

點心 DIM SUM		
	五香潮州粉果 Five-spice Chaozhou Fun Guo	3件/ Pcs \$75
	蝶豆花黑松露上素餃 Butterfly Pea & Black Truffle Vegetarian Dumpling	3件/ Pcs \$75
	水晶筍絲蝦餃 Bamboo Shoot & Shrimp Dumpling	3件/ Pcs \$75
	冬菇蟹籽燒賣 Shiitake Mushroom & Crab Roe Siu Mai	3件/ Pcs \$75
	珍珠糯米雞 Mini Glutinous Rice with Chicken Wrapped in Lotus Leaf	3件/ Pcs \$78
	焗雙檸雪山叉燒包 Baked Char Siu Bun with Double Lemon Snow Crust	3件/ Pcs \$75
	泡菜雞絲春卷 Kimchi & Shredded Chicken Spring Roll	3件/ Pcs \$75
	芝士黑豚肉鹹水角 Cheese & Pork Crispy Dumpling	3件/Pcs \$75
	沙律煙三文魚酥盒 Salad & Smoked Salmon Puff Pastry	3件/ Pcs \$75
	十三香鮮蝦韭菜薄餅 Fresh Shrimp & Chive Pancake	3件/ Pcs \$75
	X O 醬爆蘿蔔糕 Stir-fried Turnip Cake with XO Sauce	\$90
	韭黃鮮蝦腸 Steamed Rice Noodle Roll with Fresh Shrimp & Yellow Chive	\$90
	蜜汁香茜叉燒腸 Steamed Rice Noodle Roll with Char Siu & Coriander	\$75
	紅米脆海皇腸 Crispy Red Rice Noodle Roll with Assorted Seafood	\$90

潮州滷水 CHAOZHOU MARINATE		
	滷鵝拼盤 鵝頭・鵝掌・鵝翼・鵝腎・鵝肝 Assorted Marinated Goose Platter Goose Head, Goose Web, Goose Wing, Goose Gizzard, Goose Liver	\$380
	滷水拼盤 鵝頭・鵝掌・鵝翼・四點金・去骨牛尾 Assorted Marinated Meat Platter Goose Head, Goose Web, Goose Wing, Pig's Trotter, Boneless Oxtail	\$480
	潮汕滷水鵝 Marinated Goose Chaoshan style	\$240
	滷水鵝翼 Marinated Goose Wing	隻/ Pc \$80
	脫骨滷鵝掌 Marinated Boneless Goose Web	隻/ Pc \$80
	滷水腩肉 Marinated Pork Belly	\$200
	隆江滷豬腳（四點金） Marinated Pig's Trotter	\$240
	滷水去骨牛尾 Marinated Boneless Oxtail	\$220
涼菜 COLD DISHES		
	潮州鹹菜拌鮑魚 Tossed Shredded Abalone with Preserved Greens Chao Style	2隻/ Pcs \$120
	凍魚飯（馬友） Sliced Threadfin (Served Cold in Chao Style)	6件/ Pcs \$228
	冰鎮番石榴 Chilled Guava	\$98
	子薑椒蓉溏心皮蛋 Soft-centered Century Egg with Minced Chili & Pickled Ginger	\$120

廣東燒味 CANTONESE BBQ		
	陳皮燒鵝 Roasted Goose with Aged Tangerine Peel	例/ Regular \$240 半隻/ Half \$480
	蜜汁叉燒 Char Siu	\$220
	叉燒燒鵝拼盤 Char Siu & Roasted Goose Platter	\$320
小炒 STIR-FRY		
	柱侯牛筋腩煲 Braised Beef Tendon in Chu Hou Sauce in Casserole	\$280
	冬菜涼瓜炆鹹排骨 Braised Pork Rib with Bitter Gourd & Preserved Greens	\$230
	鵝血砂鍋煲 Braised Goose Blood in Casserole	\$160
	沙茶牛肉 Sautéed Sliced Beef in Satay Sauce	\$280
主食 STAPLE		
	飄香荷葉飯 Lotus Leaf Rice with Diced Chicken, Conpoy & Crab Meat	\$300
	陳年老菜脯粥 Congee with Aged Radish	碗/ Bowl \$120
	海鮮湯脆米泡飯 Crispy Rice with Seafood in Soup	\$280
	海鮮炒粿條 Wok-fried Seafood Kueh Teow	\$320

甜品 (冷) SWEETS (COLD)

楊枝甘露 Sweet Mango Sago	位/Pax	\$60
芒果忌廉紫米卷 Mango & Purple Rice Cream Roll	4件/ Pcs	\$80
千層鮮奶咖啡糕 Coffee Layered Cake	4件/ Pcs	\$80
寧夏黑杞子桂花糕 Black Goji Berry Osmanthus Jelly Cake	4件/ Pcs	\$80

甜品 (熱) SWEETS (HOT)

椰汁桃膠雪燕 Bird's Nest, Peach Gum in Coconut Milk	位/Pax	\$90
老陳皮蓮子紅豆沙 Sweet Red Bean & Lotus Seed Soup with Aged Tangerine Peel	位/Pax	\$60
玻璃肉白果芋泥 Mashed Taro Purée with Ginkgo Nut	位/Pax	\$68
杏汁芋泥 Mashed Taro Purée with Sweet Almond Cream	位/Pax	\$68
冰花燉燕窩 Double-boiled Bird's Nest with Rock Sugar	位/Pax	\$380
黑糖蜂巢糕 Brown Sugar Honeycomb Cake	4件/ Pcs	\$80
反沙芋頭蕃薯 Crispy Sugar-Glazed Taro & Sweet Potato	8粒/ Pcs	\$100

咖啡 COFFEE

美式咖啡 Americano		\$48
特濃咖啡 Espresso		\$42
鮮奶咖啡 Latte		\$52

飲品 DRINKS

薏米水 (熱/冷) Barley Water (Hot / Cold)	杯/ Glass	\$38
蜜薑陳皮水 (熱/冷) Honey Ginger & Dried Tangerine Peel Water (Hot / Cold)	杯/ Glass	\$38
鮮橙汁 Fresh Orange Juice	杯/ Glass	\$48
鮮蘋果汁 Fresh Apple Juice	杯/ Glass	\$48
白桃伯爵氣泡茶 Sparkling White Peach Earl Grey	支/Bottle	\$58
柚子玄米氣泡茶 Sparkling Yuzu Genmaicha	支/Bottle	\$58
各式汽水 Coke / Diet Coke / Sprite / Soda / Tonic / Ginger Ale	罐/Can	\$48

固定收費：中國茗茶/熱水：\$25/位 及 餐前小食：\$25/碟
如有任何食物過敏或膳食要求，請聯絡我們的服務員
所有價目以港元計算，另設加一服務費
內容如有更改，恕不另行通知，本店保留最終決定權

Fixed charges: Chinese Tea / Hot Water: \$25/Pax; Side Dish: \$25/Plate
Please advise our associates if you have any dietary restrictions and/or food allergies
All prices in HKD & Subject to 10% service charge
All prices and items are subject to change without prior notice, should any dispute arise, the decision of Elite Concepts shall be final

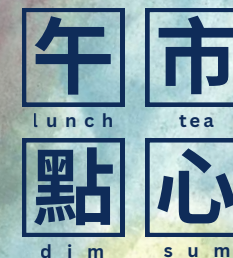
金鐘太古廣場 LG1 樓 003舖
003, LG1, PACIFIC PLACE, ADMIRALTY

訂座電話 Booking
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2026/09



潮粵樓
C.C. LOU



供應時段：早上11:30 至 下午4:00
AVAILABLE FROM 11:30AM TO 4:00PM

an elite concept 意集團