



枱號

人數

海鮮酒家

CHIUCHOW SEAFOOD RESTAURANT

點心 Dim Sum

- 001 水晶蝦餃皇 大L
STEAMED SHRIMP DUMPLINGS
- 002 飛魚子燒賣皇 大L
STEAMED SHRIMP & PORK DUMPLINGS TOPPED WITH TOBIKO
- 003 潮州蒸粉果 中M
STEAMED DUMPLING WITH PORK, CHINESE CELERY & PEANUTS
- 004 翡翠豆苗帶子鳳眼餃 特SP
STEAMED PEA TIP, SCALLOP AND PRAWN DUMPLINGS
- 005 潮州牛肉球 小S
CHIU CHOW STYLE STEAMED BEEF BALLS
- 006 潮州糯米卷 小S
STEAMED GLUTINOUS RICE ROLLS WITH CUTE MEAT & MUSHROOM
- 007 桂林金蒜蒸鳳爪 中M
STEAMED CHICKEN FEET WITH GARLIC & CHILLI
- 008 香芋梅子蒸排骨 中M
STEAMED PORK RIBS WITH PRUNE & TARO
- 009 燒汁牛筋肚 大L
STEAMED BEEF TENDON & TRIPE IN TERIYAKI SAUCE
- 010 野米珍珠糯米雞 中M
LOTUS LEAF WRAPPED GLUTINOUS RICE FILLED WITH MEAT
- 011 荷塘鮑汁鮮竹卷 中M
STEAMED BEAN CURD SKIN ROLLS WITH SHRIMP & LOTUS ROOT
- 012 蠔皇叉燒包 中M
STEAMED B.B.Q. PORK BUN
- 013 爆汁上海小籠包 中M
STEAMED PORK SOUP BUNS
- 014 一品貴妃包 中M
BAKED B.B.Q. PORK BUNS
- 015 糯米紅桃粿 小S
TRADITIONAL CHINESE RED PEACH KUIH
- 016 白玉千絲萬縷鳳尾蝦 特SP
DEEP-FRIED PRAWN WRAPPED IN BREAD SHREDS
- 017 甘筍汁咸水角 中M
DEEP-FRIED GLUTINOUS RICE DUMPLING WITH PORK & DICED SHRIMP
- 018 崧子蜂巢芋角 中M
DEEP-FRIED TARO DUMPLING FILLED WITH PORK & PINE NUTS
- 019 蒜蓉蝦春卷 大L
DEEP-FRIED SHRIMP SPRING ROLLS
- 020 拉絲荔枝蝦丸 特SP
CHEESY LYCHEE PRAWN BALLS
- 021 百花蘿蔔糕 特SP
PAN-FRIED TURNIP CAKE WITH SHRIMP PASTE
- 022 煎潮州韭菜粿 小S
PAN-FRIED CHIU CHOW STYLE CHIVES DUMPLINGS

- 023 炭燒黑椒豬頸脊酥 大L
BAKED PORK JOWL WITH BLACK PEPPER PASTRY
- 024 椒鹽五味魷魚鬚 特SP
DEEP-FRIED SQUID TENTACLE WITH HOUSE SEASONING
- 025 飛天咸煎餅 \$16.80
DEEP FRIED CANTONESE CRISPY DOUGH



腸粉 Steamed Rice Rolls

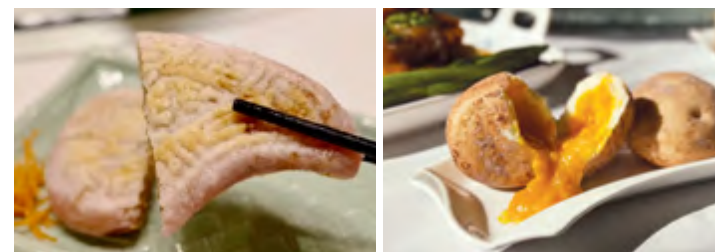
- 026 瑤柱鮮蝦腸粉 特SP
STEAMED RICE ROLLS WITH SHRIMP & CONPOY
- 027 肉鬆鬼馬炸兩 特SP
STEAMED RICE ROLL WITH CHINESE DONUT, SHRIMP PASTE TOPPED WITH PORK FLOSS
- 028 混醬布拉腸粉 大L
STEAMED RICE ROLLS WITH ASSORTED SAUCES
- 029 刮刮牛肉腸粉 大L
STEAMED RICE ROLLS WITH MINCED BEEF
- 030 牛雜腸粉 \$18.50
STEAMED RICE ROLL ACCOMPANY WITH BEEF OFFAL
- 031 欖菜帶子腸粉 特SP
STEAMED RICE ROLLS WITH SCALLOPS & PRESERVED OLIVE VEGETABLE
- 032 響鈴魚蓉脆竹腸粉 大L
STEAMED RICE ROLLS WITH FISH PASTE & SOYBEAN



甜品 Dessert

- 033 鴛鴦水晶包 大L
STEAMED CRYSTAL DUMPLINGS FILLED WITH RED BEAN & EGG CUSTARD
- 034 蛋黃流心薯仔包 特SP
STEAMED SALTED DUCK YOLK'S LAVA BUNS
- 035 黑芝麻流心包 中M
STEAMED BLACK SESAME PASTE LAVA BUN

- 036 水牛奶蛋撻 中M
BAKED MINI EGG TART
- 037 鬆化雞蛋散 中M
TWISTED CRISPS MADE FROM EGGS
- 038 清心丸綠豆爽 大L
SWEETENED MUNG BEAN SOUP WITH GINKGO AND JELLY CUBES
- 039 黃金大煎堆 中M
DEEP-FRIED RED BEAN PASTE SESAME BALLS
- 040 黃金炸油粿 中M
CRISPY SWEET POTATO DUMPLINGS WITH PEANUT & SESAME
- 041 貓山王榴槿球 大L
DEEP-FRIED DURIAN BALLS
- 042 福果香甜芋泥 大L
SWEETENED MASHED TARO WITH GINKGO
- 043 勁薑燉奶 中M
DOUBLE-BOILED MILK CUSTARD WITH GINGER
- 044 香芒布丁 中M
CHILLED MANGO PUDDING
- 045 杏香馬蹄卷 中M
WATER CHESTNUT ROLL WITH ALMOND FLAKE



粥品/ 湯類 Congee/ Soup

- 046 西菜牛肉粥 \$15.80/碗
MINCED BEEF & WATERCRESS CONGEE
- 047 家鄉鹹豬骨粥 \$15.80/碗
SALTED PORK BONE CONGEE
- 048 海鮮粥 \$18.80/碗
SEAFOOD CONGEE
- 049 皮蛋蠔豉粥 \$17.80/碗
THOUSAND-YEAR EGG & DRIED OYSTER CONGEE
- 050 花甲肉碎泡飯 \$18.80/碗
RICE SOUP WITH CLAMS & MINCED PORK
- 051 潮州白粥 \$4.50/碗
PLAIN CONGEE (CHIU CHOW STYLE)
- 052 是日燉湯 \$13.80/位
SOUP OF THE DAY



潮州滷水 Marinated Chiu Chow Style Meat



- 053 正宗滷水鵝片 \$42.80
MARINATED GOOSE MEAT (WITH BONE)
- 054 滷水鴨片 \$36.80
MARINATED DUCK MEAT
- 055 滷水鵝肝 (四件起計) \$15/件pc
MARINATED GOOSE LIVER (MINIMUM 4 PCS)
- 056 滷水鵝掌鵝翼 \$26.80
MARINATED GOOSE WEBS AND WINGS
- 057 滷水鵝掌 \$19.80
MARINATED GOOSE WEBS
- 058 滷水豬耳 \$16.80
MARINATED PIG'S EAR
- 059 滷水豬大腸 \$16.80
MARINATED PORK INTESTINE
- 060 滷水五花腩 \$16.80
MARINATED PORK BELLY
- 061 滷水溫泉蛋 \$3.50/隻pc
MARINATED SOFT-BOILED EGG
- 062 滷水豆腐 \$5.00/件pc
MARINATED TOFU
- 063 滷水拼盤 \$33.80
MARINATED MEAT PLATTER

每位茶或水(五歲以上起計)	\$1.50
Tea / Water Charge per Person (Tea charge for person above 5 years old)	
外賣盒或碗	\$0.75/個(pc)
Takeaway box or bowl	
開瓶費	\$15/支
Wine Corkage (per bottle)	
餐前小食 Nibble	
花生 Peanut (side dish)	\$3.00/小碟
醬蘿蔔 Pickled Turnip (side dish)	\$5.00/小碟
* 特點 SP \$13.80 * 大點 L \$10.80 * 中點 M \$9.80 * 小點 S \$8.80	

Please inform our staff before placing order for any special dietary requirements.
如閣下對任何致敏食品成份有疑問或要求，請於下單前諮詢店員。

傳統名菜
Traditional Dishes

- 064 窩燒糯米雞 預定 (pre-order) 全隻 (Whole) \$76.80
ROASTED CHICKEN WITH GLUTINOUS RICE 半隻 (Half) \$42.80
- 065 荔茸香酥鴨 預定 (pre-order) 半隻 (Half) \$42.80
DEEP-FRIED DUCK FILLET STUFFED WITH MASHED TARO
- 066 咸檸檬蒸烏頭 \$42.80
STEAMED FLATHEAD MULLET WITH SALTED LEMON
- 067 豉油皇煎封鯧魚 \$38.80
PAN-FRIED POMFRET WITH SOY SAUCE
- 068 唐芹豆醬煮黃花魚 \$46.80
PAN-FRIED YELLOW CROAKER WITH CELERY BEAN PASTE

潮汕風味
Chiu Shau Signature Cuisine

- 069 炸普寧豆腐 \$16.80
PAN-FRIED PUNING TOFU
- 070 脆皮炸大腸 \$19.80
DEEP-FRIED CRISPY SKIN PORK INTESTINE WITH SWEET & SOUR SAUCE
- 071 傳統炸蝦棗 \$19.80
PAN-FRIED SHRIMP MOUSSE WITH PORK
- 072 傳統炸蟹棗 \$24.80
PAN-FRIED SHRIMP MOUSSE WITH CRAB MEAT WRAPPED IN BEAN SHEET
- 073 潮州煎蠔烙 \$36.80
PAN-FRIED BABY OYSTER OMELET
- 074 韭菜肉碎菜甫煎蛋 \$22.80
OMELET WITH MINCED PORK, CHIVES & PRESERVED RADISH
- 075 脆皮豬手(辣) \$16.80
CRISPY SKIN PIG'S TROTTERS (SPICY)



飯麵
Rice & Noodle

- 076 砂鍋焗芋頭飯 \$30.80
FRIED RICE WITH SHRIMP, MINCED PORK & TARO IN CLAY POT
- 077 欖菜肉碎炒飯 \$28.80
FRIED RICE WITH MINCED PORK & PRESERVED OLIVE VEGETABLE
- 078 生炒糯米飯 \$28.80
GLUTINOUS RICE WITH CUTE MEAT & CHINESE MUSHROOM

- 079 楊州炒飯 \$26.80
FRIED RICE WITH SHRIMP & B.B.Q. PORK
- 080 乾煎糖醋麵 \$29.80
CRISPY NOODLES ACCOMPANIED WITH SUGAR & VINEGAR
- 081 沙茶牛肉炒粿條 \$29.80
CHIU CHOW STYLE FRIED RICE NOODLE WITH BEEF & KALE IN SATAY SAUCE
- 082 菜甫芥蘭炒粿條 \$26.80
FRIED RICE NOODLE WITH PRESERVED RADISH & DICED KALE
- 083 乾炒牛河 \$26.80
FRIED RICE NOODLE WITH BEEF & BEAN SPROUT
- 084 潮汕鹹肉炒麵線 \$29.80
FRIED NOODLE WITH SALTED PORK BELLY
- 085 銀芽豉油皇炒麵 \$23.80
STIR-FRIED NOODLE WITH BEAN SPROUT IN SOY SAUCE
- 086 味菜涼瓜牛肉煎米粉 \$32.80
PAN-FRIED CRISPY VERMICELLI WITH SLICED OF BEEF, BITTER GOURD & PRESERVED VEGETABLE
- 087 秘製乾炒米粉 \$29.80
STIR-FRIED VERMICELLI WITH DRIED SHRIMP & PORK BELLY
- 088 星洲炒米 \$26.80
STIR-FRIED VERMICELLI SINGAPORE STYLE
- 089 乾炒三絲瀨粉 \$26.80
STIR-FRIED RICE NOODLES WITH SHREDDED BBQ PORT & BEAN SPROUT
- 090 上湯太子龍蝦生麵 \$46.80
BRAISED LOBSTER IN SUPERIOR BROTH WITH EGG NOODLE
- 091 生滾太子龍蝦粥 \$45.80
LIVE LOBSTER CONGEE
- 092 蠔仔肉碎泡飯 \$19.80/碗
RICE SOUP WITH BABY OYSTER & MINCED PORK
- 093 潮州手打墨魚丸河粉 \$18.80/碗
CHIU CHOW STYLE NOODLE SOUP WITH CUTTLFISH BALL
- A94 燒鴨湯瀨粉 \$18.80/碗
ROASTED DUCK & RICE NOODLES IN SOUP
- A95 潮式鹹雞湯米粉 \$17.80/碗
WHITE MARINADE CHICKEN & VERMICELLI IN SOUP

特色推介
Signature Dishes

- 096 鹹菜胡椒豬肚湯 \$26.80
DOUBLE-BOILED PORK TRIPE WITH SALTED VEGETABLE SOUP
- 097 沙茶牛肉炒芥蘭 \$29.80
SAUTEED SLICED OF BEEF WITH KALE IN SATAY SAUCE
- 098 汕頭小炒皇 \$26.80
STIR-FRIED CHINESE CHIVES WITH DRIED SHRIMP, DRIED OYSTER & YAM BEAN
- 099 蘿蔔春菜排骨煲 (午市) \$24.80
BRAISED SPRING CABBAGE WITH TURNIP & PORK RIBS IN CLAY POT
- 100 家鄉涼瓜腩肉煲 (午市) \$26.80
CHIU CHOW STYLE BRAISED PORK BELLY WITH BITTER GOURD
- 101 潮式煎釀豆腐煲 (午市) \$23.80
PAN-FRIED STUFFED TOFU IN CLAY POT
- 102 潮州清湯坑腩煲 (午市) \$23.80
CHIU CHOW STYLE BEEF BRISKET IN CLEAR BROTH
- 103 潮式鹹雞半隻 (午市) \$25.80
WHITE MARINADE CHICKEN (HALF BIRD)

廚點
Chef's Special

- 104 金沙豆腐 \$16.80
DEEP-FRIED MINI TOFU CUBES
- 105 香葉蝦 \$19.80
BRAISED PRAWN WITH BASIL
- 106 乾咖喱老虎蝦 \$20.80
BRAISED TIGER PRAWN WITH DRIED CURRY
- 107 菠蘿咕嚕肉 \$16.80
SWEET & SOUR PORK
- 108 蒜香排骨 \$17.80
DEEP-FRIED PORK RIBS WITH GARLIC
- 109 鎮江一字骨 \$19.80
PORK RIBS WITH BLACK VINEGAR
- 110 和風茄子牛柳粒 \$19.80
SAUTEED DICED BEEF JAPANESE STYLE
- 111 雲耳唐芹炒牛肉 \$18.80
SAUTEED SLICED OF BEEF WITH BLACK FUNGUS & CHINESE CELERY
- 112 味菜手撕雞 \$17.80
HAND SHREDDED PICKLED CHICKEN
- 113 紫菜腩肉浸粉絲 \$18.80
VERMICELLI DIPPED IN SEAWEED & PORK BELLY
- 114 皮蛋煮涼瓜 \$16.80
BRAISED BITTER GOURD & THOUSAND YEAR EGG
- 115 蒜蓉炒豆苗 \$18.80
SAUTEED PEA TIPS WITH MINCED GARLIC
- 116 蒜蓉蝦乾蒸茄子 \$18.80
STEAMED EGGPLANT WITH DRIED SHRIMP & MINCED GARLIC
- 117 蕃茄腐皮浸菜苗 \$18.80
BRAISED VEGETABLE WITH TOMATO & BEAN CURD SKIN IN SUPERIOR BROTH
- 118 生炒梅菜芥菜絲 \$16.80
SAUTEED SHREDDED CHINESE MUSTARD GREEN & PRESERVED VEGETABLE
- 119 乾炒齋粉絲 \$17.80
STIR-FRIED GREEN BEAN VERMICELLI WITH SHREDDED CABBAGE
- 120 陳醋香蘿蔔 \$14.80
TURNIP IN VINEGAR
- 121 三合炒(茄子、四季豆、南瓜) \$16.80
STIR-FRIED EGGPLANT, GREEN BEAN & PUMPKIN
- 122 乾煸四季豆 \$16.80
SICHUAN DRY-FRIED STRING BEAN
- 123 雲耳炒三鮮 \$16.80
SAUTEED MIXED VEGETABLE & BLACK FUNGUS
- 124 豉汁炒花甲 \$19.80
SAUTEED CLAMS IN BLACK BEAN SAUCE
- 125 潮式浸花甲 \$19.80
CLAMS, PEPPER CORN & CHINESE CELERY IN BROTH (CHIU CHOW STYLE)

特價仔寶
Special Combo for One

- 126 紅燒原隻鮮鮑魚(三頭) 原價 \$88.00
BRAISED WHOLE ABALONE (3-HEAD) ORIGINAL PRICE
- +廚點(任選一款) CHEF SPECIAL (CHOICE OF ONE) 特價 \$68.80
+絲苗白飯 WHITE RICE SPECIAL PRICE



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