



序

潮粵樓由徐保祿、張新民兩位先生因食結緣、相敬共創，以美食為紐帶，串聯起廣府與潮汕綿延千年的嶺南飲食文脈。廣府菜精緻典雅，潮汕菜灑脫野性，兩者在煙火間自然交融，全無矯飾。食材恪守當季鮮選，風味皆由時間慢釀而成。誠邀各位慢下腳步細品，這種味道不為迎合世俗偏好，只為守好嶺南飲食的本真根源。

—— 彭樹挺

PREFACE

The creation of C.C. LOU was inspired by the mutual admiration between Paul Hsu (Founder and Executive Director, Elite Concepts) and Master Zhang Xin Min (President of CCRA & ZHU.HAI Restaurant in Shantou). United by a shared passion for Chinese gastronomy, they sought to reconnect the centuries-old culinary heritage of Canton and Chaoshan for Hong Kong.

The refined elegance of Cantonese cuisine and the spirited authenticity of Chiu Chow cooking come naturally together. Each dish is a gift of the season, and every flavour an echo shaped by time, a tribute to its enduring roots.

We invite you to savour the authentic culinary heritage of Lingnan.

Peng Shu Ting

Paul Hsu - Founder and Executive Director of Elite Concepts, Mr Hsu has guided the group on an innovative culinary journey since 1991. Its portfolio includes yè shanghai, Nanhai, Deng G, Duck de Chine, and PENTHOUSE, located across Hong Kong, Beijing, Shanghai and Taipei.

Master Zhang Xin Min - Founder and President of the Shantou Chaozhou Cuisine Research Association since 2013. Master Zhang served as a food consultant for "A Bite of China and Flavorful World," and Chief Consultant for "Flavorful Origins: Chaoshan Cuisine." He is also a prominent writer, whose works include "Chaozhou Cuisine World", "Chaozhou Flavors" and "Notes on Boiling the Sea."

In 2020 he opened "ZHU.HAI Restaurant" and immediately was awarded Black Pearl Two-Diamond.

Peng Shu Ting – Worked alongside with Paul Hsu from 1982 to 1985 for the opening of the renowned White Swan Hotel in Guangzhou.

He was also the 1st Council Member of the Black Pearl Restaurant Guide till 2025.

潮粵樓必食 SIGNATURE DISHES



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 例 / Regular 560 1.5 例 / 1.5 Regular



紅燒生炆斑翅
Braised Grouper in Brown Sauce

580



天婦羅魚翅 配高湯
Crispy Shark's Fin served with Consommé

680 位 / Person

潮粵樓必食 SIGNATURE DISHES



滷水肥鵝肝
Marinated Goose Liver

180 兩片 / 2 Slices



龍穿虎肚 鰻魚釀玉腸
Crispy Pig's Intestine stuffed with Eel

280



花雕乳鴿腿·香酥芋茸鴿
Pigeon Thigh in Huadiao · Deep-fried Pigeon Taro Ball

80 位 / Person



干巴菌炒佛跳牆
Stir-fried Buddha Jumps Over the Wall with Ganba Mushroom

800

 推介 Signature

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潮粵樓必食 SIGNATURE DISHES



脆皮炸子雞

Crispy Chicken

320 半隻 / Half



香煎海雜魚

Pan-fried Assorted Ocean Fish

380



潮式川椒雞

Wok-fried Chicken Chao Style

220

潮粵樓必食 SIGNATURE DISHES



九肚魚蠔仔烙

Pan-fried Baby Oyster Egg Batter
with Bombay Duck Fish

238



蟹肉桂花炒蝦絲

Wok-fried Egg with Crab Meat &
Shredded Prawn

280



冬菜涼瓜炆鹹排骨

Braised Pork Rib with
Bitter Gourd & Preserved Greens

230



椒鹽田雞腿

Salt & Pepper Frog Leg

280

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潮州滷水 CHAOZHOU MARINATED SPECIALTIES

煙燻肥鵝肝
Smoked Goose Liver

180 兩片 / 2 Slices

 脫骨滷鵝掌
Marinated Boneless Goose Web

80 隻 / Piece

滷水鵝翼
Marinated Goose Wing

80 隻 / Piece

潮汕滷水鵝
Marinated Goose Chaoshan Style

240

滷水獅頭鵝頭
Marinated Goose Head

240

五年滷水獅頭鵝頭
Marinated 5-year Goose Head

800 半條 / Half
1,600 全條 / Whole

滷水腩肉
Marinated Pork Belly

200

滷水豬粉腸
Marinated Pig's Intestine

200

 滷水去骨牛尾
Marinated Boneless Oxtail

220

 隆江滷豬腳 四點金
Marinated Pig's Trotter

240

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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



廣東燒味 CANTONESE BBQ



 鴛鴦百花雞 380 半隻 / Half
Poached Chicken · Chicken stuffed with Shrimp Paste topped with Ham & Greens

陳皮燒鵝 240 例 / Regular
Roasted Goose with Aged Tangerine Peel 480 半隻 / Half

蜜汁叉燒 220
Char Siu

叉燒燒鵝拼盤 320
Char Siu & Roasted Goose Platter

涼菜 COLD DISH

麻辣海蜇皮 180
Shredded Jellyfish in Spicy Sauce

 潮州鹹菜拌鮑魚 120 兩隻 / 2 Pieces
Tossed Shredded Abalone with Preserved Greens Chao Style

冰鎮番石榴 98
Chilled Guava

子薑椒蓉滷心皮蛋 120
Soft-centered Century Egg with Minced Chili & Pickled Ginger

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 潮州凍蟹
Cold Red Crab
78 兩 / Tael*

 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

*38 克 / 兩 (38g / Tael)

湯 SOUP



 **蟹肉石榴燕窩** 480 位 / Person
Crab Meat & Bird's Nest wrapped in Egg White Sheet served with Consommé

杏汁燉白肺 100 位 / Person
Double-boiled Pig's Lung Soup with Almond

海皇豆腐羹 100 位 / Person
Seafood Tofu Thick Soup

頭水紫菜鮑魚湯 120 位 / Person
Abalone & Seaweed Soup

川芎白芷燉魚頭 300 兩位用 / For 2 Persons
Double-boiled Fish Head Soup with Chinese Herbs

 **雞汁燉赤嘴公肚** 360 位 / Person
Fish Maw in Premium Chicken Broth

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 **橄欖海螺湯**
Double-boiled Conch Soup with Green Olive
140 位 / Person



 **花膠黃魚羹**
Yellow Croaker & Fish Maw Thick Soup
150 位 / Person

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翅/燕窩 SHARK'S FIN / BIRD'S NEST

濃湯雞煲排翅 敬請預訂

Braised Shark's Fin with Supreme Chicken Broth
(Pre-order Required)

2,200 四位用 / For 4 Persons



鴿吞海虎翅 紅燒 / 清湯 敬請預訂

Pigeon stuffed with Shark's Fin (Brown Sauce / Consommé)
(Pre-order Required)

1,200 位 / Person



胡椒豬肚翅

Shark's Fin Soup with Pork Tripe & Pepper

620 位 / Person

雞蓉燴官燕

Braised Imperial Bird's Nest with Chicken Purée

380 位 / Person

紅燒官燕

Braised Imperial Bird's Nest in Brown Sauce

380 位 / Person



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高湯蟹肉乾撈翅

Braised Shark's Fin with Crab Meat served with Supreme Broth

720 位 / Person



潮州紅燒包翅

Braised Shark's Fin Chao Style

600 位 / Person



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鮑魚/海參/花膠

ABALONE / SEA CUCUMBER / FISH MAW

25 頭蠔皇日本吉品鮑魚 1,600 隻 / Piece
Braised 25-Head Yoshihama Abalone in Premium Oyster Sauce

30 頭蠔皇日本吉品鮑魚 980 隻 / Piece
Braised 30-Head Yoshihama Abalone in Premium Oyster Sauce

蠔皇軟滑皇冠鮑魚 360 隻 / Piece
Braised Imperial Abalone in Premium Oyster Sauce

20 頭蠔皇南非吉品鮑魚 980 隻 / Piece
Braised 20-Head South African Abalone in Premium Oyster Sauce

 紅燒鮑汁花膠 680 件 / Piece
Braised Fish Maw in Abalone Brown Sauce

天白花菇扣鵝掌 280 例 / Regular
Braised Goose Web with Chinese Mushroom

 脆皮豬婆參 300 位 / Person
Crispy Sea Cucumber in Brown Sauce

花膠伴婆參 680 位 / Person
Braised Fish Maw & Sea Cucumber in Brown Sauce

紅燒原條關東遼參 380 條 / Piece
Braised Whole Guandong Sea Cucumber in Brown Sauce

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游水海鮮 LIVE SEAFOOD

東星斑 每條約 18 兩 / 680 克
Coral Grouper (Approx. 18 Tael / 680g Per Piece)

1,080 條 / Piece

老虎斑 / 瓜子斑 / 老鼠斑 / 紅釘 / 三刀

烹調選擇：清蒸 / 紅炆 / 油泡 / 薑蔥 / 辣煮 / 梅子煮 / 酸菜煮 / 菜脯煮

Tiger Grouper / Speckled Grouper / Pacific Grouper / Red-spotted Grouper / Flatfish

Cooking Method: Steamed / Braised / Sautéed / Baked with Ginger & Scallion /
Spicy Broth / Simmered with Sour Plum / Pickled Mustard Greens / Preserved Radish

時價 Market Price

黃腳鰺 / 沙尖魚 / 白鯧魚 / 鸚哥魚 / 小黃魚

烹調選擇：雞汁蒸 / 香煎 / 豆醬 / 菜脯

Yellowfin Seabream / Lady Fish / White Pomfret / Parrotfish / Baby Yellow Croaker

Cooking Method: Steamed in Chicken Broth / Pan-fried / Soy Bean Paste / Preserved Radish

需視乎每日實際供應情況而定

Subject to daily availability

膏蟹 / 肉蟹

烹調選擇：薑蔥焗 / 雞油花雕蒸 / 黑椒炒 / 豆醬焗 / 金不換焗 / 打冷

Crab

Cooking Method: Baked with Ginger & Scallion / Steamed with Huadiao /
Wok-fried with Black Pepper / Baked with Soy Bean Paste /
Baked with Thai Basil / Served Cold in Chao Style

48 兩 / Tael*

阿拉斯加蟹

烹調選擇：打冷 /
兩食 - 蛋白花雕蒸 · 椒鹽

Alaskan King Crab

Cooking Method: Served Cold in Chao Style /
1 Crab 2 Ways (Steamed with Egg White & Huadiao, Deep-fried with Salt & Pepper)

時價 Market Price

*38 克 / 兩 (38g / Tael)

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游水海鮮 LIVE SEAFOOD



象拔蚌

烹調選擇：金不換余 / 菜脯爆炒 / 刺身

Geoduck

Cooking Method : Poached with Thai Basil / Wok-fried with Preserved Radish / Sashimi

68 兩 / Tael*

生蝦

烹調選擇：豉油皇煎 / 上湯乾蔥焗 / 薑蔥粉絲焗 / 茄汁煎 / 金銀蒜蒸

Prawn

Cooking Method : Pan-fried in Soy Sauce / Baked with Shallot in Superior Broth / Baked with Vermicelli, Ginger & Scallion / Pan-fried in Tomato Sauce / Steamed with Garlic

25 兩 / Tael*

龍蝦

烹調選擇：上湯焗 / 油泡球 / 豉椒炒 / 蒜蓉開邊蒸

Lobster

Cooking Method : Baked in Superior Broth / Sautéed Shell-less / Wok-fried with Black Bean & Chili / Steamed with Garlic

55 兩 / Tael*

*38 克 / 兩 (38g / Tael)

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響螺 敬請預訂

烹調選擇：油泡 / 堂灼 / 明爐炭燒 / 金不換余

Sea Conch (Pre-order Required)

Cooking Method : Sautéed / Poached in Consommé / Char-grilled / Poached with Thai Basil

時價 Market Price

精選小炒 STIR-FRY

沙茶豬頸肉

Sautéed Sliced Pork Neck in Satay Sauce

180



老菜脯肉碎煎蛋

Pan-fried Minced Pork Egg Batter with Preserved Radish

180

老菜脯蒸肉餅

Steamed Pork Patty with Preserved Radish

260

香煎蓮藕餅

Pan-fried Lotus Root stuffed with Minced Pork

280

鮮菠蘿脆皮咕嚕肉

Sweet & Sour Pork with Fresh Pineapple

220

花椒炒雞球

Wok-fried Chicken with Chili Peppercorn

250

大澳鹹魚雞粒豆腐煲

Chicken & Tofu with Salted Fish in Casserole

260

鵝血砂鍋煲

Braised Goose Blood in Casserole

160



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燒雲腿乳鴿脯

Sautéed Sliced Pigeon Breast with Ham

380



沙茶牛肉

Sautéed Sliced Beef in Satay Sauce

280



薑蔥豆豉雞煲

Chicken with Black Bean in Casserole

220



砵酒牛尾煲

Braised Oxtail with Port Wine in Casserole

280



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精選小炒 STIR-FRY

陳皮手剝牛肉餅

Steamed Beef Patty with Aged Tangerine Peel

260

柱侯牛筋腩煲

Braised Beef Tendon in Chu Hou Sauce in Casserole

280

蒜片牛柳粒

Stir-fried Beef Cube with Sliced Garlic

320

油泡鮮魷

Sautéed Squid

280

黃金蝦球

Prawn with Salted Egg Yolk

320

欖角炒斑球

Wok-fried Grouper with Preserved Greens

680



花椒焗膏蟹

Baked Crab with Chili Peppercorn

480 隻 / Piece

魚香茄子煲

Spicy Eggplant with Minced Pork in Casserole

220

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味菜炒水魚絲

Stir-fried Shredded Soft-shell Turtle with Preserved Mustard Greens

320



蔥花圍蝦鴛鴦蛋

Century Egg & Shrimp Omelette

260



京蔥蟹肉粉絲煲

Shredded Crab & Rice Vermicelli in Casserole

320



金不換焗九肚魚

Baked Bombay Duck Fish with Thai Basil in Casserole

260

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時令蔬菜 GREENS

蓮子鐵棍山藥

Braised Lotus Seed & Chinese Yam

198

如意百合蓮藕片

Sautéed Lotus Root & Lily Bulb with Yu Fungus

220

竹笙上素卷

Steamed Bamboo Pith Roll with Seasonal Greens

260

咕嚕猴頭菇

Deep-fried Lion's Mane Mushroom in Sweet & Sour Sauce

280

豬油渣炒芥蘭

Wok-fried Kale with Pork Crackling

188



上湯普寧豆腐

Braised Puning Tofu

180



鮮淮山油樅菌炒黃耳

Stir-fried Chinese Yam & Yellow Fungus with
Termite Mushroom

260



芋頭芡實百合煲

Braised Taro, Fox Nut & Lily Bulb in Casserole

220

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主 食 STAPLE

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

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點 心 DIM SUM



煎韭菜粿 三件起 25 件 / Piece
Pan-fried Chive Kueh (Min. 3 Pieces)

春卷 三條起 25 條 / Piece
Spring Roll (Min. 3 Pieces)

潮州粉果 三件起 25 件 / Piece
Chaozhou Fun Guo (Min. 3 Pieces)

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固定收費

FIXED CHARGES

餐前小食
Side Dish

25 碟 / Plate

中國茗茶 / 熱開水
Chinese Tea / Hot Water

25 位 / Person

其他收費

OTHER CHARGES

切餅費
Cake Cutting Fee

28 位 / Person

餐酒開瓶費
Corkage - Wine

300 瓶 / Bottle

烈酒開瓶費
Corkage - Spirit

500 瓶 / Bottle

 推介 Signature

所有價目以港元計算，另設加一服務費 All prices in HKD & subject to 10% service charge 圖片供參考 Photo for reference only
如有任何食物過敏或膳食要求，請聯絡我們的服務員 Please advise our associates if you have any dietary restrictions and/or food allergies