

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
T 2918 9028

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

小炒 STIR-FRY

柱侯牛筋腩煲	\$280
Braised Beef Tendon in Chu Hou Sauce in Casserole	
冬菜涼瓜炆鹹排骨	\$230
Braised Pork Rib with Bitter Gourd & Preserved Greens	
鵝血砂鍋煲	\$160
Braised Goose Blood in Casserole	
沙茶牛肉	\$180
Sautéed Sliced Beef in Satay Sauce	

飯麵 STAPLE

飄香荷葉飯	\$300
Lotus Leaf Rice with Diced Chicken, Conpoy & Crab Meat	
陳年老菜脯粥	碗/ Bowl \$120
Congee with Aged Radish	
海鮮湯脆米泡飯	\$280
Crispy Rice with Seafood in Soup	
海鮮炒粿條	\$320
Wok-fried Seafood Kueh Teow	

咖啡 COFFEE

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

中國茗茶/熱開水: \$25/位

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

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	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 Pastry Puff	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
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	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 DISH		
	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
	子薑椒蓉伴溏心皮蛋 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
甜品（冷） SWEET (ICED)		
	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	4件/ Pcs \$80
甜品（熱） SWEET (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 Taro Paste 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

OLD

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	蝶豆花黑松露上素餃 Butterfly Pea & Black Truffle Vegetarian Dumpling	3件/ Pcs \$75
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	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 Pastry Puff	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 MARINATED SPECIALTIES		
	滷鵝拼盤 (包含以下) Assorted Marinated Goose Platter, including: 鵝頭・鵝掌・鵝翼・鵝腎・鵝肝 Goose Head, Goose Web, Goose Wing, Goose Gizzard, Goose Liver	\$380
	滷水拼盤 (包含以下) Assorted Marinated Meat Platter, including: 鵝頭・鵝掌・鵝翼・四點金・去骨牛尾 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 DISH		
	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
	子薑椒蓉伴溏心皮蛋 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
精選小炒 STIR-FRY		
	鮮菠蘿脆皮咕嚕肉 * Sweet & Sour Pork with Fresh Pineapple	\$220
	脆皮炸子雞 * Crispy Chicken	半隻/Half \$320
	椒鹽田雞腿 * Salt & Pepper Frog Leg	\$280
	老菜脯蒸肉餅 * Steamed Pork Patty with Preserved Radish	\$180
	鮮淮山油欖菌炒黃耳 * Stir-fried Chinese Yam & Yellow Fungus with Termite Mushroom	\$260
	九肚魚蠔仔烙 * Pan-fried Baby Oyster Egg Batter with Bombay Duck Fish	\$238
	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	\$180

*供應時段 AVAILABLE PERIOD:
星期一至五 MON - FRI : 早上 11:30AM - 下午2:30PM
星期六日及假期 SAT, SUN, PH : 早上11:30AM - 下午3:00PM

主 食 STAPLE

潮州酸菜炒飯 *	\$210
Fried Rice with Preserved Greens Chao style	
圍蝦揚州炒飯 *	\$260
Yangzhou Fried Rice with Shrimp	
飄香荷葉飯 *	\$300
Lotus Leaf Rice with Diced Chicken, Conpoy & Crab Meat	
糖醋兩面黃 *	\$200
Crispy Noodles served with Sugar & Vinegar Chao style	
乾炒牛河 *	\$280
Wok-fried Flat Rice Noodles with Beef	
雪菜火鴨絲炆鴛鴦米 *	\$250
Braised Rice Vermicelli & Glass Noodles with Shredded Roasted Duck & Mustard Greens	
陳年老菜脯粥	碗/ Bowl \$120
Congee with Aged Radish	
海鮮湯脆米泡飯	\$280
Crispy Rice with Seafood in Soup	
海鮮炒粿條	\$320
Wok-fried Seafood Kueh Teow	

飲 品 DRINK

薏米水 (熱/凍)	杯/ Glass \$38
Barley Water (Hot / Cold)	
新會陳皮山楂水 (熱/凍)	杯/ Glass \$38
Xinhui Dried Tangerine Peel & Hawthorn Water (Hot / Cold)	
鮮橙汁	杯/ Glass \$48
Fresh Orange Juice	
鮮蘋果汁	杯/ Glass \$48
Fresh Apple Juice	

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星期一至五 MON - FRI : 早上 11:30AM - 下午2:30PM

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❄️ *冷點 ICED

甜 品 SWEET

楊枝甘露 ❄️	位/Pax \$60
Sweet Mango Sago	
椰汁桃膠雪燕	位/Pax \$90
Bird's Nest, Peach Gum in Coconut Milk	
老陳皮蓮子紅豆沙	位/Pax \$60
Sweet Red Bean & Lotus Seed Soup with Tangerine Peel	
南北杏雪耳燉萬壽果	位/Pax \$60
Double-boiled Papaya & Snow Fungus	
蒸黑糖蜂巢糕	4件/ Pcs \$80
Steamed Brown Sugar Honeycomb Cake	
芒果忌廉紫米卷 ❄️	4件/ Pcs \$80
Mango & Purple Rice Cream Roll	
千層鮮奶咖啡糕 ❄️	4件/ Pcs \$80
Coffee Layered Cake	
寧夏黑杞子桂花糕 ❄️	4件/ Pcs \$80
Black Goji Berry Osmanthus Jelly	

- 中國茗茶/熱開水: \$25/位
- 供應時段: 早上11:30 至 下午4:00
- 以上菜單只適用於堂食
- 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

- Chinese Tea / Hot Water: \$25/Pax
- Available from 11:30am to 4:00pm
- Menu is applicable to dine-in only
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訂座電話 Booking
T 2918 9028

202609



潮汕粵港 四季時鮮

THE SPIRIT OF SHANTOU & CANTON, FRESHNESS FOR ALL SEASONS



B L O C K

點 心 DIM SUM		
	水晶筍絲蝦餃 Bamboo Shoot & Shrimp Dumpling	3件/ Pcs \$75
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	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 DISH		
	潮州鹹菜拌鮑魚 Tossed Shredded Abalone with Preserved Greens Chao Style	2件/ Pcs \$120
	凍魚飯： 馬友 / 東星斑 / 巴浪魚 Selection of Fish (Served Cold in Chao Style): Threadfin / Coral Grouper / Mackerel Scad	時價 Market Price
	冰鎮番石榴 Chilled Guava	\$98
	子薑椒蓉伴溏心皮蛋 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
精 選 小 炒 STIR-FRY		
	鮮菠蘿脆皮咕嚕肉 Sweet & Sour Pork with Fresh Pineapple	\$220
	脆皮炸子雞 Crispy Chicken	半隻/Half \$320
	椒鹽田雞腿 Salt & Pepper Frog Leg	\$280
	柱侯牛筋腩煲 Braised Beef Tendon in Chu Hou Sauce in Casserole	\$280
	老菜脯蒸肉餅 Steamed Pork Patty with Preserved Radish	\$180
	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
	鮮淮山油欖菌炒黃耳 Stir-fried Chinese Yam & Yellow Fungus with Termite Mushroom	\$260
	九肚魚蠔仔烙 Pan-fried Baby Oyster Egg Batter with Bombay Duck Fish	\$238
	沙茶牛肉 Sautéed Sliced Beef in Satay Sauce	\$180

主 食 STAPLE

潮州酸菜炒飯 Fried Rice with Preserved Greens Chao style	\$210
圍蝦揚州炒飯 Yangzhou Fried Rice with Shrimp	\$260
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
海鮮湯泡飯 Crispy Rice with Seafood in Soup	\$280
海鮮炒粿條 Wok-fried Seafood Kueh Teow	\$320
糖醋兩面黃 Crispy Noodles served with Sugar & Vinegar Chao style	\$200
乾炒牛河 Wok-fried Flat Rice Noodles with Beef	\$280
雪菜火鴨絲炆鴛鴦米 Braised Rice Vermicelli & Glass Noodles with Shredded Roasted Duck & Mustard Greens	\$250

飲 品 DRINK

中國茗茶 普洱, 壽眉, 鐵觀音, 香片, 胎菊 Chinese Tea (Puer, Shoumei, TieGuan Yin, Jasmine, Chrysanthemum)	每位/Person \$28
中國茗茶 普洱, 壽眉, 鐵觀音, 香片, 胎菊	
健康飲品 薏米水 (熱/凍) Barley Water (Hot / Cold) 薏米水 (熱/凍)	\$38
新鮮果汁 鮮橙汁, 蘋果汁 (Orange Juice, Apple Juice)	\$58

甜 品 SWEET

楊枝甘露 Sweet Mango Sago	每位/Person \$60
椰汁桃膠雪燕 Bird's Nest, Peach Gum in Coconut Milk	每位/Person \$90
老陳皮蓮子紅豆沙 Sweet Red Bean & Lotus Seed Soup with Tangerine Peel	每位/Person \$60
南北杏雪耳燉萬壽果 Double-boiled Papaya & Snow Fungus	每位/Person \$60
黑糖蜂巢糕 Brown Sugar Honeycomb Cake	4件/ Pcs \$80
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	4件/ Pcs \$80

- 供應時間：早上11:30 至 下午2:30
 - 以上菜單只適用於堂食
 - 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
-
- Available from 11:30am to 2:30pm
 - Menu is applicable to dine-in only
 - 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
LG1, Pacific Place, Admiralty

訂座電話 Booking
T 2918 9028



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THE SPIRIT OF SHANTOU & CANTON, FRESHNESS FOR ALL SEASONS





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03.2026



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