵/炒米/炒飯

PRESERVED RADISH & DICED KALE FRIED RICE NOODLE/CRISPY NOODLE/VERMICELLI/FRIED RICE

\$28.80

### 乾炒牛河

PAN-FRIED RICE NOODLE WITH BEEF & SPROUT

\$29.80

### 潮州鹹肉炒麵線

FRIED NOODLES WITH SALTED PORK BELLY

\$31.80

### 海鮮炒麵

FRIED CRISPY NOODLE WITH SEAFOOD

\$33.80

### 雞絲炒麵

FRIED CRISPY NOODLE WITH SHREDDED CHICKEN

\$28.80

### 家鄉炒米粉

STIR-FRIED VERMICELLI WITH SHREDDED PORK & VEGETABLE

\$28.80

### 星洲炒米

STIR-FRIED VERMICELLI SINGAPORE STYLE

\$28.80

### 鵝肝炒飯

FRIED RICE WITH GOOSE LIVER IN CHIU CHOW STYLE

\$38.80

### 潮州欖菜肉碎炒飯

FRIED RICE WITH MINCED PORK & PRESERVED OLIVE VEGETABLE

\$28.80

### 砂鍋焗芋頭飯

FRIED RICE WITH SHRIMP, MINCED PORK & TARO IN CLAY POT

\$30.80

### 瑤柱蛋白炒飯

FRIED RICE WITH DRIED SCALLOP & EGG WHITE

\$30.80

### 鹹魚雞粒炒飯

FRIED RICE WITH DICED CHICKEN & SALTED FISH

\$29.80

### 揚州炒飯

FRIED RICE WITH SHRIMP & DICED B.B.Q. PORK

\$28.80





潮州手打墨魚丸河粉  
CHIU CHOW STYLE NOODLE SOUP WITH CUTTLEFISH BALL  
\$20.80/碗(BOWL)

蠔仔肉碎粥  
CONGEE WITH BABY OYSTER & MINCED PORK  
\$21.80/碗(BOWL)



甜品點心  
Dessert & Dim Sum

反沙芋件  
DEEP-FRIED SWEETENED TARO  
\$26.80

鴛鴦水晶包(六件)  
STEAMED CRYSTAL DUMPLINGS FILLED WITH RED BEAN & EGG CUSTARD(6 PCS)  
\$19.80

鮮淮山福果綠豆爽  
MUNG BEAN SWEET SOUP WITH GINGKO & YAM  
\$10.80/位 (PER PERSON)

羔燒三寶(番薯,芋頭,福果)  
PAN-FRIED SWEET POTATO, TARO & GINGKO WITH SYRUP  
\$28.80

福果香甜芋泥  
SWEETENED MASHED TARO WITH GINGKO  
\$12.80/位 (PER PERSON)

薑汁燉奶  
DOUBLE-BOILED MILK CUSTARD WITH GINGER  
\$8.80/位 (PER PERSON)

黃金炸油粿(六件)  
CRISPY SWEET POTATO DUMPLINGS WITH SESAME AND PEANUT (6 PCS)  
\$16.80

