

潮 汕 粵 港 四 季 時 鮮

THE SPIRIT OF SHANTOU & CANTON, FRESHNESS FOR ALL SEASONS



時令美饌 A

MENU A

特價 \$480/位 兩位起 原價 \$600/位
SPECIAL PAX MIN. FOR 2 ORIGINAL PAX

潮粵三寶

(滷鵝翼 . 蜜汁叉燒 . 麻辣海蜆皮)

CC Trio Platter

(Marinated Goose Wing . Char Siu . Jellyfish in Spicy Sauce)

杏汁燉白肺

Double-boiled Pig's Lung Soup with Almond

菜脯炒蝦球

Stir-fried Prawn with Preserved Radish

碧綠百合蓮藕片

Sautéed Greens with Lily Bulb & Lotus Root

陳年老菜脯粥

Congee with Aged Radish

精美甜品

Sweet Dessert

時令美饌 B

MENU B

特價 \$680/位 兩位起 原價 \$800/位
SPECIAL PAX MIN. FOR 2 ORIGINAL PAX

潮粵四寶

(滷鵝掌 . 滷鵝肉 . 蜜汁叉燒 . 潮州鹹菜拌鮑魚)

CC Quartet Platter

(Marinated Goose Web . Marinated Sliced Goose . Char Siu

Shredded Abalone with Preserved Greens Chao Style)

花膠黃魚羹

Yellow Croaker & Fish Maw Thick Soup

花雕乳鴿腿 . 香酥芋茸鴿

Pigeon Thigh in Huadiao . Deep-fried Pigeon Taro Ball

油泡斑球

Sautéed Grouper

鮮淮山油欖菌炒黃耳

Stir-fried Chinese Yam & Yellow Fungus with Termite Mushroom

陳年老菜脯粥

Congee with Aged Radish

精美甜品

Sweet Dessert

時令美饌 C

MENU C

特價 \$880/位 兩位起 原價 \$1,400/位
SPECIAL PAX MIN. FOR 2 ORIGINAL PAX

潮州滷水四拼

(鵝掌 . 鵝肉 . 煙燻鵝肝 . 冰鎮番石榴)

Chao Quartet Platter

(Goose Web . Sliced Goose . Smoked Goose Liver . Chilled Guava)

花膠黃耳海螺湯

Double-boiled Fish Maw with Yellow Fungus & Conch Soup

紅燒原隻皇冠鮑魚

Braised Whole Imperial Abalone in Brown Sauce

清蒸星斑

Steamed Grouper

燒雲腿乳鴿脯

Sautéed Sliced Pigeon Breast with Ham

珍珠糯米雞

Mini Glutinous Rice with Chicken Wrapped in Lotus Leaf

精美甜品

Sweet Dessert

4 人套餐 A

MENU A FOR 4

特價 \$1,980 原價 \$2,600
SPECIAL ORIGINAL

滷水拼盤

(鵝掌 . 鵝翼 . 四點金 . 去骨牛尾)

Assorted Marinated Platter

(Goose Web . Goose Wing . Pig's Trotter . Boneless Oxtail)

花膠黃魚羹

Yellow Croaker & Fish Maw Thick Soup

鮮菠蘿脆皮咕嚕肉

Sweet & Sour Pork with Fresh Pineapple

九肚魚蠔仔烙

Pan-fried Baby Oyster Egg Batter with Bombay Duck Fish

蟹肉桂花炒蝦絲

Wok-fried Egg with Crab Meat & Shredded Prawn

海鮮湯脆米泡飯

Crispy Rice with Seafood in Soup

精美甜品

Sweet Dessert

4 人 套 餐 B

MENU B FOR 4

特價 SPECIAL \$2,680 原價 ORIGINAL \$3,200

潮 粵 四 寶

(滷鵝掌 . 滷鵝肉 . 蜜汁叉燒 . 潮州鹹菜拌鮑魚)

Assorted Platter

(Marinated Goose Web . Marinated Sliced Goose . Char Siu .
Shredded Abalone with Preserved Greens Chao Style)

脆 皮 豬 婆 參

Crispy Sea Cucumber in Brown Sauce

川 芎 白 芷 燉 魚 頭

Double-boiled Fish Head Soup with Chinese Herbs

脆 皮 炸 子 雞

Crispy Chicken

紅 燒 生 炆 斑 翅

Braised Grouper with Brown Sauce

花 椒 焗 蟹

Baked Crab with Chili Peppercorn

陳 年 老 菜 脯 粥

Congee with Aged Radish

精 美 甜 品

Sweet Dessert

6 人 套 餐

MENU FOR 6

特價 SPECIAL \$2,980 原價 ORIGINAL \$3,600

潮 粵 珍 味 拼 盤

CC Platter

橄 欖 海 螺 湯

Double-boiled Conch Soup with Green Olive

九 肚 魚 蠔 仔 烙

Pan-fried Baby Oyster Egg Batter with Bombay Duck Fish

潮 式 川 椒 雞

Wok-fried Chicken Chao Style

蠔 皇 杏 鮑 菇 扣 鮑 魚

Braised Abalone & King Oyster Mushroom in Oyster Sauce

蔥 花 圍 蝦 鴛 鴦 蛋

Century Egg & Shrimp Omelette

飄 香 荷 葉 飯

Lotus Leaf Rice with Diced Chicken, Conpoy & Crab Meat

精 美 甜 品

Sweet Dessert