

甜品 Desserts

鲜杏汁炖官燕 Double Boiled Imperial Bird's Nest with Fresh Almond Cream	----- (位/Person)	\$55.00
鲜杏汁炖燕窝 Double Boiled Bird's Nest with Fresh Almond Cream	----- (位/Person)	\$38.00
鲜杏汁炖雪蛤 Double Boiled Hashima with Fresh Almond Cream	----- (位/Person)	\$16.00
杨枝甘露 Chilled Mango Sago with Pomelo	----- (位/Person)	\$8.30
生磨鲜杏汁 Fresh Almond Cream	----- (位/Person)	\$8.00
药制龟苓膏 Guilin Herbal Jelly	----- (位/Person)	\$7.80
芒果布丁 Chilled Mango Pudding	----- (位/Person)	\$7.50
蜜瓜西米露 Chilled Honey Dew Sago	----- (位/Person)	\$7.50
黄金流沙包 Custard Bun	----- (4 粒/pcs)	\$7.50
蛋黄千层糕 Custard Layered Cake	----- (4 粒/pcs)	\$7.50

餐前小食 Appetizer

脆皮烧腩仔 Crispy Roasted Pork Belly	-----	\$18.00
虾子烧双菇 Fried Japanese Mushroom with Dried Shrimp Roe	-----	\$16.00
潮州卤水大肠 Teochew Soyed Intestine	-----	\$16.00
潮州卤水鸭舌 (热/冷) Teochew Soyed Duck Tongue (Hot/Cold)	-----	\$16.00
葱烧莲藕海参粒 Fried Sea Cucumber and Lotus Roots with Onions	-----	\$16.00
秘制叉烧皇 Honey "Char Siew"	-----	\$12.80
招牌白饭鱼 Deep Fried Silver Fish with Pepper and Salt	-----	\$12.00
金沙炸鱼皮 Fried Salted Egg Yolk Fish Skin in Superior Stock	-----	\$12.00
风味鱿鱼须 Deep Fried Cuttlefish	-----	\$12.00
舟山海蜇丝 Marinated Jellyfish	-----	\$9.00
京城拍青瓜 Chilled Japanese Cucumber	-----	\$9.00

潮式 · 卤水
Teochew Cold Dish • Soyed Assortment

潮式冻黄膏蟹 ----- 时价
Teochew Cold Roe Crab seasonal price

潮州卤水拼盘 ----- \$38.00 (小/S) \$57.00 (中/M) \$76.00 (大/L)
Teochew Soyed Assortment

潮州卤水三拼 ----- \$32.00 (小/S) \$48.00 (中/M) \$64.00 (大/L)
East Ocean Three Kinds of Soyed Assortment

潮州卤水双拼 ----- \$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
East Ocean Two Kinds of Soyed Assortment

潮州卤水鸭片 ----- \$23.00 (小/S) \$35.00 (中/M) \$46.00 (大/L)
Teochew Sliced Soyed Duck

卤水拼盘选项:

鸭片、大肠、掌翼、花肉、墨鱼、鸭舌、鸭肾

Soyed Assortment Selection:

Sliced Duck, Intestine, Web Wing, Pork Belly, Cuttlefish, Duck Tongue, Duck Kidney

粥 · 粉 · 面 · 饭
Rice • Congee • Noodles

潮式鲍鱼三丝粥 ----- \$16.00
Teochew Abalone Congee (位/Person)

潮式鲳鱼粥 ----- \$10.00
Teochew Pomfret Congee (位/Person)

方鱼蚝仔粥 ----- \$10.00
Oyster Congee with Dried Fish (位/Person)

方鱼肉碎粥 ----- \$8.80
Minced Pork Congee with Dried Fish (位/Person)

皮蛋鸡丝粥 ----- \$8.00
Chicken Congee with Century Egg (位/Person)

潮州炒面卜 ----- \$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)
Teochew Style Fried Mee Pok

干炒牛肉河粉 ----- \$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)
Fried Beef Kway Teow

玉兰菜甫炒河粉 ----- \$16.00 (小/S) \$24.00 (中/M) \$32.00 (大/L)
Fried Kway Teow with Kai Lan and Chye Poh

粥 · 粉 · 面 · 饭
Rice · Congee · Noodles

浓汤云胜斑肉泡饭 ----- \$38.00 (小/S) \$57.00 (中/M) \$76.00 (大/L)
Poached Congee with Luffa and Fish

松露酱野菌炒面卜 ----- \$23.00 (小/S) \$34.50 (中/M) \$46.00 (大/L)
Fried Mee Pok with Truffle Sauce and Assorted Mushroom

X.O.酱肉丝焖米 ----- \$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)
Braised Rice Vermicelli with Shredded Meat in X.O. Sauce

豉油皇鸡丝炒面 ----- \$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)
Fried Noodle with Shredded Chicken in Supreme Soya Sauce

干贝金菇焖伊面 ----- \$23.00 (小/S) \$34.50 (中/M) \$46.00 (大/L)
Braised Ee Fu Noodle with Conpoy and Mushroom

瑶柱蛋白炒饭 ----- \$25.00 (小/S) \$37.50 (中/M) \$50.00 (大/L)
Fried Rice with Conpoy and Egg White

楠菜海鲜炒饭 ----- \$23.00 (小/S) \$34.50 (中/M) \$46.00 (大/L)
Fried Rice with Seafood and Dried Vegetable

香芋腊味炒饭 ----- \$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)
Fried Rice with Chinese Sausage and Diced Yam

港式烧味 Cantonese Roasted

鸿运乳猪全体 (提前三天预定) ----- \$278.00
Roasted Whole Suckling Pig (3 days in advance) (原只/whole)

烧味三拼 ----- \$32.00 (小/S) \$48.00 (中/M) \$64.00 (大/L)
Three Kinds of Roasted Assortment

烧味双拼 ----- \$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
Two Kinds of Roasted Assortment

明炉脆皮烧鸭 ----- \$35 (半只/half) \$68 (一只/whole)
Crispy Roasted Duck

玫瑰豉油鸡 ----- \$22 (半只/half) \$40 (一只/whole)
Soya Sauce Chicken

金蒜葱油鸡 ----- \$22 (半只/half) \$40 (一只/whole)
Soya Sauce Chicken with Garlic and Onion

瑶柱贵妃鸡 ----- \$22 (半只/half) \$40 (一只/whole)
Royal Chicken with Conpoy

烧味拼盘选项:

烧肉、烧鸭、叉烧、海蜇、油鸡、贵妃鸡

Roasted Assortment Selection:

Roasted Pork, Roasted Duck, Char Siew, Jellyfish, Soya Sauce Chicken, Royal Chicken

東海魚生撈起 • 盆菜運開財來
Yusheng • Supreme Combination Platter

東海潮州三文魚生 -----	\$98.00 (小/S)	\$138.00 (大/L)
East Ocean Teochew Salmon Yusheng		
鮑魚發財魚生 -----	\$98.00 (小/S)	\$138.00 (大/L)
Prosperity New Year Abalone Yusheng		
新春發財三文魚生 -----	\$78.00 (小/S)	\$118.00 (大/L)
Prosperity New Year Salmon Yusheng		
素三文魚生撈起 -----	\$68.00 (小/S)	\$108.00 (大/L)
Prosperity New Year Vegetarian Yusheng		
東海極品盆菜 -----	\$268.00 小/S (5 位用/Persons)	
East Ocean Prosperity Pen Cai	\$498.00 大/L (10 位用/Persons)	
鮑魚發財好市 -----	\$55.00	(份/Portion)
Braised Abalone with Dried Oyster and Black Moss		
鮑貝橫財就手 -----	\$38.00	(份/Portion)
Braised Pig's Trotters with Clam		
發財鮑魚四寶蔬 -----	\$55.00 (小/S)	\$82.00 (中/M) \$110.00 (大/L)
Braised Abalone with Vegetable and Black Moss		
發財好市大利湯 -----	\$32.00 (小/S)	\$48.00 (中/M) \$64.00 (大/L)
Double Boiled Pig's Tongue Soup with Black Moss and Dried Oyster		

所有價格另加服務費及消費稅 All prices subject to service charge & GST

時菜 Vegetable

芦笋 -----	\$20.00 (小/S)	\$30.00 (中/M)	\$40.00 (大/L)
Asparagus			
青龍菜 -----	\$20.00 (小/S)	\$30.00 (中/M)	\$40.00 (大/L)
Green Dragon Cress			
香港白菜苗 -----	\$16.00 (小/S)	\$24.00 (中/M)	\$32.00 (大/L)
Hong Kong Baby Cabbage			
香港芥蘭 -----	\$16.00 (小/S)	\$24.00 (中/M)	\$32.00 (大/L)
Hong Kong Kai Lan			
西蘭花 -----	\$16.00 (小/S)	\$24.00 (中/M)	\$32.00 (大/L)
Broccoli			
莧菜 -----	\$16.00 (小/S)	\$24.00 (中/M)	\$32.00 (大/L)
Chinese Spinach			
菠菜 -----	\$16.00 (小/S)	\$24.00 (中/M)	\$32.00 (大/L)
Spinach			
西生菜 -----	\$16.00 (小/S)	\$24.00 (中/M)	\$32.00 (大/L)
Lettuce			
油麥菜 -----	\$16.00 (小/S)	\$24.00 (中/M)	\$32.00 (大/L)
Chinese Lettuce			

烹調方法:

蒜茸炒、清炒、蚝油、上湯浸 (X.O. 醬 另加 5 元)

Cooking Methods:

Garlic, Stir Fried, Oyster Sauce, Superior Stock (X.O. Sauce additional \$5)

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煲仔菜 Claypot

- 虾子四喜婆参煲 ----- \$48.00 (小/S) \$72.00 (中/M) \$96.00 (大/L)
Braised Sea Cucumber with Prawn and Meat in Claypot
- 红焖斑头腩煲 ----- \$42.00 (小/S) \$63.00 (中/M) \$84.00 (大/L)
Braised Spotted Garoupa in Claypot
- 金针云耳醉鸡煲 ----- \$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
Stewed Drunken Chicken with Black Fungus and Mushroom in Claypot
- 浓汤鱼腐芥菜煲 ----- \$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
Braised Chinese Mustard with Dried Beancurd in Claypot
- 鱼鳔豆腐煲 ----- \$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)
Braised Beancurd with Fish Maw in Claypot
- 黄豆凉瓜排骨煲 ----- \$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)
Braised Pork Ribs with Soybeans and Bitter Melon in Claypot
- 三蛋苋菜煲 ----- \$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)
Poached Chinese Spinach with Assorted Eggs in Claypot
- 手打肉丸津菜煲 ----- \$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)
Braised Handmade Meatballs with Vegetable in Claypot
- 渔香茄子煲 ----- \$18.00 (小/S) \$27.00 (中/M) \$36.00 (大/L)
Braised Eggplant and Salted Fish in Claypot
- 野菌什菜煲 ----- \$18.00 (小/S) \$27.00 (中/M) \$36.00 (大/L)
Braised Assorted Mushroom and Vegetable in Claypot

鱼翅 • 鲍鱼 • 海味 • 汤 Shark's Fin • Soup • Abalone

- 红烧极品石窝翅 ----- \$65.00
Braised Superior Shark's Fin Soup in Stone Bowl (位/Person)
- 红烧潮州翅 ----- \$55.00
Braised Shark's Fin Soup in Teochew Style (位/Person)
- 浓汤鸡炖鲍翅 ----- \$55.00
Double Boiled Shark's Fin Soup with Chicken (位/Person)
- 原炖佛跳墙 ----- \$62.00
Double Boiled Mini Buddha Jump Over The Wall (位/Person)
- 滋补竹笙花胶汤 ----- \$42.00
Double Boiled Fish Maw Soup with Bamboo Fungus (位/Person)
- 鲍参翅肚羹 ----- \$22.00
Braised Dried Seafood Soup (位/Person)
- 蛋白苋菜蟹肉羹 ----- \$18.00
Crab Meat Soup with Chinese Spinach and Egg White (位/Person)
- 東海老火汤 ----- \$32.00
Claypot Double Boiled Soup of the Day (4 位/Persons)

東海新年珍品佳肴 East Ocean Lunar New Year Treasures

南非珍宝鲍鱼 ----- South African Jumbo Abalone	\$298.00 (粒/whole)
南非一头鲍鱼 ----- South African 1-Head Abalone	\$228.00 (粒/whole)
鲍鱼四宝蔬 ----- Braised Abalone with Vegetables	\$48.00 (小/Small)
白玉菇扣原粒鲍鱼 ----- Braised Abalone with Abalone and Mushroom	\$45.00 (位/Person)
虾子双菇炒海参 ----- Fried Sea Cucumber with Shrimp and Mushroom	\$38.00 (小/Small)
生扣婆参鹅掌 ----- Braised Goose Web and Sea Cucumber	\$19.80 (位/Person)

鲍鱼制作方式 (价格由 55 元起) :

冰镇、扒时蔬、捞起、野菌炒

Abalone Cooking Method (from \$55):

Chilled Cold, Vegetable, Toss, Assorted Mushroom

精美小炒 Side Dish

鲜菇韭王炒虾仁 ----- Stir Fried Prawn with Mushroom and Chives	\$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
蚝皇鲍角焖芥菜 ----- Stewed Chinese Mustard with Diced Abalone in Supreme Oyster Sauce	\$38.00 (小/S) \$57.00 (中/M) \$76.00 (大/L)
蒜子干贝焖大芥菜 ----- Stewed Chinese Mustard with Conpoy and Garlic	\$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
鲜蟹肉扒西兰花 ----- Stir Fried Broccoli Topped with Crab Meat	\$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
上汤鱼腐浸菜苗 ----- Poached Baby Cabbage with Dried Beancurd	\$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
上汤浸苋菜 ----- Poached Chinese Spinach in Superior Stock	\$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)
腿茸焖津白 ----- Braised Tien Tsin Cabbage with Minced Ham	\$18.00 (小/S) \$27.00 (中/M) \$36.00 (大/L)
X.O.酱肉碎焖自制豆腐 ----- Homemade Tofu with Minced Meat in X.O. Sauce	\$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
野菌扒自制豆腐 ----- Homemade Tofu with Assorted Mushroom	\$22.00 (小/S) \$33.00 (中/M) \$44.00 (大/L)
凉瓜肉碎炒蛋 ----- Fried Scramble Egg with Minced Meat and Bitter Melon	\$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)

精美小炒 Side Dish

- 酱烧双菇牛柳粒 ----- \$38.00 (小/S) \$57.00 (中/M) \$76.00 (大/L)
Stir Fried Beef Fillet with Mushroom in Sauce
- 美极彩椒牛仔粒 ----- \$32.00 (小/S) \$48.00 (中/M) \$64.00 (大/L)
Beef Cubes with Capsicum
- 番茄滑蛋牛肉 ----- \$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
Beef with Fried Scramble Egg and Tomato
- 葱蒜炒黑豚肉 ----- \$32.00 (小/S) \$48.00 (中/M) \$64.00 (大/L)
Pan Fried Kurobuta Pork with Onion and Garlic
- 黑椒京葱爆鹿肉 ----- \$32.00 (小/S) \$48.00 (中/M) \$64.00 (大/L)
Stir Fried Deer Meat with Scallion and Black Pepper
- 蚝皇白玉菇炒鸡球 ----- \$30.00 (小/S) \$45.00 (中/M) \$60.00 (大/L)
Stir Fried Chicken Ball and Mushroom in Supreme Oyster Sauce
- 干贝马蹄蒸肉饼 ----- \$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
Steamed Minced Meat with Conpoy and Water Chestnut
- 菠萝咕嚕肉 ----- \$20.00 (小/S) \$30.00 (中/M) \$40.00 (大/L)
Sweet and Sour Pork
- 韭王炒烧腩肉 ----- \$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
Stir Fried Roasted Pork with Chives
- 家乡海参鸭 ----- \$45.00
Traditional Styled Duck with Sea Cucumber (份/Portion)

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龙虾 · 生虾 Lobster · Live Prawn

- 生猛澳洲龙虾 ----- 时价
Australian Lobster seasonal price
- 鸡油花雕蒸 Steamed in Chinese Wine
 - 港式上汤焗 Baked with Butter Sauce
 - 虾子双菇炒 Fried with Mushroom and Dried Shrimp
 - 堂灼刺身 Sashimi
- 生猛本地龙虾 | 波士顿龙虾 ----- 时价
Local Lobster | Boston Lobster seasonal price
- 鸡油花雕蒸 Steamed in Chinese Wine
 - 港式上汤焗 Baked with Butter Sauce
 - 虾子双菇炒 Fried with Mushroom and Dried Shrimp
 - 金银蒜蒸 Steamed with Fried Garlic
- 生猛活海虾
Live Prawn
- 火焰醉翁 ----- \$10.00/100g
Flamed Drunken
 - 白灼 ----- \$8.00/100g
Poached
 - 避风塘 ----- \$8.00/100g
Sautéed with Crispy Garlic and Chilli

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活海鲜 Seafood

多宝鱼 ----- Turbot Fish	\$20.00/100g
东星斑 ----- Spotted Garoupa	\$16.00/100g
红斑 ----- Red Garoupa	\$13.00/100g
鲷鱼 ----- Pomfret	\$12.00/100g
龙趸鱼 ----- Garoupa	\$12.00/100g
笋壳鱼 ----- Soon Hock	\$11.00/100g

烹调方法 Cooking Methods:

- 清蒸
Steamed
- 潮州蒸
Steamed in Teochew Style
- 凉瓜芋头焖
Stewed with Bitter Gourd & Taro
- 油浸
Deep Fried
- 家乡菜甫蒸
Steamed in Chye Poh
- 鲍汁焖
Braised with Abalone Sauce

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精美小炒 Side Dish

家乡菜甫蒸斑球 ----- Steamed Sliced Spotted Garoupa with Chye Poh in Traditional Style	\$38.00 (小/S) \$57.00 (中/M) \$76.00 (大/L)
X.O.菜胆豆腐蒸鳕鱼 ----- Steamed Cod Fish with Vegetable and Tofu in X.O. Sauce	\$38.00 (小/S) \$57.00 (中/M) \$76.00 (大/L)
沙律干煎鲷鱼片 ----- Pan Fried Sliced Pomfret with Salad Sauce	\$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
方鱼银芽炒青龙菜 ----- Stir Fried Dried Fish with Bean Sprout and Vegetable	\$28.00 (小/S) \$42.00 (中/M) \$56.00 (大/L)
酥炸沙律明虾球 ----- Deep Fried Prawn Ball in Salad Sauce	\$38.00 (小/S) \$57.00 (中/M) \$76.00 (大/L)
潮式油泡大虾球 ----- Sautéed King Prawn in Teochew Style	\$38.00 (小/S) \$57.00 (中/M) \$76.00 (大/L)
鲍汁焖虾球豆腐 ----- Braised Prawn with Beancurd in Abalone Sauce	\$32.00 (小/S) \$48.00 (中/M) \$64.00 (大/L)
芹香淮山云耳炒带子 ----- Stir Fried Scallop with Celery, Black Fungus and Wild Yam	\$38.00 (小/S) \$57.00 (中/M) \$76.00 (大/L)
X.O.芦笋炒带子 ----- Stir Fried Scallop with Asparagus in X.O. Sauce	\$38.00 (小/S) \$57.00 (中/M) \$76.00 (大/L)
鱼子玉带炒蛋白 ----- Stir Fried Scallop and Roe with Egg White	\$32.00 (小/S) \$48.00 (中/M) \$64.00 (大/L)

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