

海鮮酒家 CHIUCHOW SEAFOOD RESTAURANT

點心

Dim Sum 001 / 水晶蝦餃皇 大L STEAMED SHRIMP DUMPLINGS STEAMED SHRIMP & PORK DUMPLINGS TOPPED WITH TOBIKO 潮州蒸粉果 中M STEAMED DUMPLING WITH PORK, CHINESE CELERY & PEANUTS 004 中山蒸角仔 中M STEAMED DUMPLING WITH DICED PORK & JICAMA 005 | 潮州牛肉球 小S CHIU CHOW STYLE STEAMED BEEF BALLS 006 潮州糯米卷 小S STEAMED GLUTINOUS RICE ROLLS WITH CUTE MEAT & MUSHROOM 007 □ 桂林金蒜蒸鳳爪 中M STEAMED CHICKEN FEET WITH GARLIC & CHILLI 008 ☐ 香芋梅子蒸排骨 中M STEAMED PORK RIBS WITH PRUNE & TARO 009 / 燒汁牛筋肚 大L STEAMED BEEF TENDON & TRIPE IN TERIYAKI SAUCE 010 野米珍珠糯米雞 中M LOTUS LEAF WRAPPED GLUTINOUS RICE FILLED WITH MEAT 011 蠓皇叉燒包 中M STEAMED B.B.Q. PORK BUN 012 爆汁上海小籠包 中M STEAMED PORK SOUP BUNS

013 一品貴妃包 中M BAKED B.B.Q. PORK BUNS 014 糯米紅桃粿 小S

TRADITIONAL CHINESE RED PEACH KUIH 015 甘筍汁咸水角 中M

DEEP-FRIED GLUTINOUS RICE DUMPLING WITH PORK & DICED SHRIMP

016 ─ 崧子蜂巢芋角 中M DEEP-FRIED TARO DUMPLING FILLED WITH PORK & PINE NUTS

017 蒜蓉蝦春卷 大L DEEP-FRIED SHRIMP SPRING ROLLS

018 拉絲荔枝蝦丸 特SP CHEESY LYCHEE PRAWN BALLS

百花蘿蔔糕 特SP PAN-FRIED TURNIP CAKE WITH SHRIMP PASTE

020 | 煎潮州韭菜粿 小S PAN-FRIED CHIU CHOW STYLE CHIVES DUMPLINGS

021 W鹽五味魷魚鬚 特SP

DEEP-FRIED SQUID TENTACLE WITH HOUSE SEASONING





腸粉 **Steamed Rice Rolls**

STEAMED RICE ROLLS WITH SHRIMP & CONPOY

023 木魚花炸兩 大L

CHINESE DONUT WRAPPED IN RICE SHEET SPRINKLE WITH BONITO FLAKES

024 湿醬布拉腸 大L

STEAMED RICE ROLLS WITH ASSORTED SAUCES

025 刮刮牛肉腸粉 大L STEAMED RICE ROLLS WITH MINCED BEEF

026 欖菜帶子腸 特SP STEAMED RICE ROLLS WITH SCALLOPS & PRESERVED OLIVE VEGETABLE

027 蜜汁叉燒腸 大L

STEAMED RICE ROLLS WITH B.B.Q. PORK

028 鮮百合金絲紅米腸粉 特SP

STEAMED RED RICE ROLLS WITH SHRIMP PASTE & LILY BULB



甜品 **Dessert**

029 M 酥皮綠豆餅 大L BAKED MUNG BEAN PASTRY

030 🗌 鴛鴦水晶包 大L

STEAMED CRYSTAL DUMPLINGS FILLED WITH RED BEAN & EGG CUSTARD

031 | | '小黃人' 流沙包 大L

STEAMED SALTED DUCK YOLKS LAVA BUN IN MINIONS SHAPE

032 🗌 黑芝麻流心包 中M

STEAMED BLACK SESAME PASTE LAVA BUN

033 / 水牛奶蛋撻 中M

BAKED MINI EGG TART

TWISTED CRISPS MADE FROM EGGS

035 | 清心丸綠豆爽 大L

SWEETENED MUNG BEAN SOUP WITH GINKGO AND JELLY CUBES

036 | 黃金大煎堆 中M

DEEP-FRIED RED BEAN PASTE SESAME BALLS

037 黄金炸油粿 中M

CRISPY SWEET POTATO DUMPLINGS WITH PEANUT & SESAME

038 猫山王榴槤球 大L

DEEP-FRIED DURIAN BALLS

039 福果香甜芋泥 大L

SWEETENED MASHED TARO WITH GINKGO

040 勁薑燉奶 中M

DOUBLE-BOILED MILK CUSTARD WITH GINGER

041 香芒布丁 中M

CHILLED MANGO PUDDING

042 │ 杏香馬蹄卷 中M

WATER CHESTNUT ROLL WITH ALMOND FLAKE





粥品/湯類 **Congee/Soup**

043 西菜牛肉粥 MINCED BEEF & WATERCRESS CONGEE	\$15.80/碗
044	\$15.80/碗
045	\$18.80/碗
046 皮蛋蠔豉粥 Thousand-year Egg & Dried Oyster Congee	\$17.80/碗
047	\$18.80/碗
048	\$4.50/碗
049 是日燉湯 SOUP OF THE DAY	\$13.80/位





潮州滷水 **Marinated Chiu Chow Style Meat**



MARINATED GOOSE MEAT (WITH BONE)	Ψ+2.00
051 滷水鴨片 MARINATED DUCK MEAT	\$36.80
052 滷水鵝肝 (四件起計) MARINATED GOOSE LIVER (MINIMUM 4 PCS)	\$15 /件pc
053	\$26.80
054	\$19.80
055 滷水豬耳 MARINATED PIG'S EAR	\$16.80
056 滷水豬大腸 MARINATED PORK INTESTINE	\$16.80
057	\$16.80
058 滷水溫泉蛋 MARINATED SOFT-BOILED EGG	\$3.50 /隻p
059	\$5.00 /件p
060	\$33.80

每位茶或水(五歲以上起計) \$1.50 Tea / Water Charge per Person (Tea charge for person above 5 years old) 外賣盒或碗 \$0.75/個(pc) Takeaway box or bowl 開瓶費 \$15/支 Wine Corkage (per bottle) 餐前小食 Nibble 花生 Peanut (side dish) \$3.00/小碟 醬蘿蔔 Pickled Turnip (side dish) \$5.00/小碟 拳 特點 SP \$13.80 拳 大點 L \$10.80 拳 中點 M \$9.80 拳 小點 S \$8.80

Please inform our staff before placing order for any special dietary requirements. 如閣下對任何致敏食品成份有疑問或要求,請於下單前諮詢店員。

傳統名菜 Traditional Dishes

061 高燒糯米雞 預定 (pre-order) 全隻 (Whole) \$76.80 ROASTED CHICKEN WITH GLUTINOUS RICE 半隻(Half) \$42.80 半隻(Half) \$42.80 DEEP-FRIED DUCK FILLET STUFFED WITH MASHED TARO 063 同檸檬蒸烏頭 \$42.80 STEAMED FLATHEAD MULLET WITH SALTED LEMON 064 | | 豉油皇煎封鯧魚 \$38.80 PAN-FRIED POMFRET WITH SOY SAUCE 065 唐芹豆醬煑黃花魚 \$46.80 PAN-FRIED YELLOW CROAKER WITH CELARY BEAN PASTE 潮汕風味 **Chiu Shau Signature Cuisine** 066 / 炸普寧豆腐 \$16.80 PAN-FRIED PUNING TOFU 067 | | 脆皮炸大腸 \$19.80 DEEP-FRIED CRISPY SKIN PORK INTESTINE WITH SWEET & SOUR SAUCE

PAN-FRIED SHRIMP MOUSSE WITH CRAB MEAT WRAPPED IN BEAN SHEET

OMELET WITH MINCED PORK, CHIVES & PRESERVED RADISH



傳統炸蝦棗

傳統炸蟹棗

071 韭菜肉碎菜甫煎蛋

PAN-FRIED BABY OYSTER OMELET

070 潮州煎蠔烙

072 | 脆皮豬手(辣)

PAN-FRIED SHRIMP MOUSSE WITH PORK



\$19.80

\$24.80

\$36.80

\$22.80

\$16.80



飯麵 Rice & Noodle

092 汕頭小炒皇

093 蘿蔔春菜排骨煲 (午市)

094 家鄉涼瓜腩肉煲 (午市)

095 潮式煎釀豆腐煲 (午市)

PAN-FRIED STUFFED TOFU IN CLAY POT

073 砂鍋焗芋頭飯 \$30.80 FRIED RICE WITH SHRIMP, MINCED PORK & TARO IN CLAY POT \$28.80 FRIED RICE WITH MINCED PORK & PRESERVED OLIVE VEGETABLE 075 | | 生炒糯米飯 \$28.80 GLUTINOUS RICE WITH CUTE MEAT & CHINESE MUSHROOM 076 陽州炒飯 \$26,80 FRIED RICE WITH SHRIMP & B.B.Q. PORK 077 | | 乾煎糖醋麵 \$29.80 CRISPY NOODLES ACCOMPANIED WITH SUGAR & VINEGAR 078 / 沙茶牛肉炒粿條 \$29.80 CHIU CHOW STYLE FRIED RICE NOODLE WITH BEEF & KALE IN SATAY SAUCE 079 菜甫芥蘭炒粿條 \$26.80 FRIED RICE NOODLE WITH PRESERVED RADISH & DICED KALE 080 | | 乾炒牛河 \$26.80 FRIED RICE NOODLE WITH BEEF & BEAN SPROUT 081 潮汕鹹肉炒麵線 \$29.80 FRIED NOODLE WITH SALTED PORK BELLY \$23.80 STIR-FRIED NOODLE WITH BEAN SPROUT IN SOY SAUCE 083 味菜涼瓜牛肉煎米粉 \$32.80 PAN-FRIED CRISPY VERMICELLI WITH SLICED OF BEEF, BITTER GOURD & PRESERVED VEGETABLE 084 | 秘製乾炒米粉 \$29.80 STIR-FRIED VERMICELLI WITH DRIED SHRIMP & PORK BELLY 085 星洲炒米 \$26.80 STIR-FRIED VERMICELLI SINGAPORE STYLE 086 上湯太子龍蝦生麵 \$46.80 BRAISED LOBSTER IN SUPERIOR BROTH WITH EGG NOODLE 087 | | 生滾太子龍蝦粥 \$45.80 LIVE LOBSTER CONGEE |蠔仔肉碎泡飯 \$19.80/碗 RICE SOUP WITH BABY OYSTER & MINCED PORK 089 | |潮州手打墨魚丸河粉 \$18.80/碗 CHIU CHOW STYLE NOODLE SOUP WITH CUTTLEFISH BALL 特色推介 **Signature Dishes** 090 ■ 鹹菜胡椒豬肚湯 \$22.00 DOUBLE-BOILED PORK TRIPE WITH SALTED VEGETABLE SOUP 091 沙茶牛肉炒芥蘭 \$29.80 SAUTEED SLICED OF BEEF WITH KALE IN SATAY SAUCE

STIR-FRIED CHINESE CHIVES WITH DRIED SHRIMP, DRIED OYSTER & YAM BEAN

BRAISED SPRING CABBAGE WITH TURNIP & PORK RIBS IN CLAY POT

CHIU CHOW STYLE BRAISED PORK BELLY WITH BITTER GOURD

096 潮州清湯坑腩煲 (午市) \$23.80 CHIU CHOW STYLE BEEF BRISKET IN CLEAR BROTH 廚點 **Chef's Special** 097 🗌 金沙豆腐 \$16.80 DEEP-FRIED MINI TOFU CUBES 098 香葉蝦 \$19.80 BRAISED PRAWN WITH BASIL 099 乾咖喱老虎蝦 \$20.80 BRAISED TIGER PRAWN WITH DRIED CURRY 100 菠蘿咕嚕肉 \$16.80 SWEET & SOUR PORK 101 蒜香排骨 \$17.80 DEEP-FRIED PORK RIBS WITH GARLIC 102 | 鎮江一字骨 \$19.80 PORK RIBS WITH BLACK VINEGAR 103 和風茄子牛柳粒 \$19.80 SAUTEED DICED BEEF JAPANESE STYLE 104 紫羅炒鳳片 \$18.80 STIR-FRIED SLICED OF CHICKEN WITH PICKLED GINGER 105 蒜蓉蝦乾蒸茄子 \$18.80 STEAMED EGGPLANT WITH DRIED SHRIMP & MINCED GARLIC 蕃茄腐皮浸菜苗 \$18.80 BRAISED VEGETABLE WITH TOMATO & BEAN CURD SKIN IN SUPERIOR BROT 107 / 炒梅菜芥菜絲 \$16.80 SAUTEED SHREDDED CHINESE MUSTARD GREEN & PRESERVED VEGETABLE 108 乾炒齋粉絲 \$17.80 STIR-FRIED GREEN BEAN VERMICELLI WITH SHREDDED CABBAGE 109 陳醋香蘿蔔 \$14.80 TURNIP IN VINEGAR 110 三合炒(茄子、四季豆、南瓜) \$16.80 STIR-FRIED EGGPLANT, GREEN BEAN & PUMPKIN 111 | 乾煸四季豆 \$16.80 SICHUAN DRY-FRIED STRING BEAN 112 雲耳炒三鮮 \$16.80 SAUTEED MIXED VEGETABLE & BLACK FUNGUS 113 豉汁炒花甲 \$23.80 SAUTEED CLAMS IN BLACK BEAN SAUCE 114 潮式浸花甲 \$23.80 CLAMS, PEPPER CORN & CHINESE CELERY IN BROTH (CHIU CHOW STYLE) 特價孖寶 **Special Combo for One**

115 **紅燒原隻鮮鮑魚**(三頭) BRAISED WHOLE ABALONE (3-HEAD)

原價 \$88.00

ORIGINAL PRICE

特價 \$68.80

SPECIAL PRICE

+

\$26.80

\$24.80

\$26.80

\$23.80

厨點(任選一款)

CHEF SPECIAL (CHOICE OF ONE)

<mark>絲苗白飯</mark> White Rice

